



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

ELECTRIC CONVECTION OVEN, Ultra Compact, NERINO Line, version with MANUAL CONTROLS , capacity 3 TRAYS GN 2/3 (mm 354x325) :

- **The GN 2/3 standard makes Nerino an essential tool for small businesses** that want to offer **snacks , pizza as well as croissants and hot dishes ;**
- **Completely in stainless steel** , it is designed and built to be inserted in narrow spaces;
- Its **compact dimensions** (L 600 x D 520 x H 390 mm) allow its positioning even on **only 600 mm deep** surfaces;
- **The flap door** helps to contain the overall dimensions;
- **Vertical mechanical control panel** , reliable and accurate;
- **Cooking chamber in stainless steel** with rounded corners, **dim.mm 400x370x250h ;**
- **Capacity 3 trays or Gastro-Norm 2/3 racks** (not included), 80 mm pitch;
- **Cooking chamber with fan on the right ;**
- **Deep oven only 370 mm ;**
- **Cold door with double glass** , which can be disassembled to maximize cleaning operations.

CE MARK
MADE IN ITALY

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
net weight (Kg)	25
gross weight (Kg)	28
breadth (mm)	600
depth (mm)	520
height (mm)	390

AVAILABLE MODELS

TD-NERINO GN2/3



Delivery from 4 to 9 days

Tecnodom - Electric Convection Oven, for 3 Trays/Grills GN 2/3 (cm 35,4x32,5), Manual Controls, mod. NERINO

ULTRA COMPACT ELECTRIC CONVECTION OVEN, capacity 3 Gastro-Norm 2/3 TRAYS (excluded), MANUAL CONTROLS, V.230/1, Kw.2,5, Weight 25 Kg, dim.mm.600x520x390h



