



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	7,65
net weight (Kg)	90
gross weight (Kg)	114
breadth (mm)	840
depth (mm)	920
height (mm)	835

PROFESSIONAL DESCRIPTION

CONVECTION OVEN with ELECTRIC DIRECT STEAM for 6 GASTRONORM trays (325x530 mm) or PASTRY trays (600x400 mm), NERONE line, version with DIGITAL CONTROLS:

- **made of stainless steel:** internal chamber and rack, cover and visible components, fan casing and fan ;
- **stainless steel cooking chamber** with rounded corners **measuring 680x480x520h mm** ;
- **capacity 6 Gastro-Norm 1/1 or 600x400 mm trays** (not included), **80 mm pitch** ;
- **digital control panel with :**
 - **dual display** ,
 - **memory for 9 fully customizable cooking programs** ,
 - **heart probe graft** ,
 - **IPX3 protection rating**;
- **possibility to adjust :**
 - **cooking chamber temperature** ,
 - **cooking times** ,
 - **heart temperature** ,
 - **cooking at $\Delta^{\circ}T$** ,
 - **preheating**,
 - **percentage of water injected into the cooking chamber** ,
 - **turning the interior lights on and off**;

- **cooking chamber ventilation with reverse gear** ;
- **door opening on the right (left on request)** ;
- **tempered glass** , the internal one with low emissivity,
- **door handle** with safety opening system, double-click opening;
- adjustable non-slip feet;
- **internal lighting** ;
- door hinges mounted on bronze bushings to ensure a longer life of the opening mechanism;
- **condensation water drainage system of the door** and chamber;
- **cold door with double glass** (the internal one can be opened like a compass to facilitate cleaning operations and reduce the EXTERNAL TEMPERATURE to a minimum);
- gaskets with interlocking fixing system;
- magnetic switch to control the door opening status;
- **The versatility of the NERONE MID line allows for simple and complete use** for any type of professional kitchen, **both in the gastronomy and pastry sectors** . Thanks to the stainless steel guides inside the oven, trays, grills, basins and plates can be inserted, thus ensuring 360° use of the product.

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
TD-FEDL06NEMIDVH20 - NERONE	CONVECTION OVEN with DIRECT STEAM Electric, capacity 6 Gastro-Norm 1/1 or mm 600x400 trays (not included), DIGITAL CONTROLS, V.400/3+N, Kw.7.65, Weight 90 Kg, dim.mm.840x920x835h	Delivery from 8 to 15 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TD-FOGRGGN 	Chromed grid GN 1/1	Delivery from 4 to 9 days
TD-FOGRGPS 	Chromed pastry grid, size 600x400mm	Delivery from 4 to 9 days
TD-FOTGLPAS 	Aluminum Pastry Tray	Delivery from 4 to 9 days
TD-BIGN1/1-65 	Stainless steel container GN 1/1	Delivery from 4 to 9 days
TD-KITPIETRANEGN 	GN 1/1 refractory stone plate	Delivery from 4 to 9 days
TD-KITPIETRANEPS	Refractory stone plate, dim.mm.600x400x15	



Delivery from 4 to 9 days

TD-NEFOM



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

Delivery from 4 to 9 days



FUNZIONI
functions



CONVEZIONE
CONVECTION



H₂O



INVERSIONE MARCIA
REVERSE GEAR



RICETTE
RECIPES



SONDA AL CUORE
CORE PROBE



LUCE
LIGHT



DELTA T°