



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF312-000100	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	€ 2.483,21 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

ELECTRIC STEAM CONVECTION OVEN ventilated for GASTRONOMY with ELECTROMECHANICAL controls:

- professional mixed oven, which ensures robustness, reliability and immediacy of use;
- **AISI 304 stainless steel** watertight chamber with dimensions mm. 590x375x490h;
- **capacity 6 Gastronorm 1/1 trays** ;
- **I pass** among the Guides. **70mm** ;
- Minute minder timer 0-120 min;
- **immediate and intuitive use** : just three commands to adjust each parameter as desired;
- the **first knob regulates the temperature** , the **second regulates the cooking duration**, the **third is the selector to define the quantity of humidity to be introduced into the chamber, on 7 levels** ;
- cooking parameters can also be modified during the execution of the recipe;
- at the top **two indicator lights** : one to indicate that the oven is on and one to indicate when the heating elements are working;
- at the top of the dashboard there is the button for **opening the vent to evacuate steam from the cooking chamber** ; at the bottom the power button;
- electromechanical ovens **operate on convection (50-275 °C)** and **mixed cycle (60-275 °C)** with preheating. In the mixed cycle, 19 humidity levels can be managed;
- the **room is well lit** during cooking;
- **cooking uniformity is ensured by** : • **The deflector** , designed for the best heat distribution in the chamber. • **The grids are well spaced** , with a distance of 70 mm;
- **easy opening handle** with right/left movement;
- **steam condensation for exhaust protection** ;
- IPX3 water protection rating;
- foot adjustment 65/75 mm.

OPTIONAL/ACCESSORIES:


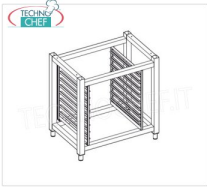
- Base support for oven
- Base support with oven tray holders

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	8,25
net weight (Kg)	77
gross weight (Kg)	87
breadth (mm)	860
depth (mm)	710
height (mm)	740

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TCF312-000201 	Technochef - Base for Oven 6 and 10 GN1 / 1 Trays Base for 6 and 10 GN 1/1 trays	€ 361,85 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TCF312-000202 	Technochef - Base with Trays for Oven 6 and 10 GN1 / 1 Trays Base with tray holders for 6 and 10 GN 1/1 trays	€ 447,50 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days



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