

Forni Combinati Combi Steamers Kombidämpfer

2026

Listino Prezzi / Price List / Preisliste



LISTINO PREZZI
PRICE LIST
PREISLISTE

2026

LEGENDA | LEGEND | LEGENDE



Forno a convezione

Convection oven

Heißluftofen



Gas

Gas

Gas



Gas con accensione elettrica

Gas Equipment with Electric Ignition

Gasbrenner mit elektrischer Zündung



Elettrica

Electric

Elektrisch Backofen

Le dimensioni delle apparecchiature sono espresse in [cm e inch] (larghezza × profondità × altezza). I volumi sono espressi in litro [lt], in [m³] e si riferiscono all'apparecchiatura IMBALLATA. I pesi sono espressi in [kg] e si riferiscono al peso netto dell'apparecchiatura SENZA IMBALLO. La validità dei dati riportati nel presente listino (codici, modelli, dimensioni, pesi, volumi, disegni, ecc.) sono indicativi. TECNOINOX Srl si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.

The appliance sizes are expressed in [cm and inches] (width × depth × height). Volumes are expressed in litres [lt] and [m³] and they refer to the PACKAGED appliance. Weights are expressed in [kg] and they refer to the appliance WITHOUT PACKAGING. The validity of the data in this price list (including codes, models, sizes, weights, volumes, designs, etc.) are indicative. Tecnoinox Srl reserves the right to make changes at any time and without prior warning.

Die Abmessungen der Geräte sind in [cm und inch] (Breite × Tiefe × Höhe) angegeben. Die Volumen werden in Litern [l] oder [m³] ausgedrückt und beziehen sich auf das „VERPACKTE“ Gerät. Das Gewicht wird in [kg] angegeben und gibt das Netto-Gewicht des Gerätes OHNE VERPACKUNG an. Die Angaben dieser Preisliste (Artikelnummern, Modelle, Abmessungen, Gewicht, Volumen, Zeichnungen usw.) haben lediglich Hinweischarakter. TECNOINOX Srl behält sich das Recht vor, jederzeit und ohne vorherige Ankündigung Änderungen vorzunehmen.

INDICE | INDEX | INHALT

FORNI COMBINATI GASTRONOMIA | GASTRONOMY VERSION COMBI STEAMERS | GASTRO VERSION KOMBIDÄMPFER

TAP	3
TAP TAP TAP	4
TECNOCOMBI	13
TECNOCOMBI NEXT TECNOCOMBI NEXT TECNOCOMBI NEXT	14
TECNOCOMBI XTRA SERIE D TECNOCOMBI XTRA SERIE D TECNOCOMBI XTRA SERIE D	24
TECNOCOMBI XTRA SERIE M TECNOCOMBI XTRA SERIE M TECNOCOMBI XTRA SERIE M	36
TECNOCOMPACT	47
TECNOCOMPACT NEXT TECNOCOMPACT NEXT TECNOCOMPACT NEXT	48
TECNOCOMPACT XTRA SERIE D TECNOCOMPACT XTRA SERIE D TECNOCOMPACT XTRA SERIE D	55

FORNI COMBINATI PASTICCERIA E GASTRONOMIA

PASTRY AND GASTRONOMY VERSION COMBI STEAMERS | KONDITOREI UND GASTRO VERSION KOMBIDÄMPFER

TECNODUAL	63
TECNODUAL NEXT TECNODUAL NEXT TECNODUAL NEXT	64
TECNODUAL XTRA SERIE D TECNODUAL XTRA SERIE D TECNODUAL XTRA SERIE D	73
TECNODUAL XTRA SERIE M TECNODUAL XTRA SERIE M TECNODUAL XTRA SERIE M	83

FORNI COMBINATI PASTICCERIA | PASTRY VERSION COMBI STEAMERS | KONDITOREI VERSION KOMBIDÄMPFER

TAP PASTRY	93
TAP PASTRY TAP PASTRY TAP PASTRY	94
TECNOBAKE	101
TECNOBAKE NEXT TECNOBAKE NEXT TECNOBAKE NEXT	102
TECNOBAKE XTRA SERIE D TECNOBAKE XTRA D SERIES TECNOBAKE XTRA SERIE D	109
TECNOBAKE XTRA SERIE M TECNOBAKE XTRA SERIE M TECNOBAKE XTRA SERIE M	117

ABBATITORI	123
ABBATTITORI BLAST FREEZERS SCHOCKFROSTERN	124

ARMADI CALDI E UMIDIFICATI	127
ARMADI CALDI E UMIDIFICATI HOT AND HUMIFIED CUPBOARDS WARME UND BEFEUCHTETE SCHRÄNKE	128

INFO GENERALI	130
INFO GENERALI GENERAL INFO ALLGEMAINNE INFO	131

TAP




TAP | TAP | TAP

TAP FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 CON TOUCH SCREEN, BOILER, SONDA AL CUORE E LAVAGGIO AUTOMATICO

TAP GAS COMBI STEAMER (GASTRONOMY VERSION) WITH 6 TRAYS (GN1/1), TOUCH SCREEN, BOILER, CORE PROBE AND AUTOMATIC WASHING

TAP GAS-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT TOUCHSCREEN, BOILER, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR**




	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	954320	13,5	220-240 ~	89 cm	80 cm	73 cm	164	0,92
 	Model		Hz					
	GFM06TB		50/60					

TAP FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 CON TOUCH SCREEN, BOILER, SONDA AL CUORE E LAVAGGIO AUTOMATICO

TAP GAS COMBI STEAMER (GASTRONOMY VERSION) WITH 10 TRAYS (GN1/1), TOUCH SCREEN, BOILER, CORE PROBE AND AUTOMATIC WASHING

TAP GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT TOUCHSCREEN, BOILER, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR**




	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	954321	23,5	220-240 ~	89 cm	80 cm	101 cm	191,2	1,19
 	Model		Hz					
	GFM10TB		50/60					

TAP FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 CON TOUCH SCREEN, BOILER, SONDA AL CUORE E LAVAGGIO AUTOMATICO

TAP ELECTRIC COMBI STEAMER (GASTRONOMY VERSION) WITH 6 TRAYS (GN1/1), TOUCH SCREEN, BOILER, CORE PROBE AND AUTOMATIC WASHING

TAP ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT TOUCHSCREEN, BOILER, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**




	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	954620	10,25	380-415 3N ~	89 cm	80 cm	73 cm	132	0,92
 	Model		Hz					
	EFM06TB		50/60					

TAP FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 CON TOUCH SCREEN, BOILER, SONDA AL CUORE E LAVAGGIO AUTOMATICO

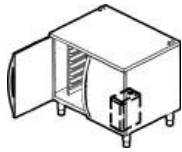
TAP ELECTRIC COMBI STEAMER (GASTRONOMY VERSION) WITH 10 TRAYS (GN1/1), TOUCH SCREEN, BOILER, CORE PROBE AND AUTOMATIC WASHING

TAP ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT TOUCHSCREEN, BOILER, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	954621	20,5	380-415 3N~	89 cm	80 cm	101 cm	163	1,19
 	Model		Hz					
	EFM10TB		50/60					

ACCESSORI | ACCESSORIES | ZUBEHÖRE



Code

Description

951938

**ARMADIO NEUTRO PORTA TEGLIE E PORTA
DETERGENTE PER TUTTI I FORNI GN1/1 -
CAPIENZA: 7 TEGLIE CROSSWISE**

CLOSED CABINET WITH SIDE RUNNERS AND
DETERGENT TANK SUPPORT FOR GN1/1 OVENS -
7 TRAYS CROSSWISE

NEUTRALER SCHRANK FÜR BLECHE UND
REINIGUNGSMITTEL FÜR ALLE MODELLE GN1/1
- KAPAZITÄT: 7 BLECHE QUER



Code

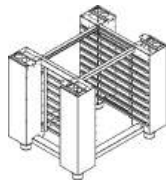
Description

951936

**BASE PER FORNI ELETTRICI TAP GN1/1 PER
INSERIMENTO ABBATTITORE 5 TEGLIE**

BASE FOR ELECTRIC TAP OVENS (GN1/1) FOR
INSERTING A 5-TRAY BLAST CHILLER

UNTERBAU FÜR ELEKTRO-KOMBIDÄMPFER TAP
GN1/1 ZUM EINBAU EINES SCHOCKFROSTERS 5
BLECHE



Code

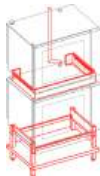
Description

951955

**BASE CON PORTA TEGLIE PER FORNI TAP
GN1/1**

BASE WITH SIDE RUNNERS FOR GN1/1 TAP
OVENS

UNTERBAU MIT BLECHHALTERUNG FÜR
KOMBIDÄMPFER TAP GN1/1



Code

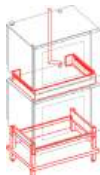
Description

951956

**KIT SOVRAPPESIZIONE PER FORNI
ELETTRICI TAP 2X6 GN1/1**

STACKING KIT FOR 2X6 GN1/1 TAP ELECTRIC
OVENS

AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TAP
2X6 GN1/1



Code

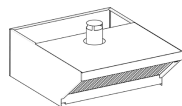
Description

951964

**KIT SOVRAPPESIZIONE PER FORNI GAS TAP
2X6 GN1/1**

STACKING KIT FOR 2X6 GN1/1 TAP GAS OVENS

AUFBAUSET FÜR GAS-KOMBIDÄMPFER TAP 2X6
GN1/1



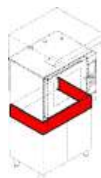
Code	Description
951932	CAPPA ASPIRAZIONE FORNI TAP TAP OVENS EXTRACTION HOOD DUNSTABZUGSHAUBE FÜR TAP-ÖFEN



Code	Description
951942	CARRELLO 20 TEGLIE GN1/1 20-TRAY RACK TROLLEY GN1/1 WAGEN FÜR 20 BLECHE GN1/1



Code	Description
951942	CARRELLO 16 TEGLIE (600X400)MM 16-TRAY RACK TROLLEY (600X400MM) WAGEN FÜR 16 BLECHE (600X400)MM



Code	Description
951946	TAMPONAMENTO PER FORNO TAP 6XGN1/1 CON CAPPA SU ARMADIO CALDO/NEUTRO O BASE COVERING PANEL FOR 6XGN1/1 TRAYS TAP OVEN WITH EXHAUST HOOD ON HOT OR NEUTRAL CLOSED CABINET OR BASE ABDECKUNG FÜR KOMBIDÄMPFER TAP 6XGN1/1 MIT ABZUGSHAUBE AUF WÄRMESCHRANK/NEUTRALEM SCHRANK ODER UNTERBAU



Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



Code	Description
951965	TAMPONAMENTO PER FORNO TAP CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TAP OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET ABDECKUNG FÜR KOMBIDÄMPFER TAP MIT ABZUGSHAUBE AN UNTERBAU UND NEUTRALEM SCHRANK, WÄRMESCHRANK UND WÄRMESCHRANK



Code	Description
951945	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU



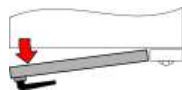
Code	Description
951950	SONDA AL CUORE AD AGO PER SOTTOVUOTO NEEDLE CORE PROBE FOR VACUUM COOKING KERNTEMPORATURFÜHLER FÜR VAKUUMGAREN



Code	Description
951915	DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L-KANISTER FÜR KOMBIDÄMPFER



Code	Description
951947	DISINCROSTANTE BOILER 10LT DESCALER FOR A 10L BOILER ENTKALKER FÜR BOILER 10L



Code	Description
TXXXXXS	PORTA FORNO TAP AD APERTURA SINISTRA - ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE D ORDINE TAP LEFT OPENING DOOR - EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR FÜR TAP MIT ÖFFNUNG LINKS - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN



Code	Description
9032	BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=20MM



Code	Description
9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=40MM



Code	Description
9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=65MM



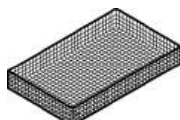
Code	Description
9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=20MM



Code	Description
9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=40MM



Code	Description
9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=65MM



Code	Description
091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD DRAHTKORB AUS EDELSTAHL FÜR VORFRITTIERTE LEBENSMITTEL



Code

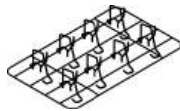
9055

Description

GRIGLIA INOX GN1/1

GN1/1 STAINLESS STEEL BAKING GRID

ROST AUS EDELSTAHL GN1/1



Code

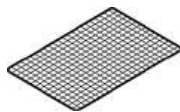
091910

Description

GRIGLIA INOX GN1/1 PER POLLI

GN1/1 STAINLESS STEEL BAKING GRID FOR
POULTRY

ROST AUS EDELSTAHL GN1/1 FÜR HÄHNCHEN



Code

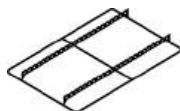
091947

Description

**GRIGLIA ALLUMINIO TEFLONATA
OTTIMIZZATA PER VERDURE**

TEFLON-COATED ALUMINIUM SPECIAL GRID FOR
VEGETABLES

ROST AUS ALUMINIUM MIT
TEFLONBESCHICHTUNG IDEAL FÜR GEMÜSE



Code

091949

Description

GRIGLIA INOX PER SPIEDINI

STAINLESS STEEL BAKING GRID FOR SKEWERS

ROST AUS EDELSTAHL FÜR SPIESSE



Code

091950

Description

**GRIGLIA ALLUMINIO TEFLONATA
OTTIMIZZATA PER CARNE E PESCE**

ALUMINIUM TEFLON-COATED SPECIAL GRID FOR
MEAT AND FISH

ROST AUS ALUMINIUM MIT
TEFLONBESCHICHTUNG IDEAL FÜR FLEISCH UND
FISCH



Code

951917

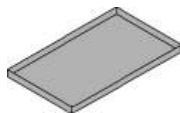
Description

**TEGLIA IN ALLUMINIO AD ACCUMULO DI
CALORE PER PIZZA GN1/1**

ALUMINIUM TRAY WITH HEAT RETENTION FOR
PIZZA (GN1/1)

WÄRMESPEICHERNDES BLECH AUS
ALUMINIUM FÜR PIZZA GN1/1

	<p>Code 951933</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GLATT</p>
	<p>Code 951934</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GERILLT</p>
	<p>Code 951953</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GN1/1</p>
	<p>Code 951954</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT GN1/1</p>
	<p>Code 091951</p>	<p>Description TEGLIA IN ALLUMINIO TEFLONATA PER OMELETTE ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG FÜR OMELETTE</p>
	<p>Code 091952</p>	<p>Description TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=20MM</p>



Code

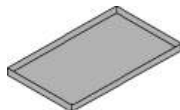
091953

Description

**TEGLIA IN ALLUMINIO TEFLONATA LISCIA
H=40MM**

ALUMINIUM SMOOTH TEFLON-COATED TRAY
H=40MM

BLECH AUS ALUMINIUM MIT
TEFLONBESCHICHTUNG, GLATT, H=40MM



Code

091954

Description

**TEGLIA IN ALLUMINIO TEFLONATA LISCIA
H=65 MM**

ALUMINIUM SMOOTH TEFLON-COATED TRAY H
65MM

BLECH AUS ALUMINIUM MIT
TEFLONBESCHICHTUNG, GLATT, H=65MM



Code

9059

Description

TEGLIA SMALTATA GN1/1 H=20MM

GN1/1 ENAMELLED BACKING TRAY H=20MM

BLECH EMAILLIERT GN1/1 H=20MM



Code

9060

Description

TEGLIA SMALTATA GN1/1 H=40MM

GN1/1 ENAMELLED BACKING TRAY H=40MM

BLECH EMAILLIERT GN1/1 H=40MM

TECNOCOMBI




TECNOCOMBI NEXT | TECNOCOMBI NEXT | TECNOCOMBI NEXT

TECNOCOMBI NEXT FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 TOUCH SCREEN, RICETTE PROGRAMMABILI, SONDA AL CUORE E LAVAGGIO AUTOMATICO, VAPORE DIRETTO

TECNOCOMBI NEXT GAS COMBI STEAMER WITH 6 TRAYS GN1/1, TOUCH SCREEN, PROGRAMMABLE RECIPES, CORE PROBE AND AUTOMATIC WASHING, DIRECT STEAM

TECNOCOMBI NEXT GAS-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG, DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR SASO**




	 	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954350	10,25	220-240 ~					
		Model		Hz					
		GOM06TSL		50/60					

TECNOCOMBI NEXT FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 TOUCH SCREEN, RICETTE PROGRAMMABILI, SONDA AL CUORE E LAVAGGIO AUTOMATICO, VAPORE DIRETTO

TECNOCOMBI NEXT GAS COMBI STEAMER WITH 10 TRAYS GN1/1, TOUCH SCREEN, PROGRAMMABLE RECIPES, CORE PROBE AND AUTOMATIC WASHING, DIRECT STEAM

TECNOCOMBI NEXT GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG, DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR SASO**





	 	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954352	19,5	220-240 ~					
		Model		Hz					
		GOM10TSL		50/60					

TECNOCOMBI NEXT FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 20 TEGLIE GN1/1 CON TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO - CARRELLO PORTATEGLIE - COMPATIBILE CON CARRELLO PASTICCERIA 16 TEGLIE (600X400) MM

TECNOCOMBI NEXT GAS COMBI STEAMER WITH 20 TRAYS GN1/1 TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM - COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400) MM

TECNOCOMBI NEXT GAS-KOMBIDÄMPFER GASTRO-VERSION 20 BLECHE GN1/1 TOUCH SCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF - KOMPATIBEL MIT 16-BLECH-WAGEN FÜR STENDITORE (600X400) MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**



	  	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954345	47	220-240 ~					
		Model		Hz					
		GOM20TSL		50/60					

TECNOCOMBI NEXT FORNO COMBINATO GAS VERSIONE PASTICCERIA 20 TEGLIE GN1/1 CON BOILER, TOUCH SCREEN, RICETTE PROGRAMMABILI, SONDA AL CUORE E LAVAGGIO AUTOMATICO - CARRELLO PORTATEGLIE - COMPATIBILE CON CARRELLO PASTICCERIA 16 TEGLIE (600X400) MM

TECNOCOMBI NEXT GAS COMBI STEAMER WITH 20 TRAYS GN1/1 WITH BOILER, TOUCH SCREEN, PROGRAMMABLE RECIPES, CORE PROBE AND AUTOMATIC WASHING - COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400) MM

TECNOCOMBI NEXT GAS-KOMBIDÄMPFER GASTRO-VERSION 20 BLECHE GN1/1 MIT BOILER, TOUCH SCREEN, PROGRAMMIERBAREN REZEPTEN, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG - KOMPATIBEL MIT 16-BLECH-WAGEN FÜR STENDITORE (600X400) MM





CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	  	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954346	47	220-240 ~					
		Model		Hz					
		GOM20TSLB		50/60					

TECNOCOMBI NEXT FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 TOUCH SCREN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOCOMBI NEXT ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM
TECNOCOMBI NEXT ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**





		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954650	8,25	380-415 3N~					
		Model	Hz						
		EOM06TSL	50/60						

TECNOCOMBI NEXT FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 TOUCH SCREN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOCOMBI NEXT ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOCOMBI NEXT ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**





		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954656	16,5	380-415 3N~					
		Model	Hz						
		EOM10TSL	50/60						

TECNOCOMBI NEXT FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 20 TEGLIE GN1/1, TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO - CON CARRELLO PORTATEGLIE GN1/1 - COMPATIBILE CON CARRELLO PASTICCERIA 16 TEGLIE (600X400)MM

TECNOCOMBI NEXT ELECTRIC COMBI STEAMER WITH 20 TRAYS GN1/1, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM - WITH GN1/1 TRAYS RACK TROLLEY - COMPATIBLE WITH PASTRY 16 TRAYS (600X400)MM RACK TROLLEY

TECNOCOMBI NEXT ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 20 BLECHE GN1/1 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF - MIT SERVIERWAGEN FÜR BLECHE GN1/1 - KOMPATIBEL MIT 16-BLECH-WAGEN FÜR KONDITOREIEN (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**





		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954660	41	380-415 3N~					
		Model	Hz						
		EOM20TSL	50/60						

TECNOCOMBI NEXT FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 20 TEGLIE GN1/1 CON TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E BOILER - CON CARRELLO PORTATEGLIE GN1/1 - COMPATIBILE CON CARRELLO PASTICCERIA 16 TEGLIE (600X400)MM

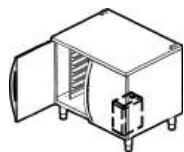
TECNOCOMBI NEXT ELECTRIC COMBI STEAMER WITH 20 TRAYS GN1/1 WITH TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND BOILER - WITH GN1/1 TRAYS RACK TROLLEY - COMPATIBLE WITH PASTRY 16 TRAYS (600X400)MM RACK TROLLEY

TECNOCOMBI NEXT ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 20 BLECHE GN1/1 MIT TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND BOILER - MIT WAGEN FÜR BLECHE GN1/1 - KOMPATIBEL MIT 16-BLECH-WAGEN FÜR KONDITOREIEN (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954661	41	380-415 3N~					
		Model	Hz						
		EOM20TSLB	50/60						

ACCESSORI | ACCESSORIES | ZUBEHÖRE



Code	Description
951938	ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER TUTTI I FORNI GN1/1 - CAPIENZA: 7 TEGLIE CROSSWISE CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE NEUTRALER SCHRANK FÜR BLECHE UND REINIGUNGSMITTEL FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER



Code	Description
951973	BASE FORNI TECNOCOMBI 4 TEGLIE GN1/1 BASE FOR 4 GN1/1 TRAY TECNOCOMBI OVENS UNTERBAU KOMBIDÄMPFER TECNOCOMBI 4 BLECHE GN1/1



Code	Description
951974	BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS UNTERBAU KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1



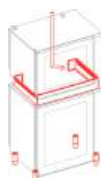
Code	Description
951991	BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE. BASE FOR TECNOCOMBI ELECTRIC OVENS ON 5 TRAYS BLAST CHILLER. STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5-BLECHE-SCHOCKFROSTER.



Code	Description
951967	KIT PORTA TEGLIE GN PER BASE FORNI (6/10 TEGLIE) GN TRAY RACK KIT FOR OVEN BASE (6/10 TRAYS) GN-BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU (6/10 BLECHE)



Code	Description
951968	KIT PORTA TEGLIE GN PER BASE FORNI (4 TEGLIE) GN TRAY RACK FOR OVEN BASE (4 TRAYS) GN-BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU (4 BLECHE)



Code	Description
951993	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 6+10 TEGLIE STACKING KIT FOR 6+10 TRAYS TECNOCOMBI ELECTRIC OVENS AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOCOMBI 6+10 BLECHE



Code	Description
951994	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 6+6 TEGLIE STACKING KIT FOR 6+6 TRAYS TECNOCOMBI ELECTRIC OVENS AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOCOMBI 6+6 BLECHE



Code	Description
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS KAMIN MIT WINDSCHUTZ FÜR GAS-KOMBIDÄMPFER TECNOCOMBI 6-10 BLECHE



Code	Description
951992	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOCOMBI 6 GN1/1 E 10 GN1/1, MOTORE 230V, 50/60HZ, 0.25KW CONDENSATING EXTRACTOR HOOD FOR 6 GN1/1 AND 10 GN1/1 TECNOCOMBI, 230V, 50/60HZ, 0.25 KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1, MOTOR 230V, 50/60HZ, 0.25KW



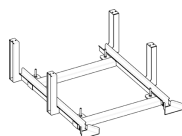
Code
951942

Description
CARRELLO 20 TEGLIE GN1/1
 20-TRAY RACK TROLLEY GN1/1
 WAGEN FÜR 20 BLECHE GN1/1



Code
961942

Description
CARRELLO 16 TEGLIE (600X400)MM
 16-TRAY RACK TROLLEY (600X400MM)
 WAGEN FÜR 16 BLECHE (600X400)MM



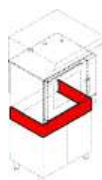
Code
951997

Description
RAMPA LIVELLAMENTO CARRELLO PER FORNI 16/20 TEGLIE
 TROLLEY LEVELLING RAMP FOR 16/20-TRAY OVENS
 AUSGLEICHSRAMPE WAGEN FÜR KOMBIDÄMPFER 16/20 BLECHE



Code
951961

Description
KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI
 PIPING KIT FOR WATER INLET AND OUTLET
 ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



Code
951972

Description
TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPP A SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO
 COVERING PANEL FOR TECNOCOMBI OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET
 ABDECKUNG FÜR KOMBIDÄMPFER TECNOCOMBI MIT ABZUGSHAUBE AN UNTERBAU UND NEUTRALEM SCHRANK, WÄRMESCHRANK UND WÄRMESCHRANK



Code
951981

Description
ELEMENTO DI SOVRAPPOSIZIONE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE
 STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS ON 5-TRAY BLAST FREEZERS
 AUFBAUELEMENT FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1 AUF SCHOCKFROSTERN 5 BLECHE



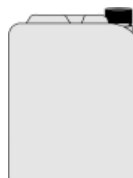
Code	Description
951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU



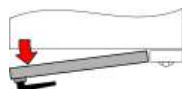
Code	Description
951912	DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN



Code	Description
951915	DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L-KANISTER FÜR KOMBIDÄMPFER



Code	Description
951947	DISINCROSTANTE BOILER 10LT DESCALER FOR A 10L BOILER ENTKALKER FÜR BOILER 10L



Code	Description
XXXXXXS	PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE LEFT OPENING DOOR TECNOCOMBI/ TECNODUAL/TECNOBAKE EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR MIT ÖFFNUNG LINKS TECNOCOMBI/ TECNODUAL/TECNOBAKE - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN



Code	Description
9032	BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=20MM



Code	Description
9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=40MM



Code	Description
9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=65MM



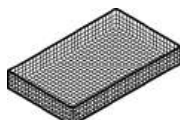
Code	Description
9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=20MM



Code	Description
9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=40MM



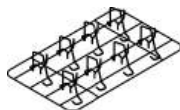
Code	Description
9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=65MM



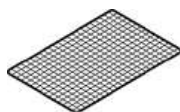
Code	Description
091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD DRAHTKORB AUS EDELSTAHL FÜR VORFRITTIERTE LEBENSMITTEL



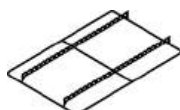
Code	Description
9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL BAKING GRID ROST AUS EDELSTAHL GN1/1



Code	Description
091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY ROST AUS EDELSTAHL GN1/1 FÜR HÄHNCHEN



Code	Description
091947	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER VERDURE TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR GEMÜSE



Code	Description
091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS ROST AUS EDELSTAHL FÜR SPIESSE

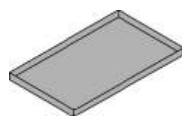


Code	Description
091950	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER CARNE E PESCE ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR FLEISCH UND FISCH

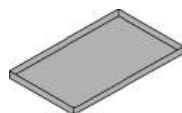


Code	Description
951917	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA GN1/1

