



## Tecnodom Icarus Digital Combi oven 600x400 mm or GN 1/1 TD-7NE

### Quick Overview

100% Made In Italy

Digital Combi oven with and without water injection system, suitable for 6 pans or grids 600x400 mm or GN 1/1

- Temperature Range: 30-280 ° C
- Stainless steel fan
- Auto reversing fan for even cooking result
- Programmed and programmable air circulation reverse for cooking optimisation
- digital control with 10 programs including steam
- Double glazed door with two stage safety door lock
- standard core probe for centre cooking
- System for collecting and condensation on glass of the door
- Internal chamber and separate body to avoid thermal expansion
- cooking system with Italian refractory stone (on demand)
- Universal chamber for both 60 x 40 trays and GN trays with 80mm pitch
- Rounded internal corners for a fast and safe cleaning
- Hand shower for easy professional cleaning.

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### Description

Tecnodom Icarus Digital Combi oven 600x400 mm or GN 1/1 TD-7NE

100% Made In Italy

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

- Temperature Range: 30-280 ° C
- Version Electric - Digital
- Loading capacity 7 - 600x400 / 7 - GN 1/1
- Distance between trays 80 mm
- Oven chamber size: 680mm L x 520mm D x 620mm H
- External Dimensions: 840mm L x 920mm D x 935mm H
- Total electrical power 10,7 kW
- Voltage 380-415 V 3+N 50Hz
- Package dimensions: 880mm L x 955mm D x 1080mm H
- Net weight 106 kg
- Gross weight with package 129 kg

Grids and Pans Not Included

1 Year Parts and Labour Warranty

Your Shipping Specifications

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Net Weight (Kg)	105
Width (mm)	830
Depth (mm)	870
Height (mm)	930
Packing Width (mm)	880
Packing Depth (mm)	995
Packing Height (mm)	1080
Warranty	1 Year Parts and Labour