

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF312-000800	ELECTRIC convection steam oven for PASTRY, 8 TRAYS capacity, version with ELECTROMECHANICAL CONTROLS, V. 400/3, Kw 16.5, Weight 124 Kg, Dim. Mm. 930x785x1020h	Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

ELECTRIC VENTILATED CONVECTION-STEAM OVEN for PASTRY FOR 8 trays 600X400 mm, Version with ELECTROMECHANICAL controls:

- o cooking chamber in AISI 304 stainless steel with rounded edges and large radius with dimensions mm. 660x450x770h;
- capacity 8 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;
- o drain on the base of the cooking chamber;
- **internal lighting** in the cooking chamber;
- door with double glass opening like a book and athermic glass;
- o pening dashboard with coupling system;
- o removable deflector;
- adjustable cooking chamber vent;
- o gasket on oven facade with interlocking assembly;
- basin under the door to collect the condensate;
- 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)	16,5	
net weight (Kg)	112	
gross weight (Kg)	124	
breadth (mm)	930	
depth (mm)	785	
height (mm)	1020	
TECHNICAL CARD		

CODE/PICTURES DESCRIPTION PRICE/DELIVERY



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

Delivery from 8 to 15 days

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