	<p>Code</p> <p>951933</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA</p> <p>ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION</p> <p>WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GLATT</p>
	<p>Code</p> <p>951934</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA</p> <p>ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION</p> <p>WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GERILLT</p>
	<p>Code</p> <p>951953</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA GN1/1</p> <p>TEFLON COATED ALUMINIUM TRAY GN1/1</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GN1/1</p>
	<p>Code</p> <p>951954</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1</p> <p>PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GELOCHT GN1/1</p>
	<p>Code</p> <p>091951</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO TEFLONATA PER OMELETTE</p> <p>ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG FÜR OMELETTE</p>
	<p>Code</p> <p>091952</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM</p> <p>ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG, GLATT, H=20MM</p>



Code	Description
091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=40MM



Code	Description
091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=65MM



Code	Description
9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM BLECH EMAILLIERT GN1/1 H=20MM




Code	Description
9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM BLECH EMAILLIERT GN1/1 H=40MM

TECNOCOMBI XTRA SERIE D | TECNOCOMBI XTRA SERIE D | TECNOCOMBI XTRA SERIE D

TECNOCOMBI XTRA SERIE D FORNO COMBINATO A GAS 6 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOCOMBI XTRA GAS COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM
TECNOCOMBI XTRA SERIE D GAS-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF


CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	952350	10,25	220-240 ~	86 cm	72 cm	74 cm	112,5	0,80
	Model		Hz					
	GOM06D		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO A GAS 6 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, SONDA AL CUORE E LAVAGGIO AUTOMATICO, VAPORE DIRETTO

D SERIES TECNOCOMBI XTRA GAS COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, CORE PROBE AND AUTOMATIC WASHING, DIRECT STEAM
TECNOCOMBI XTRA SERIE D GAS-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, KERNTemperaturfühler UND AUTOMATISCHER SPÜLUNG, DIREKTDAMPF


CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	954351	10,25	220-240 ~	86 cm	72 cm	74 cm	124,5	0,92
	Model		Hz					
	GOM06DSL		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO A GAS 10 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOCOMBI XTRA GAS COMBI STEAMER WITH 10 TRAYS GN1/1, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM
TECNOCOMBI XTRA SERIE D GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF


CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	952351	19,5	220-240 ~	86 cm	72 cm	102 cm	140	1,01
	Model		Hz					
	GOM10D		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO A GAS 10 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, SONDA AL CUORE E LAVAGGIO AUTOMATICO, VAPORE DIRETTO

D SERIES TECNOCOMBI XTRA GAS COMBI STEAMER WITH 10 TRAYS GN1/1, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, CORE PROBE AND AUTOMATIC WASHING, DIRECT STEAM
TECNOCOMBI XTRA SERIE D GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, KERNTemperaturfühler UND AUTOMATISCHER SPÜLUNG, DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**



	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	954353	19,5	220-240 ~	86 cm	72 cm	102 cm	154,5	1,16
	Model		Hz					
	GOM10DSL		50/60					

TECNOCOMBI XTRA SERIE D FORNO GAS MISTO, VAPORE DIRETTO, PROGRAMMABILE, 20 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO- CARRELLO PORTATEGLIE - COMPATIBILE CON CARRELLO PASTICCERIA 16 TEGLIE (600X400) MM

D SERIES TECNOCOMBI XTRA GAS COMBI OVEN, DIRECT STEAM, ELECTRONIC CONTROL, 20XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING - COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400) MM

TECNOCOMBI XTRA SERIE D GAS-KOMBIOFEN GASTRO-VERSION 20 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF - MIT SERVIERWAGEN FÜR BLECHE - KOMPATIBEL MIT 16-BLECH-WAGEN FÜR KONDITOREIEN (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:



		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954343	47	220-240 ~					
		Model		Hz					
		GOM20DSL		50/60					

TECNOCOMBI XTRA SERIE D FORNO GAS MISTO, CON BOILER, PROGRAMMABILE, 20 TEGLIE GN1/1, SONDA AL CUORE, LAVAGGIO AUTOMATICO - CARRELLO PORTATEGLIE - COMPATIBILE CON CARRELLO PASTICCERIA 16 TEGLIE (600X400) MM

D SERIES XTRA TECNOCOMBI GAS COMBI OVEN, WITH BOILER, ELECTRONIC CONTROL, 20XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING - COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400) MM

TECNOCOMBI XTRA SERIE D GAS-KOMBIOFEN GASTRO-VERSION 20 BLECHE GN1/1 MIT BOILER, ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, KERNTemperaturfühler UND AUTOMATISCHER SPÜLUNG - MIT SERVIERWAGEN FÜR BLECHE - KOMPATIBEL MIT 16-BLECH-WAGEN FÜR KONDITOREIEN (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:



		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954344	47	220-240 ~					
		Model		Hz					
		GOM20DSLb		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO ELETTRICO 4 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 4 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		952651	6,25	380-415 3N~					
		Model		Hz					
		EOM04D		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO ELETTRICO 4 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 4 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**


		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		952652	6,25	220-240 ~					
		Model		Hz					
		EOM04D/1		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO ELETTRICO 4 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, Sonda al cuore e lavaggio automatico, vapore diretto

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, CORE PROBE AND AUTOMATIC WASHING, DIRECT STEAM

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 4 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, KERNTemperaturfühler und automatischer Spülung, DirektDampf

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954653	6,25	380-415 3N~					
		Model		Hz					
		EOM04DSL		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO ELETTRICO 4 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, lavaggio automatico e vapore diretto

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 4 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**





		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954655	6,25	220-240 ~					
		Model		Hz					
		EOM04DSL/1		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO ELETTRICO 6 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**





		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		952650	8,25	380-415 3N~					
		Model		Hz					
		EOM06D		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO ELETTRICO 6 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, Sonda al cuore e lavaggio automatico, vapore diretto

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, CORE PROBE AND AUTOMATIC WASHING, DIRECT STEAM

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, KERNTemperaturfühler und automatischer Spülung, DirektDampf



CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954651	8,25	380-415 3N~					
		Model		Hz					
		EOM06DSL		50/60					

TECNOCOMBI XTRA SERIE D FORNO COMBINATO ELETTRICO 10 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM
TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**




		Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		952653	16,5	380-415 3N~		86 cm	72 cm	102 cm	137,2	1,16
		Model		Hz						
		EOM10D		50/60						

TECNOCOMBI XTRA SERIE D FORNO COMBINATO ELETTRICO 10 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**




		Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		954657	16,5	380-415 3N~		86 cm	72 cm	102 cm	143,6	1,15
		Model		Hz						
		EOM10DSL		50/60						

TECNOCOMBI XTRA SERIE D FORNO MISTO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 20 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO - CON CARRELLO PORTATEGLIE GN1/1 - COMPATIBILE CON CARRELLO PASTICCERIA 16 TEGLIE (600X400)MM

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI OVEN 20XGN1/1 TRAYS WITH ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM - WITH GN1/1 TRAYS RACK TROLLEY - COMPATIBLE WITH PASTRY 16 TRAYS (600X400)MM RACK TROLLEY

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 20 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF - MIT SERVIERWAGEN FÜR BLECHE GN1/1 - KOMPATIBEL MIT 16-BLECH-WAGEN FÜR KONDITOREIEN (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**


		Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		954658	41	380-415 3N~		100 cm	94 cm	188 cm	300	2,47
		Model		Hz						
		EOM20DSL		50/60						

TECNOCOMBI XTRA SERIE D FORNO MISTO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 20 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E BOILER - CON CARRELLO PORTATEGLIE GN1/1 - COMPATIBILE CON CARRELLO PASTICCERIA 16 TEGLIE (600X400)MM

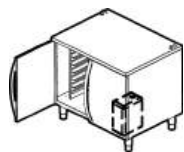
D SERIES TECNOCOMBI XTRA ELECTRIC COMBI OVEN 20XGN1/1 TRAYS WITH ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND BOILER - WITH GN1/1 TRAYS RACK TROLLEY - COMPATIBLE WITH PASTRY 16 TRAYS (600X400)MM RACK TROLLEY

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 20 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND BOILER - MIT SERVIERWAGEN FÜR BLECHE GN1/1 - KOMPATIBEL MIT 16-BLECH-WAGEN FÜR KONDITOREIEN (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

		Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		954659	41	380-415 3N~		100 cm	94 cm	188 cm	324	2,47
		Model		Hz						
		EOM20DSL		50/60						

ACCESSORI | ACCESSORIES | ZUBEHÖRE



Code	Description
951938	ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER TUTTI I FORNI GN1/1 - CAPIENZA: 7 TEGLIE CROSSWISE CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE NEUTRALER SCHRANK FÜR BLECHE UND REINIGUNGSMITTEL FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER



Code	Description
951973	BASE FORNI TECNOCOMBI 4 TEGLIE GN1/1 BASE FOR 4 GN1/1 TRAY TECNOCOMBI OVENS UNTERBAU KOMBIDÄMPFER TECNOCOMBI 4 BLECHE GN1/1



Code	Description
951974	BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS UNTERBAU KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1



Code	Description
951991	BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE. BASE FOR TECNOCOMBI ELECTRIC OVENS ON 5 TRAYS BLAST CHILLER. STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5-BLECHE-SCHOCKFROSTER.



Code	Description
951967	KIT PORTA TEGLIE GN PER BASE FORNI (6/10 TEGLIE) GN TRAY RACK KIT FOR OVEN BASE (6/10 TRAYS) GN-BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU (6/10 BLECHE)



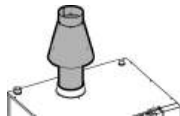
Code	Description
951968	KIT PORTA TEGLIE GN PER BASE FORNI (4 TEGLIE) GN TRAY RACK FOR OVEN BASE (4 TRAYS) GN-BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU (4 BLECHE)



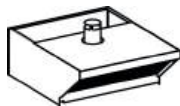
Code	Description
951993	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 6+10 TEGLIE STACKING KIT FOR 6+10 TRAYS TECNOCOMBI ELECTRIC OVENS AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOCOMBI 6+10 BLECHE



Code	Description
951994	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 6+6 TEGLIE STACKING KIT FOR 6+6 TRAYS TECNOCOMBI ELECTRIC OVENS AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOCOMBI 6+6 BLECHE



Code	Description
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS KAMIN MIT WINDSCHUTZ FÜR GAS-KOMBIDÄMPFER TECNOCOMBI 6-10 BLECHE



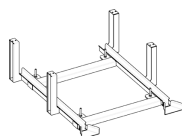
Code	Description
951992	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOCOMBI 6 GN1/1 E 10 GN1/1, MOTORE 230V, 50/60HZ, 0.25KW CONDENSATING EXTRACTOR HOOD FOR 6 GN1/1 AND 10 GN1/1 TECNOCOMBI, 230V, 50/60HZ, 0.25 KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1, MOTOR 230V, 50/60HZ, 0.25KW



Code	Description
951942	CARRELLO 20 TEGLIE GN1/1 20-TRAY RACK TROLLEY GN1/1 WAGEN FÜR 20 BLECHE GN1/1



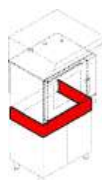
Code	Description
961942	CARRELLO 16 TEGLIE (600X400)MM 16-TRAY RACK TROLLEY (600X400MM) WAGEN FÜR 16 BLECHE (600X400)MM



Code	Description
951997	RAMPA LIVELLAMENTO CARRELLO PER FORNI 16/20 TEGLIE TROLLEY LEVELLING RAMP FOR 16/20-TRAY OVENS AUSGLEICHSRAMPE WAGEN FÜR KOMBIDÄMPFER 16/20 BLECHE








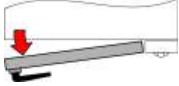
Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



Code	Description
951972	TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPP A SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TECNOCOMBI OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET ABDECKUNG FÜR KOMBIDÄMPFER TECNOCOMBI MIT ABZUGSHAUBE AN UNTERBAU UND NEUTRALEM SCHRANK, WÄRMESCHRANK UND WÄRMESCHRANK



Code	Description
951981	ELEMENTO DI SOVRAPPOSIZIONE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS ON 5-TRAY BLAST FREEZERS AUFBAUELEMENT FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1 AUF SCHOCKFROSTERN 5 BLECHE

	<p>Code</p> <p>951983</p>	<p>Description</p> <p>KIT RUOTE PER BASE FORNO</p> <p>WHEELS KIT FOR OVENS BASE</p> <p>SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU</p>
	<p>Code</p> <p>951912</p>	<p>Description</p> <p>DOCCIA LATERALE ESTERNA</p> <p>EXTERNAL SPRAY GUN</p> <p>SEITLICHE HANDBRAUSE AUSSEN</p>
	<p>Code</p> <p>951950</p>	<p>Description</p> <p>SONDA AL CUORE AD AGO PER SOTTOVUOTO</p> <p>NEEDLE CORE PROBE FOR VACUUM COOKING</p> <p>KERNTEMPORATURFÜHLER FÜR VAKUUMGAREN</p>
	<p>Code</p> <p>951915</p>	<p>Description</p> <p>DETERGENTE ALCALINO IN TANICA 10LT PER FORNI</p> <p>ALKALINE DETERGENT TANK (10LT) FOR OVENS</p> <p>ALKALISCHES REINIGUNGSMITTEL IM 10L-KANISTER FÜR KOMBIDÄMPFER</p>
	<p>Code</p> <p>951947</p>	<p>Description</p> <p>DISINCROSTANTE BOILER 10LT</p> <p>DESCALER FOR A 10L BOILER</p> <p>ENTKALKER FÜR BOILER 10L</p>
	<p>Code</p> <p>XXXXXXS</p>	<p>Description</p> <p>PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE</p> <p>LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING</p> <p>TÜR MIT ÖFFNUNG LINKS TECNOCOMBI/TECNODUAL/TECNOBAKE - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN</p>



Code	Description
9032	BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=20MM



Code	Description
9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=40MM



Code	Description
9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=65MM



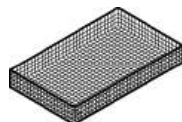
Code	Description
9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=20MM



Code	Description
9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=40MM



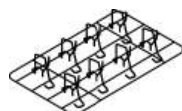
Code	Description
9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=65MM



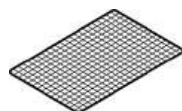
Code	Description
091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD DRAHTKORB AUS EDELSTAHL FÜR VORFRITTIERTE LEBENSMITTEL



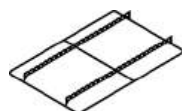
Code	Description
9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL BAKING GRID ROST AUS EDELSTAHL GN1/1



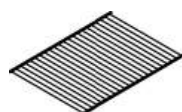
Code	Description
091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY ROST AUS EDELSTAHL GN1/1 FÜR HÄHNCHEN



Code	Description
091947	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER VERDURE TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR GEMÜSE

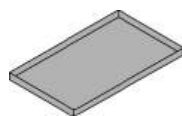


Code	Description
091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS ROST AUS EDELSTAHL FÜR SPIESSE

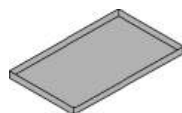


Code	Description
091950	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER CARNE E PESCE ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR FLEISCH UND FISCH

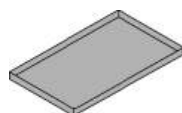
	<p>Code</p> <p>951917</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1</p> <p>ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1)</p> <p>WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA GN1/1</p>
	<p>Code</p> <p>951933</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA</p> <p>ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION</p> <p>WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GLATT</p>
	<p>Code</p> <p>951934</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA</p> <p>ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION</p> <p>WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GERILLT</p>
	<p>Code</p> <p>951953</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA GN1/1</p> <p>TEFLON COATED ALUMINIUM TRAY GN1/1</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GN1/1</p>
	<p>Code</p> <p>951954</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1</p> <p>PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT GN1/1</p>
	<p>Code</p> <p>091951</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO TEFLONATA PER OMELETTE</p> <p>ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG FÜR OMELETTE</p>



Code	Description
091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=20MM



Code	Description
091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=40MM



Code	Description
091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=65MM



Code	Description
9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM BLECH EMAILLIERT GN1/1 H=20MM



Code	Description
9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM BLECH EMAILLIERT GN1/1 H=40MM


TECNOCOMBI XTRA SERIE M | TECNOCOMBI XTRA SERIE M | TECNOCOMBI XTRA SERIE M

TECNOCOMBI XTRA SERIE M FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNOCOMBI XTRA GAS COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTROMECHANICAL CONTROL AND DIRECT STEAM

TECNOCOMBI XTRA SERIE M GAS-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**


	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	951350	10 + 0,25	220-240 ~	86 cm	72 cm	74 cm	102	0,80
	Model		Hz					
	GOM06M		50					

TECNOCOMBI XTRA SERIE M FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNOCOMBI XTRA GAS COMBI STEAMER WITH 10 TRAYS GN1/1, ELECTROMECHANICAL CONTROL AND DIRECT STEAM

TECNOCOMBI XTRA SERIE M GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	951351	19 + 0,5	220-240 ~	86 cm	72 cm	102 cm	144,4	1,16
	Model		Hz					
	GOM10M		50					

TECNOCOMBI XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 4 TEGLIE GN1/1 CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTROMECHANICAL CONTROL AND DIRECT STEAM

TECNOCOMBI XTRA SERIE M ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 4 BLECHE GN1/1 MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**


	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	951651	6,25	380-415 3N~	86 cm	72 cm	60 cm	88	0,78
	Model		Hz					
	EOM04M		50					

TECNOCOMBI XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 4 TEGLIE GN1/1 CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTROMECHANICAL CONTROL AND DIRECT STEAM

TECNOCOMBI XTRA SERIE M ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 4 BLECHE GN1/1 MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	951652	6,25	220-240 ~	86 cm	72 cm	60 cm	81,5	0,69
	Model		Hz					
	EOM04M/1		50					

TECNOCOMBI XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTROMECHANICAL CONTROL AND DIRECT STEAM

TECNOCOMBI XTRA SERIE M ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



	Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
⚡	951650	8,25	380-415 3N~	86 cm	72 cm	74 cm	90,2	0,79
	Model		Hz					
	EOM06M		50					

TECNOCOMBI XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1 ELECTROMECHANICAL CONTROL AND DIRECT STEAM

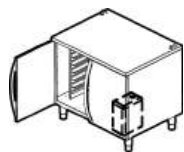
TECNOCOMBI XTRA SERIE M ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



	Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
⚡	951653	16,5	380-415 3N~	86 cm	72 cm	102 cm	132,4	1,11
	Model		Hz					
	EOM10M		50					

ACCESSORI | ACCESSORIES | ZUBEHÖRE



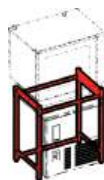
Code	Description
951938	ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER TUTTI I FORNI GN1/1 - CAPIENZA: 7 TEGLIE CROSSWISE CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE NEUTRALER SCHRANK FÜR BLECHE UND REINIGUNGSMITTEL FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER



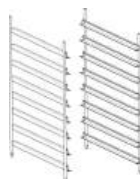
Code	Description
951973	BASE FORNI TECNOCOMBI 4 TEGLIE GN1/1 BASE FOR 4 GN1/1 TRAY TECNOCOMBI OVENS UNTERBAU KOMBIDÄMPFER TECNOCOMBI 4 BLECHE GN1/1



Code	Description
951974	BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS UNTERBAU KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1



Code	Description
951991	BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE. BASE FOR TECNOCOMBI ELECTRIC OVENS ON 5 TRAYS BLAST CHILLER. STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5-BLECHE-SCHOCKFROSTER.



Code	Description
951967	KIT PORTA TEGLIE GN PER BASE FORNI (6/10 TEGLIE) GN TRAY RACK KIT FOR OVEN BASE (6/10 TRAYS) GN-BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU (6/10 BLECHE)



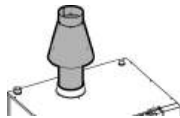
Code	Description
951968	KIT PORTA TEGLIE GN PER BASE FORNI (4 TEGLIE) GN TRAY RACK FOR OVEN BASE (4 TRAYS) GN-BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU (4 BLECHE)



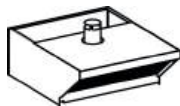
Code	Description
951993	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 6+10 TEGLIE STACKING KIT FOR 6+10 TRAYS TECNOCOMBI ELECTRIC OVENS AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOCOMBI 6+10 BLECHE



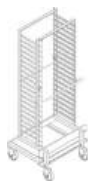
Code	Description
951994	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOCOMBI 6+6 TEGLIE STACKING KIT FOR 6+6 TRAYS TECNOCOMBI ELECTRIC OVENS AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOCOMBI 6+6 BLECHE



Code	Description
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS KAMIN MIT WINDSCHUTZ FÜR GAS-KOMBIDÄMPFER TECNOCOMBI 6-10 BLECHE



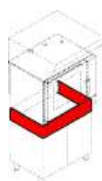
Code	Description
951992	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOCOMBI 6 GN1/1 E 10 GN1/1, MOTORE 230V, 50/60HZ, 0.25KW CONDENSATING EXTRACTOR HOOD FOR 6 GN1/1 AND 10 GN1/1 TECNOCOMBI, 230V, 50/60HZ, 0.25 KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1, MOTOR 230V, 50/60HZ, 0.25KW



Code	Description
951942	CARRELLO 20 TEGLIE GN1/1 20-TRAY RACK TROLLEY GN1/1 WAGEN FÜR 20 BLECHE GN1/1



Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



Code	Description
951972	TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TECNOCOMBI OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET ABDECKUNG FÜR KOMBIDÄMPFER TECNOCOMBI MIT ABZUGSHAUBE AN UNTERBAU UND NEUTRALEM SCHRANK, WÄRMESCHRANK UND WÄRMESCHRANK




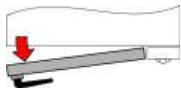



Code	Description
951981	ELEMENTO DI SOVRAPPOSIZIONE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS ON 5-TRAY BLAST FREEZERS AUFBAUELEMENT FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1 AUF SCHOCKFROSTERN 5 BLECHE



Code	Description
951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU



Code	Description
951912	DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN

	<p>Code 951915</p>	<p>Description DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L-KANISTER FÜR KOMBIDÄMPFER</p>
	<p>Code XXXXXXS</p>	<p>Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR MIT ÖFFNUNG LINKS TECNOCOMBI/TECNODUAL/TECNOBAKE - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN</p>
	<p>Code 9032</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=20MM</p>
	<p>Code 9033</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=40MM</p>
	<p>Code 9034</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=65MM</p>



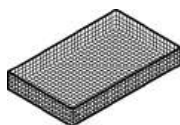
Code	Description
9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=20MM



Code	Description
9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=40MM



Code	Description
9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=65MM



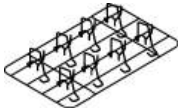
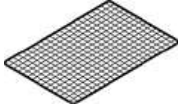
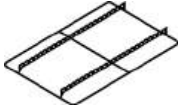
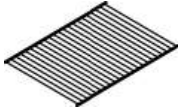


Code	Description
091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD DRAHTKORB AUS EDELSTAHL FÜR VORFRITTIERTE LEBENSMITTEL





Code	Description
9037	GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) ROST, VERCHROMT (600X400MM)

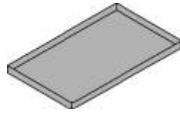


Code	Description
9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL BAKING GRID ROST AUS EDELSTAHL GN1/1

	<p>Code</p> <p>091910</p>	<p>Description</p> <p>GRIGLIA INOX GN1/1 PER POLLI</p> <p>GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY</p> <p>ROST AUS EDELSTAHL GN1/1 FÜR HÄHNCHEN</p>
	<p>Code</p> <p>091947</p>	<p>Description</p> <p>GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER VERDURE</p> <p>TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES</p> <p>ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR GEMÜSE</p>
	<p>Code</p> <p>091949</p>	<p>Description</p> <p>GRIGLIA INOX PER SPIEDINI</p> <p>STAINLESS STEEL BAKING GRID FOR SKEWERS</p> <p>ROST AUS EDELSTAHL FÜR SPIESSE</p>
	<p>Code</p> <p>091950</p>	<p>Description</p> <p>GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER CARNE E PESCE</p> <p>ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH</p> <p>ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR FLEISCH UND FISCH</p>
	<p>Code</p> <p>9041</p>	<p>Description</p> <p>TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM</p> <p>SMOOTH ALUMINIUM TRAY 600X400 H=20MM</p> <p>BLECH AUS ALUMINIUM, GLATT, 600X400 H=20MM</p>
	<p>Code</p> <p>9045</p>	<p>Description</p> <p>TEGLIA FORATA IN ALLUMINIO 600X400 H=65MM</p> <p>PERFORATED ALUMINIUM TRAY 600X400 H=65MM</p> <p>BLECH AUS ALUMINIUM, GELOCHT 600X400 H=65MM</p>

	<p>Code 951917</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA GN1/1</p>	
	<p>Code 951933</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GLATT</p>	
	<p>Code 951934</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GERILLT</p>	
	<p>Code 951953</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GN1/1</p>	
	<p>Code 951954</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT GN1/1</p>	
	<p>Code 961910</p>	<p>Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA 600X400 MM</p>	

	<p>Code</p> <p>961950</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA 600X400MM</p> <p>TEFLON COATED ALUMINIUM TRAY (600X400MM)</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG 600X400MM</p>
	<p>Code</p> <p>961951</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM</p> <p>TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM)</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT 600X400MM</p>
	<p>Code</p> <p>9046</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO PER BAGUETTE</p> <p>ALUMINIUM BAGUETTES BAKING TRAY</p> <p>BLECH AUS ALUMINIUM FÜR BAGUETTE</p>
	<p>Code</p> <p>091951</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO TEFLONATA PER OMELETTE</p> <p>ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG FÜR OMELETTE</p>
	<p>Code</p> <p>091952</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM</p> <p>ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=20MM</p>
	<p>Code</p> <p>091953</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM</p> <p>ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=40MM</p>



Code	Description
091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=65MM



Code	Description
9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM BLECH EMAILLIERT GN1/1 H=20MM



Code	Description
9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM BLECH EMAILLIERT GN1/1 H=40MM

Tecnocompact NEXT | TECNOCOMPACT NEXT | TECNOCOMPACT NEXT

TECNOCOMPACT NEXT FORNO COMBINATO ELETTRICO COMPATTO VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 TOUCH SCREN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOCOMPACT NEXT ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOCOMPACT NEXT KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954673	8,25	380-415 3N~					
		Model		Hz					
		ECM06TSL		50/60					

TECNOCOMPACT NEXT FORNO COMBINATO ELETTRICO COMPATTO VERSIONE GASTRONOMIA 6 TEGLIE GN2/3 TOUCH SCREN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOCOMPACT NEXT ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOCOMPACT NEXT KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN2/3 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		974673	6,25	380-415 3N~					
		Model		Hz					
		ECH06TSL		50/60					

TECNOCOMPACT NEXT FORNO COMBINATO ELETTRICO COMPATTO VERSIONE GASTRONOMIA 6 TEGLIE GN2/3 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOCOMPACT NEXT ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOCOMPACT NEXT KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN2/3 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		974674	4,25	220-240 ~					
		Model		Hz					
		ECH06TSL/1		50/60					

TECNOCOMPACT NEXT FORNO COMBINATO ELETTRICO COMPATTO VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 TOUCH SCREN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO




