



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	19,00
net weight (Kg)	120
gross weight (Kg)	146
breadth (mm)	950
depth (mm)	800
height (mm)	1020

PROFESSIONAL DESCRIPTION

GAS DIRECT STEAM CONVECTION OVEN for PASTRY, with ELECTROMECHANICAL CONTROLS, cooking chamber for 8 TRAYS measuring 600x400 mm:

- Gas pastry oven, electromechanical control, 8 60x40 cm trays with direct steam and atmospheric burners;
- **Hermetically sealed and sealed cooking chamber ;**
- **Room lighting via LEDs** installed in the door;
- **Cooking chamber in 1 mm thick AISI 304 stainless steel** , with rounded corners to prevent dirt from settling, polished steel finish to improve heat refraction and reduce the roughness of the steel and avoid the effects of corrosion from chemical products and allow food residues to slip off;
- **Watertight door in AISI 304**, with high-performance and easy-to-replace gasket, equipped with 2 glasses: 4 mm thick external, 6 mm thick internal with reflective heat treatment for better energy efficiency.
Air tunnel in the door for operator safety;
- **Non-slip and anti-fingerprint handle** with right/left opening;
- **Intuitive and easy-to-use control panel** : the first knob adjusts the temperature, the second adjusts the cooking duration, the third is the selector to define the quantity of humidity to be introduced into the chamber on 7 levels;
- **Professional fans are equipped with auto-reverse ;**
- **Uniform cooking ensured by the deflector** designed for the best heat distribution in the chamber and by the well-spaced grids;
- **Manual opening of the enlarged 6 cm diameter vent** for better humidity management;
- **Well-lit cooking chamber** during oven operation;
- External shower (optional)

TECHNICAL DATA :

- **total power : 19 + 0.5 kW**
- electric power: 0.5 kW
- Gas power: 19 kW
- Voltage: 230 V
- Natural gas consumption: 2.01 m3/h
- LPG consumption: 1.5 kg/h
- **tray capacity : 8 x 600x400**
- **cooking chamber dimensions : mm 680x450x730**
- **guides: n°8**
- **tray pitch: 80 mm**
- Thermal insulation thickness: 35 mm
- **Temperature in convection cycle: 50-275 C°**
- **temperature in mixed cycle: 50-275 C°**
- fan speed: 1
- **timer: 0-120 min**
- Oven type: electromechanical - 600x400 mm tray

OPTIONAL/ACCESSORIES :

- oven leavener.

CE MARK**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
TCF312-000900	GAS DIRECT STEAM CONVECTION OVEN for PASTRY, with cooking chamber for 8 TRAYS measuring 600x400 mm, ELECTROMECHANICAL CONTROLS, V.230/1, thermal power Kw.19.00, weight 146 Kg, dim.mm.950x800x1020h	€ 4.383,49 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TCF312-000207 	TECHNOCHEF - Proofing cabinet for 14 pastry trays 600x400 mm	€ 1.392,28 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days