

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY	
TCF312-000700	ELECTRIC convection steam oven for PASTRY, capacity 5 TRAYS of 600x400 mm, version with ELECTROMECHANICAL CONTROLS, V. 400/3, Kw 8,25, Weight 67 Kg, Dim. Mm. 930x785x740h	Delivery from 4 to 9 days	
PROFESSIONAL DESCRIPTION			

ELECTRIC CONVECTION-STEAM VENTILATED OVEN for PASTRY with ELECTROMECHANICAL controls:

- o cooking chamber in AISI 304 stainless steel with rounded edges and large radius with dimensions mm. 660x450x490h;
- capacity 5 trays of 600x400 mm;
- Pitch between the guides: 90 mm
- o door frame in stainless steel tube;
- automatic reverser of the chamber fan :
- o 7 levels of humidity selector;
- o direct generation steam;
- The electromechanical ovens operate on convection (50-275 ° C) and mixed cycle (60-275 ° C) with preheating;
- $\circ\;$ drain on the base of the cooking chamber;
- **internal lighting** in the cooking chamber;
- o door with double glass opening like a book and athermic glass;
- opening dashboard with coupling system;
- o removable deflector;
- adjustable cooking chamber vent;
- gasket on oven facade with interlocking assembly;
- o basin under the door to collect the condensate;
- o handle with right / left opening;
- IPX4 water protection degree.

SUPPLIED:

tray holder support.

OPTIONAL / ACCESSORIES:

o prover for ovens

CE MARK MADE IN ITALY

TECHNICAL CARD			
power supply	Trifase		
Volts	V 400/3		
frequency (Hz)	50		
motor power capacity (Kw)	8,25		
net weight (Kg)	67		
gross weight (Kg)	80		
breadth (mm)	930		
depth (mm)	785		
height (mm)	740		
TECHNICAL CARD			

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY

Delivery from 8 to 15 days

TCF312-000207



TECHNOCHEF - Prover cabinet for 14 pastry trays measuring 600x400 mm

Prover cabinet with 2 glass doors for 14 PASTRY TRAYS of 60x40 cm, with HUMIDIFIER suitable as a base for OVENS of 3, 5 and 8 trays, V. 230/1, Kw 2,6, dim. cm. 96x84x78h