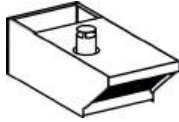

TECNOCOMPACT NEXT ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM


TECNOCOMPACT NEXT KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF


CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**


		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954674	16,5	380-415 3N~					
		Model		Hz					
		ECM10TSL		50/60					


ACCESSORI | ACCESSORIES | ZUBEHÖRE


	Code 951986	Description BASE PER TUTTI I FORNI TECNOCOMPACT GN1/1 BASE FOR ALL TECNOCOMPACT GN1/1 OVENS UNTERBAU FÜR ALLE TECNOCOMPACT KOMBIDÄMPFER GN1/1
	Code 951987	Description BASE CON PORTATEGLIE LENGTHWISE PER TUTTI I FORNI TECNOCOMPACT GN1/1 BASE WITH LENGTHWISE SIDE RUNNERS FOR ALL TECNOCOMPACT GN1/1 OVENS UNTERBAU MIT BLECHHALTERUNG LÄNGS FÜR ALLE TECNOCOMPACT KOMBIDÄMFER GN1/1
	Code 951988	Description KIT SOVRAPPOSIZIONE PER 2 FORNI TECNOCOMPACT 6 GN1/1 TEGLIE STACKING KIT FOR 2 TECNOCOMPACT 6-TRAY (GN1/1) OVENS AUFBAUSET FÜR 2 TECNOCOMPACT KOMBIDÄMPFER 6 GN1/1 BLECHE
	Code 951985	Description CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOCOMPACT 6 E 10 TEGLIE GN1/1, MOTORE 220-240V, 50/60HZ, 0.19KW CONDENSATE EXHAUST HOOD FOR TECNOCOMPACT OVENS WITH 6 AND 10 TRAYS (GN1/1), 220-240V, 50/60HZ, 0.19KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMPACT 6 UND 10 BLECHE GN1/1, MOTOR 220-240V, 50/60HZ, 0.19KW
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER


	<p>Code 951989</p>	<p>Description TAMPONAMENTO PER FORNO TECNOCOMPACT 6 TEGLIE GN1/1 CON CAPPA SU BASE COVERING PANEL FOR TECNOCOMPACT OVENS WITH 6 TRAYS (GN1/1) AND EXHAUST HOOD ON BASE ABDECKUNG FÜR KOMBIDÄMPFER TECNOCOMPACT 6 BLECHE GN1/1 MIT ABZUGSHAUBE AN UNTERBAU</p>
---	--------------------------------------	--

	<p>Code 951983</p>	<p>Description KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU</p>
---	--------------------------------------	--

	<p>Code 951912</p>	<p>Description DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN</p>
---	--------------------------------------	---

	<p>Code 951915</p>	<p>Description DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L- KANISTER FÜR KOMBIDÄMPFER</p>
---	--------------------------------------	---

	<p>Code CXXXXXS</p>	<p>Description PORTA SINISTRA TECNOCOMPACT OVEN - LEFT OPENING DOORTO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMPACT BACK ÖFEN, DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN</p>
---	---------------------------------------	---

	<p>Code 9032</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=20MM</p>
---	------------------------------------	--



Code	Description
9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=40MM



Code	Description
9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=65MM



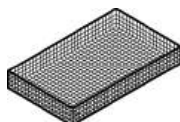
Code	Description
9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=20MM



Code	Description
9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=40MM



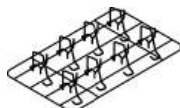
Code	Description
9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=65MM



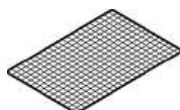
Code	Description
091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD DRAHTKORB AUS EDELSTAHL FÜR VORFRITTIERTE LEBENSMITTEL



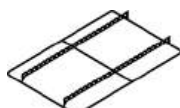
Code	Description
9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL BAKING GRID ROST AUS EDELSTAHL GN1/1



Code	Description
091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY ROST AUS EDELSTAHL GN1/1 FÜR HÄHNCHEN



Code	Description
091947	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER VERDURE TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR GEMÜSE





Code	Description
091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS ROST AUS EDELSTAHL FÜR SPIESSE

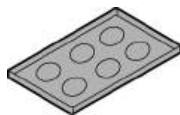


Code	Description
091950	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER CARNE E PESCE ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR FLEISCH UND FISCH

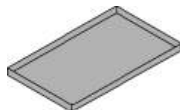


Code	Description
9040	TEGLIA LISCIA IN LAMIERA ALLUMINATA GN2/3 GN2/3 ALUMINIUM STEEL SMOOTH BAKING TRAY FLACH BACKBLECHE AUS ALUMINISIERTEM STAHL GN2/3

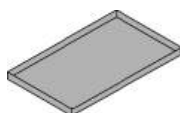
	<p>Code</p> <p>951917</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1</p> <p>ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1)</p> <p>WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA GN1/1</p>
	<p>Code</p> <p>951933</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA</p> <p>ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION</p> <p>WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GLATT</p>
	<p>Code</p> <p>951934</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA</p> <p>ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION</p> <p>WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GERILLT</p>
	<p>Code</p> <p>951953</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA GN1/1</p> <p>TEFLON COATED ALUMINIUM TRAY GN1/1</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GN1/1</p>
	<p>Code</p> <p>951954</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1</p> <p>PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GELOCHT GN1/1</p>
	<p>Code</p> <p>951962</p>	<p>Description</p> <p>TEGLIA GN2/3 AISI304 353X325MM H20</p> <p>GN2/3 AISI304 TRAY 353X325MM H20</p> <p>GN2/3 BEHÄLTER AISI304 353X325MM H 20</p>



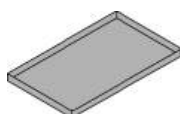
Code	Description
091951	TEGLIA IN ALLUMINIO TEFLONATA PER OMELETTE ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG FÜR OMELETTE



Code	Description
091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=20MM



Code	Description
091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=40MM



Code	Description
091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=65MM



Code	Description
9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM BLECH EMAILLIERT GN1/1 H=20MM



Code	Description
9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM BLECH EMAILLIERT GN1/1 H=40MM

TECNOCOMPACT XTRA SERIE D | TECNOCOMPACT XTRA SERIE D | TECNOCOMPACT XTRA SERIE D

TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 6 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOCOMPACT XTRA KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**




		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		952671	8,25	380-415 3N~					
		Model		Hz					
		ECM06D		50/60					

TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 6 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOCOMPACT XTRA KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		954671	8,25	380-415 3N~					
		Model		Hz					
		ECM06DSL		50/60					

TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 6 TEGLIE GN2/3 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOCOMPACT XTRA KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN2/3 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		972671	6,25	380-415 3N~					
		Model		Hz					
		ECH06D		50/60					

TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 6 TEGLIE GN2/3 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOCOMPACT XTRA KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN2/3 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		972672	4,25	220-240 ~					
		Model		Hz					
		ECH06D/1		50/60					

TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 6 TEGLIE GN2/3 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOCOMPACT XTRA KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN2/3 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
974671	6,25	380-415 3N~	50,5 cm	69 cm	80 cm	102	0,66
Model		Hz					
ECH06DSL		50/60					

TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 6 TEGLIE GN2/3 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOCOMPACT XTRA KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN2/3 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
974672	4,25	220-240 ~	50,5 cm	69 cm	80 cm	102	0,66
Model		Hz					
ECH06DSL/1		50/60					

TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 10 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOCOMPACT XTRA KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
952672	16,5	380-415 3N~	50,5 cm	87 cm	108 cm	133,5	0,83
Model		Hz					
ECM10D		50/60					

TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 10 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM




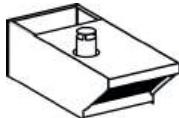

TECNOCOMPACT XTRA KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
954672	16,5	380-415 3N~	50,5 cm	87 cm	108 cm	139	0,83
Model		Hz					
ECM10DSL		50/60					

ACCESSORI | ACCESSORIES | ZUBEHÖRE

	Code 951986	Description BASE PER TUTTI I FORNI TECNOCOMPACT GN1/1 BASE FOR ALL TECNOCOMPACT GN1/1 OVENS UNTERBAU FÜR ALLE TECNOCOMPACT KOMBIDÄMPFER GN1/1
	Code 951987	Description BASE CON PORTATEGLIE LENGTHWISE PER TUTTI I FORNI TECNOCOMPACT GN1/1 BASE WITH LENGTHWISE SIDE RUNNERS FOR ALL TECNOCOMPACT GN1/1 OVENS UNTERBAU MIT BLECHHALTERUNG LÄNGS FÜR ALLE TECNOCOMPACT KOMBIDÄMFOFER GN1/1
	Code 951988	Description KIT SOVRAPPOSIZIONE PER 2 FORNI TECNOCOMPACT 6 GN1/1 TEGLIE STACKING KIT FOR 2 TECNOCOMPACT 6-TRAY (GN1/1) OVENS AUFBAUSET FÜR 2 TECNOCOMPACT KOMBIDÄMPFER 6 GN1/1 BLECHE
	Code 951985	Description CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOCOMPACT 6 E 10 TEGLIE GN1/1, MOTORE 220-240V, 50/60HZ, 0.19KW CONDENSATE EXHAUST HOOD FOR TECNOCOMPACT OVENS WITH 6 AND 10 TRAYS (GN1/1), 220-240V, 50/60HZ, 0.19KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMPACT 6 UND 10 BLECHE GN1/1, MOTOR 220-240V, 50/60HZ, 0.19KW
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



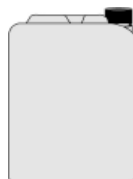
Code	Description
951989	TAMPONAMENTO PER FORNO TECNOCOMPACT 6 TEGLIE GN1/1 CON CAPPA SU BASE COVERING PANEL FOR TECNOCOMPACT OVENS WITH 6 TRAYS (GN1/1) AND EXHAUST HOOD ON BASE ABDECKUNG FÜR KOMBIDÄMPFER TECNOCOMPACT 6 BLECHE GN1/1 MIT ABZUGSHAUBE AN UNTERBAU



Code	Description
951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU



Code	Description
951912	DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN



Code	Description
951915	DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L- KANISTER FÜR KOMBIDÄMPFER



Code	Description
9032	BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=20MM



Code	Description
9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=40MM



Code	Description
9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=65MM



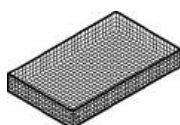
Code	Description
9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=20MM



Code	Description
9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=40MM



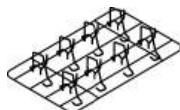
Code	Description
9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=65MM



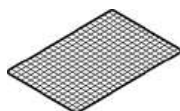
Code	Description
091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD DRAHTKORB AUS EDELSTAHL FÜR VORFRITTIERTE LEBENSMITTEL



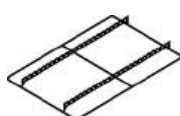
Code	Description
9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL BAKING GRID ROST AUS EDELSTAHL GN1/1



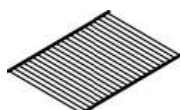
Code	Description
091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY ROST AUS EDELSTAHL GN1/1 FÜR HÄHNCHEN



Code	Description
091947	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER VERDURE TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR GEMÜSE



Code	Description
091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS ROST AUS EDELSTAHL FÜR SPIESSE








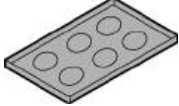
Code	Description
091950	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER CARNE E PESCE ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR FLEISCH UND FISCH

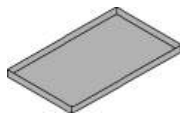


Code	Description
9040	TEGLIA LISCIA IN LAMIERA ALLUMINATA GN2/3 GN2/3 ALUMINIUM STEEL SMOOTH BAKING TRAY FLACH BACKBLECHE AUS ALUMINISIERTEM STAHL GN2/3

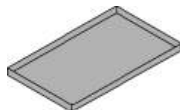


Code	Description
951917	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA GN1/1

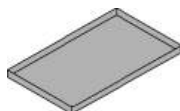
	<p>Code 951933</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GLATT</p>
	<p>Code 951934</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GERILLT</p>
	<p>Code 951953</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GN1/1</p>
	<p>Code 951954</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT GN1/1</p>
	<p>Code 951962</p>	<p>Description TEGLIA GN2/3 AISI304 353X325MM H20 GN2/3 AISI304 TRAY 353X325MM H20 GN2/3 BEHÄLTER AISI304 353X325MM H 20</p>
	<p>Code 091951</p>	<p>Description TEGLIA IN ALLUMINIO TEFLONATA PER OMELETTE ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG FÜR OMELETTE</p>



Code	Description
091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=20MM



Code	Description
091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=40MM



Code	Description
091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=65MM



Code	Description
9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM BLECH EMAILLIERT GN1/1 H=20MM



Code	Description
9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM BLECH EMAILLIERT GN1/1 H=40MM

TECNODUAL




TECNODUAL NEXT | TECNODUAL NEXT | TECNODUAL NEXT

TECNODUAL NEXT FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 O (600X400)MM CON TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNODUAL NEXT GAS COMBI STEAMER,6 TRAYS (GN1/1 OR 600X400)MM TRAYS, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNODUAL NEXT GAS-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 ODER (600X400)MM TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR SASO**




	 	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964352	10,25	220-240 ~					
		Model		Hz					
		GOB06TSL		50/60					

TECNODUAL NEXT FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 O (600X400)MM CON TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNODUAL NEXT GAS COMBI STEAMER,6 TRAYS (GN1/1 OR 600X400)MM TRAYS, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNODUAL NEXT GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 ODER (600X400)MM TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR SASO**




	 	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964356	19,5	220-240 ~					
		Model		Hz					
		GOB10TSL		50/60					

TECNODUAL NEXT FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 O (600X400)MM CON TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNODUAL NEXT ELECTRIC COMBI STEAMER WITH 6 TRAYS (GN1/1 OR 6 TRAYS 600X400)MM TRAYS, TOUCH SCREEN, PROGRAMMABLE, , AUTOMATIC WASHING AND DIRECT STEAM,

TECNODUAL NEXT ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 ODER (600X400)MM TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**




	 	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964652	8,25	380-415 3N~					
		Model		Hz					
		EOB06TSL		50/60					

TECNODUAL NEXT FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 O (600X400)MM CON TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

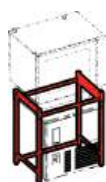
TECNODUAL NEXT ELECTRIC COMBI STEAMER WITH 10 TRAYS (10XGN1/1 OR 10X600X400)MM TOUCH SCREEN, PROGRAMMABLE RECIPES , AUTOMATIC WASHING AND DIRECT STEAM

TECNODUAL NEXT ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 ODER (600X400)MM TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

	 	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964656	16,5	380-415 3N~					
		Model		Hz					
		EOB10TSL		50/60					

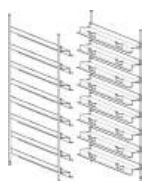
ACCESSORI | ACCESSORIES | ZUBEHÖRE



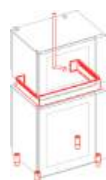
Code	Description
961981	BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNOBAKE UND TECNODUAL ZUM EINBAU EINES SCHOCKFROSTERS 5 BLECHE



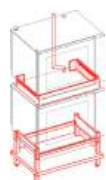
Code	Description
961985	BASE PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE / TECNOBAKE 5 E 8 TEGLIE BASE WITH SIDE RUNNERS FOR TECNODUAL 6 AND 10 TRAY OVENS / TECNOBAKE 5 OR 8 TRAY OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE / TECNOBKE 5 UND 8 BLECHE



Code	Description
961963	KIT PORTA TEGLIE DUAL PER BASE FORNI DUAL TRAY RACK KIT FOR OVEN BASE DUAL BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU



Code	Description
961983	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 1X5 BLECHE UND 1X8 BLECHE ODER TECNODUAL 1X6 BLECHE UND 1X10 BLECHE



Code	Description
961984	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE ODER TECNODUAL 2X6 BLECHE



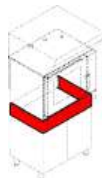
Code	Description
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS KAMIN MIT WINDSCHUTZ FÜR GAS-KOMBIDÄMPFER TECNOCOMBI 6-10 BLECHE



Code	Description
951979	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOBAKE ODER TECNODUAL 6 UND 10 BLECHE, 230V, 50/60HZ, 0.25KW MOTOR



Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



Code	Description
951982	TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD STECKER FÜR TECNOCOMBI-OFEN MIT HAUBE AMBODEN, NEUTRALER, HEISSER UND BEFEUCHTETER SCHRANK



Code	Description
951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU

	<p>Code 951912</p>	<p>Description DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN</p>
	<p>Code 951915</p>	<p>Description DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L-KANISTER FÜR KOMBIDÄMPFER</p>
	<p>Code XXXXXXS</p>	<p>Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR MIT ÖFFNUNG LINKS TECNOCOMBI/TECNODUAL/TECNOBAKE - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN</p>
	<p>Code 9032</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=20MM</p>
	<p>Code 9033</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=40MM</p>
	<p>Code 9034</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=65MM</p>



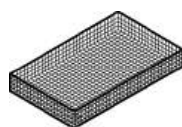
Code	Description
9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=20MM



Code	Description
9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=40MM



Code	Description
9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=65MM



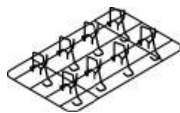
Code	Description
091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD DRAHTKORB AUS EDELSTAHL FÜR VORFRITTIERTE LEBENSMITTEL



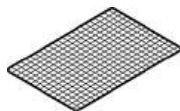
Code	Description
9037	GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) ROST, VERCHROMT (600X400MM)



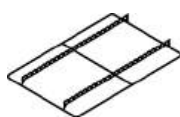
Code	Description
9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL BAKING GRID ROST AUS EDELSTAHL GN1/1



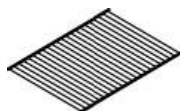
Code	Description
091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY ROST AUS EDELSTAHL GN1/1 FÜR HÄHNCHEN



Code	Description
091947	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER VERDURE TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR GEMÜSE



Code	Description
091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS ROST AUS EDELSTAHL FÜR SPIESSE



Code	Description
091950	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER CARNE E PESCE ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR FLEISCH UND FISCH





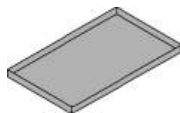
Code	Description
9041	TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM SMOOTH ALUMINIUM TRAY 600X400 H=20MM BLECH AUS ALUMINIUM, GLATT, 600X400 H=20MM



Code	Description
9045	TEGLIA FORATA IN ALLUMINIO 600X400 H=65MM PERFORATED ALUMINIUM TRAY 600X400 H=65MM BLECH AUS ALUMINIUM, GELOCHT 600X400 H=65MM

	Code 951917	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA GN1/1
	Code 951933	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GLATT
	Code 951934	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GERILLT
	Code 951953	Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GN1/1
	Code 951954	Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHÜTTUNG GELOCHT GN1/1
	Code 961910	Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA 600X400 MM

	<p>Code 961950</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON COATED ALUMINIUM TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG 600X400MM</p>
	<p>Code 961951</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT 600X400MM</p>
	<p>Code 9046</p>	<p>Description TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINIUM BAGUETTES BAKING TRAY BLECH AUS ALUMINIUM FÜR BAGUETTE</p>
	<p>Code 091951</p>	<p>Description TEGLIA IN ALLUMINIO TEFLONATA PER OMELETTE ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG FÜR OMELETTE</p>
	<p>Code 091952</p>	<p>Description TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=20MM</p>
	<p>Code 091953</p>	<p>Description TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=40MM</p>



Code	Description
091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=65MM



Code	Description
9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM BLECH EMAILLIERT GN1/1 H=20MM



Code	Description
9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM BLECH EMAILLIERT GN1/1 H=40MM


TECNODUAL XTRA SERIE D | TECNODUAL XTRA SERIE D | TECNODUAL XTRA SERIE D

TECNODUAL XTRA SERIE D FORNO COMBINATO A GAS 6 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNODUAL XTRA GAS COMBI STEAMER WITH 6 TRAYS (GN1/1 OR 600X400MM) ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNODUAL XTRA SERIE D GAS-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
	962351	10,25	220-240 ~						
	Model		Hz						
	GOB06D		50/60						

TECNODUAL XTRA SERIE D FORNO COMBINATO A GAS 6 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

D SERIES TECNODUAL XTRA GAS COMBI STEAMER WITH 6 TRAYS (GN1/1 OR 600X400MM) ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC AND DIRECT STEAM

TECNODUAL XTRA SERIE D GAS-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
	964353	10,25	220-240 ~						
	Model		Hz						
	GOB06DSL		50/60						

TECNODUAL XTRA SERIE D FORNO COMBINATO A GAS 10 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNODUAL XTRA GAS COMBI STEAMER WITH 10 TRAYS (GN1/1 OR 600X400MM) ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNODUAL XTRA SERIE D GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**


	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
	962353	19,5	220-240 ~						
	Model		Hz						
	GOB10D		50/60						

TECNODUAL XTRA SERIE D FORNO COMBINATO A GAS 10 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

D SERIES TECNODUAL XTRA GAS COMBI STEAMER WITH 10 TRAYS (GN1/1 OR 600X400MM) ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC AND DIRECT STEAM

TECNODUAL XTRA SERIE D GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**


	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
	964357	19,5	220-240 ~						
	Model		Hz						
	GOB10DSL		50/60						

TECNODUAL XTRA SERIE D FORNO COMBINATO ELETTRICO 6 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNODUAL XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS (GN1/1 OR 600X400MM) ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC AND DIRECT STEAM

TECNODUAL XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**




		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		962651	8,25	380-415 3N~					
		Model		Hz					
		EOB06D		50/60					

TECNODUAL XTRA SERIE D FORNO COMBINATO ELETTRICO 6 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

D SERIES TECNODUAL XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS (GN1/1 OR 600X400MM) ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC AND DIRECT STEAM

TECNODUAL XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 6 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**



		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964653	8,25	380-415 3N~					
		Model		Hz					
		EOB06DSL		50/60					

TECNODUAL XTRA SERIE D FORNO COMBINATO ELETTRICO 10 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNODUAL XTRA ELECTRIC COMBI STEAMER WITH 10 TRAYS (GN1/1 OR 600X400)MM, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNODUAL XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**




		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		962653	16,5	380-415 3N~					
		Model		Hz					
		EOB10D		50/60					

TECNODUAL XTRA SERIE D FORNO COMBINATO ELETTRICO 10 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

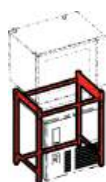
D SERIES XTRA TECNODUAL ELECTRIC COMBI STEAMER WITH 10 TRAYS (GN1/1 OR 600X400)MM, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNODUAL XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964657	16,5	380-415 3N~					
		Model		Hz					
		EOB10DSL		50/60					

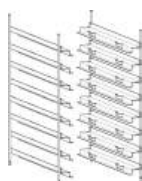
ACCESSORI | ACCESSORIES | ZUBEHÖRE



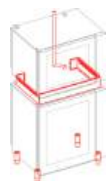
Code	Description
961981	BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNOBAKE UND TECNODUAL ZUM EINBAU EINES SCHOCKFROSTERS 5 BLECHE



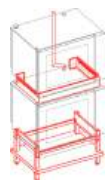
Code	Description
961985	BASE PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE / TECNOBAKE 5 E 8 TEGLIE BASE WITH SIDE RUNNERS FOR TECNODUAL 6 AND 10 TRAY OVENS / TECNOBAKE 5 OR 8 TRAY OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE / TECNOBKE 5 UND 8 BLECHE



Code	Description
961963	KIT PORTA TEGLIE DUAL PER BASE FORNI DUAL TRAY RACK KIT FOR OVEN BASE DUAL BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU



Code	Description
961983	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 1X5 BLECHE UND 1X8 BLECHE ODER TECNODUAL 1X6 BLECHE UND 1X10 BLECHE



Code	Description
961984	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE ODER TECNODUAL 2X6 BLECHE



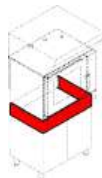
Code	Description
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS KAMIN MIT WINDSCHUTZ FÜR GAS-KOMBIDÄMPFER TECNOCOMBI 6-10 BLECHE



Code	Description
951979	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOBAKE ODER TECNODUAL 6 UND 10 BLECHE, 230V, 50/60HZ, 0.25KW MOTOR



Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



Code	Description
951982	TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD STECKER FÜR TECNOCOMBI-OFEN MIT HAUBE AMBODEN, NEUTRALER, HEISSER UND BEFEUCHTETER SCHRANK



Code	Description
951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU

	<p>Code 951912</p>	<p>Description DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN</p>
	<p>Code 951915</p>	<p>Description DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L-KANISTER FÜR KOMBIDÄMPFER</p>
	<p>Code XXXXXXS</p>	<p>Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR MIT ÖFFNUNG LINKS TECNOCOMBI/TECNODUAL/TECNOBAKE - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN</p>
	<p>Code 9032</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=20MM</p>
	<p>Code 9033</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=40MM</p>
	<p>Code 9034</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=65MM</p>



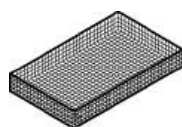
Code	Description
9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=20MM



Code	Description
9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=40MM



Code	Description
9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=65MM



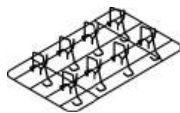
Code	Description
091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD DRAHTKORB AUS EDELSTAHL FÜR VORFRITTIERTE LEBENSMITTEL



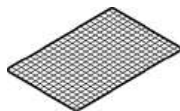
Code	Description
9037	GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) ROST, VERCHROMT (600X400MM)



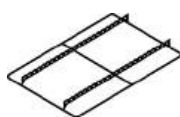
Code	Description
9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL BAKING GRID ROST AUS EDELSTAHL GN1/1



Code	Description
091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY ROST AUS EDELSTAHL GN1/1 FÜR HÄHNCHEN



Code	Description
091947	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER VERDURE TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR GEMÜSE



Code	Description
091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS ROST AUS EDELSTAHL FÜR SPIESSE



Code	Description
091950	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER CARNE E PESCE ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR FLEISCH UND FISCH




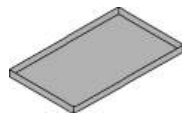
Code	Description
9041	TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM SMOOTH ALUMINIUM TRAY 600X400 H=20MM BLECH AUS ALUMINIUM, GLATT, 600X400 H=20MM



Code	Description
9045	TEGLIA FORATA IN ALLUMINIO 600X400 H=65MM PERFORATED ALUMINIUM TRAY 600X400 H=65MM BLECH AUS ALUMINIUM, GELOCHT 600X400 H=65MM

	<p>Code 951917</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA GN1/1</p>	
	<p>Code 951933</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GLATT</p>	
	<p>Code 951934</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GERILLT</p>	
	<p>Code 951953</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GN1/1</p>	
	<p>Code 951954</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT GN1/1</p>	
	<p>Code 961910</p>	<p>Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA 600X400 MM</p>	

	<p>Code 961950</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON COATED ALUMINIUM TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG 600X400MM</p>
	<p>Code 961951</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT 600X400MM</p>
	<p>Code 9046</p>	<p>Description TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINIUM BAGUETTES BAKING TRAY BLECH AUS ALUMINIUM FÜR BAGUETTE</p>
	<p>Code 091951</p>	<p>Description TEGLIA IN ALLUMINIO TEFLONATA PER OMELETTE ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG FÜR OMELETTE</p>
	<p>Code 091952</p>	<p>Description TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=20MM</p>
	<p>Code 091953</p>	<p>Description TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=40MM</p>



