



Tecnodom Nerone EKO 600x400 Tray Convection Oven - TDE-3B

Quick Overview

- 1 Tray Convection Oven 600x400mm Tray
- 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
- 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
- 84mm distance between trays
- Machine Dimension 775x700x560 mm
- Internal Dimension: 650x460x350 mm
- Includes: 1 Solid tray and 2 wire racks

Description

Tecnodom Nerone EKO 600x400 Tray Convection Oven - TDE-3B

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 synthesised 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

- 1 Tray Convection Oven 600x400mm Tray
- 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
- 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
- 84mm distance between trays
- Machine Dimension 775x700x560 mm
- Internal Dimension: 650x460x350 mm
- Includes: 1 Solid tray and 2 wire racks

1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Knobs	2 knobs
Net Weight (Kg)	36
Width (mm)	775
Depth (mm)	700
Height (mm)	560
Packing Width (mm)	740
Packing Depth (mm)	800
Packing Height (mm)	710
Power	240V, 3.1kW / 15A
Warranty	1 Year Parts and Labour