












CODE	DESCRIPTION	PRICE/DELIVERY
<b>TD-NEFOM</b>	Support for NERONE MID ovens, with 10 pairs of guides for GN 1/1 and 600x400mm grids and trays, dim.mm 840x770x850h	<b>Delivery</b> from 4 to 9 days

#### PROFESSIONAL DESCRIPTION

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TD-FEDL04NEMIDVH20</b>   	<b>TECNODOM-Digital Electric Convection-Steam Oven 4 GN 1/1 or 60x400 cm trays, mod. NERONE MID 4 DIG.</b> ELECTRIC CONVECTION-STEAM OVEN for GASTRONOMY and PASTRY, capacity 4 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.5.45, Weight 79 Kg, dim.mm.840x910x670h	<b>Delivery</b> from 8 to 15 days
<b>TD-FEDL05NEMIDVH20 - NERONE</b>   	<b>TECNODOM - Digital Electric Steam Convection Oven 5 Trays GN 1/1 or 60x40 cm, mod. NERONE MID 5 DIG.</b> Electric CONVENTION-STEAM OVEN, Fan assisted, Professional for GASTRONOMY and PASTRY, capacity 5 Gastro-Norm 1/1 or 600x400 mm trays (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.6 ,45, Weight 87 Kg, dim.mm.840x910x750h	<b>Delivery</b> from 8 to 15 days
<b>TD-FEDL05NEMIDV-NERONE</b>   	<b>TECNODOM-Digital Electric Convection Oven 5 GN 1/1 trays or 60x40 cm, mod. NERONE MID 5 DIG.</b> Electric CONVECTION OVEN for GASTRONOMY and PASTRY, capacity 5 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.6.45, Weight 87 Kg , dim.mm.840x910x750h	<b>Delivery</b> from 8 to 15 days

**TD-FEDL06NEMIDVH2O - NERONE****TECNODOM - Electric STEAM CONVECTION OVEN for 6 GN 1/1 trays (mm325x530), mod. FEDL06NEMIDVH2O**

Electric CONVENTION-STEAM OVEN Ventilated, Professional for GASTRONOMY, capacity 6 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.7.65, Weight 91 Kg, dim.mm.840x910x830h

**Delivery** from 8 to 15 days**TD-FEDL06NEMIDV-NERONE****TECNODOM-Electric Convection Oven for 6 GN 1/1 or 600x400 cm trays, mod. NERONE MID 6 DIG.**

ELECTRIC CONVECTION OVEN for GASTRONOMY and PASTRY, capacity 6 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.7.65, Weight 91 Kg , dim.mm.840x910x830h

**Delivery** from 8 to 15 days**TD-FEDL07NEMIDVH2O - NERONE****TECNODOM - Digital Electric Steam Convection Oven 7 Trays GN 1/1, mod. FEDL07NEMIDVH2O**

CONVENTION-STEAM Electric Ventilated OVEN, Professional for GASTRONOMY and PASTRY, capacity 7 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.10, 7, weight 106 kg, dim.mm.840x910x930h

**Delivery** from 8 to 15 days**TD-FEDL07NEMIDV-NERONE****TECNODOM-Digital Electric Convection Oven 7 GN 1/1 or 60x40 cm trays, mod. NERONE MID 7 DIG.**

Electric CONVECTION OVEN for GASTRONOMY and PASTRY, capacity 7 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.10.7, Weight 106 Kg , dim.mm.840x910x930h

**Delivery** from 8 to 15 days**TD-FEDL10NEMIDV-NERONE****TECNODOM-Digital Electric Convection Oven, 10 GN 1/1 or 60x40 cm trays, mod. NERONE MID 10 DIG.**

Electric CONVECTION OVEN for GASTRONOMY and PASTRY, capacity 10 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.12.7, Weight 127 Kg , dim.mm.840x910x1150h

**Delivery** from 4 to 9 days