Code	Description
091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=65MM



Code	Description
9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM BLECH EMAILLIERT GN1/1 H=20MM





Code	Description
9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM BLECH EMAILLIERT GN1/1 H=40MM

TECNODUAL XTRA SERIE M | TECNODUAL XTRA SERIE M | TECNODUAL XTRA SERIE M

TECNODUAL XTRA SERIE M FORNO COMBINATO A GAS VERSIONE 6 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNODUAL XTRA GAS COMBI STEAMER, DIRECT STEAM, ELECTROMECHANICAL CONTROL, 6XGN1/1 OR 6X(600X400)MM TRAYS
TECNODUAL XTRA SERIE M GAS-KOMBIDÄMPFER VERSION 6 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF



CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	961351	10 + 0,25	230 ~	95 cm	80 cm	74 cm	116,2	0,92
	Model		Hz					
	GOB06M		50					

TECNODUAL XTRA SERIE M FORNO COMBINATO A GAS VERSIONE 10 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNODUAL XTRAGAS COMBI STEAMER WITH 10 TRAYS (GN1/1 OR 600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM
TECNODUAL XTRA SERIE M GAS-KOMBIDÄMPFER VERSION 10 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF



CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	961353	19 + 0,5	230 ~	95 cm	80 cm	102 cm	147	1,17
	Model		Hz					
	GOB10M		50					

TECNODUAL XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE 6 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES XTRA TECNODUAL ELECTRIC COMBI STEAMER WITH 6 TRAYS (GN1/1 OR 600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM
TECNODUAL XTRA SERIE M ELEKTRO-KOMBIDÄMPFER VERSION 6 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF



CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	961651	8,25	400 3N ~	95 cm	80 cm	74 cm	100,2	0,82
	Model		Hz					
	EOB06M		50					

TECNODUAL XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE 10 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES XTRA TECNODUAL ELECTRIC COMBI STEAMER WITH 10 TRAYS (GN1/1 OR 600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM
TECNODUAL XTRA SERIE M ELEKTRO-KOMBIDÄMPFER VERSION 10 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	961653	16,5	400 3N ~	95 cm	80 cm	102 cm	131	1,20
	Model		Hz					
	EOB10M		50					

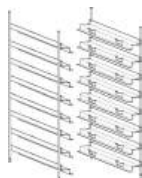
ACCESSORI | ACCESSORIES | ZUBEHÖRE



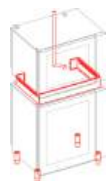
Code	Description
961981	BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNOBAKE UND TECNODUAL ZUM EINBAU EINES SCHOCKFROSTERS 5 BLECHE



Code	Description
961985	BASE PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE / TECNOBAKE 5 E 8 TEGLIE BASE WITH SIDE RUNNERS FOR TECNODUAL 6 AND 10 TRAY OVENS / TECNOBAKE 5 OR 8 TRAY OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE / TECNOBKE 5 UND 8 BLECHE



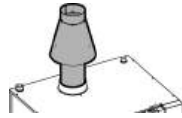
Code	Description
961963	KIT PORTA TEGLIE DUAL PER BASE FORNI DUAL TRAY RACK KIT FOR OVEN BASE DUAL BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU



Code	Description
961983	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 1X5 BLECHE UND 1X8 BLECHE ODER TECNODUAL 1X6 BLECHE UND 1X10 BLECHE



Code	Description
961984	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE ODER TECNODUAL 2X6 BLECHE



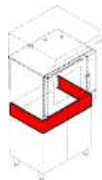
Code	Description
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS KAMIN MIT WINDSCHUTZ FÜR GAS-KOMBIDÄMPFER TECNOCOMBI 6-10 BLECHE



Code	Description
951979	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOBAKE ODER TECNODUAL 6 UND 10 BLECHE, 230V, 50/60HZ, 0.25KW MOTOR



Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



Code	Description
951982	TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD STECKER FÜR TECNOCOMBI-OFEN MIT HAUBE AMBODEN, NEUTRALER, HEISSER UND BEFEUCHTETER SCHRANK



Code	Description
951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU

	<p>Code 951912</p>	<p>Description DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN</p>
	<p>Code 951915</p>	<p>Description DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L-KANISTER FÜR KOMBIDÄMPFER</p>
	<p>Code XXXXXXS</p>	<p>Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR MIT ÖFFNUNG LINKS TECNOCOMBI/TECNODUAL/TECNOBAKE - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN</p>
	<p>Code 9032</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=20MM</p>
	<p>Code 9033</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=40MM</p>
	<p>Code 9034</p>	<p>Description BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GLATT, GN1/1 H=65MM</p>



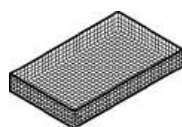
Code	Description
9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=20MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=20MM



Code	Description
9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=40MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=40MM



Code	Description
9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 STAINLESS STEEL PERFORATED BAKING TRAY H=65MM WANNE AUS EDELSTAHL, GELOCHT GN1/1 H=65MM



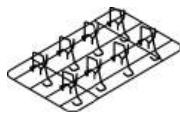
Code	Description
091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD DRAHTKORB AUS EDELSTAHL FÜR VORFRITTIERTE LEBENSMITTEL



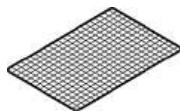
Code	Description
9037	GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) ROST, VERCHROMT (600X400MM)



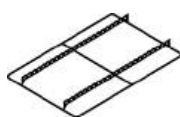
Code	Description
9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL BAKING GRID ROST AUS EDELSTAHL GN1/1



Code	Description
091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY ROST AUS EDELSTAHL GN1/1 FÜR HÄHNCHEN



Code	Description
091947	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER VERDURE TEFLON-COATED ALUMINIUM SPECIAL GRID FOR VEGETABLES ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR GEMÜSE



Code	Description
091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS ROST AUS EDELSTAHL FÜR SPIESSE



Code	Description
091950	GRIGLIA ALLUMINIO TEFLONATA OTTIMIZZATA PER CARNE E PESCE ALUMINIUM TEFLON-COATED SPECIAL GRID FOR MEAT AND FISH ROST AUS ALUMINIUM MIT TEFLONBESCHICHTUNG IDEAL FÜR FLEISCH UND FISCH

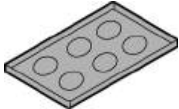
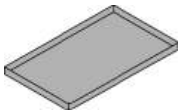


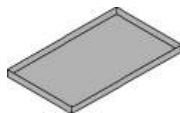
Code	Description
9041	TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM SMOOTH ALUMINIUM TRAY 600X400 H=20MM BLECH AUS ALUMINIUM, GLATT, 600X400 H=20MM



Code	Description
9045	TEGLIA FORATA IN ALLUMINIO 600X400 H=65MM PERFORATED ALUMINIUM TRAY 600X400 H=65MM BLECH AUS ALUMINIUM, GELOCHT 600X400 H=65MM

	<p>Code 951917</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (GN1/1) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA GN1/1</p>
	<p>Code 951933</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GLATT</p>
	<p>Code 951934</p>	<p>Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION WÄRMESPEICHERNDES BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GERILLT</p>
	<p>Code 951953</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GN1/1</p>
	<p>Code 951954</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINIUM TRAY GN1/1 BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT GN1/1</p>
	<p>Code 961910</p>	<p>Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA 600X400 MM</p>

	<p>Code</p> <p>961950</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA 600X400MM</p> <p>TEFLON COATED ALUMINIUM TRAY (600X400MM)</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG 600X400MM</p>
	<p>Code</p> <p>961951</p>	<p>Description</p> <p>TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM</p> <p>TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM)</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT 600X400MM</p>
	<p>Code</p> <p>9046</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO PER BAGUETTE</p> <p>ALUMINIUM BAGUETTES BAKING TRAY</p> <p>BLECH AUS ALUMINIUM FÜR BAGUETTE</p>
	<p>Code</p> <p>091951</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO TEFLONATA PER OMELETTE</p> <p>ALUMINIUM TEFLON COATED TRAY FOR EGGS AND OMELETTES</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG FÜR OMELETTE</p>
	<p>Code</p> <p>091952</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM</p> <p>ALUMINIUM SMOOTH TEFLON-COATED TRAY H=20MM</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=20MM</p>
	<p>Code</p> <p>091953</p>	<p>Description</p> <p>TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM</p> <p>ALUMINIUM SMOOTH TEFLON-COATED TRAY H=40MM</p> <p>BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=40MM</p>



Code	Description
091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINIUM SMOOTH TEFLON-COATED TRAY H 65MM BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG, GLATT, H=65MM



Code	Description
9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM BLECH EMAILLIERT GN1/1 H=20MM



Code	Description
9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM BLECH EMAILLIERT GN1/1 H=40MM

TAP PASTRY



TAP PASTRY | TAP PASTRY | TAP PASTRY

TAP PASTRY FORNO COMBINATO A GAS VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON TOUCH SCREEN, BOILER, SONDA AL CUORE E LAVAGGIO AUTOMATICO

TAP PASTRY GAS COMBI STEAMER WITH 5 TRAYS (600X400MM), TOUCH SCREEN, BOILER, CORE PROBE AND AUTOMATIC WASHING

TAP PASTRY GAS-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT TOUCHSCREEN, BOILER, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR**



	Code	Tot. kW	V	Width	Depth	Height	Kg	m³	
	964320	13,5	220-240 ~						
	Model		Hz						
	GFP05TB		50/60						

TAP PASTRY FORNO COMBINATO A GAS VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON TOUCH SCREEN, VAPORE DIRETTO, SONDA AL CUORE E LAVAGGIO AUTOMATICO

TAP PASTRY GAS COMBI STEAMER WITH 5 TRAYS (600X400MM), TOUCH SCREEN, DIRECT STEAM, CORE PROBE AND AUTOMATIC WASHING

TAP PASTRY GAS-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT TOUCHSCREEN, DIREKTDAMPF, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR**



	Code	Tot. kW	V	Width	Depth	Height	Kg	m³	
	964322	13,5	220-240 ~						
	Model		Hz						
	GFP05T		50/60						

TAP PASTRY FORNO COMBINATO A GAS VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON TOUCH SCREEN, BOILER, SONDA AL CUORE E LAVAGGIO AUTOMATICO

TAP PASTRY GAS COMBI STEAMER WITH 8 TRAYS (600X400MM), TOUCH SCREEN, BOILER, CORE PROBE AND AUTOMATIC WASHING

TAP PASTRY GAS-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT TOUCHSCREEN, BOILER, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR**



	Code	Tot. kW	V	Width	Depth	Height	Kg	m³	
	964321	23,5	220-240 ~						
	Model		Hz						
	GFP08TB		50/60						

TAP PASTRY FORNO COMBINATO A GAS VERSIONE PASTICCERIA 8 TEGLIE (600X400) MM CON TOUCH SCREEN, VAPORE DIRETTO, SONDA AL CUORE E LAVAGGIO AUTOMATICO

TAP PASTRY GAS COMBI STEAMER WITH 8 TRAYS (600X400) MM, TOUCH SCREEN, DIRECT STEAM, CORE PROBE AND AUTOMATIC WASHING

TAP PASTRY GAS-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400) MM MIT TOUCHSCREEN, DIREKTDAMPF, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR**




	Code	Tot. kW	V	Width	Depth	Height	Kg	m³	
	964323	23,5	220-240 ~						
	Model		Hz						
	GFP08T		50/60						

TAP PASTRY FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON TOUCH SCREEN, BOILER, Sonda AL CUORE E LAVAGGIO AUTOMATICO

TAP PASTRY ELECTRIC COMBI STEAMER WITH 5 TRAYS (600X400MM), TOUCH SCREEN, BOILER, CORE PROBE AND AUTOMATIC WASHING

TAP PASTRY ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT TOUCHSCREEN, BOILER, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**




		Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		964623	10,25	380-415 3N~		98 cm	87,5 cm	73 cm	134,2	1,08
		Model		Hz						
		EFPO5TB		50/60						

TAP PASTRY FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON TOUCH SCREEN, VAPORE DIRETTO, Sonda AL CUORE E LAVAGGIO AUTOMATICO

TAP PASTRY ELECTRIC COMBI STEAMER WITH 5 TRAYS (600X400MM), TOUCH SCREEN, DIRECT STEAM, CORE PROBE AND AUTOMATIC WASHING

TAP PASTRY ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT TOUCHSCREEN, DIREKTDAMPF, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**




		Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		964625	10,25	380-415 3N~		98 cm	87,5 cm	73 cm	134,2	1,08
		Model		Hz						
		EFPO5T		50/60						

TAP PASTRY FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON TOUCH SCREEN, BOILER, Sonda AL CUORE E LAVAGGIO AUTOMATICO

TAP PASTRY ELECTRIC COMBI STEAMER WITH 8 TRAYS (600X400MM), TOUCH SCREEN, BOILER, CORE PROBE AND AUTOMATIC WASHING

TAP PASTRY ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT TOUCHSCREEN, BOILER, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**




		Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		964624	20,5	380-415 3N~		98 cm	87,5 cm	101 cm	160	1,39
		Model		Hz						
		EFPO8TB		50/60						

TAP PASTRY FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON TOUCH SCREEN, VAPORE DIRETTO, Sonda AL CUORE E LAVAGGIO AUTOMATICO

TAP PASTRY ELECTRIC COMBI STEAMER WITH 8 TRAYS (600X400MM), TOUCH SCREEN, DIRECT STEAM, CORE PROBE AND AUTOMATIC WASHING

TAP PASTRY ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT TOUCHSCREEN, DIREKTDAMPF, KERNTemperaturFÜHLER UND AUTOMATISCHER SPÜLUNG

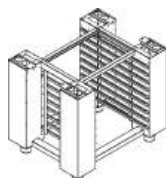
CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

		Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		964626	20,5	380-415 3N~		98 cm	87,5 cm	101 cm	160	1,39
		Model		Hz						
		EFPO8T		50/60						

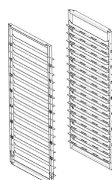
ACCESSORI | ACCESSORIES | ZUBEHÖRE



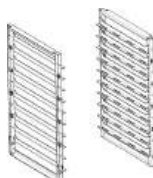
Code	Description
961952	BASE PER FORNI PASTICCERIA TAP PER INSERIMENTO ABBATTITORE 5 TEGLIE BASE FOR TAP PASTRY OVENS FOR INSERTING A 5-TRAY BLAST CHILLER UNTERBAU FÜR KONDITOREI-KOMBIDÄMPFER TAP ZUM EINBAU EINES SCHOCKFROSTERS 5 BLECHE



Code	Description
961953	BASE CON PORTA TEGLIE PER FORNI PASTICCERIA TAP BASE UNIT WITH SIDE RUNNERS FOR TAP PASTRY OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KONDITOREI-KOMBIDÄMPFER TAP



Code	Description
961959	COPPIA REGGITEGLIE REGOLABILI TAP 8 TEGLIE PAIR OF ADJUSTABLE TRAY SLIDES – TAP 8 TRAYS PAAR VERSTELLBARE EINHÄNGEGESTELLE – TAP 8 EINSCHÜBE



Code	Description
961960	COPPIA REGGITEGLIE REGOLABILI TAP 5 TEGLIE PAIR OF ADJUSTABLE TRAY SLIDES – TAP 5 TRAYS PAAR VERSTELLBARE EINHÄNGEGESTELLE – TAP 5 EINSCHÜBE



Code	Description
961954	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TAP 2X5 TEGLIE STACKING KIT FOR 2X5 TRAY TAP ELECTRIC OVENS AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TAP 2X5 BLECHE



Code	Description
961955	KIT SOVRAPPOSIZIONE PER FORNI TAP PASTRY ELETTRICI 1X5 TEGLIE E 1X8 TEGLIE STACKING KIT FOR TAP PASTRY ELECTRIC OVENS WITH 1X5 TRAYS AND 1X8 TRAYS AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TAP PASTRY 1X5 BLECHE UND 1X8 BLECHE



Code	Description
961958	KIT SOVRAPPOSIZIONE PER FORNI TAP PASTRY GAS 1X5 TEGLIE E 1X8 TEGLIE STACKING KIT FOR TAP PASTRY GAS OVENS WITH 1X5 TRAYS AND 1X8 TRAYS AUFBAUSET FÜR GAS-KOMBIDÄMPFER TAP PASTRY 1X5 BLECHE UND 1X8 BLECHE



Code	Description
961924	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TAP 6 GN/1 E 10 GN 1/1, MOTORE 220-240V, 50/60HZ, 0.25 KW CONDENSATE EXHAUST HOOD FOR 6 GN1/1 AND 10 GN1/1 TAP OVENS, 220-240V, 50/60HZ, 0.25 KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TAP 6 GN/1 UND 10 GN 1/1, MOTOR 220-240V, 50/60HZ, 0.25 KW



Code	Description
951942	CARRELLO 20 TEGLIE GN1/1 20-TRAY RACK TROLLEY GN1/1 WAGEN FÜR 20 BLECHE GN1/1



Code	Description
961900	CARRELLO ESTRAIBILE ROTANTE TAP 08T PULL-OUT ROTATING TROLLEY TAP 08T DREHBARER AUSZUGSWAGEN TAP 08T



Code	Description
961942	CARRELLO 16 TEGLIE (600X400)MM 16-TRAY RACK TROLLEY (600X400)MM WAGEN FÜR 16 BLECHE (600X400)MM



Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



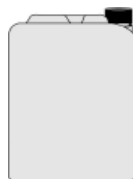
Code	Description
961961	TAMPONAMENTO PER FORNO TAP CON CAPP A SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TAP OVENS WITH EXHAUST HOOD ON BASE, CABINET, HOT CABINET OR HUMIFIED CABINET ABDECKUNG FÜR KOMBIDÄMPFER TAP MIT ABZUGSHAUBE AN UNTERBAU UND NEUTRALEM SCHRANK, WÄRMESCHRANK UND WÄRMESCHRANK



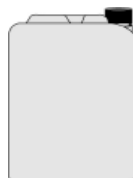
Code	Description
951945	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU



Code	Description
951950	SONDA AL CUORE AD AGO PER SOTTOVUOTO NEEDLE CORE PROBE FOR VACUUM COOKING KERNTEMPERATURFÜHLER FÜR VAKUUMGAREN



Code	Description
951915	DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L-KANISTER FÜR KOMBIDÄMPFER



Code	Description
951947	DISINCROSTANTE BOILER 10LT DESCALER FOR A 10L BOILER ENTKALKER FÜR BOILER 10L



Code	Description
TXXXXXS	PORTA FORNO TAP AD APERTURA SINISTRA - ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE D ORDINE TAP LEFT OPENING DOOR - EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR FÜR TAP MIT ÖFFNUNG LINKS - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN



Code	Description
9037	GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) ROST, VERCHROMT (600X400MM)



Code	Description
9041	TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM SMOOTH ALUMINIUM TRAY 600X400 H=20MM BLECH AUS ALUMINIUM, GLATT, 600X400 H=20MM



Code	Description
9045	TEGLIA FORATA IN ALLUMINIO 600X400 H=65MM PERFORATED ALUMINIUM TRAY 600X400 H=65MM BLECH AUS ALUMINIUM, GELOCHT 600X400 H=65MM



Code	Description
961910	TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA 600X400 MM



Code	Description
961950	TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON COATED ALUMINIUM TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG 600X400MM



Code

961951

Description

**TEGLIA ALLUMINIO TEFLONATA FORATA
600X400MM**

TEFLON COATED ALUMINIUM PERFORATED
TRAY (600X400MM)

BLECH AUS ALUMINIUM MIT
TEFLONBESCHICHTUNG GELOCHT 600X400MM



Code

9046

Description

TEGLIA IN ALLUMINIO PER BAGUETTE

ALUMINIUM BAGUETTES BAKING TRAY

BLECH AUS ALUMINIUM FÜR BAGUETTE

TECNOBAKE




TECNOBAKE NEXT | TECNOBAKE NEXT | TECNOBAKE NEXT

TECNOBAKE NEXT FORNO COMBINATO A GAS VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOBAKE NEXT GAS COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400MM), TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOBAKE NEXT GAS-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR SASO**




	 	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		964350	10,25	220-240 ~						
		Model		Hz						
		GOP05TSL		50/60						

TECNOBAKE NEXT FORNO COMBINATO A GAS VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOBAKE NEXT GAS COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOBAKE NEXT GAS-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE CE GAR SASO**





	 	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		964354	19,5	220-240 ~						
		Model		Hz						
		GOP08TSL		50/60						

TECNOBAKE SERIE D FORNO COMBINATO A GAS VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

D SERIES TECNOBAKE GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOBAKE SERIE D GAS-KOMBIDÄMPFER KONDITOREI-VERSION 16 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**





	  	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		964359	47	220-240 ~						
		Model		Hz						
		GOP16TSL		50/60						

TECNOBAKE NEXT FORNO COMBINATO GAS ELETTRICO VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON TOUCH SCREEN, BOILER, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO - CON CARRELLO PORTATEGLIE PASTICCERIA - COMPATIBILE CON CARRELLO 20 TEGLIE GN1/1

TECNOBAKE NEXT GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), TOUCH SCREEN, BOILER, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM WITH PASTRY TRAY RACK TROLLEY - COMPATIBLE WITH 20 TRAY GN1/1 TROLLEY

TECNOBAKE NEXT GAS-KOMBIDÄMPFER KONDITOREI-VERSION 16 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, BOILER, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF - MIT SERVIERWAGEN FÜR BLECHE - KOMPATIBEL MIT 20-BLECH-WAGEN FÜR KONDITOREIEN GN1/1

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

	  	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
		964362	47	220-240 ~						
		Model		Hz						
		GOP16TSLB		50/60						

TECNOBAKE NEXT FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM TOUCH SCREN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOBAKE NEXT ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400)MM , TOUCH SCREEN, PROGRAMMABLE RECIPES, CORE PROBE, AUTOMATIC WASHING AND DIRECT STEAM

TECNOBAKE NEXT ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964650	8,25	380-415 3N~					
		Model	Hz						
		EOP05TSL	50/60						

TECNOBAKE NEXT FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON TOUCH SCREEN TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

TECNOBAKE NEXT ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400)MM , TOUCH SCREEN, PROGRAMMABLE RECIPES, CORE PROBE, AUTOMATIC WASHING AND DIRECT STEAM

TECNOBAKE NEXT ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964654	16,5	380-415 3N~					
		Model	Hz						
		EOP08TSL	50/60						

TECNOBAKE NEXT FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO - CON CARRELLO PORTATEGLIE PASTICCERIA - COMPATIBILE CON CARRELLO 20 TEGLIE GN1/1

TECNOBAKE NEXT ELECTRIC PASTRY OVEN VERSION 16 TRAYS (600X400)MM WITH ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM - WITH PASTRY TRAYS RACK TROLLEY - COMPATIBLE WITH GN1/1 20 TRAYS RACK TROLLEY

TECNOBAKE NEXT ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 16 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF - MIT SERVIERWAGEN FÜR BLECHE - KOMPATIBEL MIT 20 BLECHE-WAGEN FÜR KONDITOREIEN GN1/1

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964659	41	380-415 3N~					
		Model	Hz						
		EOP16TSL	50/60						

TECNOBAKE NEXT FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E BOILER - CON CARRELLO PORTATEGLIE PASTICCERIA - COMPATIBILE CON CARRELLO 20 TEGLIE GN1/1

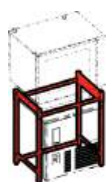
TECNOBAKE NEXT ELECTRIC PASTRY OVEN VERSION 16 TRAYS (600X400)MM WITH TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND BOILER - WITH PASTRY TRAYS RACK TROLLEY - COMPATIBLE WITH GN1/1 20 TRAYS RACK TROLLEY

TECNOBAKE NEXT ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 16 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND BOILER - MIT SERVIERWAGEN FÜR BLECHE - KOMPATIBEL MIT 20-BLECH-WAGEN FÜR KONDITOREIEN GN1/1

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964662	41	380-415 3N~					
		Model	Hz						
		EOP16TSLB	50/60						

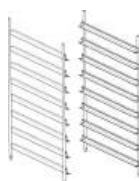
ACCESSORI | ACCESSORIES | ZUBEHÖRE



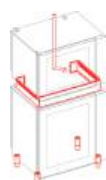
Code	Description
961981	BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNOBAKE UND TECNODUAL ZUM EINBAU EINES SCHOCKFROSTERS 5 BLECHE



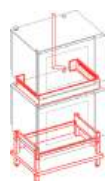
Code	Description
961985	BASE PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE / TECNOBAKE 5 E 8 10 TEGLIE BASE WITH SIDE RUNNERS FOR TECNODUAL 6 AND 10 TRAY OVENS / TECNOBAKE 5 OR 8 TRAY OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE / TECNOBKE 5 UND 8 BLECHE



Code	Description
961962	KIT PORTA TEGLIE PASTICCERIA PER BASE FORNI PASTRY TRAY RACK KIT FOR OVEN BASE KONDITOREI BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU



Code	Description
961983	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 1X5 BLECHE UND 1X8 BLECHE ODER TECNODUAL 1X6 BLECHE UND 1X10 BLECHE



Code	Description
961984	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE ODER TECNODUAL 2X6 BLECHE



Code	Description
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS KAMIN MIT WINDSCHUTZ FÜR GAS-KOMBIDÄMPFER TECNOCOMBI 6-10 BLECHE



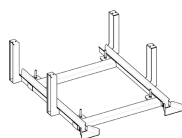
Code	Description
961979	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOBAKE ODER TECNODUAL 6 UND 10 BLECHE, 230V, 50/60HZ, 0.25KW MOTOR



Code	Description
951942	CARRELLO 20 TEGLIE GN1/1 20-TRAY RACK TROLLEY GN1/1 WAGEN FÜR 20 BLECHE GN1/1



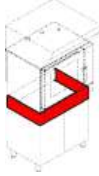




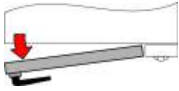
Code	Description
961942	CARRELLO 16 TEGLIE (600X400)MM 16-TRAY RACK TROLLEY (600X400)MM WAGEN FÜR 16 BLECHE (600X400)MM






Code	Description
951997	RAMPA LIVELLAMENTO CARRELLO PER FORNI 16/20 TEGLIE TROLLEY LEVELLING RAMP FOR 16/20-TRAY OVENS AUSGLEICHSRAMPE WAGEN FÜR KOMBIDÄMPFER 16/20 BLECHE



Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER

	<p>Code 961982</p>	<p>Description TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD STECKER FÜR TECNOCOMBI-OFEN MIT HAUBE AMBODEN, NEUTRALER, HEISSER UND BEFEUCHTETER SCHRANK</p>
	<p>Code 951983</p>	<p>Description KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU</p>
	<p>Code 951912</p>	<p>Description DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN</p>
	<p>Code 951915</p>	<p>Description DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L- KANISTER FÜR KOMBIDÄMPFER</p>
	<p>Code 951947</p>	<p>Description DISINCROSTANTE BOILER 10LT DESCALER FOR A 10L BOILER ENTKALKER FÜR BOILER 10L</p>
	<p>Code XXXXXXS</p>	<p>Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGIE - DA RICHIEDERE IN FASE DI ORDINE LEFT OPENING DOOR TECNOCOMBI/ TECNODUAL/TECNOBAKE EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR MIT ÖFFNUNG LINKS TECNOCOMBI/ TECNODUAL/TECNOBAKE - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN</p>

