

Forni Combinati Combi Steamers Kombidämpfer

2025

Listino Prezzi / Price List / Preisliste



LISTINO PREZZI
PRICE LIST
PREISLISTE

2025

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.

FORNI COMBINATI TAP TAP COMBI STEAMERS TAP KOMBIDÄMPFER	
TAP	8
FORNI COMBINATI TECNOCOMBI TECNOCOMBI COMBI STEAMERS TECNOCOMBI KOMBIDÄMPFER	
TECNOCOMBI NEXT	14
TECNOCOMBI XTRA SERIE D	20
TECNOCOMBI XTRA SERIE M	28
FORNI COMBINATI TECNOCOMPACT TECNOCOMPACT COMBI STEAMERS 	
TECNOCOMPACT KOMBIDÄMPFER	
TECNOCOMPACT NEXT	36
TECNOCOMPACT XTRA SERIE D	40
FORNI COMBINATI TECNODUAL TECNODUAL COMBI STEAMERS TECNODUAL KOMBIDÄMPFER	
TECNODUAL NEXT	46
TECNODUAL XTRA SERIE D	51
TECNODUAL XTRA SERIE M	57
FORNI COMBINATI TAP PASTRY TAP PASTRY COMBI STEAMERS TAP PASTRY KOMBIDÄMPFER	
TAP PASTRY	64
FORNI COMBINATI PASTICCERIA PASTRY COMBI STEAMERS KONDITOREI KOMBIDÄMPFER	
TECNOBAKE NEXT	70
TECNOBAKE XTRA SERIE D	75
TECNOBAKE XTRA SERIE M	81
ABBATTITORI BLAST FREEZERS SCHOCKFROSTERN	
ABBATTITORI BLAST FREEZERS SCHOCKFROSTERN	86
ARMADI CALDI E UMIDIFICATI WARM AND HUMIDIFIED CUPBOARDS 	
WARME UND BEFEUCHTETE SCHRÄNKE	
ARMADI CALDI E UMIDIFICATI WARM AND HUMIDIFIED CUPBOARDS WARME UND BEFEUCHTETE SCHRÄNKE	90
INFO GENERALI GENERAL INFO ALLGEMEINE INFO	
	94

Tecnocombi XTRA

Tecnocombi XTRA | Tecnodual XTRA | Tecnobake XTRA | Tecnocompact XTRA

Le nuove versioni **(M)** manuali e **(D)** digitali dei forni combinati Tecnoinox.

The new **(M)** manual and **(D)** digital versions of Tecnoinox combi steamers.

Die neuen **(M)** manuellen und **(D)** digitalen Versionen der Tecnoinox Kombidämpfer.



(D) (M)

Illuminazione

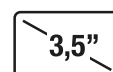
Luce LED
interna alla porta.

Lighting

LED lighting
inside the door.

Beleuchtung

Tür mit eingebauten LED's.



(D)

Display

Display LCD più grande.

Display

Larger LCD display.

Display

Größeres LCD-Bedienfeld.



(D) (M)

Robustezza

Camera in acciaio inox AISI 304, stampata e saldata.

Robust

Deep-drawn, welded AISI 304 stainless steel cooking chamber.

Robust

Garraum aus Edelstahl AISI 304, tiefgezogen und geschweißt.



(D) (M)

Guarnizioni

Nuove guarnizioni in silicone ad alta resistenza termosaldate negli angoli.

Gaskets

Silicone gaskets with heat-welded corners.

Dichtungen

Neue Dichtungen aus hochfestem thermisch-geschweißten Silikon.



(D)

Lavaggio

Nuovo sistema di lavaggio
-70% di detergente
-10% di acqua.

Washing

New washing system
-70% detergent
-10% Water

Reinigung

Neues Spülsystem
-70% Reiniger
-10% Wasser



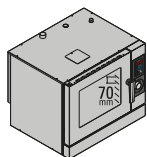
TAP

TAP

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

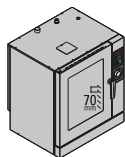
CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	 954609	EFM06TB	10,25	380-415 3N~ Hz 50/60	89 <i>Inch</i> 35.0	72 <i>Inch</i> 28.3	74 <i>Inch</i> 29.1	132.0	0.84	12.488,00

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

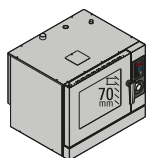
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	 954610	EFM10TB	20,5	380-415 3N~ Hz 50/60	89 <i>Inch</i> 35.0	72 <i>Inch</i> 28.3	102 <i>Inch</i> 40.2	163.0	1.10	16.429,00

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

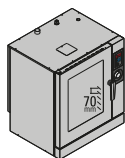
CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE GAR**

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	 954306	GFM06TB	13 + 0,5	220-240 ~ Hz 50/60	89 <i>Inch</i> 35.0	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	164.0	0.84	15.072,00

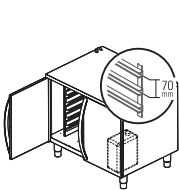
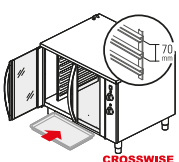
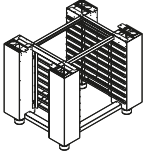
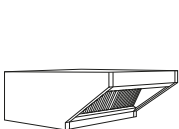
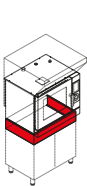
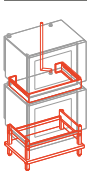
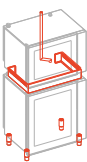
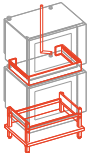
TAP FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 CON TOUCH SCREEN, BOILER, Sonda AL CUORE E LAVAGGIO AUTOMATICO

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

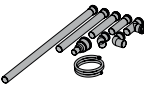
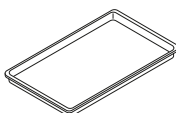
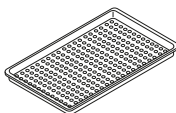
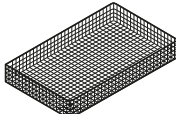
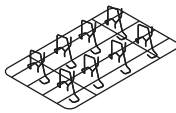
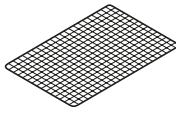
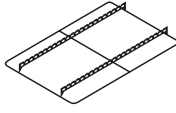
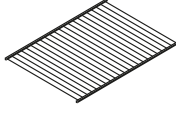
CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE GAR**

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	 954307	GFM10TB	23 + 0,5	220-240 ~ Hz 50/60	89 <i>Inch</i> 35.0	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	191.2	1.07	19.666,00

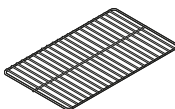
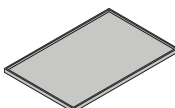
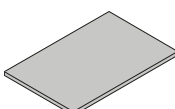
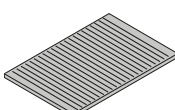
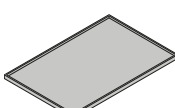
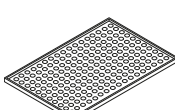
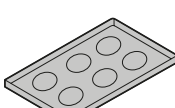
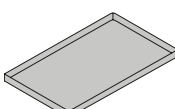
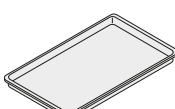
ACCESSORI | ACCESSORIES | ZUBEHÖRE

	Code 951938	Description ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER FORNI GN1/1 -7 TEGLIE CROSSWISE CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE NEUTRALER SCHRANK FÜR TABLETTS UND REINIGUNGSMITTEL FÜR ÖFEN GN1 / 1 -7 TABLETTS QUER	€ 2.027,00
 CROSSWISE	Code 951939	Description ARMADIO CALDO PORTA TEGLIE PER TUTTI I FORNI GN 1/1 - CAPIENZA: 7 TEGLIE CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN 1/1 OVENS - 7 TRAYS CROSSWISE WÄRMESCHRANK FÜR BLECHE FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER	€ 2.271,00
	Code 951941	Description BASE CON PORTA TEGLIE PER FORNI TAP GN1/1 BASE WITH SIDE RUNNERS FOR TAP GN1/1 OVENS UNTERGESTELL MIT FACHHALTER FÜR TAP GN1/ 1	€ 1.611,00
	Code 951937	Description CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TAP 6 GN1/1 E 10 GN 1/1, MOTORE 230V, 50/60HZ, 0,25 KW CONDENSATING EXTRACTOR HOOD FOR 6 AND 10 GN1/1 TAP OVENS, 230V, 50HZ, 0.25KW MOTOR KONDENSATIONSCHAUBE FÜR 6 UND 10 GN1/1-HAHNÖFEN, MOTOR 230 V, 50/60 HZ, 0,25 KW	€ 3.077,00
	Code 951946	Description TAMPONAMENTO PER FORNO TAP 6XGN1/1 CON CAPPA SU ARMADIO CALDO/NEUTRO O BASE COVERING PANEL FOR 6XGN1/1 TRAYS TAP OVEN WITH HOOD ON HOT OR NEUTRAL CLOSED CABINET OR BASE FÜLLUNG FÜR TAP 6XGN1 / 1 OFEN MIT HAUBE AUF HEISSEM / NEUTRALEM SCHRANK ODER BODEN	€ 201,00
	Code 951948	Description KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TAP 2X6 GN1/1 STACKING KIT FOR 2X6 GN1/1 TRAYS TAP ELECTRIC OVENS STAPELSATZ FÜR ELEKTRISCHE BACKÖFEN VOM TYP 2X6 GN1/1	€ 786,00
	Code 951949	Description KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TAP 1X6 GN 1/1 E 1X10 GN1/1 STACKING KIT FOR 1X6 GN1/1 AND 1X10 GN1/1 TRAYS TAP ELECTRIC OVENS STAPELKIT FÜR ELEKTRISCHE ÖFEN VOM TYP 1X6 GN 1/1 UND 1X10 GN1 / 1	€ 489,00
	Code 951957	Description KIT SOVRAPPOSIZIONE PER FORNI GAS TAP CON BOILER 1X6 E 1X6 TEGLIE GN1/1 STACKING KIT FOR 1X6 AND 1X6 GN1/1 TRAYS GAS TAP OVENS WITH BOILER STAPELKIT FÜR GASHAHNÖFEN MIT KESSELSCHALEN 1X6 UND 1X6 GN1 / 1	€ 1.127,00
	Code 951959	Description KIT SOVRAPPOSIZIONE PER FORNI GAS TAP CON BOILER 1X10 E 1X6 TEGLIE GN1/1 STACKING KIT FOR 1X10 AND 1X6 GN1/1 TRAYS GAS TAP OVENS WITH BOILER STAPELKIT FÜR GASHAHNÖFEN MIT KESSEL 1 X 10 UND 1X6 SCHALEN GN1 / 1	€ 822,00

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	Code	Description	€
	951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	184,00
	Code	Description	€
	9032	BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 20 MM	56,00
	9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 40 MM	62,00
	9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 65 MM	69,00
	Code	Description	€
	9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=20MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 20 MM	67,00
	9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 40 MM	74,00
	9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 65 MM	83,00
	Code	Description	€
	091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD VORGEBRATENER EDELSTAHLGITTERKORB	173,00
	Code	Description	€
	091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY EDELSTAHLGRILL GN1 / 1 FÜR HÜHNER	88,00
	Code	Description	€
	091947	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR GEMÜSE	126,00
	Code	Description	€
	091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS EDELSTAHLGRILL FÜR SPIESSE	120,00
	Code	Description	€
	091950	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR FLEISCH UND FISCH	297,00

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	Code	Description	€
	9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL GRID EDELSTAHLGRILL GN1 / 1	69,00
	Code	Description	€
	951917	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1 ALUMINIUM-WÄRMESPEICHER FÜR PIZZA GN 1/1	296,00
	Code	Description	€
	951933	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION GLATTE TEFLONBESCHICHTETE ALUMINIUMPFANNE MIT WÄRMESPEICHER	315,00
	Code	Description	€
	951934	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION GERIPPTES TEFLON-AUSGEKLEIDETES ALUMINIUM-WÄRMESPEICHERFACH	375,00
	Code	Description	€
	951953	TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINUM TRAY GN1/1 ALUMINIUM TEFLON BESCHICHTETES TABLETT G N1 / 1	149,00
	Code	Description	€
	951954	TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINUM TRAY G N1/1 PERFORIERTE ALUMINIUM-TEFLONSCHALE GN1 / 1	162,00
	Code	Description	€
	091951	TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES TEFLONBESCHICHTETE ALUMINIUMPFANNE FÜR OMELETTS	187,00
	Code	Description	€
	091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 20 MM	109,00
	091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINUM SMOOTH TEFLON COATED TRAY H=40MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 40 MM	126,00
	Code	Description	€
	091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65MM ALUMINUM SMOOTH TEFLON COATED TRAY H 65MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H= 65 MM	140,00
	Code	Description	€
	9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM EMAILLIERTE SCHALE GN1 / 1 H = 20 MM	133,00
	9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM EMAILLIERTE SCHALE GN1 / 1 H = 40 MM	146,00

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	Code 951945	Description KIT RUOTE PER BASE FORNO WHEEL KIT FOR OVEN BASES RADSATZ FÜR OFENBODEN	€ 193,00
	Code 951950	Description SONDA AL CUORE AD AGO PER SOTTOVUOTO NEEDLE CORE PROBE FOR SOUSVIDE COOKING NADELKERNSONDE FÜR VAKUUM	€ 341,00
	Code 951915	Description DETERGENTE ALCALINO IN TANICA 10LT PER F ORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	€ 108,00
	951947	DISINCROSTANTE BOILER 10LT BOILER DESCALER 10LT ENTKALKER BOILER 10LT	139,00
	Code TXXXXXS	Description PORTA FORNO TAP AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE DA RICHIEDERE IN FASE D'ORDINE TAP OVEN - LEFT OPENING DOOR EXCEPT 16/20 TRAYS OVENS TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR MIT AUSNAHME VON 16/20 TAP BACKÖFEN, DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	€ 543,00

TECNOCOMBI NEXT

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

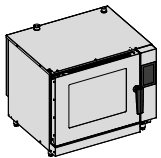
TECNOCOMBI NEXT ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD

CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954650	8,25	380-415 3N~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	74 <i>Inch</i> 29.1	104.0	0.80	8.003,00
		EOM06TSL								

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

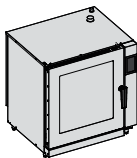
TECNOCOMBI NEXT ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD

CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954656	16,5	380-415 3N~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	102 <i>Inch</i> 40.2	143.0	1.13	9.858,00
		EOM10TSL								

TECNOCOMBI NEXT FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 20 TEGLIE GN 1/1, TOUCH SCREEN, RICETTE PROGRAMMABILI, Sonda al cuore e lavaggio automatico, VAPORE DIRETTO - CARRELLO PORTATEGLIE - 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 - COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400MM)

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD

CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954660	41	380-415 3N~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	300.0	2.47	22.091,00
		EOM20TSL								

TECNOCOMBI NEXT FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 20 TEGLIE GN 1/1 CON BOILER, TOUCH SCREEN, RICETTE PROGRAMMABILI, Sonda al cuore e lavaggio automatico - CARRELLO PORTATEGLIE - COMPATIBILE CON CARRELLO PASTICCERIA 16 TEGLIE (600X400)MM

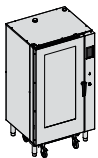
TECNOCOMBI NEXT ELECTRIC COMBI STEAMER WITH 20 TRAYS GN1/1, WITH BOILER, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING - COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400MM)

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD

CE

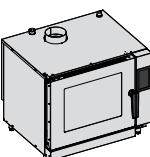
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954661	41	380-415 3N~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	324.0	2.47	24.380,00
		EOM20TSLB								

TECNOCOMBI NEXT

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

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

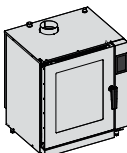
CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954350	GOM06TSL	10 + 0,25	220-240 ~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	74 <i>Inch</i> 29.1	124.0	0.89	8.904,00

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

TECNOCOMBI NEXT GAS COMBI STEAMER WITH 10 TRAYS GN1/1, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM
TECNOCOMBI NEXT GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 TOUCHSCREEN, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

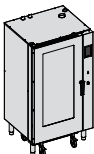
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		954352	GOM10TSL	19,5	220-240 ~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	102 <i>Inch</i> 40.2	154.5	1.14	10.759,00

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 KONDI TOREIEN (600X400) MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

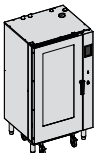
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		954345	GOM20TSL	47	220-240 ~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	350.0	2.47	24.557,00

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

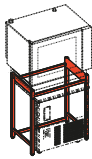
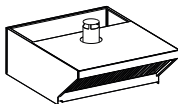
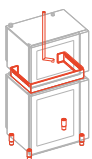
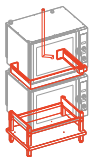
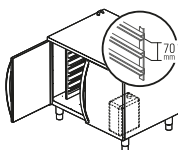
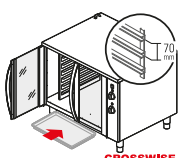
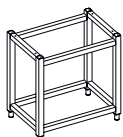
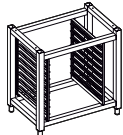
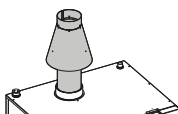
TECNOCOMBI NEXT GAS COMBI STEAMER WITH 20 TRAYS GN1/1 WITH BOILER, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING - COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400) MM

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

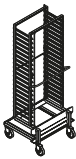
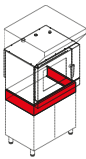
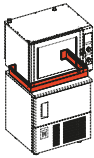
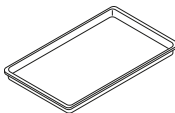
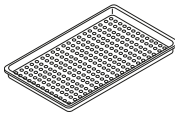
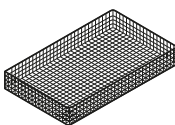
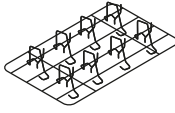
CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954346	GOM20TSLB	47	220-240 ~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	186 <i>Inch</i> 73.2	374.0	2.47	28.897,00

