

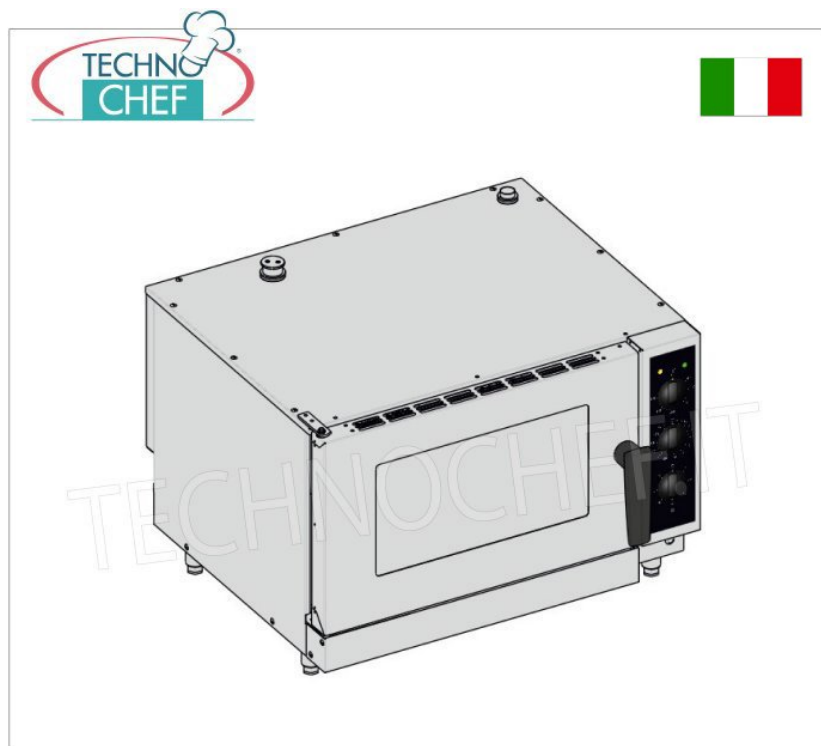


TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

ELECTRIC STEAM CONVECTION OVEN ventilated for GASTRONOMY with ELECTROMECHANICAL controls:

- professional mixed oven, which ensures robustness, reliability and immediacy of use;
- **AISI 304 stainless steel watertight chamber** with dimensions mm. 590x375x490h;
- **capacity 4 Gastronorm 1/1 trays** (mm 530x325) ;
- **pitch** between the Guides: **70 mm**;
- Minute minder timer 0-120 min;
- immediate and intuitive use: just three commands to adjust each parameter as desired;
- **the first knob regulates the temperature** , the **second regulates the cooking duration** , the **third** is the selector to define the **quantity of humidity to be introduced into the chamber, on 7 levels** ;
- cooking parameters can also be modified during the execution of the recipe;
- at the top **two indicator lights** : one to indicate that the oven is on and one to indicate when the heating elements are working;
- at the top of the dashboard there is the button for **opening the vent to evacuate steam** from the cooking chamber; at the bottom the power button;
- **electromechanical ovens operate on convection (50-275 °C) and mixed cycle (60-275 °C) with preheating** . In the mixed cycle, 19 humidity levels can be managed;
- the **room is well lit during cooking** ;
- **cooking uniformity** is ensured by: • **The deflector** , designed for the best distribution of heat in the chamber. • **The grids are well spaced** , with a distance between centers of 70 mm;
- **easy opening handle** with right/left movement;
- **steam condensation for exhaust protection** ;
- IPX3 water protection rating;
- foot adjustment 65/75 mm.

OPTIONAL/ACCESSORIES:

- Base support for oven
- Base support with oven tray holders

CE MARK
MADE IN ITALY

TECHNICAL CARD

net weight (Kg)	50
gross weight (Kg)	63

breadth (mm) 860

depth (mm) 650

height (mm) 520

AVAILABLE MODELS

TCF312-000310



Technochef - Electric convection-steam oven 4 trays GN 1/1, Three-phase, V.400/3+N

CONVECTION STEAM OVEN Electric for GASTRONOMY, capacity 4 TRAYS Gastronorm 1/1 (mm 530x325), version with ELECTROMECHANICAL CONTROLS, V.400/3+N, Kw. 6.25, weight 63 Kg, dim.mm.860x710x600h

TCF312-000320



Technochef - Electric convection-steam oven 4 trays GN 1/1, Single phase, V.230/1

CONVECTION STEAM OVEN Electric for GASTRONOMY, capacity 4 TRAYS Gastronorm 1/1 (mm 530x325), version with ELECTROMECHANICAL CONTROLS, V.230/1, Kw. 6.25, weight 63 Kg, dim.mm.860x710x600h

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

TCF312-000204



Technochef - Base for Oven 4 Trays GN1 / 1

Base for 4 Trays GN 1/1 oven

Delivery from 4 to 9 days

TCF312-000203



Technochef - Base with Tray Holder for 4 GN1 / 1 Trays

Base with tray holder for 4 GN 1/1 trays

Delivery from 4 to 9 days



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