	<p>Code 9037</p>	<p>Description GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) ROST, VERCHROMT (600X400MM)</p>
	<p>Code 9041</p>	<p>Description TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM SMOOTH ALUMINIUM TRAY 600X400 H=20MM BLECH AUS ALUMINIUM, GLATT, 600X400 H=20MM</p>
	<p>Code 9045</p>	<p>Description TEGLIA FORATA IN ALLUMINIO 600X400 H=65MM PERFORATED ALUMINIUM TRAY 600X400 H=65MM BLECH AUS ALUMINIUM, GELOCHT 600X400 H=65MM</p>
	<p>Code 961910</p>	<p>Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA 600X400 MM</p>
	<p>Code 961950</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON COATED ALUMINIUM TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG 600X400MM</p>
	<p>Code 961951</p>	<p>Description TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT 600X400MM</p>



Code

9046

Description

TEGLIA IN ALLUMINIO PER BAGUETTE

ALUMINIUM BAGUETTES BAKING TRAY

BLECH AUS ALUMINIUM FÜR BAGUETTE


TECNOBAKE XTRA SERIE D | TECNOBAKE XTRA D SERIES | TECNOBAKE XTRA SERIE D

TECNOBAKE XTRA SERIE D FORNO COMBINATO A GAS VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOBAKE XTRA SERIE D GAS-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
	962350	10,25	220-240 ~						
	Model		Hz						
	GOP05D		50/60						

TECNOBAKE XTRA SERIE D FORNO COMBINATO A GAS VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOBAKE XTRA SERIE D GAS-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
	962352	19,5	220-240 ~						
	Model		Hz						
	GOP08D		50/60						

TECNOBAKE XTRA SERIE D FORNO COMBINATO A GAS VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

D SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOBAKE XTRA SERIE D GAS-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**


	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
	964351	10,25	220-240 ~						
	Model		Hz						
	GOP05DSL		50/60						

TECNOBAKE XTRA SERIE D FORNO COMBINATO A GAS VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

D SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOBAKE XTRA SERIE D GAS-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V		Width	Depth	Height	Kg	m³
	964355	19,5	220-240 ~						
	Model		Hz						
	GOP08DSL		50/60						

TECNOBAKE XTRA SERIE D FORNO COMBINATO GAS VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO - CON CARRELLO PORTATEGLIE PASTICCERIA - COMPATIBILE CON CARRELLO 20 TEGLIE GN1/1

D SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM WITH PASTRY TRAY RACK TROLLEY - COMPATIBLE WITH 20 TRAY GN1/1 TROLLEY

TECNOBAKE XTRA SERIE D GAS-KOMBIDÄMPFER KONDITOREI-VERSION 16 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF - MIT SERVIERWAGEN FÜR BLECHE - KOMPATIBEL MIT 20-BLECH-WAGEN FÜR KONDITOREIEN GN1/1

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964358	47	220-240 ~	100 cm	94 cm	188 cm	350	2,47
		Model		Hz					
		GOP16DSL		50/60					

TECNOBAKE XTRA SERIE D FORNO COMBINATO GAS VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, BOILER, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO - CON CARRELLO PORTATEGLIE PASTICCERIA - COMPATIBILE CON CARRELLO 20 TEGLIE GN1/1

D SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), ELECTRONIC CONTROL, BOILER, PROGRAMMABLE RECIPES, AUTOMATIC WASHING WITH PASTRY TRAY RACK TROLLEY - COMPATIBLE WITH 20 TRAY GN1/1 TROLLEY

TECNOBAKE XTRA SERIE D GAS-KOMBIDÄMPFER KONDITOREI-VERSION 16 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, BOILER, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG - MIT SERVIERWAGEN FÜR BLECHE - KOMPATIBEL MIT 20-BLECH-WAGEN FÜR KONDITOREIEN GN1/1

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:




		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964361	47	220-240 ~	100 cm	94 cm	188 cm	374	2,47
		Model		Hz					
		GOP16DSL		50/60					

TECNOBAKE XTRA SERIE D FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOBAKE XTRA ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOBAKE XTRA SERIE D ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**




		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		962650	8,25	380-415 3N~	95 cm	80 cm	74 cm	107	0,94
		Model		Hz					
		EOP05D		50/60					

TECNOBAKE XTRA SERIE D FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

D SERIES TECNOBAKE XTRA ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOBAKE XTRA SERIE D ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964651	8,25	380-415 3N~	95 cm	80 cm	74 cm	114	0,93
		Model		Hz					
		EOP05DSL		50/60					

TECNOBAKE XTRA SERIE D FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

D SERIES TECNOBAKE XTRA ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

TECNOBAKE XTRA SERIE D ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**




		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		962652	16,5	380-415 3N~					
		Model		Hz					
		EOP08D		50/60					

TECNOBAKE XTRA SERIE D FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

D SERIES XTRA TECNOBAKE ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

TECNOBAKE XTRA SERIE D ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964655	16,5	380-415 3N~					
		Model		Hz					
		EOP08DSL		50/60					

TECNOBAKE XTRA SERIE D FORNO MISTO ELETTRICO VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO - CON CARRELLO PORTATEGLIE PASTICCERIA - COMPATIBILE CON CARRELLO 20 TEGLIE GN1/1

D SERIES TECNOBAKE XTRA ELECTRIC PASTRY OVEN VERSION 16 TRAYS (600X400)MM WITH ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM - WITH PASTRY TRAYS RACK TROLLEY - COMPATIBLE WITH GN1/1 20 TRAYS RACK TROLLEY

TECNOBAKE XTRA SERIE D ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF - MIT SERVIERWAGEN FÜR BLECHE - KOMPATIBEL MIT 20 BLECHE-WAGEN FÜR KONDITOREIEN GN1/1

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**




		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964658	41	380-415 3N~					
		Model		Hz					
		EOP16DSL		50/60					

TECNOBAKE XTRA SERIE D FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, BOILER, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E BOILER - CON CARRELLO PORTATEGLIE PASTICCERIA - COMPATIBILE CON CARRELLO 20 TEGLIE GN1/1

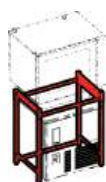
D SERIES TECNOBAKE XTRA ELECTRIC PASTRY OVEN VERSION WITH 16 TRAYS (600X400MM) WITH ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND BOILER - WITH PASTRY TRAYS RACK TROLLEY - COMPATIBLE WITH GN1/1 20 TRAYS RACK TROLLEY

TECNOBAKE XTRA SERIE D ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 16 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND BOILER - MIT SERVIERWAGEN FÜR BLECHE - KOMPATIBEL MIT 20-BLECH-WAGEN FÜR KONDITOREIEN GN1/1

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

		Code	Tot. kW	V	Width	Depth	Height	Kg	m³
		964661	41	380-415 3N~					
		Model		Hz					
		EOP16DSL		50/60					

ACCESSORI | ACCESSORIES | ZUBEHÖRE



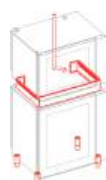
Code	Description
961981	BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNOBAKE UND TECNODUAL ZUM EINBAU EINES SCHOCKFROSTERS 5 BLECHE



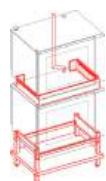
Code	Description
961985	BASE PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE / TECNOBAKE 5 E 8 10 TEGLIE BASE WITH SIDE RUNNERS FOR TECNODUAL 6 AND 10 TRAY OVENS / TECNOBAKE 5 OR 8 TRAY OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE / TECNOBKE 5 UND 8 BLECHE



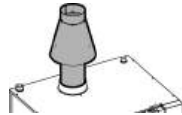
Code	Description
961962	KIT PORTA TEGLIE PASTICCERIA PER BASE FORNI PASTRY TRAY RACK KIT FOR OVEN BASE KONDITOREI BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU



Code	Description
961983	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 1X5 BLECHE UND 1X8 BLECHE ODER TECNODUAL 1X6 BLECHE UND 1X10 BLECHE



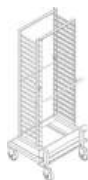
Code	Description
961984	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE ODER TECNODUAL 2X6 BLECHE



Code	Description
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS KAMIN MIT WINDSCHUTZ FÜR GAS-KOMBIDÄMPFER TECNOCOMBI 6-10 BLECHE



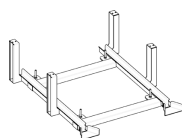
Code	Description
961979	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOBAKE ODER TECNODUAL 6 UND 10 BLECHE, 230V, 50/60HZ, 0.25KW MOTOR



Code	Description
951942	CARRELLO 20 TEGLIE GN1/1 20-TRAY RACK TROLLEY GN1/1 WAGEN FÜR 20 BLECHE GN1/1




Code	Description
961942	CARRELLO 16 TEGLIE (600X400)MM 16-TRAY RACK TROLLEY (600X400)MM WAGEN FÜR 16 BLECHE (600X400)MM



Code	Description
951997	RAMPA LIVELLAMENTO CARRELLO PER FORNI 16/20 TEGLIE TROLLEY LEVELLING RAMP FOR 16/20-TRAY OVENS AUSGLEICHSRAMPE WAGEN FÜR KOMBIDÄMPFER 16/20 BLECHE



Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER

	<p>Code 961982</p>	<p>Description TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD STECKER FÜR TECNOCOMBI-OFEN MIT HAUBE AMBODEN, NEUTRALER, HEISSER UND BEFEUCHTETER SCHRANK</p>
	<p>Code 951983</p>	<p>Description KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU</p>
	<p>Code 951912</p>	<p>Description DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN</p>
	<p>Code 951915</p>	<p>Description DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L- KANISTER FÜR KOMBIDÄMPFER</p>
	<p>Code 951947</p>	<p>Description DISINCROSTANTE BOILER 10LT DESCALER FOR A 10L BOILER ENTKALKER FÜR BOILER 10L</p>
	<p>Code XXXXXXS</p>	<p>Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE LEFT OPENING DOOR TECNOCOMBI/ TECNODUAL/TECNOBAKE EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR MIT ÖFFNUNG LINKS TECNOCOMBI/ TECNODUAL/TECNOBAKE - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN</p>



Code	Description
9037	GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) ROST, VERCHROMT (600X400MM)



Code	Description
9041	TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM SMOOTH ALUMINIUM TRAY 600X400 H=20MM BLECH AUS ALUMINIUM, GLATT, 600X400 H=20MM



Code	Description
9045	TEGLIA FORATA IN ALLUMINIO 600X400 H=65MM PERFORATED ALUMINIUM TRAY 600X400 H=65MM BLECH AUS ALUMINIUM, GELOCHT 600X400 H=65MM



Code	Description
961910	TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA 600X400 MM



Code	Description
961950	TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON COATED ALUMINIUM TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG 600X400MM



Code	Description
961951	TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT 600X400MM



Code

9046

Description

TEGLIA IN ALLUMINIO PER BAGUETTE

ALUMINIUM BAGUETTES BAKING TRAY


BLECH AUS ALUMINIUM FÜR BAGUETTE

TECNOBAKE XTRA SERIE M | TECNOBAKE XTRA SERIE M | TECNOBAKE XTRA SERIE M

TECNOBAKE XTRA SERIE M FORNO COMBINATO A GAS VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM
TECNOBAKE XTRA SERIE M GAS-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF


CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	961350	10,25	230 ~	95 cm	80 cm	74 cm	116	0,95
	Model		Hz					
	GOP05M		50					

TECNOBAKE XTRA SERIE M FORNO COMBINATO A GAS VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM
TECNOBAKE XTRA SERIE M GAS-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**


	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	961352	19,5	230 ~	95 cm	80 cm	102 cm	146	1,20
	Model		Hz					
	GOP08M		50					

TECNOBAKE XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES XTRA TECNOBAKE ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM

TECNOBAKE XTRA SERIE M ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 5 BLECHE (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**


	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	961650	8,25	400 3N ~	90 cm	80 cm	74 cm	101,5	0,87
	Model		Hz					
	EOP05M		50					

TECNOBAKE XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

M SERIES XTRA TECNOBAKE ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM

TECNOBAKE XTRA SERIE M ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

	Code	Tot. kW	V	Width	Depth	Height	Kg	m³
	961652	16,5	400 3N ~	90 cm	80 cm	102 cm	146,2	1,35
	Model		Hz					
	EOP08M		50					

ACCESSORI | ACCESSORIES | ZUBEHÖRE



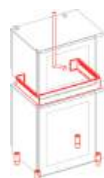
Code	Description
961981	BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNOBAKE UND TECNODUAL ZUM EINBAU EINES SCHOCKFROSTERS 5 BLECHE



Code	Description
961985	BASE PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE / TECNOBAKE 5 E 8 10 TEGLIE BASE WITH SIDE RUNNERS FOR TECNODUAL 6 AND 10 TRAY OVENS / TECNOBAKE 5 OR 8 TRAY OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE / TECNOBKE 5 UND 8 BLECHE



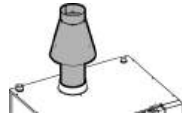
Code	Description
961962	KIT PORTA TEGLIE PASTICCERIA PER BASE FORNI PASTRY TRAY RACK KIT FOR OVEN BASE KONDITOREI BLECHHALTER SET FÜR KOMBIDÄMPFER UNTERBAU



Code	Description
961983	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 1X5 TEGLIE E 1X8 TEGLIE O TECNODUAL 1X6 TEGLIE E 1X10 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 1X5 BLECHE UND 1X8 BLECHE ODER TECNODUAL 1X6 BLECHE UND 1X10 BLECHE



Code	Description
961984	KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS ELECTRIC TECNOBAKE OVEN OR 1X6 TRAYS AND 1X10 TRAYS ELECTRIC TECNODUAL OVEN AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE ODER TECNODUAL 2X6 BLECHE



Code	Description
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVENS 6-10 TRAYS KAMIN MIT WINDSCHUTZ FÜR GAS-KOMBIDÄMPFER TECNOCOMBI 6-10 BLECHE



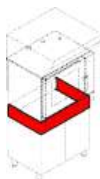
Code	Description
961979	CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOBAKE ODER TECNODUAL 6 UND 10 BLECHE, 230V, 50/60HZ, 0.25KW MOTOR









Code	Description
961942	CARRELLO 16 TEGLIE (600X400)MM 16-TRAY RACK TROLLEY (600X400MM) WAGEN FÜR 16 BLECHE (600X400)MM



Code	Description
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET ROHR- UND ANSCHLUSSSET FÜR WASSERZU- UND -ABLEITUNG KOMBIDÄMPFER



Code	Description
951982	TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPPA SU BASE, ARMADIO NEUTRO, CALDO E UMIDIFICATO COVERING PANEL FOR TECNOCOMBI OVENS WITH HOOD ON BASE, CUPBOARD, HOT CUPBOARD OR HUMIFIED CUPBOARD STECKER FÜR TECNOCOMBI-OFEN MIT HAUBE AMBODEN, NEUTRALER, HEISSER UND BEFEUCHTETER SCHRANK

	<p>Code 951983</p>	<p>Description KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE SET ROLLEN FÜR KOMBIDÄMPFER-UNTERBAU</p>
	<p>Code 951912</p>	<p>Description DOCCIA LATERALE ESTERNA EXTERNAL SPRAY GUN SEITLICHE HANDBRAUSE AUSSEN</p>
	<p>Code 951915</p>	<p>Description DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK (10LT) FOR OVENS ALKALISCHES REINIGUNGSMITTEL IM 10L-KANISTER FÜR KOMBIDÄMPFER</p>
	<p>Code XXXXXXS</p>	<p>Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE DI ORDINE LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE EXCEPT FOR OVENS WITH 16/20 TRAYS - TO BE REQUESTED WHEN ORDERING TÜR MIT ÖFFNUNG LINKS TECNOCOMBI/TECNODUAL/TECNOBAKE - NICHT FÜR MODELLE MIT 16/20 BLECHEN - BITTE BEI DER BESTELLUNG ANFORDERN</p>
	<p>Code 9037</p>	<p>Description GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) ROST, VERCHROMT (600X400MM)</p>
	<p>Code 9041</p>	<p>Description TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM SMOOTH ALUMINIUM TRAY 600X400 H=20MM BLECH AUS ALUMINIUM, GLATT, 600X400 H=20MM</p>



Code	Description
9045	TEGLIA FORATA IN ALLUMINIO 600X400 H=65MM PERFORATED ALUMINIUM TRAY 600X400 H=65MM BLECH AUS ALUMINIUM, GELOCHT 600X400 H=65MM



Code	Description
961910	TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM) WÄRMESPEICHERNDES BLECH AUS ALUMINIUM FÜR PIZZA 600X400 MM



Code	Description
961950	TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON COATED ALUMINIUM TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG 600X400MM



Code	Description
961951	TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM) BLECH AUS ALUMINIUM MIT TEFLONBESCHICHTUNG GELOCHT 600X400MM



Code	Description
9046	TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINIUM BAGUETTES BAKING TRAY BLECH AUS ALUMINIUM FÜR BAGUETTE

ABBATTITORI

ABBATTITORI | BLAST FREEZERS | SCHOCKFROSTERN

ABBATTITORE DI TEMPERATURA 2 CICLI - 5 TEGLIE GN1/1 O 5 TEGLIE (600X400)MM, CON SONDA AL CUORE

2-CYCLE BLAST CHILLER - 5 TRAYS (GN1/1) OR 5 TRAYS (600X400MM), WITH CORE PROBE

SCHOCKFROSTER 2 ZYKLEN - 5 BLECHE GN1/1 ODER 5 BLECHE (600X400)MM, MIT KERNTemperaturFÜHLER

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**



Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
951607	1,05	230 ~	80 cm	70 cm	90 cm	107	0,75
Model		Hz					
ATB05		50					

ABBATTITORE DI TEMPERATURA 2 CICLI - 10 TEGLIE GN1/1 O 10 TEGLIE (600X400)MM, CON SONDA AL CUORE

2-CYCLE BLAST CHILLER - 10 TRAYS (GN1/1) OR 10 TRAYS (600X400MM), WITH CORE PROBE

SCHOCKFROSTER 2 ZYKLEN - 10 BLECHE GN1/1 ODER 10 BLECHE (600X400)MM, MIT KERNTemperaturFÜHLER

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**



Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
951608	1,65	230 ~	80 cm	78 cm	170 cm	165	1,41
Model		Hz					
		50					

ABBATTITORE DI TEMPERATURA 2 CICLI - 5 TEGLIE GN1/1, CON SONDA AL CUORE PER TECNOCOMPACT

2-CYCLE BLAST CHILLER - 5 TRAYS (GN1/1), WITH CORE PROBE FOR TECNOCOMPACT

SCHOCKFROSTER 2 ZYKLEN - 5 BLECHE GN1/1 MIT KERNTemperaturFÜHLER FÜR TECNOCOMPACT

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:



Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
951671	0,71	230 ~	52 cm	85 cm	88 cm	87	0,60
Model		Hz					
ATB05R		50					

ACCESSORI | ACCESSORIES | ZUBEHÖRE



Code	Description
951991	BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE. BASE FOR TECNOCOMBI ELECTRIC OVENS ON 5 TRAYS BLAST CHILLER. STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5-BLECHE-SCHOCKFROSTER.



Code	Description
951981	ELEMENTO DI SOVRAPPOSIZIONE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAY TECNOCOMBI OVENS ON 5-TRAY BLAST FREEZERS AUFBAUELEMENT FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN1/1 AUF SCHOCKFROSTERN 5 BLECHE



Code	Description
951982	ELEMENTO DI SOVRAPPOSIZIONE PER FORNI TECNOCOMPACT 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAYS TECNOCOMPACT OVENS ON 5 TRAYS BLAST FREEZERS ÜBERLAPPENDES ELEMENT FÜR TECNOCOMPACT-ÖFEN 6 UND 10 TABLETTS GN1 /1 AUF SCHNELLKÜHLERN 5 TABLETTS

ARMADI CALDI E UMIDIFICATI

ARMADI CALDI E UMIDIFICATI | HOT AND HUMIFIED CUPBOARDS | WARME UND BEFEUCHTETE SCHRÄNKE

ARMADIO CALDO PORTA TEGLIE PER TUTTI I FORNI GN1/1 - CAPIENZA: 7 TEGLIE CROSSWISE

HOT CLOSED CABINET, SIDE RUNNERS FOR GN1/1 OVENS - 7 TRAYS CROSSWISE

WÄRMESCHRANK FÜR BLECHE FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**



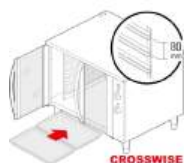
Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
951939	2,6	230 ~	89 cm	67 cm	84,5 cm	65,6	0,84
Model		Hz					
ACGT		50					

ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, PER TUTTI I FORNI PASTICCERIA CAPIENZA: 14 TEGLIE (600X400)MM

CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, FOR ALL PASTRY OVENS, 14 TRAYS (600X400MM)

GÄRSCHRANK (WASSEREINSPRITZUNG) QUER MIT GLASTÜREN, FÜR ALLE BACKÖFEN , KAPAZITÄT: 14 BLECHE (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:



Code	Tot. kW	V	Width	Depth	Height	Kg	m ³
961965	2,6	230 ~	98 cm	84,5 cm	78,5 cm	81,5	1,02
Model		Hz					
AUPC		50					

POLITICA INTEGRATA QUALITÀ, AMBIENTE, SICUREZZA

Tecnoinox Srl è una azienda dinamica in continua crescita che da oltre trent'anni è presente nei mercati nazionale ed internazionale attraverso la progettazione e fabbricazione di apparecchiature inox per la ristorazione professionale; l'azienda, conscia del proprio ruolo e della propria mission aziendale, dichiara i propri intendimenti a operare secondo un Sistema di Gestione Integrato Qualità, Ambiente & Sicurezza conforme ai requisiti previsti dalle rispettive norme di riferimento ISO 9001, ISO 14001, ISO 45001 allo scopo di raggiungere gli obiettivi prefissati in un'ottica di continuo miglioramento; tale Sistema e i suoi risultati sono considerati come parte integrante della gestione aziendale. La responsabilità nella gestione del Sistema di Gestione Integrato riguarda l'intera Organizzazione aziendale, dall'Alta Direzione sino a ogni lavoratore, ciascuno secondo le proprie attribuzioni e competenze; a ogni funzione è assegnata l'autorità e/o una responsabilità ben definita, le risorse strumentali necessarie e vengono attuati puntuali controlli per verificare l'efficace ed efficiente attuazione del sistema di gestione integrato, inclusa l'eventuale gestione delle anomalie e delle relative cause.

Il vertice dell'Organizzazione assicura il mantenimento in perfetta efficienza del proprio Sistema di gestione Integrato per la Qualità, l'Ambiente e la Sicurezza attraverso una costante e periodica verifica della corretta applicazione di quanto previsto dalle Procedure di Sistema, dalle Istruzioni Operative e dai flussi di Processo in tutte le aree aziendali, attraverso controlli sistematici, audit interni e riesami periodici: i principi stabiliti nel Manuale Integrato e le modalità applicative stabilite nelle Procedure di Sistema e nelle Istruzioni Operative debbono essere osservati da tutti i dipendenti di Tecnoinox Srl e dalle persone che operano sotto il suo controllo. Nell'ottica di una evoluzione del proprio ruolo operativo, l'azienda intende caratterizzarsi come impresa all'avanguardia per l'affidabilità dei propri prodotti, accrescendo la propria competitività, rispettando i requisiti di legge, salvaguardando l'ambiente, tutelando la Salute e la Sicurezza sul lavoro, migliorando la qualità del prodotto e la propria efficienza attraverso la riduzione dei reclami. Consapevole dell'importanza della propria attività nella salvaguardia e al mantenimento delle risorse naturali e dell'ambiente in generale, Tecnoinox Srl intende operare garantendo il minore impatto possibile sullo stesso, in relazione alle conoscenze scientifiche, agli strumenti tecnici e alle risorse ad oggi disponibili, nell'ottica di un miglioramento continuo e, sempre in quest'ottica, intende inoltre mantenere costantemente elevato il proprio impegno su aspetti quali la Salute e Sicurezza sul posto di lavoro, consolidando la propria competitività grazie a un atteggiamento responsabile e corretto.

In accordo a quanto sopra, Tecnoinox Srl promuove il presente documento di Politica integrata per la qualità, per la tutela della salute e sicurezza dei lavoratori e per la salvaguardia dell'ambiente e la prevenzione dell'inquinamento, coerente con tale modello comportamentale e di sviluppo e con la visione generale d'impresa, per analizzare con spirito critico e costruttivo i risultati delle proprie attività, al fine di puntare verso il miglioramento continuo delle prestazioni in tema economico, sociale e ambientale. Tale Politica Aziendale, in piena e totale armonia con una conduzione aziendale eticamente corretta, si fonda su tre principi che riteniamo essere elementi portanti della valorizzazione e della redditività odierna e futura dell'azienda:

- 1. La soddisfazione dei nostri clienti** come uno degli obiettivi fondamentali alla base dell'impegno quotidiano e della professionalità di tutte le persone che operano in azienda;
- 2. La tutela dell'ambiente** come uno dei criteri che concorrono al processo decisionale aziendale, non solo a garanzia della conformità legislativa ma per una più ampia eco-sostenibilità dell'azienda nel suo complesso e quindi per un ambiente più sano e vivibile;
- 3. Il ragionevole e costante miglioramento delle attività di prevenzione e protezione in materia di salute e sicurezza sul lavoro**, perché la garanzia di un lavoro sicuro è il primo obbligo che la nostra azienda assume nei confronti dei propri dipendenti.

Sulla spinta di tali principi che animano la vita quotidiana dell'azienda e consapevole che il successo della stessa viene conseguito, giorno dopo giorno, grazie alla collaborazione ed all'impegno di tutte le Parti Interessate coinvolte nel business aziendale, Tecnoinox Srl si impegna inoltre a:

Per la qualità

Orientare decisamente l'azienda alla soddisfazione del Cliente, dei suoi requisiti, del Personale e di tutte le Parti Interessate, attraverso:

- La misurazione continua delle prestazioni erogate e la verifica sistematica del rispetto dei termini contrattuali, dei requisiti cogenti e degli obiettivi economici e finanziari definiti internamente;
- Il confronto delle prestazioni erogate con le prestazioni offerte dagli altri competitor più importanti presenti sul mercato;
- L'individuazione della qualità percepita dai clienti;
- Il miglioramento continuo della qualità dei propri processi, prodotti e servizi realizzati attraverso la continua formazione e specializzazione del proprio personale finalizzata all'aumento delle competenze e alla crescita professionale;
- L'informatizzazione dei processi operativi e gestionali;
- L'individuazione e l'investimento di adeguate risorse economiche;
- Il controllo sistematico e rigoroso dei fornitori, appaltatori e collaboratori;
- L'adozione di azioni correttive basate sull'analisi dei reclami e di obiettivi mirati a soddisfare le aspettative dei clienti sulla base delle indicazioni ottenute da periodiche indagini di customer satisfaction;

Per l'ambiente

- Dare l'esempio al grande pubblico che è possibile realizzare un'azienda che pone in essere un sistema produttivo efficiente e rispettoso dell'ambiente;
- Fornire l'immagine di un'azienda virtuosa presso gli enti e le comunità locali, in modo da favorire lo sviluppo di una cultura di sviluppo sostenibile e di salvaguardia dell'ambiente;
- Promuovere e diffondere all'interno ed all'esterno dell'azienda la cultura della prevenzione dell'inquinamento;
- Prevenire l'inquinamento attraverso una migliore gestione dei rifiuti ed una riduzione degli impatti ambientali;
- Orientare i processi aziendali verso soluzioni di maggior rispetto per l'ambiente, riducendo i consumi di energia e di risorse naturali e limitando le emissioni inquinanti e la produzione di rifiuti;
- Osservare tutte le leggi in materia ambientale, applicabili all'azienda, e tutti gli accordi in materia ambientale, liberamente sottoscritti dall'azienda stessa.

