

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TD-FEDL10NEMIDVH2O - NERONE	Electric CONVENTION-STEAM OVEN Ventilated, Professional for GASTRONOMY and PASTRY, capacity 10 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.12, 7, weight 127 kg, dim.mm.840x910x1150h	€ 2.109,62 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

ELECTRIC CONVECTION-STEAM OVEN for GASTRONOMY and PASTRY, NERONE Line, version with DIGITAL CONTROLS:

- interior and exterior in stainless steel with external finishes in Scoth Bright;
- o room with rounded corners;
- chamber size mm 680x480x840h;
- capacity 10 Gastro-Norm 1/1 or 600x400 mm trays (not included), 80 mm pitch;
- double motor and double fan ;
- ventilation in the cooking chamber with reverse fans ;
- o uniform distribution of micro-particle steam;
- $\circ~$ adjustable thermostat from 50° to 280° ;
- digital control panel;
- electronic card with 9 cooking programs;
- $\circ~$ needle probe for core cooking and cooking at $\Delta~T^\circ$;
- door glass **condensation recovery system** with automatic evaporation;
- $\circ\;$ internal chamber and separate body to eliminate thermal expansion;
- semi-static cooking system with Italian refractory stone;
- electrical panel with extraction and quick maintenance;
- door opening on the right (on the left on request);
- cold door with low-emissivity glass (openable internal glass);
- o open door rapid cooling system;
- door opening sensor;
- cooking cycle repetition system;
- manual or automatic steam injection with programmable time;
- easy digitization for reading the cooking phases;
- interior lighting;
- o interlocking door seal.

CE mark

Made in Italy

TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3 +N	
frequency (Hz)	50	
motor power capacity (Kw)	12,7	
net weight (Kg)	127	
gross weight (Kg)	150	
breadth (mm)	840	
depth (mm)	910	
height (mm)	1150	

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

TD-FOGRGGN



€ 33,11

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

GN 1/1 chromed grill

Gastro-Norm chromed grill 1/1 (mm 530x325)

TD-FOGRGPS



Chrome Pastry Grid Chromed grill for pastry (mm 600x400) € 41,39

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

TD-FOTGLPAS



Aluminum Pastry Tray Aluminum tray for pastry (mm 600x400)

€ 53,28 VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

TD-BIGN1/1-65



GN 1/1 stainless steel tray

Gastro-Norm 1/1 stainless steel tray (mm 530x325x65h)

€ 57,37

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

TD-KITPIETRANEGN



GN 1/1 refractory stone plateGastro-Norm 1/1 refractory stone plate (mm 530x325x15)

€ 208,95

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

TD-KITPIETRANEPS



Refractory stone plate

Refractory stone plate, dim.mm.600x400x15

€ 272,74

VAT escluded Shipping to be calculed

Delivery from 4 to 9 days





