

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

Monofase
V 230/1
5060
2,6
36,4
590
709
589

PROFESSIONAL DESCRIPTION

MULTIFUNCTIONAL ELECTRIC CONVECTION OVEN for 4 429x345 mm trays:

- cooking chamber in highly resistant 430 stainless steel;
- lateral supports with guides for 4 trays with a pitch of 74 mm.;
- box door with flap opening (from top to bottom);
- electromechanical controls located on the lower side with: timer, thermostat and selector with 8 operating options;
- $\circ \ \ possibility \ of using \ the \ oven \ for \ \textbf{gratinations/grills} \ by \ selecting \ the \ appropriate \ function;$
- adjustable temperature from 100° to 260°C;
- fan in cooking chamber with **rotation in one direction only**;
- cooking chamber gasket recessed into the frame;
- forced **cooling system** of internal components;
- $\circ~$ possibility of overlapping with another oven of the same type.

Supplied:

- 4 aluminum trays mm.429x345.
- o power cord 1600 mm long without plug.

Accessories/Options:

• Aluminum tray, dim.mm.429x345x9.20 - Cod.TK-KV7.

- Chromed horizontal grill, dim.mm.435x340 Cod.TK-KG7.
- Horizontal grill in 304 stainless steel, dim.435x340mm Cod.TK-KG7X.
- $\circ~$ Base support for ovens in 430 stainless steel, on legs with lower shelf Cod.TK-EKT423.
- $\circ~$ Base support for ovens in 430 stainless steel, on legs with lower shelf and wheels Cod.TK-EKTR423.
- Base support for ovens in 430 stainless steel, with lower shelf and pairs of guides for inserting 6 trays or 6 Gastro-Norm 2/3 grids (mm.425x340) Cod.TK-EKTS423.
- Base support for ovens in 430 stainless steel, with lower shelf and wheels with pairs of guides for inserting 6 trays or 6 Gastro-Norm 2/3 grids (mm.425x340) Cod.TK-EKTRS423.
- Support for stacking ovens in 430 stainless steel, on legs with lower shelf Cod.TK-EKT423D;
- Proofer Cod.TK-EKL823.
- Adaptation kit for lateral supports mm. 354x325 to Gastro-Norm 2/3 in AISI 430 stainless steel Cod.TK-KPG23.
- Wooden cage Cod.TK-01300731.
- Package on pallet Cod.TK-01300280.

CE mark Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
TK-EKF423NM	MULTIFUNCTION ELECTRIC CONVECTION OVEN, cooking chamber for 4 TRAYS measuring 429x345 mm, ELECTROMECHANICAL CONTROLS, V.230/1, Kw.2.6, Weight Kg.36.4, external dimensions mm.590x709x589h	€ 630,02 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
	TECHNICAL CARD	
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TK-KG7	Chrome horizontal grille, dim.mm.435x340	€ 8,56 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TK-01300731	Wooden cage for convection ovens	€ 38,42 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TK-KV7	Aluminum tray, dim.mm.429x345x9,20h, for mod. EKF423	€ 24,74 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TK-KG7X	Horizontal grill in AISI 304 stainless steel, dim.mm.435x340	€ 21,21 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TK-KPG23	Side support adapter kit	€ 87,92 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TK-EKT423D	Support for stainless steel ovens	€ 363,64 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TK-EKT423	Base for stainless steel ovens	€ 387,87 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days



TK-EKTR423



Base for stainless steel ovens

€ 436,30 VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

TK-EKTS423



Base for stainless steel ovens

€ 436,30

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

TK-EKTRS423



Base for stainless steel ovens

€ 460,51

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

TK-EKL823N



Prover for ovens

€ 533,16

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days





Pannello elettromeccanico

- Tempo
 Sette metodi di cottura: statico, suola, cielo, grill, grill ventilato, statico ventilato e convezione.
 Ventola scongelamento
 Luce
 Temperatura