
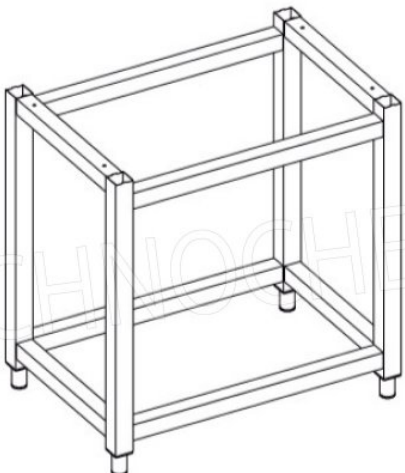








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| CODE | DESCRIPTION | PRICE/DELIVERY |
| TCF312-000201 | Base for 6 and 10 GN 1/1 trays | <p>€ 361,85 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p> |
| PROFESSIONAL DESCRIPTION | | |
| TECHNICAL CARD | | |
| CODE/PICTURES | DESCRIPTION | PRICE/DELIVERY |
| <p>TCF312-000100</p>    | <p>Technochef - Electric convection-steam oven for 6 GN 1/1 trays Electric STEAM CONVECTION OVEN for GASTRONOMY, capacity 6 Gastronorm 1/1 TRAYS, version with ELECTROMECHANICAL CONTROLS, V.400/3, Kw. 8.25, weight 87 Kg, dim.mm.860x710x740h</p> | <p>€ 2.483,21 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days</p> |
| <p>TCF312-000400</p>    | <p>Technochef - Ventilated ELECTRIC steam convection oven for 10 GN1/1 TRAYS Electric convection steam oven for GASTRONOMY, capacity 10 GASTRONORM 1/1 TRAYS, version with ELECTROMECHANICAL CONTROLS, V.400/3+N, Kw. 16.5, weight 102 Kg, Dim. mm. 860x710x1020h</p> | <p>€ 3.042,05 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days</p> |