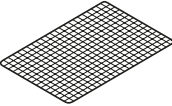
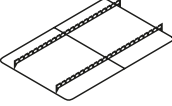
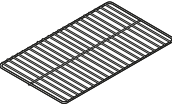
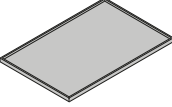
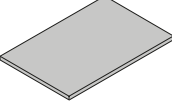
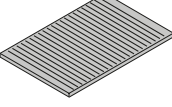
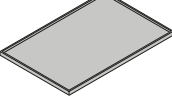
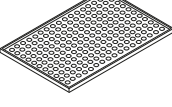
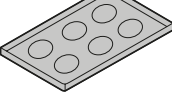
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	Code 951991	Description BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE BASE FOR TECNOCOMBI OVENS ON 5 TRAYS BLAST CHILLER STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5 BLECHE SCHOCKFROSTER	€ 579,00
	Code 951992	Description CAPPA ASPIRANTE 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, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	€ 2.940,00
	Code 951993	Description 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	€ 649,00
	Code 951994	Description 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	€ 781,00
	Code 951938	Description ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER FORNI GN1/1 - 7 TEGLIE CROSSWISE CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE NEUTRALER SCHRANK FÜR TABLETTS UND REINIGUNGSMITTEL FÜR ÖFEN GN1 / 1 - 7 TABLETTS QUER	€ 2.027,00
	Code 951939	Description ARMADIO CALDO PORTA TEGLIE PER TUTTI I FORNI GN 1/1 - CAPIENZA: 7 TEGLIE CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN 1/1 OVENS - 7 TRAYS CROSSWISE WÄRMESCHRANK FÜR BLECHE FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER	€ 2.271,00
	Code 951974	Description BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS UNTERGESTELL FÜR TECNOCOMBI 6 UND 10 BLECHE GN1/1	€ 697,00
	Code 951976	Description BASE CON PORTATEGLIE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS UNTERGESTELL MIT PLATTENHALTER FÜR TECNOCOMBI 6 UND 10 BLECHE GN 1/1	€ 862,00
	Code 951935	Description CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVEN S 6 - 10 TRAYS WINDFESTE KAMINÖFEN TECNOINOX GAS 6 - 10 BLECHE	€ 247,00
	Code 951942	Description CARRELLO 20 TEGLIE GN1/1 20XGN1/1 TRAYS RACK TROLLEY WAGEN 20 BLECHE GN 1/1	€ 2.156,00

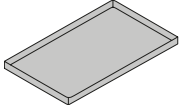
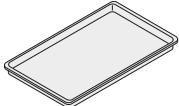
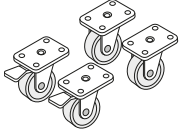
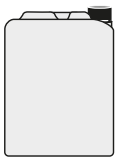
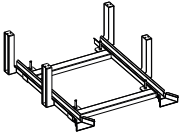
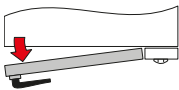
ACCESSORI | ACCESSORIES | ZUBEHÖRE

	Code 961942	Description CARRELLO 16 TEGLIE (600X400)MM 16X(600X400)MM TRAYS RACK TROLLEY WAGEN 16 BLECHE 600X400 MM	€ 2.183,00
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	€ 184,00
	Code 951972	Description TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPP A 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 AM BODEN, NEUTRALER, HEISSER UND BEFEUCHTETER SCHRANK	€ 273,00
	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 TRAYS TECNOCOMBI OVENS ON 5 TRAYS BLAST FREEZERS ÜBERLAPPENDES ELEMENT FÜR TECNOCOMBI-ÖFEN 6 UND 10 TABLETTS GN1 / 1 AUF SCHNELLKÜHLERN 5 TABLETTS	€ 112,00
	Code 9032	Description BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 20 MM	€ 56,00
	Code 9033	Description BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 40 MM	€ 62,00
	Code 9034	Description BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 65 MM	€ 69,00
	Code 9056	Description BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=20MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 20 MM	€ 67,00
	Code 9057	Description BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 40 MM	€ 74,00
	Code 9058	Description BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 65 MM	€ 83,00
	Code 091946	Description CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD VORGEBRATENER EDELSTAHLGITTERKORB	€ 173,00
	Code 091910	Description GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY EDELSTAHLGRILL GN1 / 1 FÜR HÜHNER	€ 88,00

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	Code 091947	Description GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR GEMÜSE	€ 126,00
	Code 091949	Description GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS EDELSTAHLGRILL FÜR SPIESSE	€ 120,00
	Code 091950	Description GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR FLEISCH UND FISCH	€ 297,00
	Code 9055	Description GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL GRID EDELSTAHLGRILL GN1 / 1	€ 69,00
	Code 951917	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1 ALUMINIUM-WÄRMESPEICHER FÜR PIZZA GN 1/1	€ 296,00
	Code 951933	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION GLATTE TEFLONBESCHICHTETE ALUMINIUMPFANNE MIT WÄRMESPEICHER	€ 315,00
	Code 951934	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION GERIPPTES TEFLON-AUSGEKLEIDETES ALUMINIUM-WÄRMESPEICHERFACH	€ 375,00
	Code 951953	Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINUM TRAY GN1/1 ALUMINIUM TEFLON BESCHICHTETES TABLETT G N1 / 1	€ 149,00
	Code 951954	Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINUM TRAY GN1/1 PERFORIERTE ALUMINIUM-TEFLONSCHALE GN1 / 1	€ 162,00
	Code 091951	Description TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES TEFLONBESCHICHTETE ALUMINIUMPFANNE FÜR OMELETTES	€ 187,00

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	Code	Description	€
	091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 20 MM	109,00
	091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINUM SMOOTH TEFLON COATED TRAY H=40M M GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 40 MM	126,00
	091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINUM SMOOTH TEFLON COATED TRAY H 65M M GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H= 65 MM	140,00
	Code	Description	€
	9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM EMAILLIERTE SCHALE GN1 / 1 H = 20 MM	133,00
	9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM EMAILLIERTE SCHALE GN1 / 1 H = 40 MM	146,00
	Code	Description	€
	951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	168,00
	Code	Description	€
	951912	DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	227,00
	Code	Description	€
	951915	DETERGENTE ALCALINO IN TANICA 10LT PER F ORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	108,00
	951947	DISINCROSTANTE BOILER 10LT BOILER DESCALER 10LT ENTKALKER BOILER 10LT	139,00
	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	1022,00
	Code	Description	€
	XXXXXXS	PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE D'ORDINE OVEN LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE 16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMBI/TECNODUAL/TECNOBAKE MIT AUSNAHME VON 16/20 BACKÖFEN DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	412,00

TECNOCOMBI XTRA SERIE D

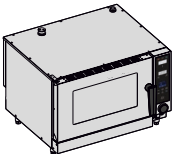
TECNOCOMBI XTRA SERIE D FORNO COMBINATO ELETTRICO 4 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	952651	EOM04D	6,25	380-415 3N~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	60 <i>Inch</i> 23.6	87.0	0.68	4.795,00

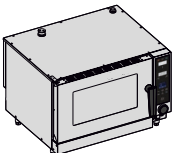
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D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM
TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 4 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD

CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	952652	EOM04D/1	6,25	220- 240 ~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	60 <i>Inch</i> 23.6	63.0	0.68	4.795,00

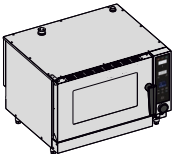
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D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM
TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 4 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD

CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	954653	EOM04DSL	6,25	380-415 3N~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	60 <i>Inch</i> 23.6	94.0	0.72	5.880,00

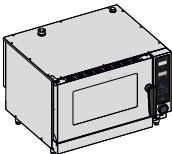
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D SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM
TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 4 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD

CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	954655	EOM04DSL/1	6,25	220- 240 ~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	60 <i>Inch</i> 23.6	92.4	0.68	5.790,00

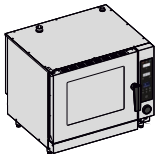
TECNOCOMBI XTRA SERIE D

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

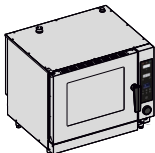
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	952650	EOM06D	8,25	380-415 3N~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	74 <i>Inch</i> 29.1	96.5	0.79	5.705,00

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

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	954651	EOM06DSL	8,25	380-415 3N~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	74 <i>Inch</i> 29.1	104.0	0.80	6.791,00

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	952653	EOM10D	16,5	380-415 3N~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	102 <i>Inch</i> 40.2	125.2	1.04	7.051,00

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 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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	954657	EOM10DSL	16,5	380-415 3N~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	102 <i>Inch</i> 40.2	132.0	1.01	8.124,00

TECNOCOMBI XTRA SERIE D

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

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI OVEN, DIRECT STEAM ELECTRONIC CONTROL, 20XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING-WITH GN1/1 TRAY TRACK TROLLEY - (600X400)MM TRAYS RACK TROLLEY CAN ALSO BE USED

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	954658	EOM20DSL	41	380-415 3N~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	300.0	2.47	20.027,00

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

D SERIES TECNOCOMBI XTRA ELECTRIC COMBI OVEN,WITH BOILER, ELECTRONIC CONTROL, PROGRAMMABLE, 20XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING - WITH GN 1/1 TRAY RACK TROLLEY. (600X400) MM TRAYS RACK TROLLEY CAN ALSO BE USED

TECNOCOMBI XTRA SERIE D ELEKTRO-KOMBIDÄM PFER GASTRO-VERSION 20 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND BOILER - KOMPATIBEL MIT 16-BLECH-WA GEN FÜR KONDI TOREIEN (600X400)

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

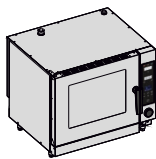
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	954659	EOM20DSLB	41	380-415 3N~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	324.0	2.47	22.316,00

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**

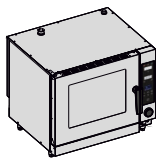
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	952350	GOM06D	10 + 0,25	220- 240 ~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	74 <i>Inch</i> 29.1	112.5	0.80	7.532,00

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

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

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	954351	GOM06DSL	10 + 0,25	220- 240 ~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	74 <i>Inch</i> 29.1	117.2	0.79	8.611,00

TECNOCOMBI XTRA SERIE D

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		952351	GOM10D	19 + 0,5	220-240 ~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	102 <i>Inch</i> 40.2	140.0	1.01	9.269,00

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

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	 	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954353	GOM10DSL	19 + 0,5	220-240 ~ Hz 50/60	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	102 <i>Inch</i> 40.2	143.2	0.99	10.354,00

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-KOMBIDÄMPFER 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 KONDI TOREIEN (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

	  	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954343	GOM20DSL	47	220-240 ~ Hz 50/60	100 Inch 39.4	94 Inch 37.0	186 Inch 73.2	350.0	2.47	22.493,00

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

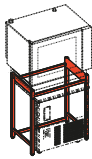
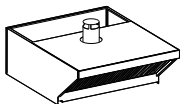
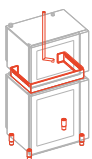
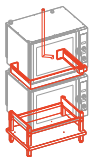
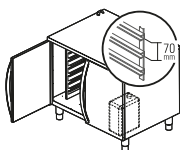
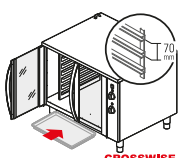
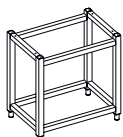
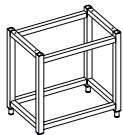
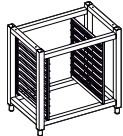
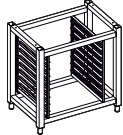
D SERIES XTRA TECNOCOMBI GAS COMBI OVEN, WITH BOILER, ELECTRONIC CONTROL, 20XGN1/1 TRAYS, CORE PROBE, AUTOMATIC WASHING - COMPATIBLE WITH THE 16-TRAY PASTRY TROLLEY (600X400) MM

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

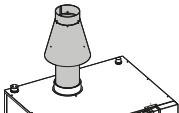
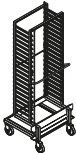
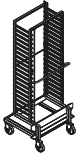
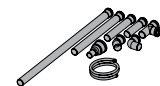
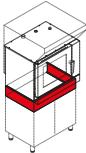
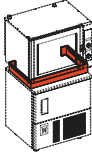
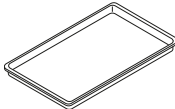
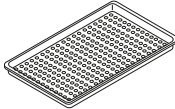
CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

	  	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954344	GOM20DSLB	47	220-240 ~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	186 <i>Inch</i> 73.2	374.0	2.47	26.833,00

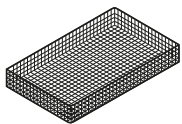
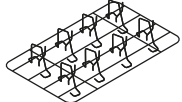
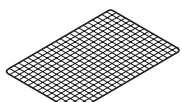
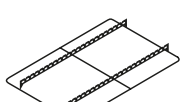
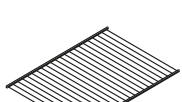
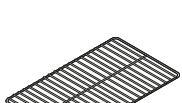
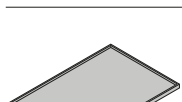
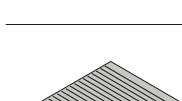
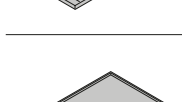
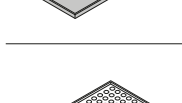
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	Code 951991	Description BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE BASE FOR TECNOCOMBI OVENS ON 5 TRAYS BLAST CHILLER STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5 BLECHE SCHOCKFROSTER	€ 579,00
	Code 951992	Description CAPPA ASPIRANTE 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, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	€ 2.940,00
	Code 951993	Description 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	€ 649,00
	Code 951994	Description 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	€ 781,00
	Code 951938	Description ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER FORNI GN1/1 -7 TEGLIE CROSSWISE CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE NEUTRALER SCHRANK FÜR TABLETS UND REINIGUNGSMITTEL FÜR ÖFEN GN1 / 1 -7 TABLETS QUER	€ 2.027,00
	Code 951939	Description ARMADIO CALDO PORTA TEGLIE PER TUTTI I FORNI GN 1/1 - CAPIENZA: 7 TEGLIE CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN 1/1 OVENS - 7 TRAYS CROSSWISE WÄRMESCHRANK FÜR BLECHE FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER	€ 2.271,00
	Code 951973	Description BASE FORNI TECNOCOMBI 4 TEGLIE GN1/1 BASE FOR 4 GN1/1 TRAYS TECNOCOMBI OVEN TECNOCOMBI OFENBODEN 4 GN1 / 1 TABLETS	€ 710,00
	Code 951974	Description BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS UNTERGESTELL FÜR TECNOCOMBI 6 UND 10 BLECHE GN1/1	€ 697,00
	Code 951975	Description BASE CON PORTATEGLIE FORNI TECNOCOMBI 4 TEGLIE GN1/1 BASE WITH SIDE RUNNERS FOR 4 GN1/1 TRAYS TECNOCOMBI OVENS UNTERGESTELL MIT PLATTENHALTER FÜR TECNOCOMBI 4 BLECHE GN 1/1	€ 875,00
	Code 951976	Description BASE CON PORTATEGLIE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS UNTERGESTELL MIT PLATTENHALTER FÜR TECNOCOMBI 6 UND 10 BLECHE GN 1/1	€ 862,00

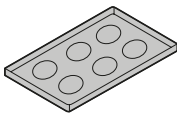
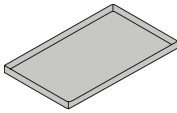
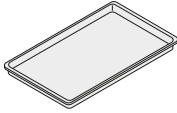
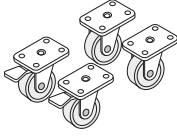
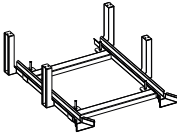
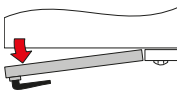
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	Code 951935	Description CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVEN S 6 - 10 TRAYS WINDFESTE KAMINÖFEN TECNOINOX GAS 6 - 10 BLECHE	€ 247,00
	Code 951942	Description CARRELLO 20 TEGLIE GN1/1 20XGN1/1 TRAYS RACK TROLLEY WAGEN 20 BLECHE GN 1/1	€ 2.156,00
	Code 961942	Description CARRELLO 16 TEGLIE (600X400)MM 16X(600X400)MM TRAYS RACK TROLLEY WAGEN 16 BLECHE 600X400 MM	€ 2.183,00
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	€ 184,00
	Code 951972	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 AM BODEN, NEUTRALER, HEISSER UND BEFEUCHTETER SCHRANK	€ 273,00
	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 TRAYS TECNOCOMBI OVENS ON 5 TRAYS BLAST FREEZERS ÜBERLAPPENDES ELEMENT FÜR TECNOCOMBI-ÖFEN 6 UND 10 TABLETTS GN1 / 1 AUF SCHNELLKÜHLERN 5 TABLETTS	€ 112,00
	Code 9032	Description BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 20 MM	€ 56,00
	Code 9033	Description BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 40 MM	€ 62,00
	Code 9034	Description BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 65 MM	€ 69,00
	Code 9056	Description BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=20MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 20 MM	€ 67,00
	Code 9057	Description BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 40 MM	€ 74,00
	Code 9058	Description BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 65 MM	€ 83,00

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	Code 091946	Description CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD VORGEBRATENER EDELSTAHLGITTERKORB	€ 173,00
	Code 091910	Description GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY EDELSTAHLGRILL GN1 / 1 FÜR HÜHNER	€ 88,00
	Code 091947	Description GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR GEMÜSE	€ 126,00
	Code 091949	Description GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS EDELSTAHLGRILL FÜR SPIESSE	€ 120,00
	Code 091950	Description GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR FLEISCH UND FISCH	€ 297,00
	Code 9055	Description GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL GRID EDELSTAHLGRILL GN1 / 1	€ 69,00
	Code 951917	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1 ALUMINIUM-WÄRMESPEICHER FÜR PIZZA GN 1/1	€ 296,00
	Code 951933	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION GLATTE TEFLONBESCHICHTETE ALUMINIUMPFANNE MIT WÄRMESPEICHER	€ 315,00
	Code 951934	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION GERIPPTES TEFLON-AUSGEKLEIDETES ALUMINIUM-WÄRMESPEICHERFACH	€ 375,00
	Code 951953	Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINUM TRAY GN1/1 ALUMINIUM TEFLON BESCHICHTETES TABLETT G N1 / 1	€ 149,00
	Code 951954	Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINUM TRAY G N1/1 PERFORIERTE ALUMINIUM-TEFLONSCHALE GN1 / 1	€ 162,00

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	Code	Description	€
	091951	TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTS TEFLONBESCHICHTETE ALUMINIUMPFANNE FÜR OMELETTS	187,00
	Code	Description	€
	091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 20 MM	109,00
	091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINUM SMOOTH TEFLON COATED TRAY H=40MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 40 MM	126,00
	091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINUM SMOOTH TEFLON COATED TRAY H 65MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H= 65 MM	140,00
	Code	Description	€
	9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM EMAILLIERTE SCHALE GN1 / 1 H = 20 MM	133,00
	9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM EMAILLIERTE SCHALE GN1 / 1 H = 40 MM	146,00
	Code	Description	€
	951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	168,00
	Code	Description	€
	951912	DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	227,00
	Code	Description	€
	951915	DETERGENTE ALCALINO IN TANICA 10LT PER F ORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	108,00
	951947	DISINCROSTANTE BOILER 10LT BOILER DESCALER 10LT ENTKALKER BOILER 10LT	139,00
	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	1022,00
	Code	Description	€
	XXXXXXS	PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE D'ORDINE OVEN LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE 16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMBI/TECNODUAL/TECNOBAKE MIT AUSNAHME VON 16/20 BACKÖFEN DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	412,00

TECNOCOMBI XTRA SERIE M

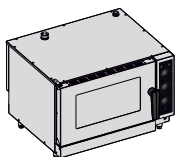
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M SERIES TECNOCOMBI XTRA ELECTRIC COMBI STEAMER WITH 4 TRAYS GN1/1 ELECTROMECHANICAL CONTROL AND DIRECT STEAM

