



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**ELECTRIC CONVECTION OVEN for GASTRONOMY and PASTRY, NERONE line, version with MANUAL CONTROLS, available with and without HUMIDIFICATION DEVICE :**

- **interior and exterior in stainless steel** with external finishes in Scotch Bright;
- room with rounded corners;
- **cooking chamber dimensions 680x520x360h;**
- **capacity 4 Gastro-Norm 1/1 or 600x400 mm trays** (not included), 80 mm pitch;
- **ventilation in the cooking chamber with reverse direction fan ;**
- 280° thermostat;
- **mechanical control panel ;**
- **electronic card with 9 cooking programs ;**
- **needle probe for core cooking and cooking at  $\Delta T^\circ$  ;**
- door opening on the right (on the left on request);
- **cold door with low-emissivity glass** (openable internal glass);
- **cooling function at the end of cooking ;**
- condensation collection tray on door;
- door opening sensor;
- **manual or automatic steam injection ;**
- **interior lighting ;**
- extractable anti-tipping tray guides;
- interlocking door seal.

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

#### TECHNICAL CARD

**power supply** Trifase

**Volts** V 400/3 +N

**frequency (Hz)** 50

<b>motor power capacity (Kw)</b>	5,45
<b>net weight (Kg)</b>	79
<b>gross weight (Kg)</b>	101
<b>breadth (mm)</b>	840
<b>depth (mm)</b>	910
<b>height (mm)</b>	670

#### AVAILABLE MODELS

##### TD-FEM04NEMIDVH2O



**TECNODOM-OVEN CONVECTION-STEAM Electric, 4 Trays GN1/1 or 60x40 cm, with HUMIDIFIER, mod. NERONE MID 4 MEC. H2O**  
ELECTRIC CONVECTION-STEAM OVEN, capacity 4 Gastro-Norm 1/1 or 600x400 mm trays (excluded), MECHANICAL CONTROLS, V.400/3 + N, Kw.5,45, Weight 79 Kg, dim.mm.840x910x670h

**Delivery** from 8 to 15 days

##### TD-FEM04NEMIDV



**TECNODOM-ELECTRIC CONVECTION OVEN, 4 Trays GN 1/1 or 60x40 cm, MECHANICAL CONTROLS, mod. NERONE MID 4 MEC,**  
ELECTRIC CONVECTION OVEN, capacity 4 Gastro-Norm 1/1 or 600x400 mm trays (excluded), MECHANICAL CONTROLS, V.400/3 + N, Kw.5,45, Weight 79 Kg, dim.mm.840x910x670h

**Delivery** from 8 to 15 days

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TD-FOGRGGN</b> 	<b>GN 1/1 chromed grill</b> Gastro-Norm chromed grill 1/1 (mm 530x325)	<b>Delivery</b> from 4 to 9 days
<b>TD-FOGRGPS</b> 	<b>Chrome Pastry Grid</b> Chromed grill for pastry (mm 600x400)	<b>Delivery</b> from 4 to 9 days
<b>TD-FOTGLPAS</b> 	<b>Aluminum Pastry Tray</b> Aluminum tray for pastry (mm 600x400)	<b>Delivery</b> from 4 to 9 days
<b>TD-BIGN1/1-65</b> 	<b>GN 1/1 stainless steel tray</b> Gastro-Norm 1/1 stainless steel tray (mm 530x325x65h)	<b>Delivery</b> from 4 to 9 days
<b>TD-KITPIETRANEGN</b> 	<b>GN 1/1 refractory stone plate</b> Gastro-Norm 1/1 refractory stone plate (mm 530x325x15)	<b>Delivery</b> from 4 to 9 days

#### TD-KITPIETRANEPS



**Refractory stone plate**  
Refractory stone plate, dim.mm.600x400x15

**Delivery** from 4 to 9 days



