



**TECNOSERVICE'21 srl**

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| CODE                  | DESCRIPTION                                | PRICE/DELIVERY                   |
|-----------------------|--|----------------------------------|
| <b>SPC-FOROSILICO</b> | Silicone tray in aluminum, dim.mm.460x330. | <b>Delivery</b> from 4 to 9 days |

#### PROFESSIONAL DESCRIPTION

#### TECHNICAL CARD

| CODE/PICTURES   | DESCRIPTION   | PRICE/DELIVERY                    |
|---|---|-----------------------------------|
| <b>SPC-CALDOBAKEL3</b><br> | <b>Spidocook - Electric CONVECTION OVEN, 3 trays measuring 46x33 cm, Professional, mod.CALDOBAKEL3</b><br>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  | <b>Delivery</b> from 8 to 15 days |
| <b>SPC-CALDOBAKEL4</b><br> | <b>Spidocook - Electric CONVECTION OVEN, 4 trays measuring 46x33 cm, Professional, Mod.CALDOBAKEL4</b><br>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 | <b>Delivery</b> from 8 to 15 days |