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	951651	EOM04M	6,25	380-415 3N~ Hz 50	86 Inch 33.9	72 Inch 28.3	60 Inch 23.6	88.0	0.78	3.903,00

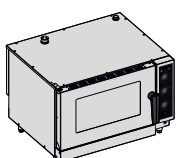
TECNOCOMBI XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 4 TEGLIE GN1/1 CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	951652	EOM04M/1	6,25	220- 240 ~ Hz 50	86 Inch 33.9	72 Inch 28.3	60 Inch 23.6	81.5	0.69	3.903,00

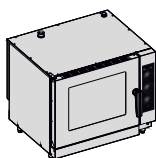
TECNOCOMBI XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	951650	EOM06M	8,25	380-415 3N~ Hz 50	86 Inch 33.9	72 Inch 28.3	74 Inch 29.1	90.2	0.79	4.918,00

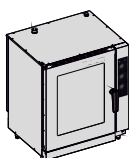
TECNOCOMBI XTRA SERIE M FORNO COMBINATO ELETTRICO VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 CON CONTROLLO ELETTROMECCANICO E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	951653	EOM10M	16,5	380-415 3N~ Hz 50	86 Inch 33.9	72 Inch 28.3	102 Inch 40.2	117.6	1.01	6.024,00

TECNOCOMBI XTRA SERIE M

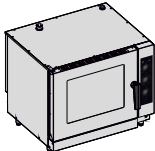
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M SERIES TECNOCOMBI XTRA GAS COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTROMECHANICAL CONTROL AND DIRECT STEAM

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	 951350	GOM06M	10 + 0,25	220-240 ~ Hz 50	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	74 <i>Inch</i> 29.1	102.0	0.80	6.375,00

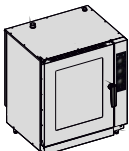
TECNOCOMBI XTRA SERIE M FORNO COMBINATO A GAS VERSIONE GASTRONOMIA 10 TEGLIE GN1/1 CON CONTROLLO Elettromeccanico E VAPORE DIRETTO

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

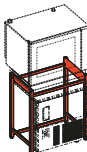
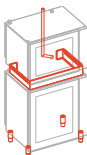
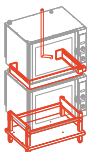
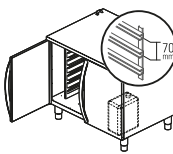
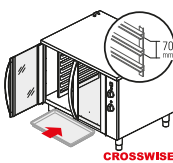
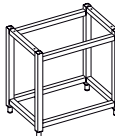
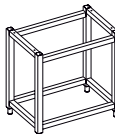
TECNOCOMBI XTRA SERIE M GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

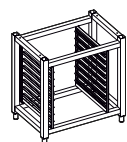
CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	 951351	GOM10M	19 + 0,5	220-240 ~ Hz 50	86 <i>Inch</i> 33.9	72 <i>Inch</i> 28.3	102 <i>Inch</i> 40.2	133.5	1.03	7.818,00

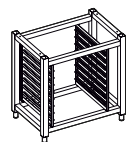
ACCESSORI | ACCESSORIES | ZUBEHÖRE

	<table><tr><th>Code</th><th>Description</th><th>€</th></tr><tr><td>951991</td><td>BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE BASE FOR TECNOCOMBI OVENS ON 5 TRAYS BLAST CHILLER STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5 BLECHE SCHOCKFROSTER</td><td>579,00</td></tr></table>	Code	Description	€	951991	BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE BASE FOR TECNOCOMBI OVENS ON 5 TRAYS BLAST CHILLER STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5 BLECHE SCHOCKFROSTER	579,00
Code	Description	€					
951991	BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE BASE FOR TECNOCOMBI OVENS ON 5 TRAYS BLAST CHILLER STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5 BLECHE SCHOCKFROSTER	579,00					
	<table><tr><th>Code</th><th>Description</th><th>€</th></tr><tr><td>951992</td><td>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, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW</td><td>2.940,00</td></tr></table>	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, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	2.940,00
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, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMBI 6 UND 10 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	2.940,00					
	<table><tr><th>Code</th><th>Description</th><th>€</th></tr><tr><td>951993</td><td>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</td><td>649,00</td></tr></table>	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	649,00
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	649,00					
	<table><tr><th>Code</th><th>Description</th><th>€</th></tr><tr><td>951994</td><td>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</td><td>781,00</td></tr></table>	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	781,00
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	781,00					
	<table><tr><th>Code</th><th>Description</th><th>€</th></tr><tr><td>951938</td><td>ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER FORNI GN1/1 -7 TEGLIE CROSSWISE CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE NEUTRALER SCHRANK FÜR TABLETTS UND REINIGUNGSMITTEL FÜR ÖFEN GN1 / 1 -7 TABLETTS QUER</td><td>2.027,00</td></tr></table>	Code	Description	€	951938	ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER FORNI GN1/1 -7 TEGLIE CROSSWISE CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE NEUTRALER SCHRANK FÜR TABLETTS UND REINIGUNGSMITTEL FÜR ÖFEN GN1 / 1 -7 TABLETTS QUER	2.027,00
Code	Description	€					
951938	ARMADIO NEUTRO PORTA TEGLIE E PORTA DETERGENTE PER FORNI GN1/1 -7 TEGLIE CROSSWISE CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR GN1/1 OVENS - 7 TRAYS CROSSWISE NEUTRALER SCHRANK FÜR TABLETTS UND REINIGUNGSMITTEL FÜR ÖFEN GN1 / 1 -7 TABLETTS QUER	2.027,00					
	<table><tr><th>Code</th><th>Description</th><th>€</th></tr><tr><td>951939</td><td>ARMADIO CALDO PORTA TEGLIE PER TUTTI I FORNI GN 1/1 - CAPIENZA: 7 TEGLIE CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN 1/1 OVENS - 7 TRAYS CROSSWISE WÄRMESCHRANK FÜR BLECHE FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER</td><td>2.271,00</td></tr></table>	Code	Description	€	951939	ARMADIO CALDO PORTA TEGLIE PER TUTTI I FORNI GN 1/1 - CAPIENZA: 7 TEGLIE CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN 1/1 OVENS - 7 TRAYS CROSSWISE WÄRMESCHRANK FÜR BLECHE FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER	2.271,00
Code	Description	€					
951939	ARMADIO CALDO PORTA TEGLIE PER TUTTI I FORNI GN 1/1 - CAPIENZA: 7 TEGLIE CROSSWISE HOT CLOSED CABINET, SIDE RUNNERS FOR GN 1/1 OVENS - 7 TRAYS CROSSWISE WÄRMESCHRANK FÜR BLECHE FÜR ALLE MODELLE GN1/1 - KAPAZITÄT: 7 BLECHE QUER	2.271,00					
	<table><tr><th>Code</th><th>Description</th><th>€</th></tr><tr><td>951973</td><td>BASE FORNI TECNOCOMBI 4 TEGLIE GN1/1 BASE FOR 4 GN1/1 TRAYS TECNOCOMBI OVEN TECNOCOMBI OFENBODEN 4 GN1 / 1 TABLETTS</td><td>710,00</td></tr></table>	Code	Description	€	951973	BASE FORNI TECNOCOMBI 4 TEGLIE GN1/1 BASE FOR 4 GN1/1 TRAYS TECNOCOMBI OVEN TECNOCOMBI OFENBODEN 4 GN1 / 1 TABLETTS	710,00
Code	Description	€					
951973	BASE FORNI TECNOCOMBI 4 TEGLIE GN1/1 BASE FOR 4 GN1/1 TRAYS TECNOCOMBI OVEN TECNOCOMBI OFENBODEN 4 GN1 / 1 TABLETTS	710,00					
	<table><tr><th>Code</th><th>Description</th><th>€</th></tr><tr><td>951974</td><td>BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS UNTERGESTELL FÜR TECNOCOMBI 6 UND 10 BLECHE GN1/1</td><td>697,00</td></tr></table>	Code	Description	€	951974	BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS UNTERGESTELL FÜR TECNOCOMBI 6 UND 10 BLECHE GN1/1	697,00
Code	Description	€					
951974	BASE FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMBI OVENS UNTERGESTELL FÜR TECNOCOMBI 6 UND 10 BLECHE GN1/1	697,00					

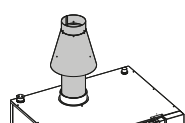
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Code	Description	€
951975	BASE CON PORTATEGLIE FORNI TECNOCOMBI 4 TEGLIE GN1/1 BASE WITH SIDE RUNNERS FOR 4 GN1/ 1 TRAYS TECNOCOMBI OVENS UNTERGESTELL MIT PLATTENHALTER FÜR TECNOCOMBI 4 BLECHE GN 1/1	875,00



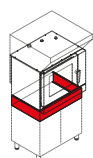
Code	Description	€
951976	BASE CON PORTATEGLIE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/ 1 TRAYS TECNOCOMBI OVENS UNTERGESTELL MIT PLATTENHALTER FÜR TECNO COMBI 6 UND 10 BLECHE GN 1/1	862,00



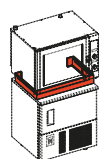
Code	Description	€
951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVEN S 6 - 10 TRAYS WINDFESTE KAMINÖFEN TECNOINOX GAS 6 - 10 BLECHE	247,00



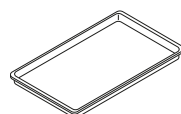
Code	Description	€
951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	184,00



Code	Description	€
951972	TAMPONAMENTO PER FORNO TECNOCOMBI CON CAPP A 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 AM BODEN, NEUTRALER, HEISSER UND BEFEUCHTETER SCHRANK	273,00

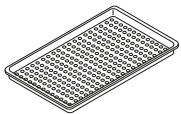


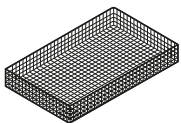
Code	Description	€
951981	ELEMENTO DI SOVRAPPOSIZIONE PER FORNI TECNOCOMBI 6 E 10 TEGLIE GN1/1 SU ABBATTITORI 5 TEGLIE STACKING ELEMENT FOR 6 AND 10 GN1/1 TRAY S TECNOCOMBI OVENS ON 5 TRAYS BLAST FREEZERS ÜBERLAPPENDES ELEMENT FÜR TECNOCOMBI-ÖFEN 6 UND 10 TABLETTS GN1 / 1 AUF SCHNELLKÜHLERN 5 TABLETTS	112,00

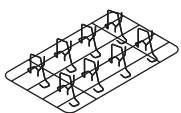


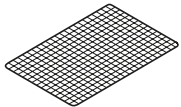
Code	Description	€
9032	BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 20 MM	56,00
9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 40 MM	62,00
9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 65 MM	69,00

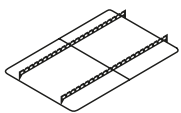
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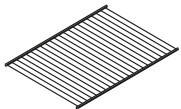
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	9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=20MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 20 MM	67,00
	9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 40 MM	74,00
	9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 65 MM	83,00

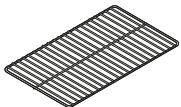
	Code	Description	€
	091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD VORGEBRATENER EDELSTAHLGITTERKORB	173,00

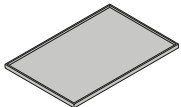
	Code	Description	€
	091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY EDELSTAHLGRILL GN1 / 1 FÜR HÜHNER	88,00

	Code	Description	€
	091947	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR GEMÜSE	126,00

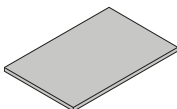
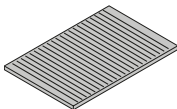
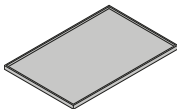
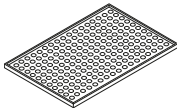
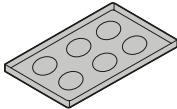
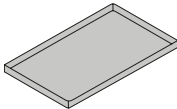
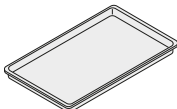
	Code	Description	€
	091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS EDELSTAHLGRILL FÜR SPIESSE	120,00

	Code	Description	€
	091950	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR FLEISCH UND FISCH	297,00

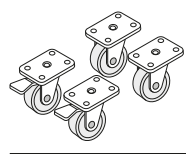
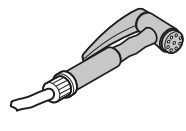
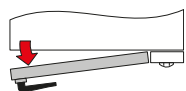
	Code	Description	€
	9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL GRID EDELSTAHLGRILL GN1 / 1	69,00

	Code	Description	€
	951917	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1 ALUMINIUM-WÄRMESPEICHER FÜR PIZZA GN 1/1	296,00

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	Code	Description	€
	951933	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION GLATTE TEFLONBESCHICHTETE ALUMINIUMPFANNE MIT WÄRMESPEICHER	315,00
	Code	Description	€
	951934	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION GERIPPTES TEFLON-AUSGEKLEIDETES ALUMINIUM-WÄRMESPEICHERFACH	375,00
	Code	Description	€
	951953	TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINUM TRAY GN1/1 ALUMINIUM TEFLON BESCHICHTETES TABLETT G N1 / 1	149,00
	Code	Description	€
	951954	TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINUM TRAY G N1/1 PERFORIERTE ALUMINIUM-TEFLONSCHALE GN1 / 1	162,00
	Code	Description	€
	091951	TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTS TEFLONBESCHICHTETE ALUMINIUMPFANNE FÜR OMELETTS	187,00
	Code	Description	€
	091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 20 MM	109,00
	091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINUM SMOOTH TEFLON COATED TRAY H=40MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 40 MM	126,00
	091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINUM SMOOTH TEFLON COATED TRAY H 65MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H= 65 MM	140,00
	Code	Description	€
	9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM EMAILLIERTE SCHALE GN1 / 1 H = 20 MM	133,00
	9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM EMAILLIERTE SCHALE GN1 / 1 H = 40 MM	146,00

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	Code 951983	Description KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	€ 168,00
	Code 951912	Description DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	€ 227,00
	Code XXXXXS	Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE D'ORDINE OVEN LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE 16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMBI/TECNODUAL/TECNOBAKE MIT AUSNAHME VON 16/20 BACKÖFEN DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	€ 412,00

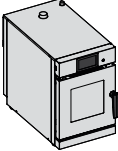
TECNOCOMPACT NEXT

TECNOCOMPACT NEXT FORNO COMBINATO ELETTRICO COMPATTO VERSIONE GASTRONOMIA 6 TEGLIE GN1/1 TOUCH SCREEN, 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: **CE**

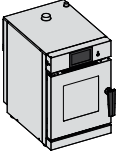
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954673	8,25	380-415 3N~ Hz 50/60	50,5 <i>Inch</i> 19.7	87 <i>Inch</i> 34.3	80 <i>Inch</i> 31.5	112.0	0.66	8.480,00
		ECM06TSL								

TECNOCOMPACT NEXT FORNO COMBINATO ELETTRICO COMPATTO VERSIONE GASTRONOMIA 6 TEGLIE GN2/3 TOUCH SCREEN, 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**

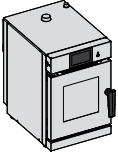
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		974673	6,25	380-415 3N~ Hz 50/60	50,5 <i>Inch</i> 19.7	69 <i>Inch</i> 27.2	80 <i>Inch</i> 31.5	102.0	0.66	8.162,00
		ECH06TSL								

TECNOCOMPACT NEXT FORNO COMBINATO ELETTRICO COMPATTO VERSIONE GASTRONOMIA 6 TEGLIE GN2/3 TOUCH SCREEN, 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**

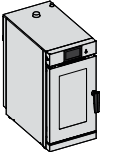
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		974674	4,25	220-240 ~ Hz 50/60	50,5 <i>Inch</i> 19.7	69 <i>Inch</i> 27.2	80 <i>Inch</i> 31.5	102.0	0.66	8.162,00
		ECH06TSL/1								

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

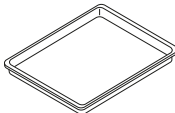
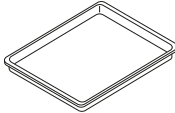
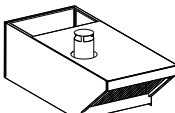
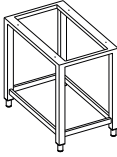
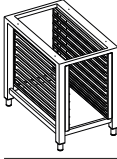
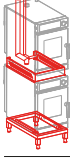
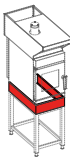
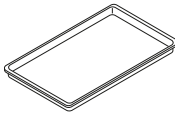
TECNOCOMPACT NEXT ELECTRIC COMBI STEAMER WITH 10 TRAYS GN1/1, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

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

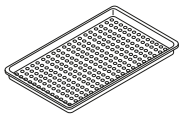
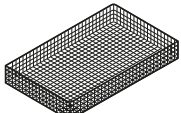
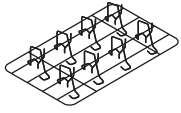
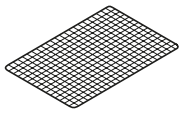
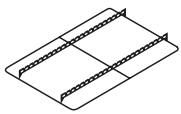
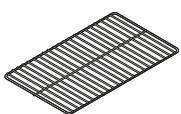
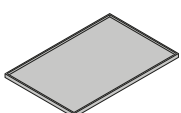
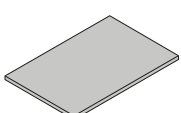
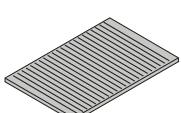
CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CB LVD CE**

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954674	16,5	380-415 3N~ Hz 50/60	50,5 <i>Inch</i> 19.7	87 <i>Inch</i> 34.3	108 <i>Inch</i> 42.5	141.0	0.86	10.335,00
		ECM10TSL								

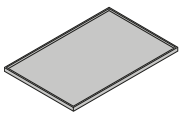
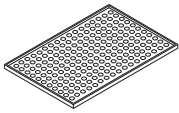
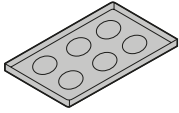
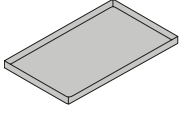
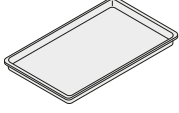
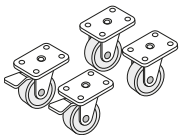
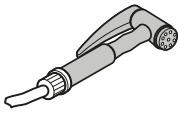
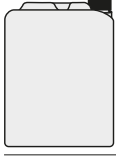
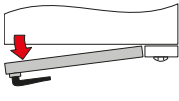
ACCESSORI | ACCESSORIES | ZUBEHÖRE

