

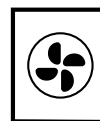
Nerino 3

Forno meccanico a convezione,
capienza **3** teglie o griglie **GN 2/3** (354 x 325 mm).
*Mechanical convection oven,
suitable for **3** pans or grids **GN 2/3** (354 x 325 mm).*

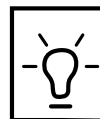


PORTA A RIBALTA (standard)
FOLDING DOOR (standard)

FUNZIONI
functions



CONVEZIONE
CONVECTION



LUCE
LIGHT

▪ ADATTO A CUOCERE / Suitable for cooking:



GASTRONOMIA
GASTRONOMY



PESCE
FISH



CARNE
MEAT



PASTICCERIA
BAKERY



PANE
BREAD



SNACK



PIZZA

CARATTERISTICHE TECNICHE / TECHNICAL FEATURES

Versione - Version	Elettrico - Meccanico - Electric - Mechanical
Capacità teglie - Loading capacity	3 - GN 2/3 (354 x 325 mm)
Distanza fra teglie - Distance between trays	80 mm
Dimensioni camera (LxPxH) - Oven chamber size (LxDxH)	390 x 370 x 250 mm
Dimensioni esterne (LxPxH) - External dimensions (LxDxH)	600 x 530 x 400 mm
Potenza elettrica totale - Total electrical power	2,5 kW
Voltaggio - Voltage	220-240 V 1 50/60 Hz
Assorbimento elettrico totale - Total power consumption	10,8 A
Dimensioni imballo (LxPxH) - Package dimensions (LxDxH)	700 x 570 x 560 mm
Peso netto - Net weight	21 kg
Peso lordo con imballo - Gross weight with package	30 kg

CODICE / CODE

DESCRIZIONE / DESCRIPTION

FEM03NE02V

3 TEGLIE O GRIGLIE GN 2/3 (354 x 325 mm) - PORTA A RIBALTA
3 PANS OR GRIDS GN 2/3 (354 x 325 mm) - FOLDING DOOR

TEGLIE E GRIGLIE NON COMPRESSE - GRIDS AND PANS NOT INCLUDED