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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 Scoth Bright;
- room with rounded corners;
- cooking chamber dimensions 680x480x520h;
- capacity 6 Gastro-Norm 1/1 or 600x400 mm trays (not included), 80 mm pitch;
- $\circ~$  ventilation in the cooking chamber with reverse direction fan ;
- 280° thermostat;
- mechanical control panel;
- electronic card with 9 cooking programs ;
- $\circ\,$  needle probe for core cooking and cooking at  $\Delta$  T° ;
- 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

TECHNIC	AL CARD
power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50

	otor power capacity (Kw) net weight (Kg)	91	
	gross weight (Kg)	114	
	breadth (mm)	840	
	depth (mm)	910	
	height (mm)	830	
	AVAILABL	E MODELS	
TD-FEM06NEMIDVH2O	TECNODOM-OVEN CONVECTION-STEAM Electric, 6 trays GN1/1 or 600x400 mm, with HUMIDIFIER, mod. NERONE MID 10 MEC H2O ELECTRIC CONVECTION-STEAM OVEN, capacity 6 Gastro-Norm 1/1 or 600x400 mm trays (excluded), MECHANICAL CONTROLS, V.400/3 + N, Kw.7,65, Weight 91 Kg, dim.mm.840x910x830h		Delivery from 8 to 15 days
TD-FEM06NEMIDV	TECNODOM-ELECTRIC CONVECTION OVEN, 6 Trays GN 1/1 or 60x40 cm, MECHANICAL CONTROLS, mod. NERONE MID 6 MEC. ELECTRIC CONVECTION OVEN, capacity 6 Gastro-Norm 1/1 or 600x400 mm trays (excluded), MECHANICAL CONTROLS, V.400/3 + N, Kw.7,65, Weight 91 Kg, dim.mm.840x910x830h		Delivery from 8 to 15 days
	TECHNIC	AL CARD	
CODE/PICTURES	DESCRIPTION		PRICE/DELIVERY
TD-FOGRGGN	<b>GN 1/1 chromed grill</b> Gastro-Norm chromed grill 1/1 (mm 530x325)		<b>Delivery</b> from 4 to 9 days
TD-FOGRGPS	<b>Chrome Pastry Grid</b> Chromed grill for pastry (mm 600x400)		<b>Delivery</b> from 4 to 9 days
TD-FOTGLPAS	<b>Aluminum Pastry Tray</b> Aluminum tray for pastry (mm 600x400)		<b>Delivery</b> from 4 to 9 days
TD-BIGN1/1-65	<b>GN 1/1 stainless st</b> Gastro-Norm 1/1 stai	r <b>eel tray</b> nless steel tray (mm 530x325x65h)	<b>Delivery</b> from 4 to 9 days
TD-KITPIETRANEGN	<b>GN 1/1 refractory stone plate</b> Gastro-Norm 1/1 refractory stone plate (mm 530x325x15)		Delivery from 4 to 9 days

TD-KITPIETRANEPS

Delivery from 4 to 9 days



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