	Code 9040	Description TEGLIA LISCIA IN LAMIERA ALLUMINATA GN2/3 GN2/3 ALUMINIUM STEEL SMOOTH BAKING TRAY FLACH BACKBLECHE AUS ALUMINISIERTEM STAHL GN2/3	€ 23,00
	Code 951962	Description TEGLIA GN2/3 AISI304 353X325 H20 GN2/3 AISI304 TRAY 353X325 H20 BLECHE GN2/3 AISI304 353X325 H20	€ 50,00
	Code 951985	Description CAPPA ASPIRANTE A CONDENSAZIONE PER FORN I TECNOCOMPACT 6 E 10 TEGLE GN1/1, MOTO RE 230V, 50/60HZ, 0.19KW CONDENSATING EXTRACTOR HOOD FOR 6 AND 10 GN1/1 TRAYS TECNOCOMPACT OVEN, 230V, 50/60HZ, 0.19KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECN OCOMPACT 6 UND 10 BLECHE GN 1/1, MOTOR 2 20-240V, 50/60HZ, 0.19KW	€ 2.940,00
	Code 951986	Description BASE FORNI TECNOCOMPACT 6 E 10 TEGLE GN 1/1 BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMPACT OVENS UNTERBAU FÜR ALLE TECNOCOMPACT KOMBIDÄMPFER GN1/1	€ 697,00
	Code 951987	Description BASE CON PORTATEGLIE LENGHTWISE PER FORN I TECNOCOMPACT 6 E 10 TEGLE GN1/1 BASE WITH LENGTHWISE SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMPACT OVENS UNTERBAU MIT BLECHHALTERUNG LÄNGS FÜR ALLE TECNOCOMPACT KOMBIDÄMPFER GN1/1	€ 862,00
	Code 951988	Description KIT SOVRAPPOSIZIONE PER FORNI TECNOCOMPACT 6+6 GN1/1 TEGLE STACKING KIT FOR 6+6 TRAYS GN1/1 TECNOCOMPACT OVENS AUFBAUSET FÜR 2 TECNOCOMPACT KOMBIDÄMPFER 6 GN1/1 BLECHE	€ 781,00
	Code 951989	Description TAMPONAMENTO PER FORNO TECNOCOMPACT 6 TEGLE GN1/1 CON CAPPA SU BASE COVERING PANEL FOR 6 TRAYS GN1/1 TECNOCOMPACT OVENS WITH HOOD ON BASE ABDECKUNG FÜR KOMBIDÄMPFER TECNOCOMPACT 6 BLECHE GN1/1 MIT ABZUGSHAUBE AN UNTER	€ 273,00
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	€ 184,00
	Code 9032	Description BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 20 MM	€ 56,00
	Code 9033	Description BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 40 MM	€ 62,00
	Code 9034	Description BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 65 MM	€ 69,00

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	Code	Description	€
	9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=20MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 20 MM	67,00
	9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 40 MM	74,00
	9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 65 MM	83,00
	Code	Description	€
	091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD VORGEBRATENER EDELSTAHLGITTERKORB	173,00
	Code	Description	€
	091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY EDELSTAHLGRILL GN1 / 1 FÜR HÜHNER	88,00
	Code	Description	€
	091947	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR GEMÜSE	126,00
	Code	Description	€
	091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS EDELSTAHLGRILL FÜR SPIESSE	120,00
	Code	Description	€
	091950	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR FLEISCH UND FISCH	297,00
	Code	Description	€
	9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL GRID EDELSTAHLGRILL GN1 / 1	69,00
	Code	Description	€
	951917	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1 ALUMINIUM-WÄRMESPEICHER FÜR PIZZA GN 1/1	296,00
	Code	Description	€
	951933	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION GLATTE TEFLONBESCHICHTETE ALUMINIUMPFANNE MIT WÄRMESPEICHER	315,00
	Code	Description	€
	951934	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION GERIPPTES TEFLON-AUSGEKLEIDETES ALUMINIUM-WÄRMESPEICHERFACH	375,00

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	Code	Description	€
	951953	TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINUM TRAY GN1/1 ALUMINIUM TEFLON BESCHICHTETES TABLETT G N1 / 1	149,00
	Code	Description	€
	951954	TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINUM TRAY G N1/1 PERFORIERTE ALUMINIUM-TEFLONSCHALE GN1 / 1	162,00
	Code	Description	€
	091951	TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES TEFLONBESCHICHTETE ALUMINIUMPFANNE FÜR OMELETTES	187,00
	Code	Description	€
	091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 20 MM	109,00
	091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINUM SMOOTH TEFLON COATED TRAY H=40M M GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 40 MM	126,00
	091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINUM SMOOTH TEFLON COATED TRAY H 65M M GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H= 65 MM	140,00
	Code	Description	€
	9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM EMAILLIERTE SCHALE GN1 / 1 H = 20 MM	133,00
	9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM EMAILLIERTE SCHALE GN1 / 1 H = 40 MM	146,00
	Code	Description	€
	951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	168,00
	Code	Description	€
	951912	DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	227,00
	Code	Description	€
	951915	DETERGENTE ALCALINO IN TANICA 10LT PER F ORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	108,00
	Code	Description	€
	CXXXXXS	PORTA FORNO COMPACT AD APERTURA SINISTRA DA RICHIEDERE IN FASE D'ORDINE LEFT OPENING DOOR COMPACT OVEN TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMPACT BACKÖFEN, DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	412,00

TECNOCMPACT XTRA SERIE D

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

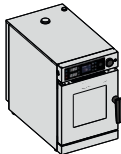
TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	 952671	ECM06D	8,25	380-415 3N~ Hz 50/60	50,5 <i>Inch</i> 19.7	87 <i>Inch</i> 34.3	80 <i>Inch</i> 31.5	111.0	0.65	5.824,00

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

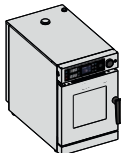
TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN1/1 ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	 954671	ECM06DSL	8,25	380-415 3N~ Hz 50/60	50,5 <i>Inch</i> 19.7	87 <i>Inch</i> 34.3	80 <i>Inch</i> 31.5	112.0	0.66	6.909,00

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

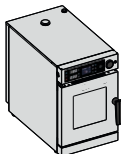
TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	 972671	ECH06D	6,25	380-415 3N~ Hz 50/60	50,5 <i>Inch</i> 19.7	69 <i>Inch</i> 27.2	80 <i>Inch</i> 31.5	102.0	0.66	5.824,00

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

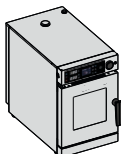
TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES AND DIRECT STEAM

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	 972672	ECH06D/1	4,25	220-240 ~ Hz 50/60	50,5 <i>Inch</i> 19.7	69 <i>Inch</i> 27.2	80 <i>Inch</i> 31.5	102.0	0.66	5.824,00

TECNOCOMPACT XTRA SERIE D

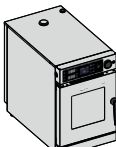
TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 6 TEGLIE GN2/3 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		974671	ECH06DSL	6,25	380-415 3N~ Hz 50/60	50,5 <i>Inch</i> 19.7	69 <i>Inch</i> 27.2	80 <i>Inch</i> 31.5	102.0	0.66	6.908,00

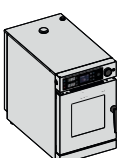
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TECNOCOMPACT XTRA ELECTRIC COMBI STEAMER WITH 6 TRAYS GN2/3, ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		974672	ECH06DSL/1	4,25	220-240 ~ Hz 50/60	50,5 <i>Inch</i> 19.7	69 <i>Inch</i> 27.2	80 <i>Inch</i> 31.5	102.0	0.66	6.908,00

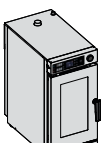
TECNOCOMPACT XTRA FORNO COMBINATO ELETTRICO COMPATTO 10 TEGLIE GN1/1 CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		952672	ECM10D	16,5	380-415 3N~ Hz 50/60	50,5	87	108	133.5	0.83	7.169,00
				<i>Inch</i> 19.7	<i>Inch</i> 34.3	<i>Inch</i> 42.5					

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

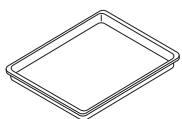
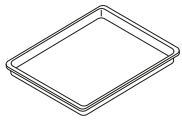
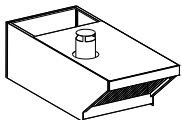
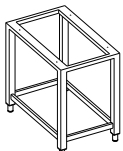
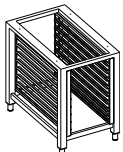
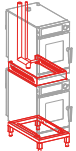
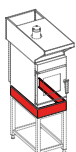
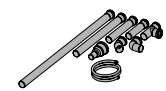
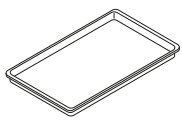
TECNOCOMPACT XTRA KOMPAKTER ELEKTRO-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

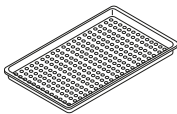
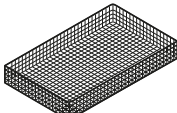
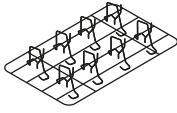
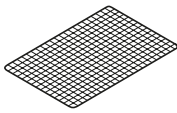
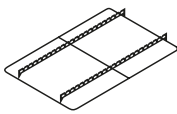
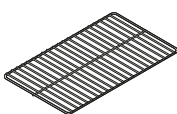
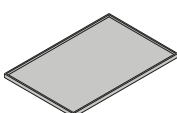
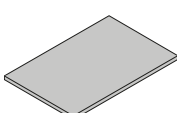
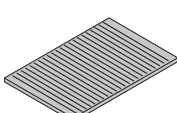
CB LVD CE

		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		954672	ECM10DSL	16,5	380-415 3N~ Hz 50/60	50,5	87	108	139.0	0.83	8.243,00
				<i>Inch</i> 19.7	<i>Inch</i> 34.3	<i>Inch</i> 42.5					

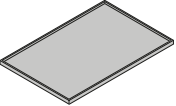
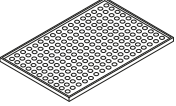
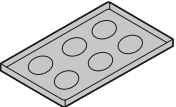
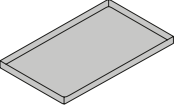
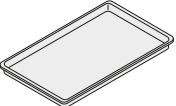
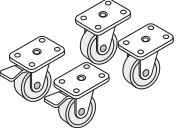
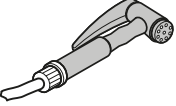
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	Code 9040	Description TEGLIA LISCIA IN LAMIERA ALLUMINATA GN2/3 GN2/3 ALUMINIUM STEEL SMOOTH BAKING TRAY FLACH BACKBLECHE AUS ALUMINISIERTEM STAHL GN2/3	€ 23,00
	Code 951962	Description TEGLIA GN2/3 AISI304 353X325 H20 GN2/3 AISI304 TRAY 353X325 H20 BLECHE GN2/3 AISI304 353X325 H20	€ 50,00
	Code 951985	Description CAPPA ASPIRANTE A CONDENSAZIONE PER FORN I TECNOCOMPACT 6 E 10 TEGLE GN1/1, MOTO RE 230V, 50/60HZ, 0.19KW CONDENSATING EXTRACTOR HOOD FOR 6 AND 10 GN1/1 TRAYS TECNOCOMPACT OVEN, 230V, 50/60HZ, 0.19KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOCOMPACT 6 UND 10 BLECHE GN 1/1, MOTOR 2 20-240V, 50/60HZ, 0.19KW	€ 2.940,00
	Code 951986	Description BASE FORNI TECNOCOMPACT 6 E 10 TEGLE GN 1/1 BASE FOR 6 AND 10 GN1/1 TRAYS TECNOCOMPACT OVENS UNTERBAU FÜR ALLE TECNOCOMPACT KOMBIDÄMPFER GN1/1	€ 697,00
	Code 951987	Description BASE CON PORTATEGLIE LENGTHWISE PER FORN I TECNOCOMPACT 6 E 10 TEGLE GN1/1 BASE WITH LENGTHWISE SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNOCOMPACT OVENS UNTERBAU MIT BLECHHALTERUNG LÄNGS FÜR ALLE TECNOCOMPACT KOMBIDÄMPFER GN1/1	€ 862,00
	Code 951988	Description KIT SOVRAPPOSIZIONE PER FORNI TECNOCOMPACT 6+6 GN1/1 TEGLE STACKING KIT FOR 6+6 TRAYS GN1/1 TECNOCOMPACT OVENS AUFBAUSET FÜR 2 TECNOCOMPACT KOMBIDÄMPFER 6 GN1/1 BLECHE	€ 781,00
	Code 951989	Description TAMPONAMENTO PER FORNO TECNOCOMPACT 6 TEGLE GN1/1 CON CAPPA SU BASE COVERING PANEL FOR 6 TRAYS GN1/1 TECNOCOMPACT OVENS WITH HOOD ON BASE ABDECKUNG FÜR KOMBIDÄMPFER TECNOCOMPACT 6 BLECHE GN1/1 MIT ABZUGSHAUBE AN UNTER	€ 273,00
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	€ 184,00
	Code 9032	Description BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 20 MM	€ 56,00
	Code 9033	Description BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 40 MM	€ 62,00
	Code 9034	Description BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 65 MM	€ 69,00

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	Code	Description	€
	9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=20MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 20 MM	67,00
	9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 40 MM	74,00
	9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 65 MM	83,00
	Code	Description	€
	091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD VORGEBRATENER EDELSTAHLGITTERKORB	173,00
	Code	Description	€
	091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY EDELSTAHLGRILL GN1 / 1 FÜR HÜHNER	88,00
	Code	Description	€
	091947	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR GEMÜSE	126,00
	Code	Description	€
	091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS EDELSTAHLGRILL FÜR SPIESSE	120,00
	Code	Description	€
	091950	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR FLEISCH UND FISCH	297,00
	Code	Description	€
	9055	GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL GRID EDELSTAHLGRILL GN1 / 1	69,00
	Code	Description	€
	951917	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1 ALUMINIUM-WÄRMESPEICHER FÜR PIZZA GN 1/1	296,00
	Code	Description	€
	951933	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION GLATTE TEFLONBESCHICHTETE ALUMINIUMPFANNE MIT WÄRMESPEICHER	315,00
	Code	Description	€
	951934	TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION GERIPPTES TEFLON-AUSGEKLEIDETES ALUMINIUM-WÄRMESPEICHERFACH	375,00

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	Code	Description	€
	951953	TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINUM TRAY GN1/1 ALUMINIUM TEFLON BESCHICHTETES TABLETT G N1 / 1	149,00
	Code	Description	€
	951954	TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINUM TRAY G N1/1 PERFORIERTE ALUMINIUM-TEFLONSCHALE GN1 / 1	162,00
	Code	Description	€
	091951	TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTS TEFLONBESCHICHTETE ALUMINIUMPFANNE FÜR OMELETTS	187,00
	Code	Description	€
	091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 20 MM	109,00
	091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINUM SMOOTH TEFLON COATED TRAY H=40M M GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 40 MM	126,00
	091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINUM SMOOTH TEFLON COATED TRAY H 65M M GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H= 65 MM	140,00
	Code	Description	€
	9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM EMAILLIERTE SCHALE GN1 / 1 H = 20 MM	133,00
	9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM EMAILLIERTE SCHALE GN1 / 1 H = 40 MM	146,00
	Code	Description	€
	951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	168,00
	Code	Description	€
	951912	DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	227,00
	Code	Description	€
	951915	DETERGENTE ALCALINO IN TANICA 10LT PER F ORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	108,00
	Code	Description	€
	CXXXXXS	PORTA FORNO COMPACT AD APERTURA SINISTRA DA RICHIEDERE IN FASE D'ORDINE LEFT OPENING DOOR COMPACT OVEN TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMPACT BACKÖFEN, DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	412,00

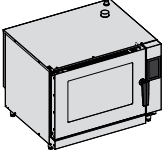
TECNODUAL NEXT

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**

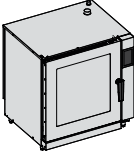
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964652	8,25	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	128.5	1.05	8.480,00
		EOB06TSL								

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**

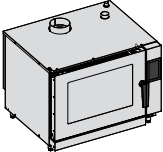
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		964656	16,5	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	145.0	1.17	10.918,00
		EOB10TSL								

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**

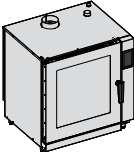
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		964352	10 + 0,25	220-240 ~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	137.0	1.04	9.434,00
		GOB06TSL								

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

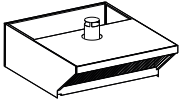
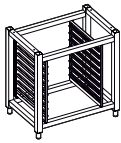
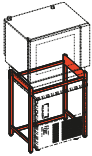
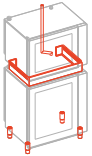
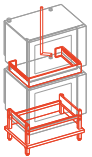
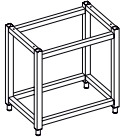
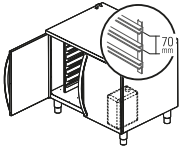
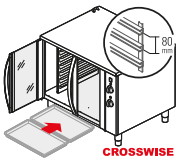
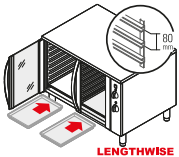
TECNODUAL NEXT GAS COMBI STEAMER, 6 TRAYS (GN1/1 OR 600X400)MM TRAYS, TOUCH SCREEN, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM

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

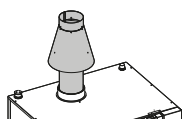
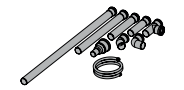
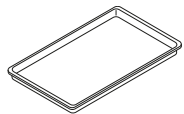
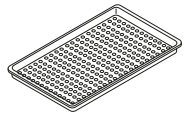
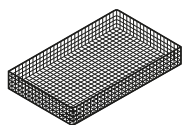
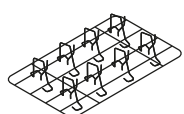
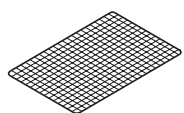
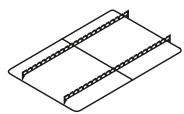
CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964356	19 + 0,5	220-240 ~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	146.0	1.17	11.809,00
		GOB10TSL								

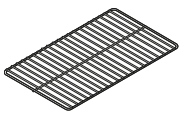
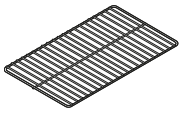
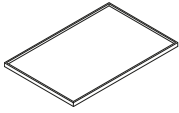
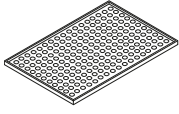
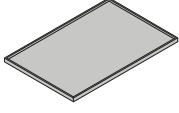
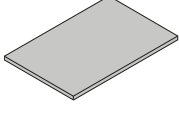
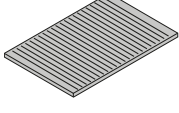
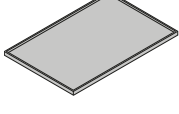
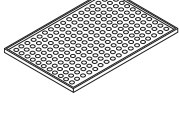
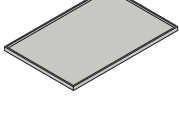
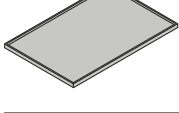
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	Code 961979	Description CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOBAKE 5 UND 8 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	€ 2.940,00
	Code 961980	Description BASE PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE GN1/1 BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/ 1 TRAYS TECNODUAL OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE	€ 911,00
	Code 961981	Description BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERGESTELL FÜR TECNOBAKE UND TECNODUAL ÜBER SCHOCKFROSTER 5 BLECHE	€ 684,00
	Code 961983	Description 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	€ 513,00
	Code 961984	Description KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE / STACKING KIT FOR 2X5 TRAYS AND 2X6 TRAYS ELECTRIC TECNODUAL OVEN / AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE UND 2X6 BLECHE	€ 745,00
	Code 961985	Description BASE PER FORNI TECNODUAL 6 E 10 TEGLIE GN1/1 E TECNOBAKE 5 E 8 TEGLIE 600X400 MM BASE FOR TECNODUAL 6 AND 10 GN1/1 TRAY OVENS AND TECNOBAKE 5 AND 8 600X400 MM TRAYS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 5 UND 8 BLECHE GN1/1 UND TECNOBAKE 5 UND 8 BLECHE 600X400 MM	€ 701,00
	Code 961937	Description ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA PER TEGLIE GN 1/1 E 600X400 MM CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS FOR TRAYS GN 1/1 AND 600X400 MM NEUTRALER SCHRANK MIT TRAYHALTER UND WASCHMITTELHALTER FÜR GEBÄCKOFEN FÜR GN1/1 UND 600X400 MM TABLETS	€ 2.137,00
	Code 961938	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) GÄRSCHRANK (WASSEREINSPRITZUNG) QUER MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400) MM	€ 2.601,00
	Code 961939	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGTHWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) / GÄRSCHRANK (WASSEREINSPRITZUNG) LÄNGS MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM	€ 3.049,00

