



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TD-FEDL04NEMIDVH20	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	Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

Electric CONVECTION-STEAM OVEN for GASTRONOMY and PASTRY, NERONE Line, version with DIGITAL CONTROLS :

- **interior** and **exterior in stainless steel** with external finishes in Scotch Bright;
- **Cooking chamber** with **rounded corners** , **equipped with DRAIN** to eliminate **condensation** and allow **washing with external shower**;
- **chamber size mm 680x520x360h** ;
- **capacity 4 Gastro-Norm 1/1 or 600x400 mm trays** (not included), 80 mm pitch;
- **Steam** generated with **instant system**;
- Possibility of **adjustable HUMIDIFICATION** in the cooking chamber
- **ventilation in the cooking chamber with reverse direction fan** ;
- **adjustable thermostat from 50° to 280 °** ;
- **digital control panel** ;
- **electronic card with 9 cooking programs** ;
- **needle probe for core cooking and cooking at ΔT°** ;
- door glass **condensation recovery system** with automatic evaporation;
- internal chamber and separate body to eliminate thermal expansion;
- **semi-static cooking system** with Italian refractory stone;
- electrical panel with extraction and quick maintenance;
- door opening on the right (on the left on request);
- **cold door with low-emissivity glass** (openable internal glass);
- open door rapid cooling system;
- door opening sensor;
- cooking cycle repetition system;
- **easy digitization for reading the cooking phases** ;
- **interior lighting** ;
- interlocking door seal;

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	79
gross weight (Kg)	101
breadth (mm)	840
depth (mm)	910
height (mm)	670

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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TD-FOGRGGN



GN 1/1 chromed grill
Gastro-Norm chromed grill 1/1 (mm 530x325)

Delivery from 4 to 9 days

TD-FOGRGPS



Chrome Pastry Grid
Chromed grill for pastry (mm 600x400)

Delivery from 4 to 9 days

TD-FOTGLPAS**Aluminum Pastry Tray**

Aluminum tray for pastry (mm 600x400)

Delivery from 4 to 9 days

TD-BIGN1/1-65**GN 1/1 stainless steel tray**

Gastro-Norm 1/1 stainless steel tray (mm 530x325x65h)

Delivery from 4 to 9 days

TD-KITPIETRANEGN**GN 1/1 refractory stone plate**

Gastro-Norm 1/1 refractory stone plate (mm 530x325x15)

Delivery from 4 to 9 days

TD-KITPIETRANEPS**Refractory stone plate**

Refractory stone plate, dim.mm.600x400x15

Delivery from 4 to 9 days

TD-NEFOM**TechnoChef - BASE SUPPORT for NERONE MID OVENS**

Support for NERONE MID ovens, with 10 pairs of guides for GN 1/1 and 600x400mm grids and trays, dim.mm 840x770x850h

Delivery from 4 to 9 days



