

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973 $\,$



CODE	DESCRIPTION	PRICE/DELIVERY
SI-NEC1475	PANASONIC COMBINED professional oven with functions of: MICROWAVE with 2 magnetrons (1350 W output), CONVENTION (1.8 kW) and GRILL (1.8 kW), for separate or combined cooking, 406x336x217h mm chamber, 3 kW, 3, dim.mm.600x545x383h	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

PANASONIC COMBINED professional oven, with DIGITAL CONTROLS and MICROWAVE, CONVECTION and GRILL functions, for cooking separately or in combination:

- excellently performs the various functions of: microwave oven, convection oven and grill;
- possibility of using these different types of cooking separately , in sequence or in combination , to prepare any dish quickly and with optimal results , obtaining perfectly browned and au gratin foods , with a crunchy and appetizing surface, like those obtained with traditional cooking , saving 1/3 of the cooking time;
- reliable tool capable of carrying out a large workload and maintaining performance over time;
- the interior is not occupied by the turntable, offering the user a large space in which to insert food;
- created to meet the needs of catering professionals;
- ideal for snack bars, pubs, bars and for all situations where the availability of space is limited, because it performs various functions in an excellent way with minimum bulk;
- in professional kitchens it replaces the salamander and, in moments of less activity, it can be used as a forced convection oven instead of ovens with larger dimensions and higher consumption.

TECHNICAL DATA:

- MICROWAVE: 2 magnetrons provide a power output of 1350 W usable with 5 different levels:
- High 1350 Watt Medium 650 Watt Low 42 Watt Defrost 180 Watt Slow cooking 240 Watt.
- GRILL: the grill function is made with 4 adjustable quartz tubes with different power levels to ensure maximum visibility:
- level 1: 1800 Watts level 2: 1450 Watts
- CONVENTION: with a 1800 W resistance (100-250 °C) combined with a fan, it guarantees rapid heating of the chamber and uniformity of temperature.
- internal chamber mm.406x336x217h, suitable for Gastro-Norm 2/3 trays (mm.353x325).
- volume: 30 liters;
- 99 automatic programs;
- timer: 99 minutes.

CE mark Made in JAPAN

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	3,3	
net weight (Kg)	41	
breadth (mm)	600	
depth (mm)	545	
height (mm)	383	