

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
UX-XF023ANNA	UNOX electric CONVENTION OVEN - MISS line - Model ANNA for GASTRONOMY and PASTRY, capacity 4 mm trays. 460x330, version with MANUAL CONTROLS, V.230/1, Kw. 3.00, weight 22 kg, dim. mm. 600x587x472h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

UNOX electric CONVECTION OVEN - MICRO line for GASTRONOMY and PASTRY, version with MANUAL CONTROLS:

- high resistance **430 stainless steel chamber** with rounded edges for maximum hygiene and cleanliness;
- capacity 4 trays measuring 460x330 mm , 75 mm pitch;
- DRY PLUS technology for rapid removal of humidity in the cooking chamber;
- double glass door equipped with Protek SAFE system which guarantees the minimum temperature outside;
- door opening from top to bottom with hinges tested for over 60,000 openings;
- lighting in the cooking chamber;
- $\circ~\mbox{knobs}$ recessed into the dashboard to protect them from impacts;
- $\circ~$ adjustable temperature from 30° C to 260° C ;
- $\circ~$ 1 fan in the cooking chamber with rotation in one direction only.

Supplied:

• N°4 flat aluminum trays measuring 460x330 mm (Cod.UX-TG305).

CE mark Made in Italy

Made in Italy		
TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	3,00	
net weight (Kg)	22	
breadth (mm)	600	
depth (mm)	587	
height (mm)	472	

