



PRODUCT DOCUMENT PACK

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PRODUCT

Tecnodom TDE-4CGND Digital Convection Oven – 4x GN 1/1 Trays

Model / SKU: TDE-4CGND

KW COMMERCIAL KITCHEN

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Tecnodom Nerone EKO Digital GN 1/1 Tray Convection Oven - TDE-4CGND

Quick Overview

- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Fan/s stops when the door is open
- Internal lighting with a halogen lamp
- Interlocking gasket fixing system
- According to the IPX3 standard norms
- High resistance hinge
- Temperature range of +50 to +280°C
- 60-minute timer or infinite
- Double Fan
- Reliable and well-protected digital control panel, easy to use
- Memory for recipes
- Double display
- 84mm distance between trays, 105mm for TDE-3BD
- Non-slip feet
- Memory for 9 recipes
- Includes: 1 solid tray and 3 wire racks

Description

Tecnodom Nerone EKO Digital GN 1/1 Tray Convection Oven - TDE-4CGND

Products studied to achieve optimal operations and performance for modern catering.

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

Key Features

- Stainless steel cooking chamber with rounded corners
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Additional Information

- External Dimensions (WxDxmm): 686x680x580
- Internal Dimensions (WxDxmm): 560x420x370

1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	37
Width (mm)	686
Depth (mm)	663
Height (mm)	580
Packing Width (mm)	720
Packing Depth (mm)	725
Packing Height (mm)	750
Power	240V, 3.15kW/15A
Warranty	1 Year Parts and Labour Warranty