



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

**Tecnodom Icarus TD-10NE Digital 10-Tray Combi Oven | Ideal for Gastronomy Kitchens**

**Model / SKU: TD-10NE**

#### KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email [sales@kwcommercial.com.au](mailto:sales@kwcommercial.com.au)

Web [www.kwcommercial.com.au](http://www.kwcommercial.com.au)



Scan for the current KW product page

### DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: [https://www.foodequipment.com.au/md\\_productpdf/index/generate/product/3575/store/7/](https://www.foodequipment.com.au/md_productpdf/index/generate/product/3575/store/7/)



## TECNODOM Nerone MID Digital 10 Tray Combi Oven - TD-10NE

### Quick Overview

- 100% Made In Italy
- Temperature Range: 30-280° C
- Version Electric - Digital
- Loading capacity 10 - 600x400 / 10 - GN 1/1
- Distance between trays 80 mm
- Oven chamber size: 680mm L x 480mm D x 840mm H
- External dimensions: 840mm L x 910mm D x 1150mm H
- Total electrical power 12,7 kW
- Voltage 380-415 V 3+N 50Hz
- Package dimensions: 880mm L x 955mm D x 1300mm H
- Net weight 127 kg
- Gross weight with package 150 kg
- Digital combi oven can be used with or without a water injection system
- Grids and Pans Not Included
- Power Cable or 3-phase plug not Included

### Description

TECNODOM Nerone MID Digital 10 Tray Combi Oven - TD-10NE

Digital combi oven with and without water injection system, suitable for 10 pans or grids 600x400 mm or GN 1/1. 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

- 100% Made In Italy
- Temperature Range: 30-280 ° C
- Version Electric - Digital
- Loading capacity 10 - 600x400 / 10 - GN 1/1
- Distance between trays 80 mm
- Oven chamber size: 680mm L x 480mm D x 840mm H
- External dimensions: 840mm L x 910mm D x 1150mm H
- Total electrical power 12,7 kW
- Voltage 380-415 V 3+N 50Hz
- Package dimensions: 880mm L x 955mm D x 1300mm H
- Net weight 127 kg
- Gross weight with package 150 kg
- Digital combi oven can be used with or without a water injection system
- Grids and Pans Not Included
- Power Cable or 3-phase plug not Included

1 Year Parts and Labour Warranty

Your Shipping Specifications

|                     |                         |
|---------------------|-------------------------|
| Product Condition   | New                     |
| Connection Type     | Electric                |
| Knobs               | 1 knob                  |
| Net Weight (Kg)     | 125                     |
| Width (mm)          | 840                     |
| Depth (mm)          | 910                     |
| Height (mm)         | 1150                    |
| Packing Width (mm)  | 880                     |
| Packing Depth (mm)  | 995                     |
| Packing Height (mm) | 1300                    |
| Warranty            | 1 Year Parts and Labour |