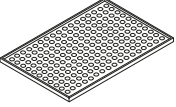
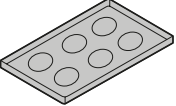
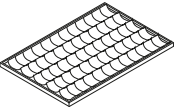
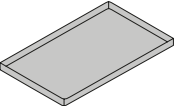
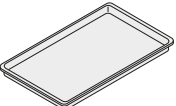
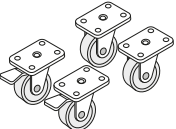
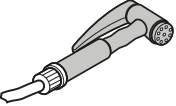
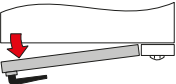
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	Code	Description	€
	951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVEN S 6 - 10 TRAYS WINDFESTE KAMINÖFEN TECNOINOX GAS 6 - 10 BLECHE	247,00
	Code	Description	€
	951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	184,00
	Code	Description	€
	9032	BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 20 MM	56,00
	9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 40 MM	62,00
	9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 65 MM	69,00
	Code	Description	€
	9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=20MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 20 MM	67,00
	9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 40 MM	74,00
	9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 65 MM	83,00
	Code	Description	€
	091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD VORGEBRATENER EDELSTAHLGITTERKORB	173,00
	Code	Description	€
	091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY EDELSTAHLGRILL GN1 / 1 FÜR HÜHNER	88,00
	Code	Description	€
	091947	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR GEMÜSE	126,00
	Code	Description	€
	091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS EDELSTAHLGRILL FÜR SPIESSE	120,00
	Code	Description	€
	091950	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR FLEISCH UND FISCH	297,00

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	Code 9037	Description GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) VERCHROMTER KÜHLERGRILL (600X400MM)	€ 43,00
	Code 9055	Description GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL GRID EDELSTAHLGRILL GN1 / 1	€ 69,00
	Code 9041	Description TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM GLATTE ALUMINIUMSCHALE 600X400 H = 20MM	€ 63,00
	Code 9045	Description TEGLIA FORATA IN ALLUMINIO 600X400 H=65M M ALUMINUM BAKING TRAY WITH HOLES LOCHBLECH 600X400 H = 65MM	€ 76,00
	Code 951917	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1 ALUMINIUM-WÄRMESPEICHER FÜR PIZZA GN 1/1	€ 296,00
	Code 951933	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION GLATTE TEFLONBESCHICHTETE ALUMINIUMPFANNE MIT WÄRMESPEICHER	€ 315,00
	Code 951934	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION GERIPPTES TEFLON-AUSGEKLEIDETES ALUMINIUM-WÄRMESPEICHERFACH	€ 375,00
	Code 951953	Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINUM TRAY GN1/1 ALUMINIUM TEFLON BESCHICHTETES TABLETT G N1 / 1	€ 149,00
	Code 951954	Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINUM TRAY G N1/1 PERFORIERTE ALUMINIUM-TEFLONSCHALE GN1 / 1	€ 162,00
	Code 961910	Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 MM ALUMINIUM-WÄRMESPEICHER FÜR PIZZA 600 X 400 MM	€ 343,00
	Code 961950	Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON-COATED ALUMINUM TRAY 600X400MM ALUMINIUM TEFLON BESCHICHTETES TABLETT 600X400MM	€ 159,00

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	Code	Description	€
	961951	TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400MM PERFORIERTE ALUMINIUM-TEFLONSCHALE 600X400MM	169,00
	Code	Description	€
	091951	TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES TEFLONBESCHICHTETE ALUMINIUMPFANNE FÜR OMELETTS	187,00
	Code	Description	€
	9046	TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINUM BAGUETTES BAKING TRAY ALUMINIUMPFANNE FÜR BAGUETTES	99,00
	Code	Description	€
	091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 20 MM	109,00
	091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINUM SMOOTH TEFLON COATED TRAY H=40MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 40 MM	126,00
	091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINUM SMOOTH TEFLON COATED TRAY H 65MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H= 65 MM	140,00
	Code	Description	€
	9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM EMAILLIERTE SCHALE GN1 / 1 H = 20 MM	133,00
	9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM EMAILLIERTE SCHALE GN1 / 1 H = 40 MM	146,00
	Code	Description	€
	951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	168,00
	Code	Description	€
	951912	DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	227,00
	Code	Description	€
	951915	DETERGENTE ALCALINO IN TANICA 10LT PER FORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	108,00
	Code	Description	€
	XXXXXS	PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE D'ORDINE OVEN LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE 16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMBI/TECNODUAL/TECNOBAKE MIT AUSNAHME VON 16/20 BACKÖFEN DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	412,00

TECNODUAL XTRA SERIE D

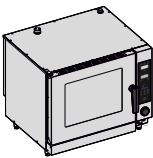
TECNODUAL XTRA SERIE D FORNO COMBINATO ELETTRICO 6 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	962651	EOB06D	8,25	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	80.0	0.90	6.050,00

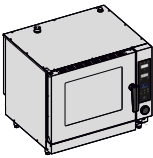
TECNODUAL XTRA SERIE D FORNO COMBINATO ELETTRICO 6 TEGLIE GN1/1 O (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	964653	EOB06DSL	8,25	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	115.5	0.95	7.143,00

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	962653	EOB10D	16,5	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	137.0	1.19	7.396,00

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	964657	EOB10DSL	16,5	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	145.0	1.17	8.494,00

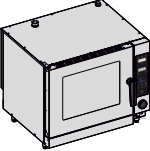
TECNODUAL XTRA SERIE D

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**

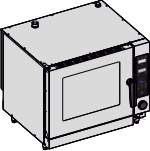
		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		962351	GOB06D	10 + 0,25	220-240 ~ Hz 50/60	95	80	74	113.0	0.90	7.975,00
						<i>Inch</i> 37.4	<i>Inch</i> 31.5	<i>Inch</i> 29.1			

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964353	GOB06DSL	10 + 0,25	220-240 ~ Hz 50/60	95	80	74	130.5	0.93	9.074,00
						<i>Inch</i> 37.4	<i>Inch</i> 31.5	<i>Inch</i> 29.1			

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		962353	GOB10D	19 + 0,5	220-240 ~ Hz 50/60	95	80	102	154.5	1.19	9.729,00
						<i>Inch</i> 37.4	<i>Inch</i> 31.5	<i>Inch</i> 40.2			

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

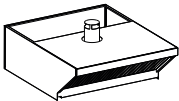
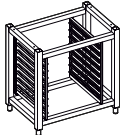
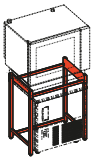
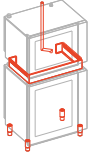
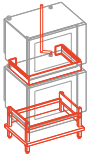
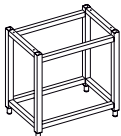
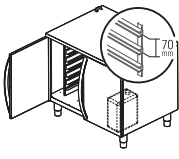
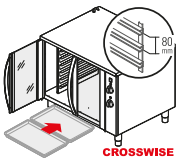
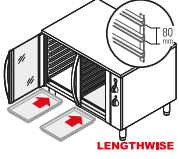
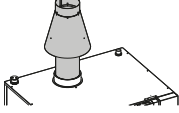
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TECNODUAL XTRA SERIE D GAS-KOMBIDÄMPFER GASTRO-VERSION 10 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTRONISCHER STEUERUNG, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF

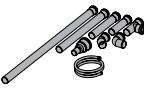
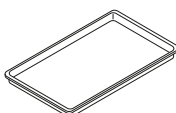
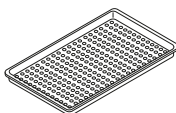
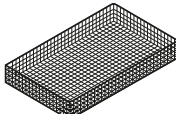
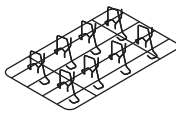
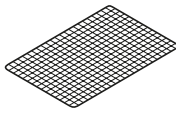
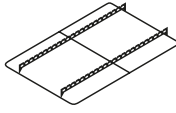
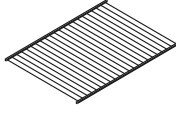
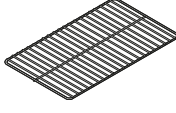
CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
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						<i>Inch</i> 37.4	<i>Inch</i> 31.5	<i>Inch</i> 40.2			

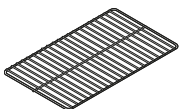
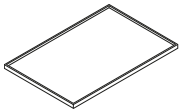
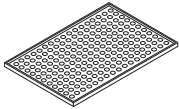
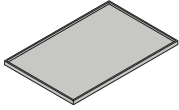
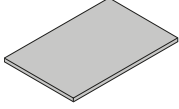
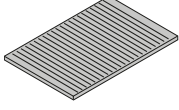
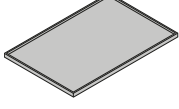
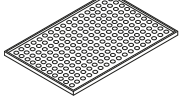
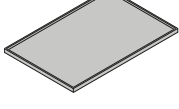
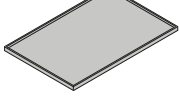
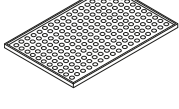
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	Code 961979	Description CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW / CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR / KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOBAKE 5 UND 8 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	€ 2.940,00
	Code 961980	Description BASE PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE GN1/1 BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/1 TRAYS TECNODUAL OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE	€ 911,00
	Code 961981	Description BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERGESTELL FÜR TECNOBAKE UND TECNODUAL ÜBER SCHOCKFROSTER 5 BLECHE	€ 684,00
	Code 961983	Description 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	€ 513,00
	Code 961984	Description KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE / STACKING KIT FOR 2X5 TRAYS AND 2X6 TRAYS ELECTRIC TECNODUAL OVEN / AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE UND 2X6 BLECHE	€ 745,00
	Code 961985	Description BASE PER FORNI TECNODUAL 6 E 10 TEGLIE GN1/1 E TECNOBAKE 5 E 8 TEGLIE 600X400 MM BASE FOR TECNODUAL 6 AND 10 GN1/1 TRAYS OVENS AND TECNOBAKE 5 AND 8 600X400 MM TRAYS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE GN1/1 UND TECNOBAKE 5 UND 8 BLECHE 600X400 MM	€ 701,00
	Code 961937	Description ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA PER TEG LIE GN 1/1 E 600X400 MM / CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS FOR TRAYS GN 1/1 AND 600X400 MM / NEUTRALER SCHRANK MIT TRAYHALTER UND WASCHMITTELHALTER FÜR GEBÄCKOFEN FÜR GN1/1 UND 600X400 MM TABLETTS	€ 2.137,00
	Code 961938	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM / CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) / GÄRSCHRANK (WASSEREINSPRITZUNG) QUER MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM	€ 2.601,00
	Code 961939	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGTHWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM / LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) / GÄRSCHRANK (WASSEREINSPRITZUNG) LÄNGS MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM	€ 3.049,00
	Code 951935	Description CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVEN S 6 - 10 TRAYS WINDFESTE KAMINÖFEN TECNOINOX GAS 6 - 10 BLECHE	€ 247,00

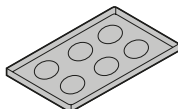
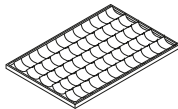
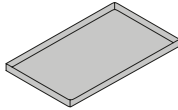
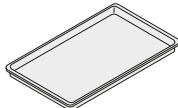
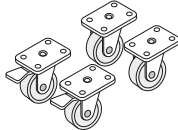
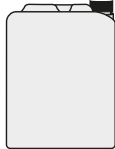
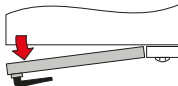
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	Code	Description	€
	951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	184,00
	Code	Description	€
	9032	BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 20 MM	56,00
	9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 40 MM	62,00
	9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 65 MM	69,00
	Code	Description	€
	9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=20MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 20 MM	67,00
	9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 40 MM	74,00
	9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 65 MM	83,00
	Code	Description	€
	091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD VORGEBRATENER EDELSTAHLGITTERKORB	173,00
	Code	Description	€
	091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY EDELSTAHLGRILL GN1 / 1 FÜR HÜHNER	88,00
	Code	Description	€
	091947	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR GEMÜSE	126,00
	Code	Description	€
	091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS EDELSTAHLGRILL FÜR SPIESSE	120,00
	Code	Description	€
	091950	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR FLEISCH UND FISCH	297,00
	Code	Description	€
	9037	GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) VERCHROMTER KÜHLERGRILL (600X400MM)	43,00

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	Code 9055	Description GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL GRID EDELSTAHLGRILL GN1 / 1	€ 69,00
	Code 9041	Description TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM GLATTE ALUMINIUMSCHALE 600X400 H = 20MM	€ 63,00
	Code 9045	Description TEGLIA FORATA IN ALLUMINIO 600X400 H=65M M ALUMINUM BAKING TRAY WITH HOLES LOCHBLECH 600X400 H = 65MM	€ 76,00
	Code 951917	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1 ALUMINIUM-WÄRMESPEICHER FÜR PIZZA GN 1/1	€ 296,00
	Code 951933	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION GLATTE TEFLONBESCHICHTETE ALUMINIUMPFANNE MIT WÄRMESPEICHER	€ 315,00
	Code 951934	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION GERIPPTES TEFLON-AUSGEKLEIDETES ALUMINIUM-WÄRMESPEICHERFACH	€ 375,00
	Code 951953	Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINUM TRAY GN1/1 ALUMINIUM TEFLON BESCHICHTETES TABLETT G N1 / 1	€ 149,00
	Code 951954	Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINUM TRAY G N1/1 PERFORIERTE ALUMINIUM-TEFLONSCHALE GN1 / 1	€ 162,00
	Code 961910	Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 MM ALUMINIUM-WÄRMESPEICHER FÜR PIZZA 600 X 400 MM	€ 343,00
	Code 961950	Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON-COATED ALUMINUM TRAY 600X400MM ALUMINIUM TEFLON BESCHICHTETES TABLETT 600X400MM	€ 159,00
	Code 961951	Description TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400MM PERFORIERTE ALUMINIUM-TEFLONSCHALE 600X400MM	€ 169,00

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	Code	Description	€
	091951	TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETTES TEFLONBESCHICHTETE ALUMINIUMPFANNE FÜR OMELETTES	187,00
	Code	Description	€
	9046	TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINUM BAGUETTES BAKING TRAY ALUMINIUMPFANNE FÜR BAGUETTES	99,00
	Code	Description	€
	091952	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 20 MM	109,00
	091953	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINUM SMOOTH TEFLON COATED TRAY H=40MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 40 MM	126,00
	091954	TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINUM SMOOTH TEFLON COATED TRAY H 65M M GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H= 65 MM	140,00
	Code	Description	€
	9059	TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BACKING TRAY H=20MM EMAILLIERTE SCHALE GN1 / 1 H = 20 MM	133,00
	9060	TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BACKING TRAY H=40MM EMAILLIERTE SCHALE GN1 / 1 H = 40 MM	146,00
	Code	Description	€
	951983	KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	168,00
	Code	Description	€
	951912	DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	227,00
	Code	Description	€
	951915	DETERGENTE ALCALINO IN TANICA 10LT PER F ORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	108,00
	Code	Description	€
	XXXXXXS	PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGIE - DA RICHIEDERE IN FASE D'ORDINE OVEN LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE 16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMBI/TECNODUAL/TECNOBAKE MIT AUSNAHME VON 16/20 BACKÖFEN DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	412,00

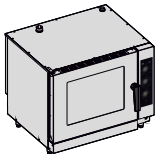
TECNODUAL XTRA SERIE M

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

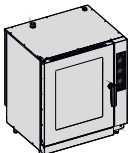
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	961651	EOB06M	8,25	400 3N ~	95	80	74	100.2	0.82	5.231,00
				Hz 50	Inch 37.4	Inch 31.5	Inch 29.1			

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

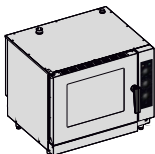
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	961653	EOB10M	16,5	400 3N ~	95	80	102	131.0	1.20	6.356,00
				Hz 50	Inch 37.4	Inch 31.5	Inch 40.2			

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:

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	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	961351	GOB06M	10 + 0,25	230 ~	95	80	74	125.0	1.04	6.804,00
				Hz 50	Inch 37.4	Inch 31.5	Inch 29.1			

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

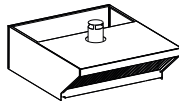
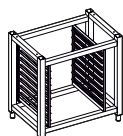
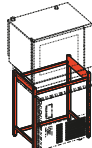
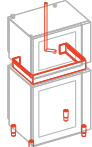
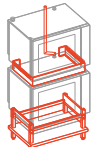
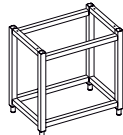
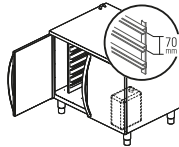
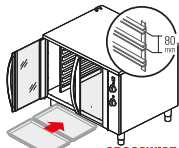
M SERIES TECNODUAL XTRA GAS COMBI STEAMER WITH 10 TRAYS (GN1/1 OR 600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM
TECNODUAL XTRA SERIE M GAS-KOMBIDÄMPFER VERSION 10 BLECHE GN1/1 ODER (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

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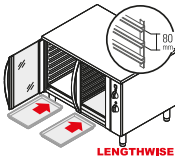
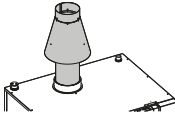
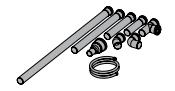
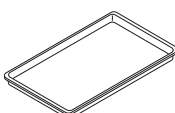
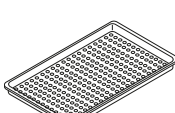
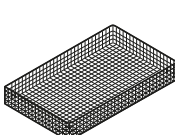
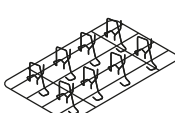
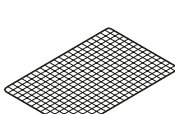
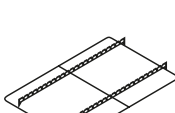
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	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	961353	GOB10M	19 + 0,5	230 ~	95	80	102	147.0	1.17	8.255,00
				Hz 50	Inch 37.4	Inch 31.5	Inch 40.2			

