



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TD-FEDL07NEMIDVH20 - NERONE	CONVENTION-STEAM Electric Ventilated OVEN, Professional for GASTRONOMY and PASTRY, capacity 7 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.10, 7, weight 106 kg, dim.mm.840x910x930h	€ 1.948,85 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 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 Scotch Bright;
- room with rounded corners;
- **chamber size mm 680x520x620h** ;
- **capacity 7 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** ;
- **uniform distribution of micro-particle steam** ;
- **adjustable thermostat from 50° to 280°** ;
- **digital control panel** ;
- **electronic board with 9 cooking programs** ;
- **needle probe for core cooking and cooking at ΔT°** ;
- door glass **condensation recovery system** with automatic evaporation;
- 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);
- **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** ;
- 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)	10,7
net weight (Kg)	106
gross weight (Kg)	129
breadth (mm)	840
depth (mm)	910
height (mm)	930

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TD-FOGRGGN 	GN 1/1 chromed grill Gastro-Norm chromed grill 1/1 (mm 530x325)	€ 33,11 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TD-FOGRGPS 	Chrome Pastry Grid Chromed grill for pastry (mm 600x400)	€ 41,39 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TD-FOTGLPAS**Aluminum Pastry Tray**

Aluminum tray for pastry (mm 600x400)

€ 53,28*VAT excluded***Shipping to be calculated****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 excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TD-KITPIETRANEGN****GN 1/1 refractory stone plate**

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

€ 208,95*VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TD-KITPIETRANEPS****Refractory stone plate**

Refractory stone plate, dim.mm.600x400x15

€ 272,74*VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TD-NEFOM****Technochef - BASE SUPPORT for NERONE MID OVENS**

Support for NERONE MID ovens, with 10 pairs of guides for GN 1/1 and 600x400mm grids and trays, dim.mm 840x770x850h

€ 378,95*VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days

Forno digitale a convezione,
con e senza iniezione di acqua,
capienza 7 griglie 600x400 o GN 1/1
Digital convection oven with and without
water injection system, suitable for 7
grids 600x400 mm or GN 1/1

