



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



| CODE                          | DESCRIPTION                                                                                                                                                                                                    | PRICE/DELIVERY                                                                                                   |
|-------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| <b>TD-FEDL10NEMIDV-NERONE</b> | Electric CONVECTION OVEN for GASTRONOMY and PASTRY, capacity 10 Gastro-Norm 1/1 or mm.600x400 TRAYS (excluded), DIGITAL CONTROLS, 9 cooking programs, V.400/3+N, Kw.12.7, Weight 127 Kg , dim.mm.840x910x1150h | <b>€ 2.202,50</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 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 680x480x840h** ;
- **capacity 10 Gastro-Norm 1/1 or 600x400 mm trays** (not included), 80 mm pitch;
- **double motor and double fan** ;
- **ventilation in the cooking chamber with reverse fans** ;
- **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;
- easy digitization for reading the cooking phases;
- **interior lighting** ;
- interlocking door seal.

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

| TECHNICAL CARD |                           |            |
|----------------|---------------------------|------------|
|                | power supply              | Trifase    |
|                | Volts                     | V 400/3 +N |
|                | frequency (Hz)            | 50         |
|                | motor power capacity (Kw) | 12,7       |
|                | net weight (Kg)           | 127        |
|                | gross weight (Kg)         | 150        |
|                | breadth (mm)              | 840        |
|                | depth (mm)                | 910        |
|                | height (mm)               | 1150       |

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

**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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