



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	7,8
net weight (Kg)	99
gross weight (Kg)	78,4
breadth (mm)	730
depth (mm)	855
height (mm)	700

PROFESSIONAL DESCRIPTION

ELECTRIC COMBINED CONVECTION STEAM OVEN 5 1/1 GN TRAYS WITH ELECTROMECHANICAL PANEL

- **cooking chamber** in AISI 304 stainless steel ;
- **side supports** with **guides** for **5 Gatro-Norm 1/1 trays, pitch 68 mm .;**
- **door** with right side opening, ventilated with inspectable glass
- condensation collection tray with drain on door;
- Cooking **chamber equipped with EXHAUST;**
- manual washing provision;
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- **power supply Kw 7.8;**
- 10-120 minute/infinite cooking timer
- temperature from **100°C to 275°C**
- Frequency: 50 Hz (60 Hz on demand)
- direct steam with regulation via knob selector (5 steps)
- **fan cooking**
- three-phase power supply
- dimensions mm 730x855x700h

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
TK-MKF511S	TECNOEKA Electric ventilated STEAM CONVECTION OVEN, Professional with cooking chamber for 5 GASTRO-NORM 1/1 TRAYS, ELECTROMECHANICAL PANEL, V.380/400 3N, Kw. 7.8, Weight 78.4 Kg, dim.mm. 730x855x700h	€ 1.913,44 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days