

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Delivery from 8 to 15 days

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF312-000500	GAS CONVENTION-STEAM OVEN for GASTRONOMY, capacity 6 GASTRO-NORM 1/1 TRAYS, version with ELECTROMECHANICAL CONTROLS, V.230/1, Thermal Power Kw.10.0, Weight 102 Kg, Dim.mm.860x710x740h	€ 3.219,24 VAT escluded Shipping to be calculed

PROFESSIONAL DESCRIPTION

Ventilated GAS CONVECTION-STEAM OVEN for GASTRONOMY with ELECTROMECHANICAL controls:

- o cooking chamber in AISI 304 stainless steel with rounded edges and wide radius with dimensions mm. 590x375x490h;
- capacity 6 GASTRO-NORM 1/1 trays;
- Pitch between Guides: 70 mm;
- o door frame made of stainless steel tube;
- automatic chamber fan reverser;
- o 7 humidity level selector;
- o direct generation steam;
- mixed mode temperature adjustable from 60°C to 250°C;
- $\circ~$ convention mode temperature adjustable from 30° to 300° ;
- o drain on the base of the cooking chamber;
- internal lighting in the cooking chamber;
- door with double glass that opens like a fold and athermal glass;
- o pening dashboard with hooking system;
- o removable baffle;
- adjustable cooking chamber vent;
- gasket on oven front with interlocking assembly;
- o tray under the door to collect condensation;
- handle with right/left opening;
- IPX4 water protection rating.

SUPPLIED:

• tray holder support.

OPTIONAL/ACCESSORIES:

- Stainless steel tubular base support with lower shelf.
- $\circ~$ Base support in stainless steel tubing with lower shelf and guide holder.

CE MARK MADE IN ITALY

TECHNICAL CARD			
power supply	Monofase		
Volts	V 230/1		
frequency (Hz)	50		
Thermal input (Kw)	10,00		
net weight (Kg)	90		
gross weight (Kg)	102		
breadth (mm)	860		
depth (mm)	710		
height (mm)	740		

TECHNICAL CARD			
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY	

TCF312-000206



TECHNOCHEF - Base support in stainless steel tubular for Convection Oven

Base support in tubular stainless steel with lower shelf and runner holder for Convention Ovens 6 and 10 GN1 / 1 TRAYS, Weight 20 Kg, dim.mm.860x640x845h € 447,50

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

