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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 680x520x620h;
- capacity 7 Gastro-Norm 1/1 or 600x400 mm trays (not included), pitch 80 mm;
- 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 Δ T° ;
- door opening on the right (on the left on request);
- cold door with low-emissivity glass (openable internal glass);
- $\circ~$ 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
net weight (Kg)	106

	gross weight (Kg)	129	
	breadth (mm)	840	
	depth (mm)	910	
	height (mm)	930	
	AVAILABL	E MODELS	
TD-FEM07NEMIDVH2O	TECNODOM-ELECTRIC CONVECTION-STEAM OVEN, 7 Trays GN 1/1 or 600x400 cm, with Humidifier, mod. NERONE MID 7 MEC. H2O ELECTRIC CONVECTION-STEAM OVEN, capacity 7 Gastro-Norm 1/1 or 600x400 mm trays (excluded), MECHANICAL CONTROLS, V.400/3 + N, Kw.10,7, Weight 106 Kg, dim.mm.840x910x930h		Delivery
TD-FEM07NEMIDV	Trays GN 1/1 or 60 MEC ELECTRIC CONVECTIO 1/1 or 600x400 mm t	RIC CONVECTION OVEN, 7 x40 cm, mod. NERONE MID 7 DN OVEN, capacity 7 Gastro-Norm rays (excluded), MECHANICAL + N, Kw.10,7, Weight 106 Kg, 0h	Delivery