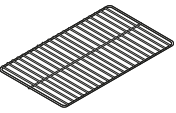
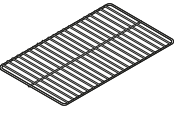
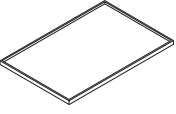
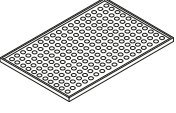
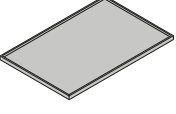
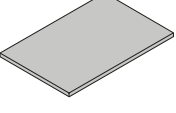
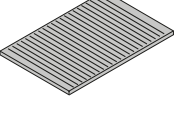
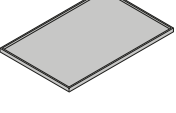
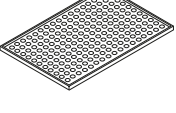
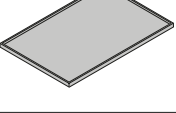
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	Code 961979	Description CAPPA ASPIRANTE A CONDENSAZIONE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE, MOTORE 230V, 50/60HZ, 0.25KW CONDENSING EXTRACTOR HOOD FOR 5 AND 8 TRAYS TECNOBAKE OR 6 AND 10 TRAYS TECNODUAL OVENS, 230V, 50/60HZ, 0.25KW MOTOR KONDENSATIONSHAUBE FÜR KOMBIDÄMPFER TECNOBAKE 5 UND 8 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	€ 2.940,00
	Code 961980	Description BASE PORTATEGLIE PER FORNI TECNODUAL 6 E 10 TEGLIE GN1/1 BASE WITH SIDE RUNNERS FOR 6 AND 10 GN1/ 1 TRAYS TECNODUAL OVENS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 6 UND 10 BLECHE	€ 911,00
	Code 961981	Description BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERGESTELL FÜR TECNOBAKE UND TECNODUAL ÜBER SCHOCKFROSTER 5 BLECHE	€ 684,00
	Code 961983	Description 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	€ 513,00
	Code 961984	Description KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE / STACKING KIT FOR 2X5 TRAYS AND 2X6 TRAYS ELECTRIC TECNODUAL OVEN / AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE UND 2X6 BLECHE	€ 745,00
	Code 961985	Description BASE PER FORNI TECNODUAL 6 E 10 TEGLIE G N1/1 E TECNOBAKE 5 E 8 TEGLIE 600X400 MM BASE FOR TECNODUAL 6 AND 10 GN1/1 TRAY O VENS AND TECNOBAKE 5 AND 8 600X400 MM TRAYS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 5 UND 8 BLECHE GN1/1 UND TECNOBAKE 5 UND 8 BLECHE 600X400 MM	€ 701,00
	Code 961937	Description ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA PER TEG LIE GN 1/1 E 600X400 MM CLOSED CABINET WITH SIDE RUNNERS AND DET ERGENT TANK SUPPORT FOR PASTRY OVENS FOR TRAYS GN 1/1 AND 600X400 MM NEUTRALER SCHRANK MIT TRAYHALTER UND WASCHMITTELHALTER FÜR GEBÄCKOFEN FÜR GN1/1 UND 600X400 MM TABLETS	€ 2.137,00
	Code 961938	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) GÄRSCHRANK (WASSEREINSPRITZUNG) QUER MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400) MM	€ 2.601,00

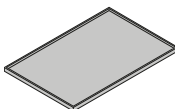
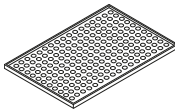
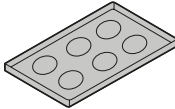
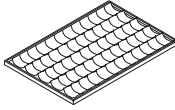
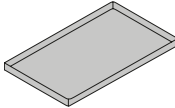
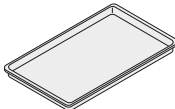
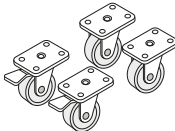
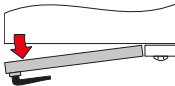
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	Code	Description	€
	961939	ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) GÄRSCHRANK (WASSEREINSPRITZUNG) LÄNGS MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400) MM	3.049,00
	Code	Description	€
	951935	CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVEN S 6 - 10 TRAYS WINDFESTE KAMINÖFEN TECNOINOX GAS 6 - 10 BLECHE	247,00
	Code	Description	€
	951961	KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	184,00
	Code	Description	€
	9032	BACINELLA INOX LISCIA GN1/1 H=20MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=20MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 20 MM	56,00
	9033	BACINELLA INOX LISCIA GN1/1 H=40MM GN1/1 STAINLESS STEEL SMOOTH BAKING TRAY H=40MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 40 MM	62,00
	9034	BACINELLA INOX LISCIA GN1/1 H=65MM GN1/1 SMOOTH STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 GLATTER EDELSTAHLBEHÄLTER H = 65 MM	69,00
	Code	Description	€
	9056	BACINELLA INOX FORATA GN1/1 H=20MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=20MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 20 MM	67,00
	9057	BACINELLA INOX FORATA GN1/1 H=40MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=40MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 40 MM	74,00
	9058	BACINELLA INOX FORATA GN1/1 H=65MM GN1/1 PERFORATED STAINLESS STEEL BAKING TRAY H=65MM GN1 / 1 PERFORIERTER EDELSTAHLBEHÄLTER H = 65 MM	83,00
	Code	Description	€
	091946	CESTELLO INOX IN RETE PRE-FRITTI STAINLESS STEEL MESH BASKET FOR PRE-FRIED FOOD VORGEBRATENER EDELSTAHLGITTERKORB	173,00
	Code	Description	€
	091910	GRIGLIA INOX GN1/1 PER POLLI GN1/1 STAINLESS STEEL BAKING GRID FOR POULTRY EDELSTAHLGRILL GN1 / 1 FÜR HÜHNER	88,00
	Code	Description	€
	091947	GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER VERDURE TEFLON COATED ALUMINUM SPECIAL GRID FOR VEGETABLES SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR GEMÜSE	126,00
	Code	Description	€
	091949	GRIGLIA INOX PER SPIEDINI STAINLESS STEEL BAKING GRID FOR SKEWERS EDELSTAHLGRILL FÜR SPIESSE	120,00

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	Code 091950	Description GRIGLIA ALLUMINIO TEFLONATA SPECIALE PER CARNE E PESCE ALUMINUM TEFLON COATED SPECIAL GRID FOR MEAT AND FISH SPEZIELLER TEFLONBESCHICHTETER ALUMINIUM GRILL FÜR FLEISCH UND FISCH	€ 297,00
	Code 9037	Description GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) VERCHROMTER KÜHLERGRILL (600X400MM)	€ 43,00
	Code 9055	Description GRIGLIA INOX GN1/1 GN1/1 STAINLESS STEEL GRID EDELSTAHLGRILL GN1 / 1	€ 69,00
	Code 9041	Description TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM GLATTE ALUMINIUMSCHALE 600X400 H = 20MM	€ 63,00
	Code 9045	Description TEGLIA FORATA IN ALLUMINIO 600X400 H=65M M ALUMINUM BAKING TRAY WITH HOLES LOCHBLECH 600X400 H = 65MM	€ 76,00
	Code 951917	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE PER PIZZA GN1/1 ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA GN1/1 ALUMINIUM-WÄRMESPEICHER FÜR PIZZA GN 1/1	€ 296,00
	Code 951933	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA LISCIA ALUMINIUM SMOOTH TEFLON COATED TRAY WITH HEAT RETENTION GLATTE TEFLONBESCHICHTETE ALUMINIUMPFANNE MIT WÄRMESPEICHER	€ 315,00
	Code 951934	Description TEGLIA IN ALLUMINIO AD ACCUMULO DI CALORE TEFLONATA RIGATA ALUMINIUM RIBBED TEFLON COATED TRAY WITH HEAT RETENTION GERIPPTES TEFLON-AUSGEKLEIDETES ALUMINIUM-WÄRMESPEICHERFACH	€ 375,00
	Code 951953	Description TEGLIA ALLUMINIO TEFLONATA GN1/1 TEFLON COATED ALUMINUM TRAY GN1/1 ALUMINIUM TEFLON BESCHICHTETES TABLETT G N1 / 1	€ 149,00
	Code 951954	Description TEGLIA ALLUMINIO TEFLONATA FORATA GN1/1 PERFORATED TEFLON COATED ALUMINUM TRAY G N1/1 PERFORIERTE ALUMINIUM-TEFLONSCHALE GN1 / 1	€ 162,00
	Code 961910	Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 MM ALUMINIUM-WÄRMESPEICHER FÜR PIZZA 600 X 400 MM	€ 343,00

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	Code 961950	Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON-COATED ALUMINUM TRAY 600X400MM ALUMINIUM TEFLON BESCHICHTETES TABLETT 600X400MM	€ 159,00
	Code 961951	Description TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400MM PERFORIERTE ALUMINIUM-TEFLONSCHALE 600X400MM	€ 169,00
	Code 091951	Description TEGLIA IN ALLUMINIO TEFLONATA FRITTATINE ALUMINUM TEFLON COATED TRAY FOR EGGS AND OMELETES TEFLONBESCHICHTETE ALUMINIUMPFANNE FÜR OMELETTES	€ 187,00
	Code 9046	Description TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINUM BAGUETTES BAKING TRAY ALUMINIUMPFANNE FÜR BAGUETTES	€ 99,00
	Code 091952	Description TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=20MM ALUMINUM SMOOTH TEFLON COATED TRAY H=20MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 20 MM	€ 109,00
	Code 091953	Description TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=40MM ALUMINUM SMOOTH TEFLON COATED TRAY H=40MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H = 40 MM	€ 126,00
	Code 091954	Description TEGLIA IN ALLUMINIO TEFLONATA LISCIA H=65 MM ALUMINUM SMOOTH TEFLON COATED TRAY H 65MM GLATTE TEFLONBESCHICHTETE ALUMINIUMSCHALE H= 65 MM	€ 140,00
	Code 9059	Description TEGLIA SMALTATA GN1/1 H=20MM GN1/1 ENAMELLED BAKING TRAY H=20MM EMAILLIERTE SCHALE GN1 / 1 H = 20 MM	€ 133,00
	Code 9060	Description TEGLIA SMALTATA GN1/1 H=40MM GN1/1 ENAMELLED BAKING TRAY H=40MM EMAILLIERTE SCHALE GN1 / 1 H = 40 MM	€ 146,00
	Code 951983	Description KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	€ 168,00
	Code 951912	Description DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	€ 227,00
	Code XXXXXXS	Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLE - DA RICHIEDERE IN FASE D'ORDINE OVEN LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE 16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMBI/TECNODUAL/TECNOBAKE MIT AUSNAHME VON 16/20 BACKÖFEN DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	€ 412,00

TAP PASTRY

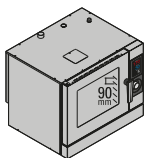
TAP PASTRY

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**

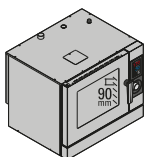
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964613	10,25	380-415 3N~ Hz 50/60	96 Inch 37.8	79,5 Inch 31.1	74 Inch 29.1	134.2	0.96	11.656,00
		EFP05T								

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:

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964616	10,25	380-415 3N~ Hz 50/60	96 Inch 37.8	79,5 Inch 31.1	74 Inch 29.1	134.2	0.96	12.751,00
		EFP05TB								

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964614	20,5	380-415 3N~ Hz 50/60	96 Inch 37.8	79,5 Inch 31.1	102 Inch 40.2	160.0	1.25	15.274,00
		EFP08T								

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:

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964617	20,5	380-415 3N~ Hz 50/60	96 Inch 37.8	79,5 Inch 31.1	102 Inch 40.2	160.0	1.25	16.694,00
		EFP08TB								

TAP PASTRY

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 GAR

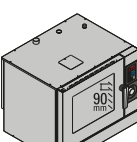
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		964305	GFP05T	13 + 0,5	220-240 ~ Hz 50/60	96 <i>Inch</i> 37.8	87,5 <i>Inch</i> 34.3	74 <i>Inch</i> 29.1	157.4	1.07	13.952,00

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:

		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964307	GFP05TB	13 + 0,5	220-240 ~ Hz 50/60	96 <i>Inch</i> 37.8	87,5 <i>Inch</i> 34.3	74 <i>Inch</i> 29.1	157.4	1.07	15.336,00

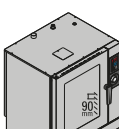
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TAP PASTRY GAS COMBI STEAMER WITH 8 TRAYS (600X400MM), TOUCH SCREEN, DIRECT STEAM, CORE PROBE AND AUTOMATIC WASHING

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

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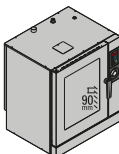
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		964306	GFP08T	23 + 0,5	220-240 ~ Hz 50/60	<i>Inch</i> 37.8	<i>Inch</i> 34.3	<i>Inch</i> 40.2	188.0	1.39	18.256,00

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

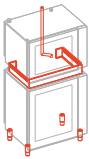
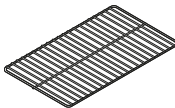
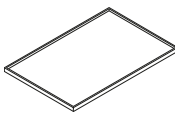
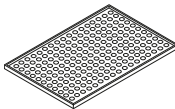
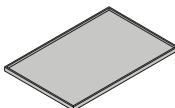
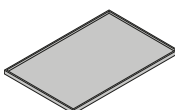
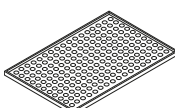
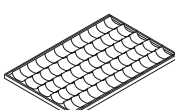
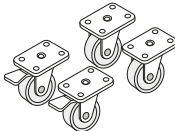
CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964308	GFP08TB	23 + 0,5	220-240 ~ Hz 50/60	96 <i>Inch</i> 37.8	87,5 <i>Inch</i> 34.3	102 <i>Inch</i> 40.2	188.0	1.39	19.928,00

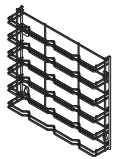
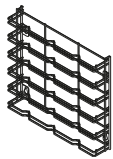
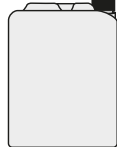
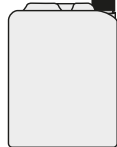
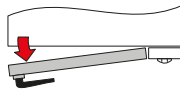
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	Code 961937	Description ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA PER TEG LIE GN 1/1 E 600X400 MM CLOSED CABINET WITH SIDE RUNNERS AND DET ERGENT TANK SUPPORT FOR PASTRY OVENS FOR TRAYS GN 1/1 AND 600X400 MM NEUTRALER SCHRANK MIT TRAYHALTER UND WASCHMITTELHALTER FÜR GEBÄCKOFEN FÜR GN1/1 UND 600X400 MM TABLETTS	€ 2.137,00
	Code 961938	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) GÄRSCHRANK (WASSEREINSPRITZUNG) QUER MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400) MM	€ 2.601,00
	Code 961939	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) GÄRSCHRANK (WASSEREINSPRITZUNG) LÄNGS MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400) MM	€ 3.049,00
	Code 961941	Description BASE CON PORTA TEGLIE PER FORNI TAP PASTRY BASE WITH SIDE RUNNERS FOR TAP PASTRY OVENS UNTERGESTELL FÜR TAP KONDITOREI	€ 1.289,00
	Code 961936	Description CAPPA ASPIRANTE A CONDENSAZIONE PER FORN I PASTICCERIA TAP, MOTORE 230V, 50/60HZ, 0.25KW CONDENSING EXTRACTOR HOOD FOR TAP PASTRY OVENS, 230V, 50/60HZ, 0.25 KW MOTOR KONDENSATIONSHAUBE FÜR GEBÄCKOFENHITZER, MOTOR 230 V, 50/60 HZ, 0,25 KW	€ 3.077,00
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	€ 184,00
	Code 961944	Description KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TAP 2X5 TEGLIE STACKING KIT FOR 2X5 TRAYS TAP PASTRY ELECTRIC OVEN STAPELKIT FÜR ELEKTRISCHE HAHNÖFEN 2X5 TABLETTS	€ 836,00
	Code 961945	Description KIT SOVRAPPOSIZIONE PER FORNI TAP PASTRY ELETTRICI 1X5 TEGLIE E 1X8 TEGLIE STACKING KIT FOR 1X5 TRAYS AND 1X8 TRAYS TAP PASTRY ELECTRIC OVENS STAPELKIT FÜR ELEKTRISCHE BACKÖFEN 1 X 5 TABLETTS UND 1X8 TABLETTS TAP KONDITOREI	€ 513,00
	Code 961956	Description KIT SOVRAPPOSIZIONE PER FORNI GAS TAP PASTRY 1X5 E 1X5 TEGLIE STACKING KIT FOR 1X5 AND 1X5 TRAYS GAS TAP PASTRY OVENS STAPELKIT FÜR GASHAHN-BACKÖFEN 1X5 UND 1 X 5 TAP KONDITOREI	€ 995,00

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	Code 961957	Description KIT SOVRAPPOSIZIONE PER FORNI GAS TAP PASTRY 1X8 E 1X5 TEGLIE STACKING KIT FOR 1X8 AND 1X5 TRAYS GAS TAP PASTRY OVENS STAPELKIT FÜR GASHAHN-BACKÖFEN 1X8 UND 1 X 5 TABLETTS TAP KONDITOREI	€ 669,00
	Code 9037	Description GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) VERCHROMTER KÜHLERGRILL (600X400MM)	€ 43,00
	Code 9041	Description TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM GLATTE ALUMINIUMSCHALE 600X400 H = 20MM	€ 63,00
	Code 9045	Description TEGLIA FORATA IN ALLUMINIO 600X400 H=65M M ALUMINUM BAKING TRAY WITH HOLES LOCHBLECH 600X400 H = 65MM	€ 76,00
	Code 961910	Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 MM ALUMINIUM-WÄRMESPEICHER FÜR PIZZA 600 X 400 MM	€ 343,00
	Code 961950	Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON-COATED ALUMINUM TRAY 600X400MM ALUMINIUM TEFLON BESCHICHTETES TABLETT 600X400MM	€ 159,00
	Code 961951	Description TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400MM PERFORIERTE ALUMINIUM-TEFLONSCHALE 600X400MM	€ 169,00
	Code 9046	Description TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINUM BAGUETTES BAKING TRAY ALUMINIUMPFANNE FÜR BAGUETTES	€ 99,00
	Code 951945	Description KIT RUOTE PER BASE FORNO WHEEL KIT FOR OVEN BASES RADSATZ FÜR OFENBODEN	€ 193,00
	Code 961912	Description COPPIA REGGITEGLIE 6 TEGLIE PASSO 70MM PER EFP05 PAIR OF 6X70MM SPACED SIDE RUNNERS FOR EFP05 PAAR 6 TABLETHALTER 70MM FÜR EFP05	€ 203,00
	Code 961913	Description COPPIA REGGITEGLIE 10 TEGLIE PASSO 70MM PER EFP08 PAIR OF 10 TRAYS 70MM SPACED SIDE RUNNERS FOR EFP08 PAAR 10 BACKBLECH PITCH 70MM FÜR EFP08	€ 271,00

