



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF312-000400	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	€ 3.042,05 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

ELECTRIC CONVECTION-STEAM 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. 590x375x770h;
- capacity 10 Gastronorm 1/1 trays;
- **Pitch** between guides: **70 mm** ;
- 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 duration**
- **cooking** , 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 is 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 **chamber is well lit during cooking** ;
- **cooking uniformity is ensured by** : • **The deflector** , designed for the best distribution of heat 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.


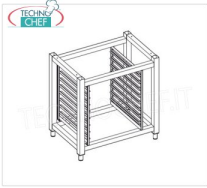
OPTIONAL/ACCESSORIES:

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

CE MARK**MADE IN ITALY****TECHNICAL CARD**

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	16,5
net weight (Kg)	102
gross weight (Kg)	118
breadth (mm)	860
depth (mm)	710
height (mm)	1020

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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