



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
www.technochef.it
www.technochef.eu



Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
SPC-PANFRY	Special enameled alloy tray, dim.mm.460x330.	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
SPC-CALDOBAKEL3 	Spidocook - Electric CONVECTION OVEN, 3 trays measuring 46x33 cm, Professional, mod.CALDOBAKEL3 Electric fan-assisted convection oven, for GASTRONOMY and PASTRY, capacity 3 460x330 mm trays, adjustable temperature from 30°C to 260°C, manual controls, AIR.PLUS and DRY.PLUS technology, V.230/1, Kw.2, 7, Weight 20 Kg, Dim.mm.600x587x402h	Delivery from 8 to 15 days
SPC-CALDOBAKEL4 	Spidocook - Electric CONVECTION OVEN, 4 trays measuring 46x33 cm, Professional, Mod.CALDOBAKEL4 Electric fan-assisted convection oven, for GASTRONOMY and PASTRY, capacity 4 460x330 mm trays, adjustable temperature from 30°C to 260°C, manual controls, AIR.PLUS and DRY.PLUS technology, V.230/1, Kw.3, 00, Weight 22 Kg, Dim.mm.600x587x472h	Delivery from 8 to 15 days