Per la sicurezza sul lavoro

- Puntare ad un ambiente di lavoro sano e sicuro riducendo e, per quanto possibile, eliminando le situazioni di rischio per l'incolumità personale e collettiva;
- Contribuire alla creazione di una cultura della sicurezza del lavoro volta alla prevenzione degli infortuni e delle malattie professionali;
- Migliorare continuamente le prestazioni aziendali in materia di sicurezza e salute sul lavoro;
- Rispettare la legislazione, applicabile all'azienda, in materia di sicurezza e salute sul lavoro e gli eventuali accordi, eventualmente siglati dall'azienda stessa;
- Garantire la sicurezza e la periodica manutenzione delle dotazioni e attrezzature affidate ed utilizzate dal proprio personale, prediligendo l'acquisto di dotazioni e attrezzature all'avanguardia in termini di salute e sicurezza sul lavoro.

Per ottemperare agli impegni sopra elencati, Tecnoinox Srl ha istituito un sistema di monitoraggio sistematico dei processi, dei prodotti e delle prestazioni nei tre ambiti di riferimento attraverso l'identificazione e l'utilizzo di indicatori di performance significativi, puntuali e misurabili sulla base dei quali stabilisce e riesamina gli Obiettivi ed i Traguardi di miglioramento per la Qualità, l'Ambiente e la Sicurezza in occasione dei Riesami periodici della Direzione; l'azienda è inoltre consapevole che per il raggiungimento degli stessi obiettivi sia determinante ed indispensabile il contributo pro-attivo, la condivisione e la partecipazione di tutte le Parti Interessate e di tutto il personale e a tal fine si impegna quindi a promuovere e a diffondere con i mezzi più opportuni la propria politica integrata sia all'interno che all'esterno.

L'Alta Direzione vigila sia sul raggiungimento di tali obiettivi che sulla messa in atto e sul rispetto di tutte le disposizioni riguardanti il miglioramento continuo del Sistema di Gestione Integrato Qualità, Ambiente e Sicurezza adottato: essa ha il compito e l'autorità di riesaminare periodicamente la Politica Integrata e la corretta attuazione del Sistema Medesimo.

Il presente documento sarà il riferimento costante, nell'ambito dei periodici riesami del sistema, per valutare i risultati raggiunti e per individuare di nuovi, in coerenza con il sistema aziendale volto al miglioramento continuo.

INTEGRATED POLICY GOVERNING QUALITY, ENVIRONMENT AND SAFETY

Tecnoinox srl is a dynamic company that continues to grow. It has been designing and manufacturing stainless steel appliances for the professional food services industry in both the national and international markets for more than thirty years. As a company aware of its corporate role and mission, Tecnoinox srl openly operates according to an Integrated Quality, Environment and Safety Management System, compliant with the ISO 9001, ISO 14001 and ISO 45001 standards. Its aim is to achieve the professional goals set to continue improving. This management system and the results it helps the company to achieve are an integral part of business management. The whole corporate organisation is responsible for the Integrated Management System, from senior management down to each individual worker, with each figure contributing in line with their own skills and responsibilities. Each role has been assigned specific tasks or permissions and the necessary resources, and regular checks are performed to ensure that the integrated management system is being implemented effectively and efficiently, including resolving any problems and analysing the causes.

Senior management ensures that the Integrated Quality, Environment and Safety Management System operates efficiently by periodically checking that the system procedures, operating instructions and process flows are applied and implemented correctly across all departments. This takes the form of systematic checks, internal audits and periodic assessments. The principles set out in the integrated manual, as well as the application methods in the system procedures and operating instructions must be respected by all Tecnoinox Srl employees, and by the people working under the company's direction. With a view to developing its operational role, the company is working to become a business at the cutting edge when it comes to product reliability, making it more competitive, ensuring it meets legal obligations, safeguarding the environment, and guaranteeing health and safety in the workplace, while also improving the quality of its products and its own efficiency by reducing complaints. Tecnoinox srl is aware of the importance of its business in protecting and preserving natural resources, as well as the wider environment and, for this reason, works to try to guarantee the smallest impact possible. It intends to do this by exploiting scientific knowledge, technical instruments and the resources available today, and continually improving. The company also wants to keep up the pace in terms of its commitment to health and safety in the workplace, consolidating its competitiveness by adopting a fair and responsible approach.

In line with the above ideas, Tecnoinox srl wishes to promote this integrated policy document relating to quality, safeguarding the health and safety of its workers, protecting the environment and preventing pollution, which is coherent with its behavioural and development model and with the company's overall vision. The aim is to be able to analyse its own business results critically and constructively, in order to continually improve its services in financial, social and environmental terms. This company policy, in line with an ethically correct approach to company management, is based on three principles that the company believes are the pillars supporting the profitability and success of the business both today and in the future. These are:

- 1. Customer satisfaction:** this is one of our key objectives, at the very core of our daily work and the professional efforts of everyone working at the company;
- 2. Environmental protection:** this is one of the criterion dominating the corporate decision-making process, not only to guarantee legal compliance but also to boost the company's overall eco-sustainability, for a cleaner and more liveable future;
- 3. Prevention and protection in terms of health and safety in the workplace:** the aim is continually improve our efforts in this area, because guaranteeing a safe place to work is the company's most important promise to its employees.

On the back of these principles which drive daily life at the company, and safe in the knowledge that the company's success will follow, Tecnoinox srl also undertakes, day after day, through the commitment of all parties involved with the business, to:

Quality

- Direct the company's focus towards satisfying the customers and their requirements, the staff, and all interested parties by:
- Continually measuring the services performed and systematically checking that the contractual terms and conditions, binding requirements and internally set financial goals have been met;
- Comparing the services performed with the services offered by larger competitors in the market;
- Identifying quality as perceived by the customer;
- Continually improving the quality of processes, products and services via continued professional development and specialist staff training to boost skills and career progression; digitalising operating and management processes;
- Identifying and investing adequate financial resources;
- Systematically and rigorously monitoring suppliers, contractors and other collaborators;
- Adopting corrective action based on a complaints analysis and setting objectives targeted at meeting customer expectations, on the basis of feedback from customer satisfaction surveys.

Environment

- Set the example for the wider public, showing that it is possible to create a company with an efficient productive system at its core that is also environmentally friendly;
- Present the image of a virtuous company as regards local entities and the community, so as to promote an environmentally friendly sustainable-development culture;
- Promote and spread a pollution-prevention culture both within and outside of the company;
- Prevent pollution by managing waste better and reducing its impact on the environment;
- Focus company processes towards solutions that better respect the environment, reducing the consumption of energy and natural resources, limiting polluting emissions and waste production;
- Respect all environmental laws applicable to the company and all environmental agreements freely adhered to by the company.

Safety in the workplace

- Aim to create a safe and healthy working environment, reducing and, where possible, eliminating situations in which there is a risk to personal or collective safety;
- Contribute to creating a work-safety culture aimed at preventing occupational injury and illness;
- Continually improve company performance regarding health and safety in the workplace;
- Comply with occupational health and safety legislation applicable to the company, as well as any agreements the company may have signed;
- Guarantee the safety and periodic maintenance of the tools and equipment provided for and used by staff, preferring innovative tools and equipment in terms of occupational health and safety.

In order to respect the commitments explained above, Tecnoinox Srl has implemented a systematic process, product and service monitoring system for the three different areas. The company has identified meaningful performance indicators that are measurable and responsive, which senior management use to set out and re-examine the objectives and improvement targets as regards quality, the environment and safety during their regular reassessment meetings. The company is also aware that, in order to meet these objectives, it is vital that all interested parties and staff make a proactive contribution, sharing and playing an active role in the process. The company therefore undertakes to promote and spread its integrated policy both internally and externally, using the most appropriate methods. Senior management is responsible for overseeing that these objectives are met, as well as monitoring how all of the continual improvement goals in the adopted Integrated Quality, Environment and Safety Management System are pursued and implemented. It is also responsible for re-examining the integrated policy regularly and correctly implementing the system itself.

This document serves as a reference for the company as part of its regular system reassessments, to evaluate the results achieved and identify future goals, in line with the corporate system that is focused on continual improvement.

INTEGRIERTE QUALITÄTS-, UMWELT- UND SICHERHEITSPOLITIK

Tecnoinox Srl ist ein dynamisches Unternehmen, das sich stetig weiterentwickelt. Seit mehr als dreißig Jahren ist es sowohl auf dem nationalen als auch auf dem internationalen Markt tätig und spezialisiert auf die Planung und Herstellung von Edelstahlgeräten für die professionelle Gastronomie. Als verantwortungsbewusstes Unternehmen, das sich seiner Rolle und Mission bewusst ist, erklärt Tecnoinox Srl, dass es nach einem integrierten Managementsystem für Qualität, Umwelt und Sicherheit arbeitet, das den Anforderungen der Normen ISO 9001, ISO 14001 und ISO 45001 entspricht. Ziel ist es, die festgelegten Unternehmensziele zu erreichen und kontinuierlich Verbesserungen umzusetzen. Dieses Managementsystem und die daraus resultierenden Ergebnisse sind ein integraler Bestandteil der Unternehmensführung.

Die Verantwortung für das integrierte Managementsystem liegt bei der gesamten Organisation, von der Geschäftsleitung bis hin zu jedem einzelnen Mitarbeiter, jeweils entsprechend seiner Zuständigkeiten und Kompetenzen. Jede Position hat klar definierte Befugnisse und Verantwortlichkeiten sowie die notwendigen Mittel zur Verfügung. Regelmäßige Überprüfungen stellen sicher, dass das integrierte Managementsystem wirksam und effizient umgesetzt wird, einschließlich der Identifikation und Behebung von Abweichungen sowie deren Ursachenanalyse. Die Geschäftsleitung gewährleistet die ordnungsgemäße und effiziente Funktionsweise des integrierten Managementsystems für Qualität, Umwelt und Sicherheit durch regelmäßige und systematische Prüfungen. Dies umfasst interne Audits, Prozessüberprüfungen und periodische Bewertungen, um sicherzustellen, dass die im System festgelegten Verfahren und Anweisungen in allen Unternehmensbereichen korrekt angewendet werden.

Im Rahmen ihrer Weiterentwicklung strebt die Tecnoinox Srl an, sich als innovatives und verlässliches Unternehmen zu positionieren. Das Unternehmen arbeitet daran, seine Wettbewerbsfähigkeit zu stärken, gesetzliche Anforderungen einzuhalten, die Umwelt zu schützen, die Gesundheit und Sicherheit am Arbeitsplatz zu gewährleisten, die Produktqualität zu verbessern und durch die Verringerung von Beschwerden die Effizienz zu steigern.

Tecnoinox Srl erkennt die Bedeutung ihres Beitrags zum Schutz und zur Erhaltung der natürlichen Ressourcen und der Umwelt an. Das Unternehmen verpflichtet sich, seine Umweltbelastung so gering wie möglich zu halten, indem es wissenschaftliche Erkenntnisse, technische Mittel und verfügbare Ressourcen optimal nutzt und dabei einen kontinuierlichen Verbesserungsprozess verfolgt.

GRUNDPRINZIPIEN DER UNTERNEHMENSPOLITIK.

Die Unternehmenspolitik basiert auf drei zentralen Prinzipien, die als Grundpfeiler für den heutigen und zukünftigen Erfolg und die Rentabilität angesehen werden:

1. Kundenzufriedenheit:

Die Zufriedenheit unserer Kunden ist eines der zentralen Ziele und bildet die Grundlage des täglichen Engagements und der Professionalität aller Mitarbeiter.

2. Umweltschutz:

Die Einhaltung der Umweltvorschriften und die Förderung einer nachhaltigen Entwicklung sind zentrale Kriterien in unseren Entscheidungsprozessen, um eine umweltfreundlichere und lebenswertere Zukunft zu schaffen.

3. Arbeitssicherheit und Gesundheitsschutz:

Die kontinuierliche Verbesserung der Maßnahmen zur Prävention und zum Schutz der Gesundheit und Sicherheit am Arbeitsplatz hat höchste Priorität, da die Gewährleistung eines sicheren Arbeitsumfelds unser wichtigstes Versprechen an unsere Mitarbeiter ist.

UNTERNEHMENSVERPFLICHTUNGEN

Auf der Grundlage dieser Prinzipien, die das tägliche Leben des Unternehmens beleben und im Bewusstsein, dass der Erfolg des Unternehmens Tag für Tag dank der Zusammenarbeit und des Engagements aller am Geschäft beteiligten Parteien erreicht wird, Tecnoinox Srl verpflichtet sich außerdem zu:

Qualität

- Fokus auf die Erfüllung der Anforderungen und Erwartungen der Kunden, Mitarbeiter und aller Interessensgruppen.
- Systematische Leistungsmessung, Einhaltung vertraglicher und gesetzlicher Vorgaben sowie finanzieller Ziele.
- Vergleich der Unternehmensleistungen mit denen der wichtigsten Wettbewerber.
- Die Identifikation der von den Kunden wahrgenommenen Qualität
- Förderung und Investition in die berufliche Weiterbildung und Spezialisierung der Mitarbeiter zur Stärkung von Kompetenzen und Karrierechancen.
- Digitalisierung der operativen und organisatorischen Prozesse.
- Strenge Kontrolle von Lieferanten, Auftragnehmern und Partnern.
- Nutzung von Kundenfeedback und Beschwerdeanalysen zur kontinuierlichen Verbesserung.

Umwelt

- Förderung umweltfreundlicher Produktionsprozesse und nachhaltiger Unternehmenskultur.
- Vermittlung des Bildes eines tugendhaften Unternehmens an lokale Behörden und Gemeinden, um die Entwicklung einer Kultur der nachhaltigen Entwicklung und des Umweltschutzes zu fördern.
- Förderung und Verbreitung der Kultur der Umweltverschmutzungsvermeidung innerhalb und außerhalb des Unternehmens.
- Reduzierung von Abfällen, Emissionen und Energieverbrauch.
- Ausrichtung der Geschäftsprozesse auf umweltfreundlichere Lösungen, Verringerung des Verbrauchs von Energie und natürlichen Ressourcen sowie Begrenzung der Schadstoffemissionen und der Abfallproduktion.
- Einhaltung aller umweltrechtlichen Vorschriften und freiwilligen Verpflichtungen des Unternehmens.

Sicherheit

- Schaffung eines sicheren und gesunden Arbeitsumfeldes, um Risiken zu minimieren oder vollständig zu eliminieren.
- Förderung einer Sicherheitskultur zur Verhütung von Arbeitsunfällen und Berufskrankheiten.
- Kontinuierliche Verbesserung der Leistungen des Unternehmens im Bereich Gesundheit und Sicherheit am Arbeitsplatz.
- Einhaltung der für das Unternehmen geltenden Rechtsvorschriften über Sicherheit und Gesundheitsschutz am Arbeitsplatz sowie etwaiger vom Unternehmen unterzeichneter Vereinbarungen.
- Gewährleistung der regelmäßigen Wartung und des sicheren Einsatzes von Betriebsmitteln.

Das Unternehmen ist sich darüber hinaus bewusst, dass für die Erreichung der gleichen Ziele der Beitrag zur aktiv, die Beteiligung und Teilnahme aller interessierten Parteien und des gesamten Personals und zu diesem Zweck verpflichtet sich daher, seine integrierte Politik sowohl intern als auch extern mit den geeignetsten Mitteln zu fördern und zu verbreiten. Die Geschäftsleitung überwacht sowohl die Erreichung dieser Ziele als auch die Umsetzung und Einhaltung aller Bestimmungen zur kontinuierlichen Verbesserung des integrierten Qualitäts-, Umwelt- und Sicherheitsmanagementsystems: Sie hat die Aufgabe und die Befugnis, die integrierte Politik und die ordnungsgemäße Durchführung des Systems regelmäßig zu überprüfen. Dieses Dokument wird im Rahmen der regelmäßigen Systemüberprüfungen als ständiger Bezugspunkt für die Bewertung der erzielten Ergebnisse und die Ermittlung neuer Ergebnisse dienen, in Übereinstimmung mit dem Unternehmenssystem zur kontinuierlichen Verbesserung.



CISQ is a member of



The International Certification Network
www.iqnet-certification.com

CERTIFICATO N. EMS-3660/S
CERTIFICATE No.

SI CERTIFICA CHE IL SISTEMA DI GESTIONE AMBIENTALE DI
IT IS HEREBY CERTIFIED THAT THE ENVIRONMENTAL MANAGEMENT SYSTEM OF

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA
NELLE SEGUENTI UNITÀ OPERATIVE / IN THE FOLLOWING OPERATIONAL UNITS

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

E UNITÀ OPERATIVE INDICATE NELLE PAGINE SUCCESSIVE / AND OPERATIONAL UNITS IN THE FOLLOWING PAGES

È CONFORME ALLA NORMA // IS IN COMPLIANCE WITH THE STANDARD

ISO 14001:2015

E AL REGOLAMENTO TECNICO ACCREDA RT-09, APPLICABILE IN ITALIA
PER I SEGUENTI CAMPI DI ATTIVITÀ / FOR THE FOLLOWING FIELD(S) OF ACTIVITIES

PROGETTAZIONE E FABBRICAZIONE DI APPARECCHIATURE E MANUFATTI IN ACCIAIO INOSSIDABILE PER
RISTORAZIONE MEDIANTE LE FASI DI TAGLIO, PUNZONATURA, PIEGATURA, SALDATURA E FINITURA.

DESIGN AND MANUFACTURE OF STAINLESS STEEL APPLIANCES AND PRODUCTS FOR THE CATERING SECTOR
THROUGH CUTTING, PUNCHING, FOLDING, WELDING AND FINISHING.

L'uso e la validità del presente certificato sono soggetti al rispetto del documento RINA - Regolamento per la Certificazione di Sistemi di Gestione Ambientale
The use and the validity of this certificate are subject to compliance with the RINA document: Rules for the Certification of Environmental Management Systems
La validità del presente certificato è subordinata a sorveglianza periodica annuale / semestrale ed al riesame completo del sistema di gestione con periodicità triennale
The validity of this certificate is dependent on an annual / six monthly audit and on a complete review, every three years, of the management system

Prima emissione First Issue	23.12.2011	Data decisione di rinnovo Renewal decision date	15.12.2023
Data scadenza Expiry Date	16.12.2026	Data revisione Revision date	15.12.2023

Paolo Taddia
Venice & Verona Management
System Certification, Head



SGA N° 002 D
Membro degli Accordi di Mutuo
Riconoscimento EA, IAF e ILAC
Signatory of EA, IAF and ILAC
Mutual Recognition Agreement

RINA Services S.p.A.
Via Corsica 12 - 10128 Genova Italy
1/2



CISQ è la Federazione Italiana di Organismi di
Certificazione del Sistema di Gestione Aziendale
CISQ is the Italian Federation of
management system Certification Bodies



Building
trust
together.

Certificate

CISQ / RINA has issued an IQNET recognized certificate that the organization:

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

has implemented and maintains a/an
Environmental Management System

for the following scope:

DESIGN AND MANUFACTURE OF STAINLESS STEEL APPLIANCES AND PRODUCTS FOR THE CATERING SECTOR THROUGH CUTTING, PUNCHING,
FOLDING, WELDING AND FINISHING.

which fulfills the requirements of the following standard:

ISO 14001:2015

Issued on: **2023-12-15**

First Issued on: **2011-12-23**

Expires on: **2026-12-16**

All details about any legal entities, operative units and related activities included in this certificate
are contained in CISQ/RINA original certificate no: **EMS-3660/S**

Registration Number: **IT-80907**

Alex Stoichitolu
President of IQNET

Mario Romers
President of CISQ



This attestation is directly linked to the IQNET Member's original certificate and shall not be used as a stand-alone document.

IQNET Members:
AENOR Spain, AFNOR Certification France, APCER Malaysia, CQC Cyprus, CISQ Italy, CQC China, CQM China, CCB Czech Republic, CMAA Colombia, DQS Holding GmbH Germany, EAGLE Certification Canada, FCM Brazil, FONDONORMA Venezuela, ICENIC Colombia, ICS Bosnia and Herzegovina, INTECO Costa Rica, IRAM Argentina, JQA Japan, KFQ Korea, LSGA Uruguay, MIRTEC Slovakia, MEST Hungary, Nankai AS Norway, NSI Ireland, NYCE-SIGE Mexico, PCBC Poland, Quality Austria Austria, SII Israel, SIK Slovenia, SIRIM QAS International Malaysia, SGS Switzerland, SINAG Romania, TSE Hungary, YUOP Serbia

* The list of IQNET Members is valid at the time of issue of this certificate. Updated information is available under www.iqnet-certification.com



CISQ is a member of



Per informazioni sulla validità del certificato, visitare il sito www.rina.org

For information concerning validity of the certificate, you can visit the site www.rina.org

CERTIFICATO N. OHS-782
CERTIFICATE No.

SI CERTIFICA CHE IL SISTEMA DI GESTIONE DELLA SICUREZZA E DELLA SALUTE SUL LUOGO DI LAVORO DI
IT IS HEREBY CERTIFIED THAT THE OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEM OF

TECNOINOX S.R.L.
VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

NELLE SEGUENTI UNITÀ OPERATIVE / IN THE FOLLOWING OPERATIONAL UNITS
VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

E UNITÀ OPERATIVE INDICATE NELLE PAGINE SUCCESSIVE / AND OPERATIONAL UNITS IN THE FOLLOWING PAGES
È CONFORME ALLA NORMA / IS IN COMPLIANCE WITH THE STANDARD
ISO 45001:2018
PER I SEGUENTI CAMPI DI ATTIVITÀ / FOR THE FOLLOWING FIELD(S) OF ACTIVITIES

PROGETTAZIONE E FABBRICAZIONE DI APPARECCHIATURE E MANUFATTI IN ACCIAIO INOSSIDABILE PER RISTORAZIONE
MEDIANTE LE FASI DI TAGLIO, PUNZONATURA, PIEGATURA, SALDATURA E FINITURA.

DESIGN AND MANUFACTURE OF STAINLESS STEEL APPLIANCES AND PRODUCTS FOR THE CATERING SECTOR
THROUGH CUTTING, PUNCHING, FOLDING, WELDING AND FINISHING.

La validità del presente certificato è subordinata a sorveglianza periodica annuale / semestrale ed al riesame completo del sistema di gestione con periodicità triennale
The validity of this certificate is dependent on an annual / six monthly audit and on a complete review every three years of the management system
L'uso e la validità del presente certificato è soggetto al rispetto del documento RINA - Regolamento per la Certificazione dei Sistemi di Gestione della Sicurezza e Salute sul luogo di lavoro
The use and validity of this certificate are subject to compliance with the RINA document: Rules for the Certification of Occupational Health and Safety Management Systems

Prima emissione First Issue	Data decisione di rinnovo Renewal decision date	Data scadenza Expiry Date	Data revisione Revision date
22.12.2011	18.12.2023	21.12.2026	18.12.2023



IAF
ACCREDITED



ACCREDIA
ACCREDITED

SCR N° 003 F

Member degli Accordi di Mutuo Riconoscimento EA, UK e IAF
Signatory of EA, UK and IAF Mutual Recognition Agreements

Paolo Tadda
Venice & Verona Management System Certification, Head





CISQ
CISQ è la Federazione Italiana di Organismi di Certificazione dei sistemi di gestione aziendale
CISQ is the Italian Federation of management system Certification Bodies

1/2



Building trust together.

Certificate

CISQ / RINA has issued an IQNET recognized certificate that the organization:

TECNOINOX S.R.L.
VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

has implemented and maintains a/an
Health and Safety Management System
for the following scope:

DESIGN AND MANUFACTURE OF STAINLESS STEEL APPLIANCES AND PRODUCTS FOR THE CATERING SECTOR THROUGH CUTTING, PUNCHING, FOLDING, WELDING AND FINISHING.

which fulfills the requirements of the following standard:

ISO 45001:2018
Issued on: **2023-12-18**
First Issued on: **2011-12-22**
Expires on: **2026-12-21**

All details about any legal entities, operative units and related activities included in this certificate are contained in CISQ/RINA original certificate no. **OHS-782**

Registration Number: **IT-80893**



Alex Stoichitolu
President of IQNET



Mario Romers
President of CISQ



This attestation is directly linked to the IQNET Member's original certificate and shall not be used as a stand-alone document.

IQNET Members: AENOR Spain, AFNOR Certification France, APICER Portugal, GDC Cyprus, CISQ Italy, GDC China, CQM China, GSB Czech Republic, GmG Cert. GmbH, DQS Holding GmbH Germany, SAGE Certification Group USA, PCMA Brazil, FONDONORMA Venezuela, ECOTEC Colombia, ICS Bosnia and Herzegovina, INTECO Costa Rica, INAM Argentina, JQA Japan, WFO Korea, LSGA Uruguay, MIRTEC Slovakia, HSEZT Hungary, Nemko AS Norway, NSI Ireland, NYCE-SIGE Mexico, PCBC Poland, Quality Austria Austria, BII Israel, BQ Slovenia, SIRIM QAS International Malaysia, SGS Switzerland, SINAG Romania, TSE Hungary, YUOP Serbia

* The list of IQNET Members is valid at the time of issue of this certificate. Updated information is available under www.iqnet-certification.com



CERTIFICATO N. 1548/98/S
CERTIFICATE No.

SI CERTIFICA CHE IL SISTEMA DI GESTIONE PER LA QUALITÀ DI
IT IS HEREBY CERTIFIED THAT THE QUALITY MANAGEMENT SYSTEM OF

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA
NELLE SEGUENTI UNITÀ OPERATIVE / IN THE FOLLOWING OPERATIONAL UNITS

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

E UNITÀ OPERATIVE INDICATE NELLE PAGINE SUCCESSIVE / AND OPERATIONAL UNITS IN THE FOLLOWING PAGES

È CONFORME ALLA NORMA / IS IN COMPLIANCE WITH THE STANDARD

ISO 9001:2015

PER I SEGUENTI CAMPI DI ATTIVITÀ / FOR THE FOLLOWING FIELD(S) OF ACTIVITIES

PROGETTAZIONE E FABBRICAZIONE DI APPARECCHIATURE PROFESSIONALI PER LA COTTURA ELETTRICHE E A GAS.
PROCEDURE PER LO SVOLGIMENTO DELLE ATTIVITÀ DI PESATURA PER LA DETERMINAZIONE DELLA "MASSA LORDA
VERIFICATA DEL CONTENITORE" >> (VGM) SECONDO IL METODO 2 PREVISTO DAGLI EMENDAMENTI AL CAPITOLO VI
REGOLA 2 DALLA CONVENZIONE SOLAS 74 COME EMENDATA.

