

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|-----------|------------------------------|----------------------------------|
| UX-GRP405 | Flat chromed GRID 600x400 mm | Delivery from 4 to 9 days |
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PROFESSIONAL DESCRIPTION

TECHNICAL CARD

CODE/PICTURES UX-XF043DOMENICA



UNOX - Electric Convection Oven, mod. XF043 - Sunday, 4 cm trays. 60x40,

DESCRIPTION

UNOX electric CONVENTION OVEN - MICRO line, SUNDAY model for GASTRONOMY and PASTRY, capacity 4 mm trays. 600x400, version with MANUAL CONTROLS, V.230/1-400/3, Kw. 5.30/3.2, weight 44 kg, dim. mm. 800x706x472h

Delivery from 4 to 9 days

PRICE/DELIVERY

UX-XFT183ELENA



UNOX - Electric Convection Oven with Humidifier, mod. XFT183 ELENA, 3 baking trays measuring 60x40 cm

UNOX electric CONVENTION OVEN - MISS line, for GASTRONOMY and PASTRY, capacity 3 TRAYS measuring 600x400 mm, version with MANUAL CONTROLS and HUMIDIFIER, V.230/1, Kw.3.2, Weight 40 Kg, dim.mm. 800x774x429h

Delivery from 4 to 9 days

UX-XFT193ROSSELLA



UNOX - Electric Convection Oven with Humidifier, Mod. XFT193 ROSSELLA, 4 TRAYS measuring 60x40 cm

UNOX electric CONVENTION OVEN - MISS line, for GASTRONOMY and PASTRY, capacity 4 TRAYS measuring 600x400 mm, version with MANUAL CONTROLS and HUMIDIFIER, V. 230/1 - 400/3+N, Kw. 6.5, weight 49 kg, dim.mm.800x774x509h

Delivery from 8 to 15 days