



NERONE PROFESSIONAL OVENS

- Cooking uniformity
- Maximum health and safety
- Easy maintenance system













VENTURAS SHOP EQUIPMENT CC

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www.venturas.co.za | www.montefresca.com



















Conventional Steam Ovens

Modular Ovens for optimal cooking thanks to the combination of steam and convection system

- · Patented double fan system totally in stainless steel
- · Well balanced steam distribution in micro particles
- · Programmed and programmable air circulation reverse for cooking optimisation
- · Electronic board with 9 programs
- · Standard core probe for centre cooking and ΔT cooking
- · System for collecting the condensation on the glass of the door with automatic evaporation
- · Internal chamber and separate body to avoid thermal expansion
- · Rounded internal corners for a fast and safe cleaning
- · Extractable electrical panel and rapid maintenance
- · Cold door with low-emission glass, completed with openable and easily replaceable internal glass
- · Fast and open-door cooling system
- · Open-door sensor
- · Cooking cycle repetition system
- · Internal lighting
- · Snap-fit door gasket
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