



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TD-FEM03NEPSV</b>	electric VENTILATED CONVECTION OVEN for PASTRY, capacity 3 TRAYS measuring 600x400 mm (not included), version with MANUAL CONTROLS, V.230/1, Kw.3.15, Weight 35 Kg, dim.mm.775x700x560h	<b>€ 441,67</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 8 to 15 days</b>

#### PROFESSIONAL DESCRIPTION

**ELECTRIC VENTILATED CONVECTION OVEN for PASTRY, NERONE EKO MECHANICAL line, version with MANUAL CONTROLS, capacity 3 600x400 mm trays :**





- **Made with Stainless Steel:** internal chamber and racks, covers and visible components, fan and fan casing;
- **Stainless steel cooking chamber** with rounded corners, **dim.mm 650x460x350h;** ;
- **Tempered glass with low emissivity inside ;**
- **Handle with safety opening system ;**
- Interlocking gasket fixing system;
- **Capacity 3 600x400 mm trays** (not included), 105 mm pitch;
- **double motor and double fan ;**
- **global diffusion internal ventilation system ;**
- **Cold door with double glass** , removable to maximize cleaning operations;
- Door easily removable for maintenance;
- **Door opening with fans deactivated ;**
- Flap door (standard);
- High resistance zips;
- **Mechanical control panel ;**
- Quick and precise;
- **LED warning** lights;
- **Internal lighting ;**
- **Possibility to set cooking chamber temperature and cooking times ;**
- Robust and easy to maintain;
- Reliable according to IPX3 protection standards
- Feet with anti-slip.

**CE mark**  
**Made in Italy**

# TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,15
<b>net weight (Kg)</b>	35
<b>gross weight (Kg)</b>	44
<b>breadth (mm)</b>	775
<b>depth (mm)</b>	700
<b>height (mm)</b>	560

# TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TD-FOGRGPS</b> 	<b>Chrome Pastry Grid</b> Chromed grill for pastry (mm 600x400)	<b>€ 41,39</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-FOTGLPAS</b> 	<b>Aluminum Pastry Tray</b> Aluminum tray for pastry (mm 600x400)	<b>€ 53,28</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-KITPIETRANEPS</b> 	<b>Refractory stone plate</b> Refractory stone plate, dim.mm.600x400x15	<b>€ 272,74</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TD-NEFOP</b> 	<b>Support for Nerone Oven Mod. 600 / P</b> Base support with 8 pairs of guides for 600x400 mm Grids and Trays, 770x660x850h	<b>€ 322,11</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days









Forno meccanico a convezione,  
capienza 3 griglie 600x400 mm  
*Mechanical convection oven,  
suitable for 3 grids 600x400 mm*