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	Code	Description	€
	961946	COPPIA REGGITEGLIE 6 TEGLIE GN1/1 E 600X 400MM PASSO 70MM PER EFP05T PAIR OF 6X70MM SPACED SIDE RUNNERS FOR EFP05T - SUITABLE FOR GN1/1 AND 600X400 T RAYS - ONLY FOR EFP05T PAAR VON 6 FACHEN GN1 / 1 UND 600X400MM PITCH 70MM FÜR EFP05T	285,00
	961947	COPPIA REGGITEGLIE 10 TEGLIE GN1/1 E 600 X400MM PASSO 70MM PER EFP08T PAIR OF 10X70MM SPACED SIDE RUNNERS -SUITABLE FOR GN1/1 AND 600X400 TRAYS - ONLY FOR EFP08T PAAR VON 10 TRAYS GN1 / 1 UND 600X400MM PITCH 70MM FÜR EFP08T	369,00
	Code	Description	€
	951950	SONDA AL CUORE AD AGO PER SOTTOVUOTO NEEDLE CORE PROBE FOR SOUSVIDE COOKING NADELKERNSONDE FÜR VAKUUM	341,00
	Code	Description	€
	951915	DETERGENTE ALCALINO IN TANICA 10LT PER F ORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	108,00
	951947	DISINCROSTANTE BOILER 10LT BOILER DESCALER 10LT ENTKALKER BOILER 10LT	139,00
	Code	Description	€
	TXXXXXS	PORTA FORNO TAP AD APERTURA SINISTRA ESCLUSI FORNI 16/20 TEGLIE DA RICHIEDE- RE IN FASE D'ORDINE TAP OVEN - LEFT OPENING DOOR EXCEPT 16/20 TRAYS OVENS TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR MIT AUSNAHME VON 16/20 TAP BACKÖFEN, DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	543,00

TECNOBAKE NEXT

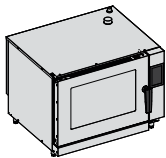
TECNOBAKE NEXT FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM TOUCH SCREN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964650	8,25	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	127.5	1.05	8.268,00
		EOP05TSL								

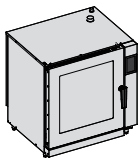
TECNOBAKE NEXT FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 8 TEGLIE (600X400)MM CON TOUCH SCREEN TOUCH SCREEN, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964654	16,5	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	142.5	1.19	10.600,00
		EOP08TSL								

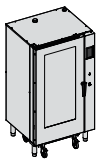
TECNOBAKE NEXT FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO -CARRELLO PORTATEGLIE PASTICCERIA - COMPATIBILE CON CARRELLO GN 1/1 20 TEGLIE

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

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964659	41	380-415 3N~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	300.0	2.47	22.091,00
		EOP16TSL								

TECNOBAKE NEXT FORNO COMBINATO ELETTRICO 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 ELECTRIC 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 ELEKTRO-KOMBIDÄMPFER KONDITOREI-VERSION 16 BLECHE (600X400)MM MIT ELEKTRONISCHER STEUERUNG, BOILER, PROGRAMMIERBAREN REZEPTEN, AUTOMATISCHER SPÜLUNG UND DIREKTDAMPF - MIT SERVIERWAGEN FÜR BLECHE 600X400 MM - KOMPATIBEL MIT 20 BLECH-WAGEN

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964662	41	380-415 3N~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	324.0	2.47	24.380,00
		EOP16TSLB								

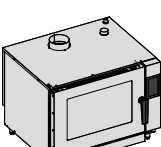
TECNOBAKE NEXT

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 AND DIRECT STEAM

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

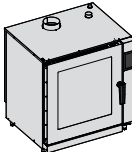
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		964350	GOP05TSL	10 + 0,25	220-240 ~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	113.0	0.90	9.222,00

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 AND DIRECT STEAM

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

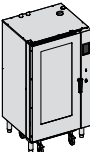
		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964354	GOP08TSL	19 + 0,5	220-240 ~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	167.0	1.33	11.491,00

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

NEXT TECNOBAKE GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), ELECTRONIC CONTROL, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM - COMPATIBLE WITH GN 1/1 20 TRAYS TROLLEY

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

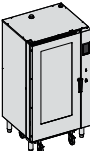
		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964359	GOP16TSL	47	220-240 ~ Hz 50/60	100 Inch 39.4	94 Inch 37.0	188 Inch 74.0	350.0	2.47	24.557,00

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

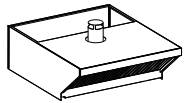
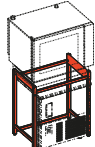
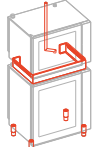
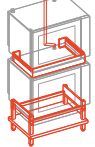
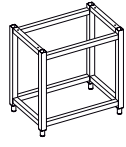
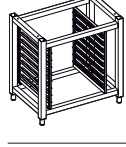
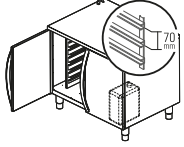
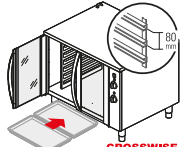
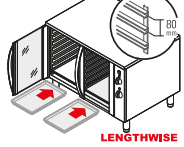
TECNOBAKE NEXT GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), TOUCH SCREEN, BOILER, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM WITH PASTRY TRAY RACK TROLLEY - COMPATIBLE WITH 20 TRAY GN1/1 TROLLEY

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

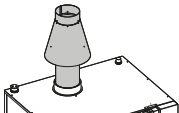
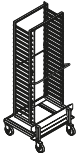
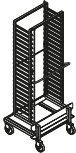
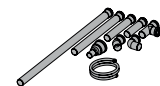
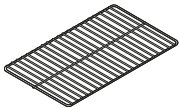
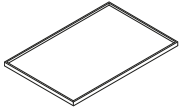
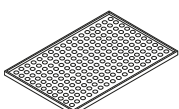
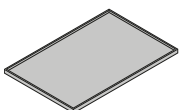
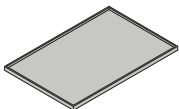
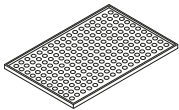
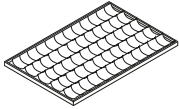
CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964362	GOP16TSLB	47	220-240 ~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	374.0	2.47	28.897,00

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	Code 961979	Description 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 5 UND 8 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	€ 2.940,00
	Code 961981	Description BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERGESTELL FÜR TECNOBAKE UND TECNODUAL ÜBER SCHOCKFROSTER 5 BLECHE	€ 684,00
	Code 961983	Description 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	€ 513,00
	Code 961984	Description KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE / STACKING KIT FOR 2X5 TRAYS AND 2X6 TRAYS ELECTRIC TECNODUAL OVEN / AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE UND 2X6 BLECHE	€ 745,00
	Code 961985	Description BASE PER FORNI TECNODUAL 6 E 10 TEGLIE G N1/1 E TECNOBAKE 5 E 8 TEGLIE 600X400 MM BASE FOR TECNODUAL 6 AND 10 GN1/1 TRAY OVENS AND TECNOBAKE 5 AND 8 600X400 MM TRAYS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 5 UND 8 BLECHE GN1/1 UND TECNOBAKE 5 UND 8 BLECHE 600X400 MM	€ 701,00
	Code 961986	Description BASE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE BASES FOR 5 AND 8-TRAY TECNOBAKE OVENS OR 6 OR 10-TRAY TECNODUAL OVENS UNTERBAU FÜR KOMBIDÄMPFER TECNOBAKE 5 UND 8 BLECHE ODER TECNODUAL 6 UND 10 BLECHE	€ 861,00
	Code 961937	Description ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA PER TEGLIE GN 1/1 E 600X400 MM / CLOSED CABINET WITH SIDE RUNNERS AND DETERGENT TANK SUPPORT FOR PASTRY OVENS FOR TRAYS GN 1/1 AND 600X400 MM / NEUTRALER SCHRANK MIT TRAYHALTER UND WASCHMITTELHALTER FÜR GEBÄCKOFEN FÜR GN1/1 UND 600X400 MM TABLETS	€ 2.137,00
	Code 961938	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM / CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) / GÄRSCHRANK (WASSEREINSPRITZUNG) QUER MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM	€ 2.601,00
	Code 961939	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGTHWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM / LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) / GÄRSCHRANK (WASSEREINSPRITZUNG) LÄNGS MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM	€ 3.049,00

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	Code 951935	Description CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVEN S 6 - 10 TRAYS WINDFESTE KAMINÖFEN TECNOINOX GAS 6 - 10 BLECHE	€ 247,00
	Code 951942	Description CARRELLO 20 TEGLIE GN1/1 20XGN1/1 TRAYS RACK TROLLEY WAGEN 20 BLECHE GN 1/1	€ 2.156,00
	Code 961942	Description CARRELLO 16 TEGLIE (600X400)MM 16X(600X400)MM TRAYS RACK TROLLEY WAGEN 16 BLECHE 600X400 MM	€ 2.183,00
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	€ 184,00
	Code 9037	Description GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) VERCHROMTER KÜHLERGRILL (600X400MM)	€ 43,00
	Code 9041	Description TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM GLATTE ALUMINIUMSCHALE 600X400 H = 20MM	€ 63,00
	Code 9045	Description TEGLIA FORATA IN ALLUMINIO 600X400 H=65M M ALUMINUM BAKING TRAY WITH HOLES LOCHBLECH 600X400 H = 65MM	€ 76,00
	Code 961910	Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 MM ALUMINIUM-WÄRMESPEICHER FÜR PIZZA 600 X 400 MM	€ 343,00
	Code 961950	Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON-COATED ALUMINUM TRAY 600X400MM ALUMINIUM TEFLON BESCHICHTETES TABLETT 600X400MM	€ 159,00
	Code 961951	Description TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400MM PERFORIERTE ALUMINIUM-TEFLONSCHALE 600X400MM	€ 169,00
	Code 9046	Description TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINUM BAGUETTES BAKING TRAY ALUMINIUMPFANNE FÜR BAGUETTES	€ 99,00

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	Code 951983	Description KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	€ 168,00
	Code 951912	Description DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	€ 227,00
	Code 951915	Description DETERGENTE ALCALINO IN TANICA 10LT PER F ORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	€ 108,00
	Code 951947	Description DISINCROSTANTE BOILER 10LT BOILER DESCALER 10LT ENTKALKER BOILER 10LT	€ 139,00
	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	€ 1022,00
	Code XXXXXXS	Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE D'ORDINE OVEN LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE 16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMBI/TECNODUAL/TECNOBAKE MIT AUSNAHME VON 16/20 BACKÖFEN DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	€ 412,00

TECNOBAKE XTRA SERIE D

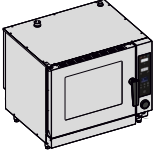
TECNOBAKE XTRA SERIE D FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	962650	EOP05D	8,25	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	107.0	0.94	5.985,00

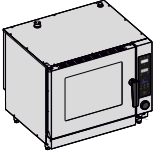
TECNOBAKE XTRA SERIE D FORNO COMBINATO ELETTRICO VERSIONE PASTICCERIA 5 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	964651	EOP05DSL	8,25	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	114.0	0.93	7.065,00

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	962652	EOP08D	16,5	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	104 <i>Inch</i> 40.9	134.0	1.19	7.329,00

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	964655	EOP08DSL	16,5	380-415 3N~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	142.5	1.19	8.417,00

TECNOBAKE XTRA SERIE D

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

TECNOBAKE D SERIES ELECTRIC PASTRY OVEN, DIRECT STEAM, ELECTRONIC CONTROL, PROGRAMMABLE, 16 TRAYS RACK TROLLEY FOR (600X400)MM TRAYS WITH CORE PROBE, AUTOMATIC WASHING, 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 - KOMPATIBEL MIT 20 BLECH-WAGEN

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964658	EOP16DSL	41	380-415 3N~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	300.0	2.47	20.097,00

TECNOBAKE XTRA SERIE D FORNO COMBINATO ELETTRICO 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 ELECTRIC 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 ELEKTRO-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:

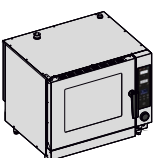
	 	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964661	EOP16DSLB	41	380-415 3N~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	324.0	2.47	22.316,00

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**

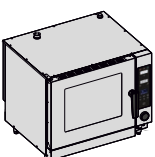
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		962350	GOP05D	10 + 0,25	220-240 ~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	113.0	0.90

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964351	GOP05DSL	10 + 0,25	220-240 ~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	74 <i>Inch</i> 29.1	113.0	0.90	8.976,00

TECNOBAKE XTRA SERIE D

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		962352	GOP08D	19 + 0,5	220-240 ~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	152.5	1.19	9.639,00

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964355	GOP08DSL	19 + 0,5	220-240 ~ Hz 50/60	95 <i>Inch</i> 37.4	80 <i>Inch</i> 31.5	102 <i>Inch</i> 40.2	158.8	1.13	10.726,00

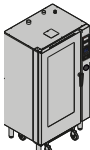
TECNOBAKE XTRA SERIE D FORNO COMBINATO GAS VERSIONE PASTICCERIA 16 TEGLIE (600X400)MM CON CONTROLLO ELETTRONICO, RICETTE PROGRAMMABILI, LAVAGGIO AUTOMATICO E VAPORE DIRETTO - CON CARRELLO PORTATEGLIE PASTICCERIA - COMPATIBILE CON CARRELLO 20 TEGLIE GN1/1

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CE

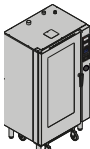
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		964358	GOP16DSL	47	220-240 ~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	350.0	2.47	22.493,00

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 TEG

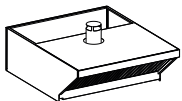
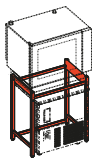
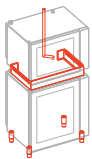
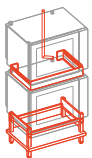
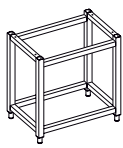
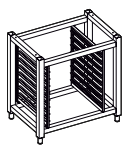
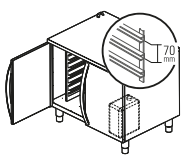
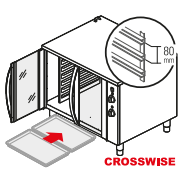
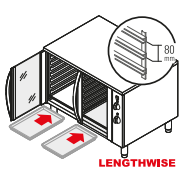
D SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), ELECTRONIC CONTROL, BOILER, PROGRAMMABLE RECIPES, AUTOMATIC WASHING WITH PASTRY TRAY RACK TROLLEY - COMPATIBLE WITH 20 TRAY GN1/1 TROLLEY

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

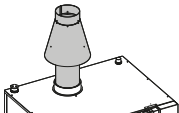
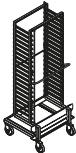
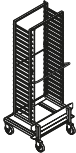
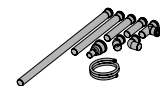
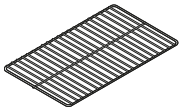
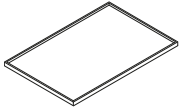
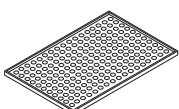
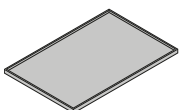
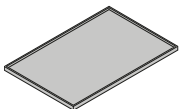
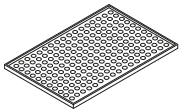
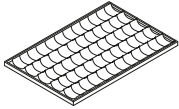
CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

		Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		964361	GOP16DSLb	47	220-240 ~ Hz 50/60	100 <i>Inch</i> 39.4	94 <i>Inch</i> 37.0	188 <i>Inch</i> 74.0	374.0	2.47	26.833,00

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	Code 961979	Description 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 5 UND 8 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	€ 2.940,00
	Code 961981	Description BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE / BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER / UNTERGESTELL FÜR TECNOBAKE UND TECNODUAL ÜBER SCHOCKFROSTER 5 BLECHE	€ 684,00
	Code 961983	Description 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	€ 513,00
	Code 961984	Description KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE / STACKING KIT FOR 2X5 TRAYS AND 2X6 TRAYS ELECTRIC TECNODUAL OVEN / AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE UND 2X6 BLECHE	€ 745,00
	Code 961985	Description BASE PER FORNI TECNODUAL 6 E 10 TEGLIE G N1/1 E TECNOBAKE 5 E 8 TEGLIE 600X400 MM / BASE FOR TECNODUAL 6 AND 10 GN1/1 TRAY OVENS AND TECNOBAKE 5 AND 8 600X400 MM TRAYS / UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 5 UND 8 BLECHE GN1/1 UND TECNOBAKE 5 UND 8 BLECHE 600X400 MM	€ 701,00
	Code 961986	Description BASE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE / BASES FOR 5 AND 8-TRAY TECNOBAKE OVENS OR 6 OR 10-TRAY TECNODUAL OVENS / UNTERBAU FÜR KOMBIDÄMPFER TECNOBAKE 5 UND 8 BLECHE ODER TECNODUAL 6 UND 10 BLECHE	€ 861,00
	Code 961937	Description ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA PER TEG LIE GN 1/1 E 600X400 MM / CLOSED CABINET WITH SIDE RUNNERS AND DET ERGENT TANK SUPPORT FOR PASTRY OVENS FOR TRAYS GN 1/1 AND 600X400 MM / NEUTRALER SCHRANK MIT TRAYHALTER UND WASCHMITTELHALTER FÜR GEBÄCKOFEN FÜR GN1/1 UND 600X400 MM TABLETTS	€ 2.137,00
	Code 961938	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM / CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) / GÄRSCHRANK (WASSEREINSPRITZUNG) QUER MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM	€ 2.601,00
	Code 961939	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM / LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) / GÄRSCHRANK (WASSEREINSPRITZUNG) LÄNGS MIT GLA-STÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM	€ 3.049,00

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	Code 951935	Description CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVEN S 6 - 10 TRAYS WINDFESTE KAMINÖFEN TECNOINOX GAS 6 - 10 BLECHE	€ 247,00
	Code 951942	Description CARRELLO 20 TEGLIE GN1/1 20XGN1/1 TRAYS RACK TROLLEY WAGEN 20 BLECHE GN 1/1	€ 2.156,00
	Code 961942	Description CARRELLO 16 TEGLIE (600X400)MM 16X(600X400)MM TRAYS RACK TROLLEY WAGEN 16 BLECHE 600X400 MM	€ 2.183,00
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	€ 184,00
	Code 9037	Description GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) VERCHROMTER KÜHLERGRILL (600X400MM)	€ 43,00
	Code 9041	Description TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM GLATTE ALUMINIUMSCHALE 600X400 H = 20MM	€ 63,00
	Code 9045	Description TEGLIA FORATA IN ALLUMINIO 600X400 H=65M M ALUMINUM BAKING TRAY WITH HOLES LOCHBLECH 600X400 H = 65MM	€ 76,00
	Code 961910	Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 MM ALUMINIUM-WÄRMESPEICHER FÜR PIZZA 600 X 400 MM	€ 343,00
	Code 961950	Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON-COATED ALUMINUM TRAY 600X400MM ALUMINIUM TEFLON BESCHICHTETES TABLETT 600X400MM	€ 159,00
	Code 961951	Description TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400MM PERFORIERTE ALUMINIUM-TEFLONSCHALE 600X400MM	€ 169,00
	Code 9046	Description TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINUM BAGUETTES BAKING TRAY ALUMINIUMPFANNE FÜR BAGUETTES	€ 99,00

