

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA ITO200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

ELECTRIC CONVECTION OVEN Ventilated for GASTRONOMY and SNACKS, NERONE EKO MECHANICAL line, version with MANUAL CONTROLS , capacity 4 TRAYS 435x350 mm :

- $\bullet \ \ \, \textbf{Made with Stainless Steel}: internal chamber and racks, covers and visible components, fan and fan casing; \\$
- Stainless steel cooking chamber with rounded corners, dim.mm 464x420x370h;
- Capacity 4 trays or grids of 435x350 mm or 433x322 mm (not included), 84 mm pitch;
- Tempered glass with low emissivity inside;
- $\circ \ \ \textbf{Handle with safety opening system} \ ;$
- Interlocking gasket fixing system;
- 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;
- $\circ~$ Door opening with fans deactivated ;
- Folding door (standard);
- High resistance zips ;
- $\circ~$ Mechanical control panel , fast and precise;
- \circ LED warning lights ;
- $\circ\,$ Possibility to set cooking chamber temperature and cooking times;
- Robust and easy to maintain;
- $\circ~$ Reliable according to IPX3 protection standards;
- Internal lighting;
- Feet with anti-slip.

CE MARK MADE IN ITALY

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50

net weight (Kg)	33
gross weight (Kg)	39
breadth (mm)	589
depth (mm)	660
height (mm)	580

AVAILABLE MODELS

TD-NERONEEKO595MEC



TECNODOM - Electric Convection Oven for 4
Trays/Grills 43.5x35.0 cm, Mechanical Controls,
mod. NERONE EKO 4 MEC
ELECTRIC CONVECTION OVEN Ventilated for
GASTRONOMY, capacity 4 TRAYS of 435x350 mm
(excluded), MANUAL CONTROLS, V.230/1, Kw.3,15,
Weight 33 Kg, dim.mm.589x660x580h

€ 447,38

VAT escluded

Shipping to be calculed

Delivery





Realizzato con Acciaio Inox

