



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

GAS CONVECTION OVEN with adjustable HUMIDIFIER, capacity 4 GASTRO-NORM 2/3 TRAYS (325x353 mm) :

- **stainless steel structure** ;
- **room for 4 Gastro-Norm 2/3 trays** (tray dimensions **325x353 mm**), with **75 mm pitch** ;
- **humidifier with energy regulator** ;
- **selector with 3 functions**: defrost, convention, grill;
- **temperature adjustable** from **+50 °** to **+270 °C** ;
- timer: 0-120 minutes;
- interior lighting;
- **double glazed door** (removable internal glass);
- removable tray support guides;
- **LPG consumption** : G30=0.29 Kg/h - G31=0.31 Kg/h;
- **METHANE consumption** : G20=0.42 m3/h - G25=0.49 m3/h;
- **manual controls** ;
- built-in door gasket;
- **removable condensate collection drawer** .

CE mark

Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,30
Thermal input (Kw)	4,00
net weight (Kg)	38
gross weight (Kg)	49
breadth (mm)	620
depth (mm)	645
height (mm)	615

AVAILABLE MODELS

FM-FN423GV**LPG gas convection ovens for 4 GN 2/3 trays (325x353 mm), with humidifier**

LPG GAS CONVENTION OVEN for GASTRONOMY, with adjustable HUMIDIFIER, CHAMBER for 4 GASTRO-NORM 2/3 TRAYS (325x353 mm), thermostatic control, manual controls, Thermal power Kw.4.00, Weight 38 Kg, dim.mm.620x645x615h

Delivery from 4 to 9 days

FM-FN423MV**Natural gas convection ovens for GN 2/3 trays (325x353 mm), with humidifier**

METHANE GAS CONVENTION OVEN for GASTRONOMY, with adjustable HUMIDIFIER, CHAMBER for 4 GASTRO-NORM 2/3 TRAYS (325x353 mm), thermostatic control, manual controls, Thermal Power Kw.4.00, Weight 38 Kg, dim.mm.620x645x615h

Delivery from 4 to 9 days