ACCESSORI | ACCESSORIES | ZUBEHÖRE

	Code 951983	Description KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	€ 168,00
	Code 951912	Description DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	€ 227,00
	Code 951915	Description DETERGENTE ALCALINO IN TANICA 10LT PER F ORNI ALKALINE DETERGENT TANK 10LT FOR OVENS ALKALINWASCHMITTEL IM 10LT-TANK FÜR ÖFEN	€ 108,00
	951947	DISINCROSTANTE BOILER 10LT BOILER DESCALER 10LT ENTKALKER BOILER 10LT	139,00
	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	€ 1022,00
	Code XXXXXXS	Description PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE D'ORDINE OVEN LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE 16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMBI/TECNODUAL/TECNOBAKE MIT AUSNAHME VON 16/20 BACKÖFEN DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	€ 412,00

TECNOBAKE XTRA SERIE M

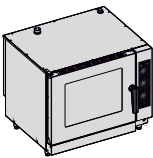
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M SERIES XTRA TECNOBAKE ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m²	€
	961650	EOP05M	8,25	400 3N ~ Hz 50	90 Inch 35.4	80 Inch 31.5	74 Inch 29.1	116.0	1.14	5.191,00

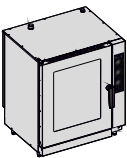
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M SERIES XTRA TECNOBAKE ELECTRIC COMBI STEAMER (PASTRY VERSION) WITH 8 TRAYS (600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CB LVD CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m²	€
	961652	EOP08M	16,5	400 3N ~ Hz 50	90 Inch 35.4	80 Inch 31.5	102 Inch 40.2	146.2	1.35	6.283,00

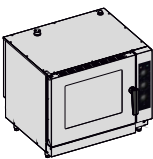
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M SERIES TECNOBAKE XTRA GAS COMBI STEAMER (PASTRY VERSION) WITH 5 TRAYS (600X400MM), ELECTROMECHANICAL CONTROL AND DIRECT STEAM

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m²	€
	961350	GOP05M	10 + 0,25	230 ~ Hz 50	95 Inch 37.4	80 Inch 31.5	74 Inch 29.1	116.0	0.95	6.738,00

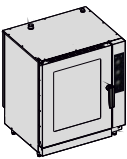
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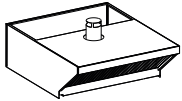
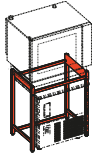
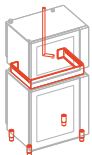
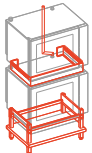
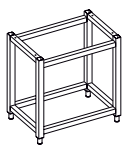
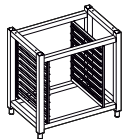
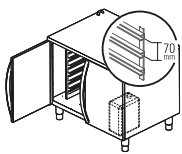
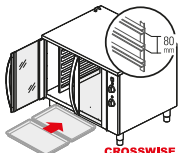
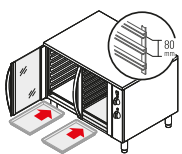
TECNOBAKE XTRA SERIE M GAS-KOMBIDÄMPFER KONDITOREI-VERSION 8 BLECHE (600X400)MM MIT ELEKTROMECHANISCHER STEUERUNG UND DIREKTDAMPF

CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

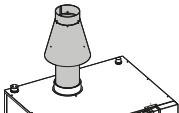
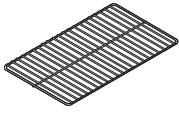
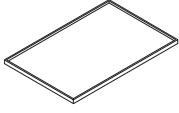
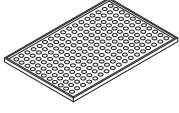
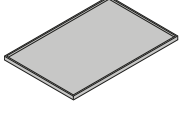
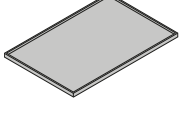
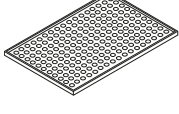
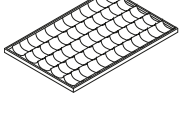
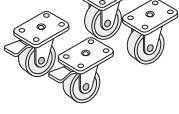
CE

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m²	€
	961352	GOP08M	19 + 0,5	230 ~ Hz 50	95 Inch 37.4	80 Inch 31.5	102 Inch 40.2	146.0	1.20	8.189,00

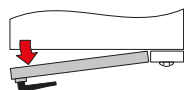
ACCESSORI | ACCESSORIES | ZUBEHÖRE

	Code 961979	Description 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 5 UND 8 BLECHE GN 1/1, MOTOR 230V, 50/60HZ, 0.25KW	€ 2.940,00
	Code 961981	Description BASE PER FORNI TECNOBAKE E TECNODUAL SU ABBATTITORE 5 TEGLIE BASE FOR TECNOBAKE AND TECNODUAL OVENS ON A 5 TRAYS BLAST FREEZER UNTERGESTELL FÜR TECNOBAKE UND TECNODUAL ÜBER SCHOCKFROSTER 5 BLECHE	€ 684,00
	Code 961983	Description 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	€ 513,00
	Code 961984	Description KIT SOVRAPPOSIZIONE PER FORNI ELETTRICI TECNOBAKE 2X5 TEGLIE O TECNODUAL 2X6 TEGLIE / STACKING KIT FOR 2X5 TRAYS AND 2X6 TRAYS ELECTRIC TECNODUAL OVEN / AUFBAUSET FÜR ELEKTRO-KOMBIDÄMPFER TECNOBAKE 2X5 BLECHE UND 2X6 BLECHE	€ 745,00
	Code 961985	Description BASE PER FORNI TECNODUAL 6 E 10 TEGLIE G N1/1 E TECNOBAKE 5 E 8 TEGLIE 600X400 MM BASE FOR TECNODUAL 6 AND 10 GN1/1 TRAY OVENS AND TECNOBAKE 5 AND 8 600X400 MM TRAYS UNTERBAU MIT BLECHHALTERUNG FÜR KOMBIDÄMPFER TECNODUAL 5 UND 8 BLECHE GN1/1 UND TECNOBAKE 5 UND 8 BLECHE 600X400 MM	€ 701,00
	Code 961986	Description BASE PER FORNI TECNOBAKE 5 E 8 TEGLIE O TECNODUAL 6 E 10 TEGLIE BASES FOR 5 AND 8-TRAY TECNOBAKE OVENS OR 6 OR 10-TRAY TECNODUAL OVENS UNTERBAU FÜR KOMBIDÄMPFER TECNOBAKE 5 UND 8 BLECHE ODER TECNODUAL 6 UND 10 BLECHE	€ 861,00
	Code 961937	Description ARMADIO NEUTRO CON PORTA TEGLIE E PORTA DETERGENTE PER FORNI PASTICCERIA PER TEG LIE GN 1/1 E 600X400 MM / CLOSED CABINET WITH SIDE RUNNERS AND DET ERGENT TANK SUPPORT FOR PASTRY OVENS FOR TRAYS GN 1/1 AND 600X400 MM / NEUTRALER SCHRANK MIT TRAYHALTER UND WASCHMITTELHALTER FÜR GEBÄCKOFEN FÜR GN1/1 UND 600X400 MM TABLETTS	€ 2.137,00
	Code 961938	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM / CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) / GÄRSCHRANK (WASSEREINSPRITZUNG) QUER MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM	€ 2.601,00
	Code 961939	Description ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGHTWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM / LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM) / GÄRSCHRANK (WASSEREINSPRITZUNG) LÄNGS MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM	€ 3.049,00

ACCESSORI | ACCESSORIES | ZUBEHÖRE

	Code 951935	Description CAMINO ANTIVENTO FORNI TECNOCOMBI A GAS 6-10 TEGLIE DRAUGHT DIVERTER FOR TECNOCOMBI GAS OVEN S 6 - 10 TRAYS WINDFESTE KAMINÖFEN TECNOINOX GAS 6 - 10 BLECHE	€ 247,00
	Code 951961	Description KIT TUBI E RACCORDI PER CARICO E SCARICO ACQUA FORNI PIPING KIT FOR WATER INLET AND OUTLET KIT MIT ROHREN UND FORMSTÜCKEN ZUM BE- UND ENTLADEN VON OFENWASSER	€ 184,00
	Code 9037	Description GRIGLIA CROMATA (600X400MM) CHROME-PLATED GRID (600X400MM) VERCHROMTER KÜHLERGRILL (600X400MM)	€ 43,00
	Code 9041	Description TEGLIA LISCIA IN ALLUMINIO 600X400 H=20MM ALUMINIUM SMOOTH BAKING TRAY 600X400 H=20MM GLATTE ALUMINIUMSCHALE 600X400 H = 20MM	€ 63,00
	Code 9045	Description TEGLIA FORATA IN ALLUMINIO 600X400 H=65M M ALUMINUM BAKING TRAY WITH HOLES LOCHBLECH 600X400 H = 65MM	€ 76,00
	Code 961910	Description TEGLIA AD ACCUMULO CALORE IN ALLUMINIO PER PIZZA 600X400 MM ALUMINUM TRAY WITH HEAT RETENTION FOR PIZZA 600X400 MM ALUMINIUM-WÄRMESPEICHER FÜR PIZZA 600 X 400 MM	€ 343,00
	Code 961950	Description TEGLIA ALLUMINIO TEFLONATA 600X400MM TEFLON-COATED ALUMINUM TRAY 600X400MM ALUMINIUM TEFLON BESCHICHTETES TABLETT 600X400MM	€ 159,00
	Code 961951	Description TEGLIA ALLUMINIO TEFLONATA FORATA 600X400MM PERFORATED TEFLON-COATED ALUMINUM TRAY 600X400MM PERFORIERTE ALUMINIUM-TEFLONSCHALE 600X400MM	€ 169,00
	Code 9046	Description TEGLIA IN ALLUMINIO PER BAGUETTE ALUMINUM BAGUETTES BAKING TRAY ALUMINIUMPFANNE FÜR BAGUETTES	€ 99,00
	Code 951983	Description KIT RUOTE PER BASE FORNO WHEELS KIT FOR OVENS BASE RADSATZ FÜR OFENBODEN	€ 168,00
	Code 951912	Description DOCCIA LATERALE ESTERNA EXTERNAL SHOWER AUSSENDUSCHE	€ 227,00

ACCESSORI | ACCESSORIES | ZUBEHÖRE



Code	Description	€
XXXXXXS	PORTA FORNO AD APERTURA SINISTRA TECNOCOMBI/TECNODUAL/TECNOBAKE ESCLUSI FORNI 16/20 TEGLIE - DA RICHIEDERE IN FASE D'ORDINE OVEN LEFT OPENING DOOR TECNOCOMBI/TECNODUAL/TECNOBAKE 16/20 TRAYS OVENS EXCLUDED TO BE REQUESTED WHEN ORDERING LINKS ÖFFNENDE OFENTÜR TECNOCOMBI/TECNODUAL/TECNOBAKE MIT AUSNAHME VON 16/20 BACKÖFEN DIE BEI DER BESTELLUNG ANGEFORDERT WERDEN MÜSSEN	412,00

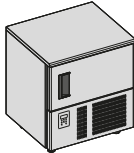
ABBATTITORI | BLAST FREEZERS | SCHOCKFROSTERN

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	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		951607	1,05	230 ~	80	70	90	107.0	0.75	6.036,00
				Hz 50	Inch 31.5	Inch 27.6	Inch 35.4			
		ATB05								

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**

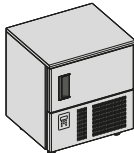
		Code	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		951608	1,65	230 ~	80	78	170	165.0	1.41	10.285,00
				Hz 50	Inch 31.5	Inch 30.7	Inch 66.9			

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

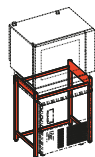
2-CYCLE BLAST CHILLER - 5 TRAYS (GN1/1), WITH CORE PROBE FOR TECNOCOMPACT

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

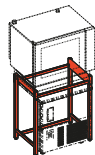
CERTIFICATO/CERTIFICATED/ZERTIFIKAT:

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
		951671	0,71	230 ~	52	85	88	87.0	0.60	6.646,00
				Hz 50	Inch 20.5	Inch 33.5	Inch 34.6			
		ATB05R								

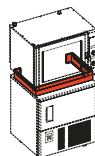
ACCESSORI | ACCESSORIES | ZUBEHÖRE



Code	Description	€
951991	BASE PER FORNI ELETTRICI TECNOCOMBI SU ABBATTITORE 5 TEGLIE BASE FOR TECNOCOMBI OVENS ON 5 TRAYS BLAST CHILLER STAPELKIT FÜR TECNOCOMBI ELEKTROÖFEN AUF 5 BLECHE SCHOCKFROSTER	579,00



Code	Description	€
951951	BASE PER FORNI ELETTRICI TAP GN1/1 PER INSERIMENTO ABBATTITORE 5 TEGLIE BASE FOR GN1/1 ELECTRIC TAP SUITABLE FOR INSERTING 5 TRAYS BLAST FREEZER UNTERGESTELL FÜR ELEKTRISCHE TAP GN 1/1 ÜBER SCHOCKFROSTER 5 BLECHE	705,00
961948	BASE PER FORNI PASTICCERIA TAP PER INSERIMENTO ABBATTITORE 5 TEGLIE BASE FOR TAP PASTRY OVENS ON A 5 TRAYS BLAST FREEZER UNTERGESTELL FÜR ELEKTRISCHE TAP KONDITO REI ÜBER SCHOCKFROSTER 5 BLECHE	714,00



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 TRAYS TECNOCOMBI OVENS ON 5 TRAYS BLAST FREEZERS ÜBERLAPPENDES ELEMENT FÜR TECNOCOMBI-ÖFEN 6 UND 10 TABLETTS GN1 / 1 AUF SCHNELLKÜHLERN 5 TABLETTS	112,00
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 ÜBER SCHOCKFROSTER 5 BLECHE	112,00

ARMADI CALDI E UMIDIFICATI
| WARM AND HUMIDIFIED CUPBOARDS
| WARM UND BEFEUCHTETE SCHRÄNKE

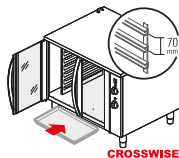
ARMADI CALDI E UMIDIFICATI | WARM AND HUMIDIFIED CUPBOARDS | WARME UND BEFEUCHTETE SCHRÄNKE

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

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

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

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

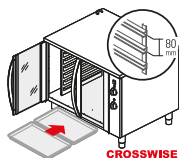
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	951939	ACGT	2,6	230 ~ Hz 50	89 Inch 35.0	67 Inch 26.4	84,5 Inch 33.1	65.6	0.84	2.271,00

ARMADIO UMIDIFICATO (INIEZIONE ACQUA) CROSSWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM

CROSSWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM)

GÄRSCHRANK (WASSEREINSPRITZUNG) QUER MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

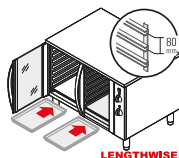
	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	961938	AUPC	2,6	230 ~ Hz 50	96 Inch 37.8	84 Inch 33.1	78 Inch 30.7	81.5	0.99	2.601,00

ARMADIO UMIDIFICATO (INIEZIONE ACQUA) LENGTHWISE CON PORTE VETRO, CAPIENZA: 14 TEGLIE (600X400)MM

LENGTHWISE HUMIDIFIED (WATER INJECTION) CABINET WITH GLASS DOORS, 14 TRAYS (600X400MM)

GÄRSCHRANK (WASSEREINSPRITZUNG) LÄNGS MIT GLASTÜREN, KAPAZITÄT: 14 BLECHE (600X400)MM

CERTIFICATO/CERTIFICATED/ZERTIFIKAT: **CE**

	Code	Model	Tot. kW	V	Lenght cm	Depth cm	Height cm	Kg	m³	€
	961939	AUPL	2,6	230 ~ Hz 50	103 Inch 40.6	84,5 Inch 33.1	78 Inch 30.7	97.2	1.45	3.049,00

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 individuarne 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.



CERTIFICATO N.
CERTIFICATE No. **EMS-3660/S**

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 UNITA' OPERATIVE / IN THE FOLLOWING OPERATIONAL UNITS

VIA TORRICELLI, 1 33080 Porcia (PN) ITALIA

E UNITA' 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 ACCREDIA 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



ACCREDIA
SGA N° 002 D

Membro degli Accordi di Riconoscimento EA, UK e ILAC
Signatory of EA, UK and ILAC
Mutual Recognition Agreements



Paolo Taddia
Venice & Verona Management
System Certification, Head

RINA Services S.p.A.
Via Corsica 12-10128 Genova Italy
1/2

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The International Certification Network
www.iqnet-certification.com

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

IAF-17
IAF-18



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 Stoichitoiu
President of IQNET



Mario Romersi
President of CISQ



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Building trust together.



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

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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.

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 Riconoscimento DA, IAF e ILAC
Member of DA, IAF and ILAC
Mutual Recognition Agreements

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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 Stoichitoiu
President of IQNET

Mario Romersi
President of CISQ



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LSQA Uruguay, MIRTEC Greece, MSZT Hungary, Nemko AS Norway, NSAI Ireland, NYCE-SIGE Mexico, PCBC Poland, Quality Austria
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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 Gestaltungsgrundsätze, 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 equipment
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

- 1. ORDINI:** Gli ordini trasmessi dal cliente a Tecnoinox srl ("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 insoliti, 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 (APPRONTAMENTO):** 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. Le apparecchiature a gas sono disponibili in versione standard a metano (con kit ugelli GPL). In caso di presenza di insoliti 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 dimandi 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 spedizioniere 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 spedizioniere designato dall'acquirente o di comune accordo tra l'acquirente e Tecnoinox. Pertanto, la rimessa della merce al corriere o spedizioniere 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 spedizioniere 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 spedizioniere), apporre nel documento rilasciato dallo spedizioniere 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 spedizioniere 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 riconosciuti 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 esonera, 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 acconto 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 acconto 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. RESI:** 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 acconto 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 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. 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.

GENERAL TERMS AND CONDITIONS OF SALE

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 non-compliance 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 non-standard 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). 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:** TShipment 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 non-compliance 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 authorise 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: non-compliant 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. **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 (Italy).

ALLGEMEINE VERKAUFSBEDINGUNGEN

- 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 angeschlossen, 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). 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 Auftrags erledigung 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 Käufer 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 Kurier bzw. Spediteur ausgestellten 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 ausgestellten 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 Schaden 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 Bestellungsbestätigung 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.
- ERFÜLLUNGORT UND RICHTIGSTAND:** 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.

La validità dei dati riportati nel presente listino (codici, modelli, dimensioni, pesi, volumi, disegni, ecc.) sono indicativi.
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