



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TD-FEDL10NEMIDVH20 - NERONE</b>	Electric CONVENTION-STEAM OVEN Ventilated, Professional for GASTRONOMY and PASTRY, capacity 10 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.12, 7, weight 127 kg, dim.mm.840x910x1150h	<b>Delivery</b> from 4 to 9 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 680x480x840h** ;
- **capacity 10 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 card with 9 cooking programs** ;
- **needle probe for core cooking and cooking at  $\Delta T^{\circ}$**  ;
- 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.

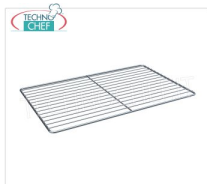
**CE mark**  
**Made in Italy**

**TECHNICAL CARD**

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	12,7
<b>net weight (Kg)</b>	127
<b>gross weight (Kg)</b>	150
<b>breadth (mm)</b>	840
<b>depth (mm)</b>	910
<b>height (mm)</b>	1150

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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**TD-FOGRGGN**

**GN 1/1 chromed grill**  
Gastro-Norm chromed grill 1/1 (mm 530x325)

**Delivery** from 4 to 9 days

**TD-FOGRGPS**

**Chrome Pastry Grid**  
Chromed grill for pastry (mm 600x400)

**Delivery** from 4 to 9 days

**TD-FOTGLPAS****Aluminum Pastry Tray**

Aluminum tray for pastry (mm 600x400)

**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)

**Delivery** from 4 to 9 days

**TD-KITPIETRANEGN****GN 1/1 refractory stone plate**

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

**Delivery** from 4 to 9 days

**TD-KITPIETRANEPS****Refractory stone plate**

Refractory stone plate, dim.mm.600x400x15

**Delivery** from 4 to 9 days



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