Per informazioni sulla validità
del certificato, visitare il sito
www.rina.org

For information concerning
validity of the certificate, you
can visit the site
www.rina.org

Per i requisiti della norma non
applicabili al campo di applicazione
del sistema di gestione
dell'organizzazione, riferirsi alle
informazioni documentate relative.

Reference is to be made to the
relevant documented information
for the requirements of the
standard that cannot be applied to
the Organization's management
system scope

IAF:18

DESIGN AND MANUFACTURE OF ELECTRIC AND GAS PROFESSIONAL COOKING EQUIPMENT.
"PROCEDURES FOR CARRYING OUT THE WEIGHING ACTIVITIES FOR THE DETERMINATION OF THE VERIFIED GROSS
MASS OF THE CONTAINER" >> (VGM) ACCORDING TO METHOD 2 PROVIDED FOR BY THE AMENDMENTS TO CHAPTER VI
RULE 2 BY THE SOLAS CONVENTION 74 AS AMENDED *

La validità del presente certificato è subordinata a sorveglianza periodica annuale / semestrale ed al riesame completo del sistema di gestione con periodicità triennale
The validity of this certificate is dependent on an annual / six monthly audit and on a complete review, every three years, of the management system
L'uso e la validità del presente certificato sono soggetti al rispetto del documento RINA: Regolamento per la Certificazione di Sistemi di Gestione per la Qualità
The use and validity of this certificate are subject to compliance with the RINA document: Rules for the certification of Quality Management Systems

Prima emissione First Issue	09.12.1998	Data decisione di rinnovo Renewal decision date	14.11.2022
Data scadenza Expiry Date	08.12.2025	Data revisione Revision date	14.11.2022

Paolo Tadda
Venice & Verona Management
System Certification, Head



SGQ N° 002 A
Membro degli Accordi di Mutuo
Riconoscimento DA, IAF e IAC.
Signatory of IAF and IAC
Mutual Recognition Agreements



CISQ è la Federazione Italiana di Organismi di
Certificazione dei sistemi di gestione aziendale
CISQ is the Italian Federation of
management system Certification Bodies



Building
trust
together.

Certificate

CISQ / RINA has issued an IQNet recognized certificate that the organization:

TECNOINOX S.R.L.

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

has implemented and maintains a/an

Quality Management System

for the following scope:

DESIGN AND MANUFACTURE OF ELECTRIC AND GAS PROFESSIONAL COOKING EQUIPMENT.
"PROCEDURES FOR CARRYING OUT THE WEIGHING ACTIVITIES FOR THE DETERMINATION OF THE VERIFIED GROSS MASS OF THE CONTAINER
>> (VGM) ACCORDING TO METHOD 2 PROVIDED FOR BY THE AMENDMENTS TO CHAPTER VI RULE 2 BY THE SOLAS CONVENTION 74 AS
AMENDED *

which fulfills the requirements of the following standard:

ISO 9001:2015

Issued on: **2022-11-14**

First Issued on: **1998-12-09**

Expires on: **2025-12-08**

All details about any legal entities, operative units and related activities included in this certificate
are contained in CISQ/RINA original certificate no: **1548/98/S**

Registration Number: **IT-5786**

Alex Stoichitoli
President of IQNET

Mario Romersl
President of CISQ



This attestation is directly linked to the IQNET Member's original certificate and shall not be used as a stand-alone document.

IQNET Members:
AENOR Spain, AFNOR Certification France, APCER Portugal, CQC Cyprus, CISA Italy, CQC China, CGM China, CQS Czech Republic, CIP Czech Republic, DQS Holding Germany, EAGLE Certification Group, ICAI FCM Spain, FONDORINA Venezuela, IQNET Colombia, ICS Bosnia and Herzegovina, Inspecta Sertifikandi Oy Finland, INTECO Costa Rica, IRAM Argentina, JQA Japan, KPO Korea, LISA Uruguay, MITEC Greece, MZT Hungary, Normo AS Norway, HSI Ireland, NVCE-SRIE Mexico, PCBC Poland, Quality Austria, SAI United Arab Emirates, SIB Slovenia, SIRIN-QAS International, TSC Slovakia, SGS Switzerland, SRIAC Romania, TSE Turkey, VUKO Serbia.

* The list of IQNET Members is valid at the time of issue of this certificate. Updated information is available under: www.iqnet-certification.com

CERTIFICATO / CERTIFICATED / ZERTIFIKAT:

I prodotti inseriti nel presente catalogo sono progettati e costruiti a regola d'arte in materia di sicurezza nel rispetto dei requisiti delle norme e direttive:
The equipment featured in this catalogue are expertly manufactured according to the Safety rules and comply with the following provisions:
Die in diesem Katalog vorgestellten Geräte sind fachmännisch nach den Sicherheitsvorschriften hergestellt und entsprechen den folgenden Bestimmungen:

UNI EN ISO 12100 : 2010	Sicherheit von Maschinen, allgemeine Grundsätze für Konstruktion, Risikobeurteilung und Risikominderung Safety of machinery, General principles for design, Risk assessment and risk reduction Sicherheit von Maschinen, Allgemeine Gestaltungsleitsätze, Risikobeurteilung und Risikominderung
2006/42/CE:	Direttiva Macchine Machinery Directive Maschinenrichtlinie
2014/30/UE:	Direttiva Compatibilità elettromagnetica Electromagnetic compatibility Directive Elektromagnetische Verträglichkeit
2016/426/UE:	Regolamento sicurezza impiego gas combustibile Regulation appliances burning gaseous fuels Richtlinien für ein Gerät, das gasförmige Brennstoffe verbrennt
2014/35/UE:	Direttiva bassa tensione Low voltage directive Niederspannungs-Richtlinie
1935/2004/CE:	Regolamento riguardante materiali e gli oggetti destinati a venire a contatto con i prodotti alimentari (MOCA) Regulation on materials and articles intended to come into contact with food Verordnung über Materialien und Gegenstände, die dazu bestimmt sind, mit Lebensmitteln in Berührung zu kommen

Le apparecchiature soddisfano, per progettazione e costruzione, i requisiti del marchio **CE** in conformità alle norme applicabili ed in calce indicate:
All equipment meet the **CE** requirements in terms of planning and manufacturing and comply with the following applicable standards:
Alle Geräte die **CE**-Anforderungen in Bezug auf Planung und Herstellung erfüllen und den folgenden geltenden Normen entsprechen:



2011/65/UE:

Restrizione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche
Restriction of the use of certain hazardous substances in electrical and electronic equipmen
Beschränkung der Verwendung bestimmter gefährlicher Stoffe in Elektronikgeräten



2012/19/UE :

Rifiuti di apparecchiature elettriche ed elettroniche
Waste on electric and electronic equipment
Abfälle von elektrischen und elektronischen Geräten

I prodotti sono inoltre conformi alle seguenti Direttive
Furthermore, any machinery complies with the following Directives, as well
Darüber hinaus müssen alle Maschinen den folgenden Richtlinien entsprechen

EN 60335-1
EN 60335-2

Apparecchiature elettriche / Electric appliances / Elektrische Geräte

EN 203

Apparecchiature a gas / Gas appliances / Gasgeräte

Altre certificazioni
Other certification
Andere Zertifikate



المواصفات السعودية
Saudi Standards



CONDIZIONI GENERALI DI VENDITA (CGV_00 04/2019)

- 1. ORDINI:** Gli ordini trasmessi dal cliente a Tecnoinox srl socio unico ("Tecnoinox") e i contratti conclusi dai nostri agenti o rappresentanti commerciali saranno considerati validi solo se espressamente confermati per iscritto da Tecnoinox. Il contratto si considera concluso con l'invio da parte di Tecnoinox della conferma scritta ("conferma d'ordine") al cliente, anche solo via posta elettronica (e-mail). Eventuali annullamenti, modifiche o contestazioni alla conferma d'ordine devono essere comunicate entro 3 giorni dal ricevimento della stessa in forma scritta. In mancanza di comunicazione da parte dell'acquirente, la conferma si intende irrevocabilmente accettata in tutti i suoi punti. In presenza di insoluti, Tecnoinox si riserva la possibilità di bloccare la spedizione. In caso di annullamento o modifica di ordini di prodotti speciali, non presenti a listino e realizzati su richiesta, Tecnoinox si riserva il diritto di chiedere il risarcimento di eventuali danni risultanti. Nel caso in cui al cliente sia stato confermato un ordine con pagamento anticipato e il cliente stesso non provveda al pagamento entro 30 giorni solari dalla data di approntamento della merce (fa fede la data riportata sulla c/o), Tecnoinox considererà l'ordine annullato e, in presenza di prodotti speciali, Tecnoinox si riserva il diritto di chiedere il risarcimento di eventuali danni risultanti. Le apparecchiature a gas sono disponibili in versione standard a metano (con kit ugelli GPL).
- 2. ORDINI 48H (APPONTAMENTO):** L'ordine deve riportare nell'oggetto "pronta consegna 48 h" ed è ammesso un solo pezzo per ciascun modello. Gli ordini saranno evasi nel primo pomeriggio della data richiesta a condizione che pervengano a Tecnoinox almeno 2 giorni prima ed entro le ore 12:00. La spedizione sarà in tutti i casi gestita dal vettore designato da Tecnoinox ed addebitata in fattura. Le apparecchiature a gas sono disponibili in versione standard a metano (con kit ugelli GPL). Dove il pagamento è anticipato, si richiede di effettuare il bonifico bancario contestualmente all'ordine e di inviare la contabile a Tecnoinox. In caso di presenza di insoluti l'azienda si riserva di non spedire la merce. Non si effettuano consegne presso i clienti finali.
- 3. PREZZI:** Prezzi indicati nel presente contratto oppure offerta sono basati sul costo attuale di produzione. Tali prezzi saranno pertanto soggetti a revisione per ogni aumento giustificato che potrà intervenire sui vari fattori costituenti il costo di produzione stesso, da oggi all'espletamento dell'ordine. I prodotti sono venduti ai prezzi di listino in vigore all'atto di emissione degli ordini. I prezzi non includono i costi dell'installazione e l'I.V.A. e sono da intendersi franco nostro stabilimento di Porcia, se non diversamente specificato.
- 4. TRASPORTI:** Il trasporto non è incluso nel prezzo di vendita e i prezzi sono stabiliti franco nostro stabilimento di Porcia, salvo accordi contrari. Una partecipazione ai costi di spedizione è sempre fatturata per l'invio di pezzi di ricambio, anche quando vi sia un accordo di franco destino tra Tecnoinox e l'acquirente. Qualora l'acquirente demandi a Tecnoinox l'organizzazione del trasporto dallo stabilimento di Porcia a un punto da lui designato, le spese di gestione del trasporto saranno addebitate in fattura all'acquirente. Le merci viaggiano a rischio e pericolo del destinatario anche quando, in deroga alle condizioni precitate, i prezzi sono stabiliti franco destino. L'acquirente si impegna a rimborsare Tecnoinox per qualsiasi spesa aggiuntiva che la stessa abbia dovuto sostenere per spedizioni o movimentazioni causate da una mancata ottemperanza da parte dell'acquirente agli accordi presi per la data, l'ora e il luogo della consegna. Nel caso in cui Tecnoinox incorra in costi o sanzioni da parte dello spedizioniiere per negligenza dell'acquirente (per es. merce andata in giacenza causa acquirente assente al momento della consegna), tali costi saranno traslati al cliente, a cui Tecnoinox emetterà regolare fattura.
- 5. ACCETTAZIONE MERCE:** Tecnoinox ha assolto i suoi obblighi allorché rimette la merce nelle mani di un corriere o spedizioniiere designato dall'acquirente o di comune accordo tra l'acquirente e Tecnoinox. Pertanto, la rimessa della merce al corriere o spedizioniiere da parte di Tecnoinox costituirà per l'acquirente l'accettazione della merce. Nel caso in cui l'organizzazione e la gestione del trasporto siano demandate a Tecnoinox, l'acquirente dovrà attenersi a queste istruzioni, pena la decadenza di ogni diritto di rivalsa nei confronti di Tecnoinox per ogni danno arrecato alla merce durante il trasporto o comunque dopo la rimessa della merce nelle mani del corriere o dello spedizioniiere designato: a) verificare che la quantità reale di colli consegnati corrisponda a quanto indicato nel DDT; b) verificare le condizioni del collo e dell'imballo e, se il collo risulta non integro (per es. il cartone è rotto, tagliato o manomesso, la base imballo è danneggiata, il collo presenta nastro adesivo manomesso o con marchio dello spedizioniiere), apporre nel documento rilasciato dallo spedizioniiere la dicitura "ACCETTO CON RISERVA PER IMBALLO DANNEGGIATO" e specificare il tipo di danno con breve descrizione; c) se il collo risulta integro, apporre nel documento rilasciato dallo spedizioniiere la dicitura "COLLO INTEGRO. ACCETTO CON RISERVA DI CONTROLLO QUALITÀ E QUANTITÀ". Nel caso in cui l'acquirente notifichi al trasportatore un danno da trasporto, dovrà darne comunicazione scritta anche a Tecnoinox entro 5 giorni solari. Tecnoinox non considererà reclami pervenuti oltre tale termine né segnalazioni al trasportatore che non rispettino le precitate istruzioni. Nel caso in cui il trasportatore si opponga alla riserva, il cliente è tenuto ad aprire gli imballi in presenza del trasportatore stesso e a verificarne l'integrità prima di firmare il documento di accettazione merce.
- 6. IMBALLO:** L'imballo in scatole di cartone o telai in legno è compreso nel prezzo. L'acquirente che richiede un imballo diverso concede a Tecnoinox la riserva di valutarne la fattibilità e conteggiare i costi aggiuntivi. Una volta confermato l'imballo, l'acquirente accetta irrevocabilmente e per intero l'addebito dei costi aggiuntivi calcolati da Tecnoinox.
- 7. RISERVA DELLA PROPRIETÀ:** Il materiale si intende sempre venduto con riserva della proprietà (ex. Artt. 1523 e seguenti c.c.) fino al pagamento dell'intero importo indicato in conferma d'ordine. Non sono ammessi sconti o deduzioni di sorta, se non preventivamente concordati.
- 8. INSTALLAZIONE ED USO:** Le apparecchiature, gli accessori e i ricambi presenti a listino devono essere sempre installati e utilizzati in conformità con le istruzioni e le avvertenze fornite dal libretto d'istruzioni e dallo schema d'installazione, forniti insieme alle apparecchiature. I ricambi e gli accessori vanno installati e utilizzati esclusivamente con i prodotti Tecnoinox. L'acquirente è responsabile della corretta installazione e del corretto utilizzo dei prodotti acquistati. L'installazione dei prodotti Tecnoinox richiede l'intervento di personale autorizzato e professionalmente qualificato. Leggere sempre e attenersi al libretto d'istruzioni, allo schema d'installazione e/o alle avvertenze presenti sull'imballaggio dei prodotti. Tecnoinox non si assume alcuna responsabilità per reclami riconducibili a: uso non previsto del prodotto, manipolazione del prodotto, uso e installazione con apparecchiature per le quali il prodotto non è stato progettato o installazione non corretta. Le macchine sono vendute sprovviste di cavo di alimentazione elettrica e tubo di alimentazione acqua.
- 9. GARANZIA:** I prodotti forniti sono coperti da garanzia per difetti di materiale e/o fabbricazione per un periodo di dodici mesi dalla data di consegna merce. Tecnoinox sostituisce gratuitamente i prodotti resi in detto periodo di garanzia e riconosce difettosi per vizi d'origine, restando espressamente escluso e rinunciato qualsiasi diverso diritto o pretesa dell'acquirente anche a titolo di risarcimento danni diretti e/o indiretti o di rimborso di costi dallo stesso sostenuti (quali i costi di riprese, di assistenza tecnica, di richiamo, ecc.) Eventuali difettosità o non conformità dei prodotti devono essere segnalate dall'acquirente a Tecnoinox, a pena di decadenza, a mezzo raccomandata entro e non oltre otto giorni dalla data di ricevimento della merce. Eventuali difetti occulti devono essere segnalati dall'acquirente a Tecnoinox, sempre a pena di decadenza, a mezzo raccomandata entro otto giorni dalla relativa scoperta. La garanzia non opera ove i difetti rilevati siano imputabili a: negligenza dell'acquirente e/o ad impiego dei prodotti non conforme alle prescrizioni tecniche, ad errata installazione e/o manutenzione operata da personale non autorizzato, a pulizia impropria in quanto effettuata con modalità o materiali non idonei, ad errato immagazzinaggio, movimentazione e trasporto, ad uso improprio od incauto dell'apparecchio utilizzatore (vedere punto 8) oppure a circostanze che comunque non possono ricollegarsi a difettosità di produzione da parte di Tecnoinox. La garanzia sopra menzionata è l'unica forma di garanzia concessa da Tecnoinox e sono pertanto escluse ulteriori rivendicazioni di garanzia o qualsiasi ulteriore responsabilità di Tecnoinox. In ogni caso sono esclusi dalla garanzia tutti i componenti soggetti a normale usura derivante dall'utilizzo delle apparecchiature (a titolo esplicativo ma non esaustivo: resistenze elettriche, interruttori, lampade, guarnizioni ecc...).
- 10. TERMINI DI CONSEGNA:** La conferma d'ordine riporta la data di approntamento merce presso il nostro stabilimento di Porcia. I termini di consegna sono indicativi e non impegnativi, benché siano stabiliti con la maggior cura, e potrebbero protrarsi nel caso si verificino impedimenti di vario genere, che Tecnoinox non era in grado di prevedere al momento dell'emissione della conferma d'ordine. L'acquirente esonererà, pertanto, Tecnoinox da ogni e qualsiasi responsabilità per danni conseguenti da ritardo nella consegna della merce.
- 11. FORZA MAGGIORE:** Qualora Tecnoinox sia impossibilitata a rispettare il contratto per cause di forza maggiore o comunque indipendenti dalla sua volontà, i termini previsti per l'esecuzione della fornitura sono automaticamente prorogati per un periodo equivalente al perdurare degli effetti di tali cause. Qualora la causa impeditiva continui per più di sei mesi entrambe le parti possono chiedere la risoluzione del contratto e in tal caso Tecnoinox restituisce all'acquirente gli anticipi eventualmente ricevuti, con esclusione di ogni e qualsiasi onere ulteriore a suo carico.
- 12. PAGAMENTI:** L'acquirente accetta irrevocabilmente le condizioni di pagamento indicate nella conferma d'ordine nel momento in cui accetta l'ordine stesso (vedere punto 1). In caso di pagamenti tramite bonifico bancario, il cliente si accolla tutti gli eventuali costi di transazione applicati dalle banche coinvolte nell'operazione. Qualora Tecnoinox ricevesse in accredito un importo minore di quello concordato (evidenziato nella conferma d'ordine o nella fattura), al cliente sarà imputato un insoluto, da saldare al più presto per non incorrere in interessi di mora. Qualora Tecnoinox ricevesse in accredito un importo maggiore di quello concordato, tale differenza sarà stornata dall'importo dovuto per il successivo ordine. I pagamenti pervenuti a Tecnoinox in data posteriore alla scadenza concordata comportano l'addebito automatico degli interessi di mora in ragione del saggio di riferimento della BCE maggiorato di 8 (otto) punti percentuali, salvo diversi accordi scritti tra le parti (D.Lgs. 231/2002, D.Lgs. 192/2012 e successive modifiche). L'acquirente accetta inoltre l'addebito da parte di Tecnoinox di spese di incasso, valori bollati, eventuali spese legali ed oneri accessori legati al recupero del credito. Il ritardato pagamento autorizza Tecnoinox a sospendere senza alcun preavviso le forniture e i contratti.
- 13. RESO:** In linea di principio, non sussiste alcun diritto di reso se non per rivendicazione di garanzia (vedere punto 8). La richiesta di reso deve essere preventivamente notificata in forma scritta al nostro ufficio vendite entro un mese solare dalla data di consegna. È facoltà di Tecnoinox decidere se accettare o meno il reso e stabilire l'eventuale accredito del prezzo di acquisto, al netto di un costo di gestione e degli eventuali costi di ripristino dell'apparecchiatura. Nel caso in cui Tecnoinox accetti il reso, sarà emessa un'autorizzazione di reso e il trasporto sarà sempre organizzato e a carico dell'acquirente. La richiesta di reso pervenuta oltre il termine previsto non sarà considerata.
- 14. DIVIETO DI COMPENSAZIONE:** La compensazione dei debiti e crediti commerciali è vietata come da art. 2423-ter c.c.
- 15. INFORMATIVA BREVE:** Tecnoinox s.r.l. socio unico informa il Cliente, ai sensi dell'art. 13 del GDPR, che i suoi dati personali vengono trattati sulla base del contratto stipulato dalle parti, per darne esecuzione e per le finalità connesse. Titolare del trattamento è Tecnoinox s.r.l. L'interessato può rivolgere richieste per l'esercizio dei diritti posti dalla normativa scrivendo all'indirizzo tecnoinox@tecnoinox.it. L'informativa estesa è visibile nel sito www.tecnoinox.it.
- 16. LEGGE APPLICABILE E FORO COMPETENTE:** Il contratto è regolato dalla legge italiana. Per qualsiasi controversia tra le parti è competente in via esclusiva il Foro di Pordenone.
- 17. CLAUSOLA «NO RE-EXPORT TO RUSSIA»**
ARTICOLO 12 RIF. NORMA 833/2014 DEL CONSIGLIO EUROPEO
"1) L'Importatore/Acquirente non potrà vendere, esportare o riesportare, direttamente o indirettamente o per l'utilizzo, nella Federazione Russa eventuali beni forniti che rientrano nell'ambito di applicazione dell'articolo 12 del regolamento (UE) n. 833/2014 del Consiglio Europeo.
(2) L'Importatore/Acquirente farà tutto il possibile per garantire che vengano rispettate le clausole del paragrafo (1) e che tali clausole vengano rispettate anche da terzi a valle della catena commerciale, compresi eventuali rivenditori.
(3) L'Importatore/Acquirente deve mantenere e garantire un monitoraggio adeguato a individuare comportamenti di terzi a valle della catena commerciale, compresi eventuali rivenditori, che violino le clausole del paragrafo (1).
(4) Qualsiasi violazione dei paragrafi (1), (2) o (3) costituirà una violazione materiale del presente contratto Esportazione/Vendita e il produttore avrà il diritto di avvalersi delle seguenti azioni a titolo esemplificativo e non esaustivo:
(i) risoluzione del contratto di vendita;
(ii) richiedere il pagamento di una penale;
(5) L'Importatore/Acquirente dovrà immediatamente informare il produttore o l'esportatore di eventuali violazioni dei paragrafi (1), (2) o (3), comprese eventuali attività da parte di terzi che potrebbero violare il paragrafo (1).
L'Importatore/Acquirente dovrà mettere a disposizione dell'Esportatore/Venditore le informazioni relative al rispetto degli obblighi di cui ai paragrafi (1), (2) e (3) entro due settimane dalla richiesta di tali informazioni."

