



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
SPC-SCH030	Electric oven for low temperature cooking and maintenance of cooked foods, CALDOLUX line, capacity 3 GN 1/1 trays (not included), digital control panel, complete with core probe, V.230/, Kw.0.76, Weight 25 Kg, dim.mm.436x645x409h	€ 1.418,75 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

ELECTRIC OVEN for SLOW COOKING and HOLDING, CALDOLUX line , capacity 3 GN 1/1 TRAYS :

COOKING QUALITY - Slow and low temperature cooking

- **The COOK function** (120°C max.) **guarantees slow and gradual cooking** which will enhance the softness of your meat and eliminate weight loss; Thanks to the **core probe** you can obtain juicy and uniform cooking.

SPEED IN SERVICE - Food always ready

- **The holding function (HOLD) keeps the food in the chamber at the ideal consumption temperature** ; dishes always ready for quick service even when the work pace is high.

LARGE CAPACITIES IN COMPACT DIMENSIONS - Versatile and modular

- With CALDOLUX it is possible to create real cooking and holding stations by stacking one or more slow cooking ovens. This solution allows you to cook foods that require different cooking times and temperatures at the same time. You will also be able to manage the workload by using one or both ovens.
- The door opening direction can be changed at any time and with extreme ease.

THE DIFFERENCE IS IN THE DETAILS

- **Transportable and connectable anywhere :**

The four comfortable handles make transport very simple, allowing you to cook or keep dishes at the ideal consumption temperature wherever you are simply using the 230V~ socket supplied.

- **Easy to use and always ready for use:**

The digital panel is designed to manage a complete cooking cycle using all the necessary parameters in order to obtain excellent cooking

The core probe controls the end of cooking and the **automatic transition to the maintenance phase at the set temperature**

The vent at the bottom of the chamber, always open, and the adjustable front vent, give the possibility of managing excess humidity.

TECHNICAL DATA :

- Tray capacity 3 GN 1/1
- Tray distance 67 mm
- Control via Digital Panel
- Cooking temperature max 120°C
- Maximum maintenance temperature 100°C
- Timer: Cooking 9h 59m + Holding 9h 59m
- Cooking Chamber Thermal Probe
- Thermal Core Probe
- 4 integrated handles for transport
- Predisposition for stacking individual modules
- Front holes (manual) for humidity extraction

Accessories/Options :

- GN 1/1 STAINLESS STEEL tray h 20 mm
- GN 1/1 STAINLESS STEEL tray h 40 mm
- GN 1/1 STAINLESS STEEL tray h 65 mm
- GN 1/1 STAINLESS STEEL pan perforated h 20 mm
- GN 1/1 stainless steel perforated tray h 40 mm
- GN 1/1 perforated stainless steel tray h 65 mm
- GN 1/1 stainless steel flat grill h 40 mm

CE mark

Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,76

net weight (Kg)	25
breadth (mm)	436
depth (mm)	645
height (mm)	409

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<p>SPC-GRP806</p> 	<p>SPIDOCOOK - Stainless steel GN 1/1 flat grate, h 40 mm, Mod. GRP806 Gastro-Norm 1/1 flat grid (530x325 mm) in stainless steel, h 40 mm.</p>	<p>€ 35,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>SPC-TG805</p> 	<p>SPIDOCOOK - Stainless steel GN 1/1 tray, h 20 mm, Mod.TG805 Gastro-Norm baking tray 1/1 (mm 530x325) in stainless steel, h 20 mm.</p>	<p>€ 42,07 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>SPC-TG810</p> 	<p>SPIDOCOOK - Perforated stainless steel GN 1/1 tray, h 20 mm, Mod.TG810 Gastro-Norm baking tray 1/1 (mm 530x325) in perforated stainless steel, h 20 mm.</p>	<p>€ 42,07 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>SPC-TG830</p> 	<p>SPIDOCOOK - Perforated stainless steel GN 1/1 tray, h 65 mm, Mod.TG830 Gastro-Norm baking tray 1/1 (mm 530x325) in perforated stainless steel, h 65 mm.</p>	<p>€ 48,73 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>SPC-TG820</p> 	<p>SPIDOCOOK - Perforated stainless steel GN 1/1 tray, h 40 mm, Mod.TG820 Gastro-Norm baking tray 1/1 (mm 530x325) in perforated stainless steel, h 40 mm.</p>	<p>€ 45,88 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>SPC-TG815</p> 	<p>SPIDOCOOK - Stainless steel baking pan GN 1/1, h 40 mm, Mod.TG815 Gastro-Norm baking tray 1/1 (mm 530x325) in stainless steel, h 40 mm.</p>	<p>€ 48,73 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>SPC-TG825</p> 	<p>SPIDOCOOK - Stainless steel baking pan GN 1/1, h 65 mm, Mod.TG825 Gastro-Norm baking tray 1/1 (mm 530x325) in stainless steel, h 65 mm.</p>	<p>€ 56,36 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>





La sonda al cuore controlla il termine della cottura e il passaggio automatico alla fase di mantenimento alla temperatura impostata.

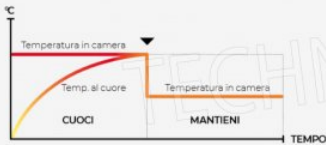
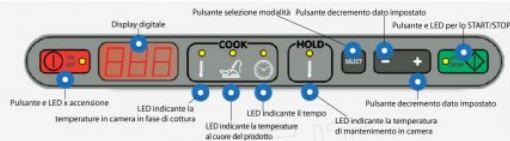


Lo sfiato a fondo camera, sempre aperto, e lo sfiato frontale, regolabile, danno la possibilità di gestire l'umidità in eccesso.



CONTROLLO DIGITALE

Esempio di programmazione



Per ogni ciclo di cottura si dovrà selezionare la temperatura della camera e poi decidere quando la cottura terminerà.

Al termine della cottura, il forno passa automaticamente dalla fase di mantenimento alla temperatura impostata (max. 100°C) mantenendo così il tuo cibo caldo e pronto in qualsiasi momento.