



TDE-4C TECNODOM Nerone EKO 4x 435x350 Tray Convection Oven

Quick Overview

- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Door overture with fan/s stop systems
- Temperature range of 50°C - 280°C
- 60 minute timer or infinite
- 84mm distance between trays
- Comes with 4 x 435x350mm trays
- Internal Dimension: 464x420x370 mm

Description

TDE-4C TECNODOM Nerone EKO 4x 435x350 Tray Convection Oven

Products studied to grant the best operations and performances for the modern catering.

Tecnodom introduces the selection of the NERONE range of ovens: excellence dedicated to the cooking systems. The technological, planning, and design skills used by Tecnodom are synthesized in the NERONE range of ovens. The company, thus, offers products that are in step with the needs of the market and that can combine essentiality and simplicity in cleaning and maintenance.

Key Features

- 4 Tray Convection Oven 4 x 435x350mm Trays Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Overture Folding Door offers an innovative, high-performance door solution for large opening applications
- LED alarms
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50 ° C - 280 ° C
- 60-minute timer or infinite
- 84mm distance between trays
- Machine Dimension 589x660x580 mm
- Internal Dimension: 464x420x370 mm

1 Year Parts and Labour Warranty

Your Shipping Specifications

Knobs	2 knobs
Net Weight (Kg)	34
Width (mm)	589
Depth (mm)	660
Height (mm)	580
Packing Width (mm)	720
Packing Depth (mm)	625
Packing Height (mm)	725
Power	240V, 2.35kW /10A
Warranty	1 Year Parts and Labour