



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



| CODE                               | DESCRIPTION  | PRICE/DELIVERY  |
|------------------------------------|--|---|
| <b>TD-FEDL06NEMIDVH20 - NERONE</b> | Electric CONVENTION-STEAM OVEN Ventilated, Professional for GASTRONOMY, capacity 6 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.7.65, Weight 91 Kg, dim.mm.840x910x830h | <b>€ 1.727,19</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 8 to 15 days |

PROFESSIONAL DESCRIPTION

**Electric CONVECTION OVEN for GASTRONOMY and PASTRY, NERONE Line, version with DIGITAL CONTROLS:**



- **interior and exterior in stainless steel** with external finishes in Scotch Bright;
- room with rounded corners;
- **chamber size mm 680x480x520h** ;
- **capacity 6 Gastro-Norm 1/1 or 600x400 mm trays** (not included), 80 mm pitch;
- **ventilation in the cooking chamber with reverse direction fan** ;
- **uniform distribution of micro-particle steam** ;
- **adjustable thermostat from 50° to 280°**;
- **digital control panel** ;
- **electronic card with 9 cooking programs** ;
- **needle probe for core cooking and cooking at  $\Delta T^\circ$**  ;
- door glass **condensation recovery system** with automatic evaporation;
- internal chamber and separate body to eliminate thermal expansion;
- **semi-static cooking system** with Italian refractory stone;
- electrical panel with extraction and quick maintenance;
- door opening on the right (on the left on request);
- **cold door with low-emissivity glass** (openable internal glass);
- **open door rapid cooling system** ;
- door opening sensor;
- cooking cycle repetition system;
- **manual or automatic steam injection with programmable time** ;
- **easy digitization for reading the cooking phases** ;
- **interior lighting** ;
- interlocking door seal.

**CE mark**  
**Made in Italy**

**TECHNICAL CARD**

|                                  |            |
|----------------------------------|------------|
| <b>power supply</b>              | Trifase    |
| <b>Volts</b>                     | V 400/3 +N |
| <b>frequency (Hz)</b>            | 50         |
| <b>motor power capacity (Kw)</b> | 7,65       |
| <b>net weight (Kg)</b>           | 91         |
| <b>gross weight (Kg)</b>         | 114        |
| <b>breadth (mm)</b>              | 840        |
| <b>depth (mm)</b>                | 910        |
| <b>height (mm)</b>               | 830        |

**TECHNICAL CARD**

| CODE/PICTURES  | DESCRIPTION   | PRICE/DELIVERY  |
|--|---|---|
| <p><b>TD-FOGRGGN</b></p>  | <p><b>GN 1/1 chromed grill</b><br/>Gastro-Norm chromed grill 1/1 (mm 530x325)</p> | <p><b>€ 33,11</b><br/><i>VAT excluded</i><br/><b>Shipping to be calculated</b><br/><b>Delivery</b> from 4 to 9 days</p> |
| <p><b>TD-FOGRGPS</b></p>  | <p><b>Chrome Pastry Grid</b><br/>Chromed grill for pastry (mm 600x400)</p>        | <p><b>€ 41,39</b><br/><i>VAT excluded</i><br/><b>Shipping to be calculated</b><br/><b>Delivery</b> from 4 to 9 days</p> |

**TD-FOTGLPAS**



**Aluminum Pastry Tray**  
Aluminum tray for pastry (mm 600x400)

**€ 53,28**  
*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**TD-BIGN1/1-65**



**GN 1/1 stainless steel tray**  
Gastro-Norm 1/1 stainless steel tray (mm 530x325x65h)

**€ 57,37**  
*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**TD-KITPIETRANEGN**



**GN 1/1 refractory stone plate**  
Gastro-Norm 1/1 refractory stone plate (mm 530x325x15)

**€ 208,95**  
*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**TD-KITPIETRANEPS**



**Refractory stone plate**  
Refractory stone plate, dim.mm.600x400x15

**€ 272,74**  
*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**TD-NEFOM**



**Technochef - BASE SUPPORT for NERONE MID OVENS**  
Support for NERONE MID ovens, with 10 pairs of guides for GN 1/1 and 600x400mm grids and trays, dim.mm 840x770x850h

**€ 378,95**  
*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days



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