GENERAL TERMS AND CONDITIONS OF SALE (CGV_00 04/2019)

- 1. ORDERS:** All orders coming from the customer to Tecnoinox srl ("Tecnoinox") and all contracts finalised with our sales representatives are valid only when confirmed in writing by Tecnoinox. The contract is finalised when Tecnoinox has sent written confirmation ("order confirmation") to the customer, even if only by e-mail. Any cancellation, modification, or noncompliance notification to the order confirmation must be sent in writing within 3 days from the confirmation receipt. Should the customer not notify Tecnoinox, the order confirmation will be entirely and irrevocably confirmed. In case of any outstanding debt, Tecnoinox has the right to halt ongoing orders. In the event of cancellation or modification of orders of nonstandard items, which do not appear in the price list and are manufactured upon request only, Tecnoinox is authorised to request compensation for damages to the customer. If an order is confirmed with advanced payment terms by Tecnoinox and the customer has not made the payment within 30 calendar days from the dispatch date (as stated in the order confirmation), Tecnoinox will consider the order void and, in case the order included non-standard items, Tecnoinox is authorised to request compensation for damages to the customer. Gas appliances are arranged for standard natural gas G20 (with LPG nozzle kit).
- 2. "48 HOUR" DISPATCH ORDERS:** The subject of the order request must be "48 hour dispatch" and only one piece per model is allowed. Orders will be dispatched early in the afternoon on the date requested, provided that Tecnoinox receives the order at least 2 days before by 12pm (midday). Gas appliances are arranged for standard natural gas G20 (with LPG nozzle kit). Payments in advance should be made via bank transfer at the time of ordering and the receipt must be sent to Tecnoinox. In case of outstanding payments, the company reserves the right to suspend the delivery of goods. In no case will 48 hour orders be sent to end users. The name of the carrier has to be specified at the time of ordering.
- 3. PRICES:** Prices stated in this contract or offer are based on current production costs. Prices may be revised, should a reasonable increase on factors that determine production costs occur, from today to the order dispatch. Items are sold at the price shown on the latest price list at the time of order confirmation. Prices do not include installation fees or VAT and are always intended "ex-works Porcia" (our factory in Italy), unless otherwise specified.
- 4. SHIPMENT:** Shipment is not included in the price and all consignments are always intended "ex works Porcia", unless otherwise agreed. In case of spare parts orders, a contribution to the transport cost is always invoiced to the customer, even when there is CPT, CIF or CIP agreement. Transport fees are always invoiced to the customer if the customer instructs Tecnoinox to arrange transportation from its factory in Porcia to a designated place. Items are shipped at the customer's own risk even when prices are intended on CPT, CIF or CIP basis. In the event of additional fees or charges levied on Tecnoinox during shipping procedures, the customer agrees on refunding Tecnoinox when such fees or charges arise from the customer's noncompliance to the agreement in matter of date, time and place of delivery. Therefore, should such extra fees charges imposed on Tecnoinox by the forwarder be the result of customer's negligence (e.g. the customer is absent when goods are delivered and goods get stocked at current forwarder's prices), they will all be invoiced to the customer.
- 5. GOODS RECEIPT:** Tecnoinox has accomplished its duties at the very moment it hands over the goods to the forwarder, carrier or courier, designated or agreed upon by the customer. Therefore, the hangover of the goods from Tecnoinox to the forwarder, carrier or courier represents customer's acceptance of the goods being delivered. If the customer has instructed Tecnoinox to arrange transportation from its factory in Porcia, we recommend they carefully follow these guidelines: a) check the actual quantities with respect to what stated in the delivery note; b) check that all items and their package are in good conditions and, in the event of impaired items (e.g. cartons are broken, cut, unsealed or tampered, package base is damaged, the scotch tape is tampered, damaged or displays the forwarder's brand), write this message on the delivery note: "received with damaged package" and briefly describe the type of damage; c) if items and packages are in good conditions, write this message on the delivery note: "received but not inspected". We strongly recommend to check the goods and unpack them in front of the forwarder. Every time the customer notifies a damage to the forwarder, carrier or courier, they must also notify Tecnoinox in writing within 5 calendar days. Tecnoinox will not process any claims received after this deadline and will not consider any notifications to the forwarder which do not comply with the above instructions.
- 6. PACKAGING:** Packaging in carton boxes or crate is included in the price. Should the client request a different packaging, Tecnoinox has the right to assess feasibility and estimate additional fees. By confirming the packaging, the customer irrevocably authorises Tecnoinox to charge the additional fees, according to the seller's calculations.
- 7. OWNERSHIP OF GOODS:** In every case, ownership of goods only passes when the goods have been entirely paid for, in accordance with the total amount stated in the order confirmation. There is no exception to this and Tecnoinox does not allow any discounts or reductions from the amount due. The conditional sale ("vendita con riserva di proprietà") is regulated by the Italian law, "art 1523 codice civile" and following clauses.
- 8. INSTALLATION AND USER MANUAL:** All appliances, extras and spare parts must always be installed and used in compliance with the instructions and warnings which can be found on the instruction manual and installation drawing, both provided with the items. Extra and spare parts may only be installed on Tecnoinox products. The customer is responsible for proper installation and proper use of purchased items. Professionally qualified and authorised personnel is strictly required for the installation of Tecnoinox products. Always read carefully and abide by all the instruction contained in the manual, installation drawing and warnings placed on the package. Tecnoinox declines all responsibilities for customer claims related to: noncompliant use of the items, manipulation or alteration of the items, installation or use of the item in conjunction with appliances that can harm its right functioning or wrong installation of the item. The appliances are supplied with no wiring cable and no water inlet cable.
- 9. GUARANTEE:** Tecnoinox provides guarantee on all items for a period of 12 months from the dispatch date. The guarantee covers faultiness due to defected materials or manufacturing flaws. Tecnoinox will replace the faulty goods free of charge only if the goods are defected at source. The guarantee excludes any other right the customer might claim. Tecnoinox declines any responsibility for direct or indirect economic damages resulting from the faulty item and shall not refund labour costs or other charges that may arise upon the customer for installation, replacement or repair of the faulty item to the customer in any circumstance. The customer must notify any faultiness, defect or non-conformity of the products in writing to Tecnoinox within 8 calendar days from the delivery and no claim shall be processed after this deadline. The customer must notify any concealed loss or damage (which was not apparent from the exterior at delivery time) within 8 calendar day from discovery and no claim shall be processed afterwards. The guarantee will not apply when item faults are the result of: customer's negligence and/or improper (not compliant with technical instructions) use of the item, wrong installation or maintenance, installation or maintenance executed by unauthorised or unqualified personnel, use of inadequate cleaning products or cleaning procedures, improper stocking, handling or transport of the items, improper or incautious use of the item (also refer to n.8) or any other circumstances that cannot be reasonably linked to manufacturing flaws. The above mentioned guarantee is the only form of guarantee granted to the customer and rules out any other responsibility of Tecnoinox or any other guarantee claims that differ from the above. In any case, all components subject to ordinary wear and tear resulting from the use of equipment (as but not limited to: electrical heating elements, switches, lamps, seals, etc.) are not covered by the warranty.
- 10. DELIVERY TERMS:** The order confirmation states the dispatch date of the good at our factory in Porcia (Italy). The dispatch date is the result of an accurate estimate of manufacturing times but it is never binding: dispatch times might be extended in the event of various impediments, which Tecnoinox was not able to forecast at the time of order confirmation. The customer exempts Tecnoinox from any responsibility for loss or damage deriving from late delivery.
- 11. FORCE MAJEURE:** Should Tecnoinox be prevented from fulfilling its contractual obligations due to force majeure or other circumstances beyond its control or will, the fulfilment of these obligations will be automatically deferred for the period during which such circumstances persist. Should such circumstances persist for over six months, either party can ask for the cancellation of the contract of sale and, in this event, Tecnoinox shall return the customer any advance payment received with no further obligation.
- 12. PAYMENTS:** The customer irrevocably accepts the terms of payment stated in the order confirmation in the very moment they accept the order (also refer to n.1). If the customer makes payment via bank transfer, they should bear every transaction cost or fee levied by the banks involved in the process. Should Tecnoinox be credited a smaller amount of money to what agreed in the order confirmation or in the invoice, this will result in arrears which the client has to pay as soon as possible, not to be debited interest on arrears. Should Tecnoinox be credited a higher amount of money to what agreed, this difference will be deducted from the total amount due on the following order. Payments that are not honoured by the agreed deadline will automatically trigger interest on arrears, calculated as the sum of the ECB reference rate and the additional rate of 8 (eight) percentage points, as per EU law. Apart from due interest, Tecnoinox is automatically entitled to a minimum fixed amount of €40 to compensate for recovery costs, as per EU law, and will also separately claim compensation for all remaining reasonable recovery costs. In the event of outstanding debt, Tecnoinox is authorised to suspend upcoming deliveries and orders immediately and with no notice.
- 13. RETURNED GOODS:** In theory, no right to return the goods exists if not when claiming a guarantee (also refer to n.8). The customer must notify Tecnoinox of their intention of returning the goods in writing within 30 calendar days from delivery and any notification after this deadline shall not be considered. Tecnoinox has the right to: decide whether to proceed with the request and accept the returned goods, define the transport fee to have the goods returned (which will be charged to the customer) and the eventual full or partial refund. Should Tecnoinox accept the returned goods, it will issue a returned goods authorisation and delivery will arrange the return with a forwarder of its choice. Tecnoinox has an ongoing agreement with forwarders where forwarders can only take instructions regarding delivered goods from Tecnoinox.
- 14. DEBIT OFFSET:** Offsetting debit and credit amounts is forbidden by the Italian law, as per "art. 2424-ter codice civile".
- 15. BRIEF INFORMATION:** Tecnoinox s.r.l. informs the Customer, pursuant to art. 13 of the GDPR, that personal data are processed on the basis of the contract stipulated by the parties, to execute them and for the connected purposes. The data officer is Tecnoinox s.r.l. The interested party may submit requests for the exercise of the rights set by the law by writing to the address tecnoinox@tecnoinox.it. The extended information is visible on the site www.tecnoinox.it.
- 16. LEGAL REGULATION AND JURISDICTION:** This contract is regulated by the Italian law. Any controversy arising out of or relating to this contract of sale shall be settled by the Court of Pordenone.
- 17. NO RE-EXPORT TO RUSSIA» CLAUSE**
RELATED ARTICLE: ARTICLE 12 OF COUNCIL REGULATION 833/2014
(1) The Importer/Buyer shall not sell, export or re-export, directly or indirectly, to the Russian Federation or for use in the Russian Federation any goods supplied under or in connection with this Agreement that fall under the scope of Article 12 of Council Regulation (EU) No 833/2014.
(2) The Importer/Buyer shall undertake its best efforts to ensure that the purpose of paragraph (1) is not frustrated by any third parties further down the commercial chain, including by possible resellers.
(3) The Importer/Buyer shall set up and maintain an adequate monitoring mechanism to detect conduct by any third parties further down the commercial chain, including by possible resellers, that would frustrate the purpose of paragraph (1).
(4) Any violation of paragraphs (1), (2) or (3) shall constitute a material breach of an essential element of this Agreement, and the Exporter/Seller shall be entitled to seek appropriate remedies, including, but not limited to:
(i) termination of this agreement.
(ii) ask for payment of a penalty.
(5) The Importer/Buyer shall immediately inform the Exporter/Seller about any problems in applying paragraphs (1), (2) or (3), including any relevant activities by third parties that could frustrate the purpose of paragraph (1). The Importer/Buyer shall make available to the Exporter/Seller information concerning compliance with the obligations under paragraph (1), (2) and (3) within two weeks of the simple request of such information.

GALLGEMEINE VERKAUFSBEDINGUNGEN (CGV_00 04/2019)

- AUFTRÄGE:** Aufträge, die vom Kunde zu Tecnoinox Srl ("Tecnoinox") übermittelt werden und Verträge, die von unseren Vertretern abgeschlossen werden, werden nur wenn ausdrücklich von Tecnoinox in schriftlicher Form bestätigt als gültig betrachtet. Der Vertrag gilt mit der Sendung der schriftlichen Form ("Auftragsbestätigung") von Tecnoinox zum Kunde als abgeschlossen, auch durch E-mail. Änderungen, Beanstandungen oder Absagen zur Auftragsbestätigung sind innerhalb von 3 Tagen nach Eingang des Dokuments in schriftlicher Form mitzuteilen. Bei fehlender Benachrichtigung durch den Käufer, gilt die Auftragsbestätigung mit allen Punkte als angenommen. Im Fall von der unbezahlten Schulden behält sich Tecnoinox das Recht vor, den Versand abzubrechen. Nach Aufhebung oder Änderung der Sonderaufträge (nicht auf der Preisliste, sondern auf Antrag erstellt), behält sich Tecnoinox auch das Recht vor, den Schadensersatz von etwaigen Schäden zu verlangen. Falls dem Kunde ein Auftrag mit Vorauszahlung bestätigt wird und keine Zahlung innerhalb von 30 Tagen nach dem Datum der Bereitstellung erfolgt, streicht Tecnoinox den Auftrag. Bei Sonderaufträgen, behält sich Tecnoinox auch das Recht vor, den Schadensersatz von etwaigen Schäden zu verlangen. Die Gasgeräte sind werkseitig auf Erdgas eingestellt (Wechseldüsen für Flüssiggas liegen dem Gerät bei).
- 48 STUNDEN VERSANDBEREIT:** Betreff der Bestellung "48 Stunden Service" und das 48 Stunden Service ist gültig nur für 1 Stück pro Modell. Die Bestellungen werden am frühen Nachmittag des gewünschten Tags verschickt, wenn die Bestellung mindestens 2 Tage zuvor bis 12:00 Uhr bei uns eingeht. Die Gasgeräte sind werkseitig auf Erdgas eingestellt (Wechseldüsen für Flüssiggas liegen dem Gerät bei). Zahlungen im Voraus müssen per Banküberweisung zum Zeitpunkt der Bestellung oder bis spätestens 15:00 Uhr am Vortag der Lieferung getätigt werden, wobei der Nachweis an Tecnoinox geschickt werden muss. Im Falle von überfälligen Verbindlichkeiten behält sich das Unternehmen das Recht vor, die Ware nicht zu verschicken. Der direkte Versand an Endkunden ist nicht möglich. Im Moment der Bestellung brauchen wir unbedingt den Namen der beauftragten Spedition mit der Abholung der Ware.
- PREISE:** Die auf diesem Vertrag oder Auftrag angegebenen Preise gründen sich auf den aktuellen Produktionskosten. Diese Preise werden überprüft, wenn es zu begründeten Erhöhungen einzelner Faktoren der Produktionskosten im Zeitraum von jetzt bis zur Auftragsabfertigung kommt. Bei der Ausstellung der Aufträge werden die Produkte zu den aktuellen Listenpreisen verkauft. Die Einrichtungskosten und die Mehrwertsteuer sind nicht in den Preisen enthalten und sie sind ab unseres Werks in Porcia zu verstehen, sofern nicht anderes angegeben wird.
- LIEFERUNG:** Die Lieferung ist nicht im Verkaufspreis inkludiert und die Preise werden ab unserem Werk in Porcia festgelegt, sofern nicht anders vereinbart. Eine Beteiligung an den Versandkosten wird immer für den Versand der Ersatzteile angerechnet, auch wenn eine "frei Haus"-Vereinbarung zwischen Tecnoinox und dem Käufer erfolgt. Sollte der Käufer um Transportorganisation vom Werk in Porcia zu einem bestimmten Punkt ersuchen, werden die Betriebskosten des Transport dem Käufer verrechnet. Die Ware wird auf Gefahr des Empfängers geliefert, auch wenn (abweichend von oben erwähnten Bedingungen) die Preise "frei Haus" festgelegt werden. Bei fehlender Einhaltung der festgelegten Vereinbarungen für Datum, Zeit und Ort der Lieferung durch den Käufer und zusätzlichen Kosten der Spedition, verpflichtet sich der Käufer Tecnoinox den Betrag zu erstatten. Sollte Tecnoinox Strafmaßnahmen durch den Spediteur wegen der Fahrlässigkeiten des Käufers erhalten (Z.B: Warenbestand aufgrund von Abwesenheit des Käufers während der Lieferung) werden diese Kosten dem Kunde zugewiesen und Tecnoinox wird dem Kunde die Rechnung ausstellen.
- WARENANNAHME:** Tecnoinox hat seine Verpflichtungen mit Übergabe der Ware an einen Kurier oder Spediteur erfüllt, der entweder vom Käufer oder gemeinsam vom Kunden und von Tecnoinox bestimmt wurde. Somit entspricht die Übergabe der Ware an den Kurier oder Spediteur durch Tecnoinox der Annahme der Ware durch den Kunden. Sollte Tecnoinox mit der Organisation und Abwicklung des Transports beauftragt werden, muss sich der Käufer an die folgenden Anweisungen halten; anderenfalls verliert er jegliches Regressrecht gegenüber Tecnoinox für Schäden, die die Ware während des Transports bzw. nach ihrer Übergabe an den ernannten Kurier oder Spediteur erleidet. Er muss: a) prüfen, dass die tatsächlich gelieferte Anzahl an Packstücken der auf dem Lieferschein genannten entspricht; b) den Zustand der Packstücke und ihrer Verpackung prüfen und, wenn diese nicht unversehrt sind (z. B. Karton beschädigt, zerschnitten oder aufgerissen, Verpackungsuntersatz beschädigt, Klebeband am Packstück zerschnitten bzw. abgerissen, Klebeband mit Logo des Kurierdienstes bzw. Speditionsunternehmens vorhanden), im vom Käufer bzw. Spediteur ausgestellt Dokument den Vermerk „ANNAHME UNTER VORBEHALT WEGEN BESCHÄDIGTER VERPACKUNG“ vornehmen sowie die Art der Beschädigung kurz beschreiben; c) wenn das Packstück unversehrt ist, im vom Kurier bzw. Spediteur ausgestellt Dokument den Vermerk „PACKSTÜCK UNVERSEHRT, ANNAHME UNTER VORBEHALT DER KONTROLLE VON QUALITÄT UND MENGE“ vornehmen. Sollte der Käufer dem Kurier bzw. Spediteur einen Transportschaden mitteilen, muss er innerhalb von 5 Kalendertagen auch Tecnoinox darüber informieren. Tecnoinox kann weder Beanstandungen berücksichtigen, die sie nach Ablauf dieser Frist erhält, noch Meldungen an den Kurier bzw. Spediteur, wenn die obigen Anweisungen nicht erfüllt worden sind. Sollte sich der Kurier bzw. Spediteur dem Vorbehalt widersetzen, muss der Kunden die Verpackungen in dessen Anwesenheit öffnen und die Unversehrtheit der Ware prüfen, bevor er das Dokument zur Warenannahme unterzeichnet.
- VERPACKUNG:** Die Verpackung in Pappkartons oder Rahmen aus Holz ist im Preis inkludiert. Sollte der Kunde eine verschiedene Verpackung wünschen, behält sich Tecnoinox das Recht vor, zusätzliche Kosten anzurechnen und die Machbarkeit überprüfen. Mit der Konfirmation der Verpackung autorisiert der Kunde unwiderruflich die Verrechnung der zusätzlichen Kosten nach den Berechnungen des Verkäufers.
- EIGENTUMSVORBEHALT:** Die Übertragung des Eigentums von Waren geht immer mit der vollständigen Bezahlung, wie in den Auftragsbestätigung vereinbart. Kein Rabatt oder Ermäßigung möglich, sofern nicht ursprüngliches vereinbart. Die Vorbehaltskauf ("vendita con riserva di proprietà") ist durch das italienischen Gesetz "art 1523 codice civile" und folgenden Klauseln geregelt.
- Einbau und Benutzung:** Einrichtungen, Zusatzgeräte und Ersatzteile müssen immer in Übereinstimmung mit den Gebrauchsanweisungen eingebaut und verwendet werden. Die Betriebsanleitungen und die Einbauvorschriften werden mit den Geräten geliefert. Zusatzgeräte und die Ersatzteile dürfen nur mit Tecnoinox Produkten eingebaut und verwendet werden. Der Kunde ist für korrekten Einbau und Benutzung der gekauften Produkte verantwortlich. Der Einbau der Tecnoinox Produkte erfordert den Eingriff des befugten und qualifizierten Personals. Es wird dringend empfohlen, die Betriebsanleitungen - Einbauvorschriften und die Anweisungen der Verpackung immer zu lesen und zu beachten. Tecnoinox übernimmt keine Haftung für Reklamationen in Bezug auf falsche Produkthandhabung, Einbau und Benutzung anderer Produkte oder falsche Ausstellung. Die Geräte werden ohne Stromkabel und Wasserschlauch geliefert.
- GARANTIE:** Tecnoinox leistet eine 12monatliche Garantie auf alle Produkte nach dem Lieferdatum. Die Garantie deckt die Fehlerhaftigkeit aufgrund von Materialmängeln und Baufehlern. Tecnoinox kann die mangelhafte Geräte nur kostenlos ersetzen, wenn die Ware Herstellungsfehler haben. Die Garantie schließt andere Rechten aus, die der Kunde beanstanden könnte. Tecnoinox übernimmt keine Verantwortung für mittelbare oder unmittelbare Schäden bei fehlerhaften Gegenständen und erstattet keine Arbeitskosten oder andere Kosten die für Einbau, Auswechseln oder Reparatur eines beschädigten Gegenstandes entstehen könnten. Im Fall der Fehlerhaftigkeit, Schaden oder Nichtkonformität der Ware, muss der Kunde innerhalb von 8 Arbeitstagen nach der Lieferung in schriftlicher Form Tecnoinox davon benachrichtigen. Kein Reklamation wird nach dieser Frist in Betracht gezogen. Der Kunde muss innerhalb von 8 Arbeitstagen nach der Entdeckung Tecnoinox mitteilen, wenn die Ware unsichtbare Schäden oder Mängel aufweisen. Auch hier kein Reklamation wird nach dieser Frist in Betracht gezogen. Die Garantie ist nicht gültig, wenn Fehler am Gegenstand durch Vernachlässigung durch den Kunden und/oder bei falschem Gebrauch des Gegenstands (wider den technischen Anweisungen), falscher Montage oder Erhaltung, von unqualifiziertem oder unautorisiertem Personal durchgeführte Montage oder Erhaltung, Verwendung von unzulässigen Reinigungsprodukten oder Reinigungsvorgängen, falscher Lagerung-Benutzung-Transport des Gegenstandes, unsachgemäßer oder unvorsichtiger Benutzung (siehe Punkt 8) oder jedweden anderen Umständen, die nicht begründet mit Herstellungsfehlern in Verbindung gebracht werden können. Die oben genannte Garantie ist die einzige Form dem Kunde gewährt und schließt weiteren Garantieansprüche oder anderen Verantwortungen zu Tecnoinox aus. Auf jeden Fall sind die ganzen Komponenten der Geräte von der Garantie ausgeschlossen (Zum Beispiel: Heizelemente, Schalter, Lampen, Dichtungen...). Sie unterliegen mit der Zeit einer normalen Abnutzung.
- LIEFERFRIST:** Die Auftragsbestätigung gibt das Abfertigungsdatum des Gutes in unserem Werk in Porcia (Italien) an. Das Abfertigungsdatum ergibt sich durch eine exakte Schätzung der Produktionszeiten, aber es ist niemals bindend: Abfertigungsdaten können im Falle diverser Behinderungen, die Tecnoinox zum Zeitpunkt der Bestellung nicht vorhersehen konnte, verschoben werden. Der Kunde befreit Tecnoinox von jedweder Verantwortung für Verlust oder Beschädigung, welche von einer verspäteten Lieferung herleiten.
- HÖHERE GEWALT:** Sollte Tecnoinox durch höhere Gewalt oder anderen Umständen außerhalb seines Einflussbereichs an der Ausführung seiner vertraglichen Pflichten abgehalten werden, wird die Erfüllung dieser Pflichten automatisch während dem Zeitraum der Dauer der Umstände verschoben. Sollten solche Umstände länger als sechs Monate andauern, kann jede Beteiligter eine Stornierung des Kaufvertrags fordern, und in diesem Fall retourniert Tecnoinox dem Kunden jedwede bereits geleistete Anzahlung mit keiner weiteren Verpflichtung.
- ZAHLUNGSBEDINGUNGEN:** Der Kunde akzeptiert unwiderruflich die Zahlungskonditionen, welche der Bestellungenbestätigung zu entnehmen sind, mit der Zustimmung der Bestellung (siehe auch Punkt 1). Wenn der Kunde durch Banküberweisung zahlt, muss jede Transaktionskosten oder Gebühren von der beteiligten Bank aufkommen. Sollte ein kleinerer Betrag bei der Firma eingehen, muss der Kunde so schnell wie möglich der fehlende Betrag überwiesen werden, sonst muss zu Tecnoinox die Verzugszinsen verlangen. Wird ein höherer Betrag als der Betrag der Bestellung überwiesen, so wird der Überschuss bei der nächsten Bestellung gutgeschrieben. Die Zahlungen, die innerhalb von der entsprechenden Frist nicht geleistet werden, bedingen die automatische Abbuchung der Verzugszinsen. Die Abbuchung wird als Summe der BCE Referenzsatz und 8 Prozentpunkte zusätzlichen Satz berechnet, wie mit der EU Gesetz vereinbart. Tecnoinox hat das Recht einen 40 Euro Mindestbetrag zu erhalten, um die Betriebskosten zu decken (wie mit der EU vereinbart). Tecnoinox wird auch eine Entschädigung für die übrigen angemessenen Betriebskosten verlangen. Im Falle einer offenen Schuld ist Tecnoinox berechtigt, anstehende Lieferungen und Bestellungen umgehend und ohne Benachrichtigung auszusetzen.
- RETOUREN:** Theoretisch besteht kein Recht auf Rückgabe von Waren, wenn es sich nicht um einen Garantieanspruch handelt (siehe auch Punkt 8). Der Kunde muss Tecnoinox über die Absicht, die Waren zu retournieren, im Zeitraum von 30 Kalendertagen ab Lieferung melden; jedwede Meldung nach Ablauf dieser Frist kann nicht mehr berücksichtigt werden. Tecnoinox hat das Recht zu entscheiden, ob die Anfrage weiterverfolgt und die Ware zurückgenommen wird, die Rücktransportkosten (welche dem Kunden verrechnet werden), sowie die eventuelle ganze oder teilweise Rückerstattung des Kaufpreises festzulegen. Sollte Tecnoinox die retournierten Waren akzeptieren, wird es eine Güterrückgabeautorisierung ausstellen und die Rücksendung mit einem Spediteur seiner Wahl veranlassen. Der Spediteur kann nur durch Tecnoinox Auskünfte über der Lieferung einholen, wie mit der Firma vereinbart.
- VERRECHNUNGSVERBOT:** Gemäß Artikel 2423-ter c.c. der italienischen Gesetz, ist der Verrechnung der Schulden und Forderungen verboten.
- KURZE AUSKUNFT:** Gemäß Artikel 13 der italienischen Gesetz informiert Tecnoinox s.r.l. den Kunden, dass Ihre personenbezogenen Daten auf der Grundlage des von den Parteien festgelegten Vertrages zu deren Umsetzung und für die damit verbundenen Zwecke verarbeitet werden. Der Datencontroller ist Tecnoinox s.r.l. Die interessierte Partei kann Anträge auf Ausübung der gesetzlich festgelegten Rechte durch Schreiben an die Adresse tecnoinox@tecnoinox.it einreichen. Die erweiterten Informationen sind auf der Website www.tecnoinox.it sichtbar.
- ERFÜLLUNGORT UND GERICHTSTAND:** Der Vertrag unterliegt italienischem Recht. Jedwede Streitfrage, die durch diesen Kaufvertrag entsteht oder mit ihm in Verbindung steht, muss durch das Gericht von Pordenone geklärt werden.
- NO RE-EXPORT TO RUSSIA» CLAUSE - Keine Wiederausfuhr nach Russland**
Artikel 12 der Verordnung (EU) Nr. 833/2014 des Rates
 - Der Importeur/Käufer darf keine Waren, die im Rahmen oder im Zusammenhang damit geliefert werden, direkt oder indirekt an die Russische Föderation oder zur Verwendung in der Russischen Föderation verkaufen, exportieren oder wiederausführen Abkommen, die unter Artikel 12 der Verordnung (EU) Nr. 833/2014 des Rates fallen.
 - Der Importeur/Käufer unternimmt alle Anstrengungen, um sicherzustellen, dass der Zweck des Absatzes (1) nicht durch Dritte in der weiteren Handelskette, einschließlich möglicher Wiederverkäufer, vereitelt wird.
 - Der Importeur/Käufer richtet einen angemessenen Überwachungsmechanismus ein und unterhält ihn, um Verhaltensweisen Dritter, die weiter unten in der Handelskette liegen, einschließlich möglicher Wiederverkäufer, zu erkennen, die den Zweck von Absatz (1) vereiteln würden.
 - Jeder Verstoß gegen die Absätze (1), (2) oder (3) stellt einen wesentlichen Verstoß gegen ein wesentliches Element dieser Vereinbarung dar, und der Exporteur/Verkäufer ist berechtigt, geeignete Rechtsmittel zu suchen, einschließlich, aber nicht beschränkt auf:
 - Beendigung des Kaufvertrages;
 - Zahlung einer Vertragsstrafe.
 - Der Importeur/Käufer unterrichtet den Exporteur/Verkäufer unverzüglich über Probleme bei der Anwendung der Absätze (1), (2) oder (3), einschließlich einschlägiger Tätigkeiten Dritter, die den Zweck von Absatz (1) vereiteln könnten.
Der Importeur/Käufer stellt dem Exporteur/Verkäufer innerhalb von zwei Wochen nach der einfachen Anforderung dieser Informationen über die Einhaltung der Verpflichtungen nach Absatz (1), (2) und (3) zur Verfügung.

La validità dei dati riportati nel presente listino (codici, modelli, dimensioni, pesi, volumi, disegni, ecc.) sono indicativi.
TECNOINOX Srl SOCIO UNICO si riserva il diritto di apportare, in qualsiasi momento, variazioni anche senza preavviso.

The information shown in the current Price List (codes, models, dimensions, weights, volumes, drawings, etc.) are approximate.
TECNOINOX Srl SOCIO UNICO reserves the right to modify these data without notice anytime.

Die Angaben in dieser Preisliste (Codes, Modelle, Abmessungen, Gewichte, Volumen, Zeichnungen usw.) sind Richtwerte.
TECNOINOX Srl SOCIO UNICO behält sich das Recht vor, jederzeit Änderungen vorzunehmen, auch ohne vorherige Ankündigung.



tecninox.it