



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>SI-NEC1475</b>	PANASONIC COMBINED professional oven with functions of: MICROWAVE with 2 magnetrons (1350 W output), CONVENTION (1.8 kW) and GRILL (1.8 kW), for separate or combined cooking, 406x336x217h mm chamber, 3 kW, 3, dim.mm.600x545x383h	<p><b>€ 3.017,14</b>  <i>VAT excluded</i>  <b>Shipping to be calculated</b>  <b>Delivery</b> from 4 to 9 days</p>

**PROFESSIONAL DESCRIPTION**

**PANASONIC COMBINED professional oven, with DIGITAL CONTROLS and MICROWAVE, CONVECTION and GRILL functions, for cooking separately or in combination:**

- excellently performs the various functions of: **microwave oven**, **convection oven** and **grill** ;
- **possibility of using these different types of cooking separately , in sequence or in combination** , to prepare any dish **quickly** and with **optimal results** , obtaining **perfectly browned and au gratin foods** , with a crunchy and appetizing surface, like those obtained with traditional cooking , saving 1/3 of the cooking time;
- **reliable** tool capable of carrying out a **large workload** and **maintaining performance over time** ;
- the interior is not occupied by the turntable, offering the user a **large space** in which to insert food;
- created to meet the needs of **catering professionals** ;
- **ideal for snack bars, pubs, bars** and for all situations where the availability of space is limited, because it **performs various functions in an excellent way with minimum bulk** ;
- in professional kitchens it replaces the salamander and, in moments of less activity, it can be used as a forced convection oven instead of ovens with larger dimensions and higher consumption.

**TECHNICAL DATA:**

- **MICROWAVE** : **2 magnetrons** provide a **power output of 1350 W usable with 5 different levels** :

- **High** 1350 Watt - **Medium** 650 Watt - **Low** 42 Watt - **Defrost** 180 Watt - **Slow cooking** 240 Watt.

- **GRILL** : the grill function is made with 4 adjustable quartz tubes with different power levels to ensure maximum visibility:

- **level 1** : 1800 Watts - **level 2** : 1450 Watts

- **CONVECTION** : with a **1800 W** resistance (100-250 °C) **combined with a fan**, it guarantees rapid heating of the chamber and **uniformity of temperature** .

- **internal chamber mm.406x336x217h**, suitable for **Gastro-Norm 2/3** trays (mm.353x325).

- **volume** : **30 liters** ;

- **99 automatic programs** ;

- **timer: 99 minutes.**

**CE mark**

**Made in JAPAN**

**TECHNICAL CARD**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,3
<b>net weight (Kg)</b>	41
<b>breadth (mm)</b>	600
<b>depth (mm)</b>	545
<b>height (mm)</b>	383