



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### 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 4 Gastronorm 1/1 trays** (mm 530x325) ;
- **pitch** between the 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 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 distribution of heat in the chamber. • **The grids are well spaced** , with a distance between centers 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

<b>net weight (Kg)</b>	50
<b>gross weight (Kg)</b>	63

breadth (mm) 860

depth (mm) 650

height (mm) 520

#### AVAILABLE MODELS

##### TCF312-000310



##### Technochef - Electric convection-steam oven 4 trays GN 1/1, Three-phase, V.400/3+N

CONVECTION STEAM OVEN Electric for GASTRONOMY, capacity 4 TRAYS Gastronorm 1/1 (mm 530x325), version with ELECTROMECHANICAL CONTROLS, V.400/3+N, Kw. 6.25, weight 63 Kg, dim.mm.860x710x600h

##### TCF312-000320



##### Technochef - Electric convection-steam oven 4 trays GN 1/1, Single phase, V.230/1

CONVECTION STEAM OVEN Electric for GASTRONOMY, capacity 4 TRAYS Gastronorm 1/1 (mm 530x325), version with ELECTROMECHANICAL CONTROLS, V.230/1, Kw. 6.25, weight 63 Kg, dim.mm.860x710x600h

#### TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

##### TCF312-000204



##### Technochef - Base for Oven 4 Trays GN1 / 1

Base for 4 Trays GN 1/1 oven

**€ 368,82**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

##### TCF312-000203



##### Technochef - Base with Tray Holder for 4 GN1 / 1 Trays

Base with tray holder for 4 GN 1/1 trays

**€ 454,47**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days



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