



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,7
net weight (Kg)	45
breadth (mm)	784
depth (mm)	754
height (mm)	504

PROFESSIONAL DESCRIPTION

ELECTRIC CONVECTION OVEN WITH VENTILATION with DIRECT STEAM, for 3 GASTRO-NORM 1/1 TRAYS (530x325 mm):

- **cooking chamber in AISI 304 stainless steel** ;
- **side supports with guides for 3 Gastro-Norm 1/1 trays (mm.530x325) 70 mm pitch** ;
- **boxed door with tilt opening** (from top to bottom) and inspectable glass;
- **electromechanical controls** on the lower side with **timer, thermostat and 5-position steam and humidity selector** function;
- **direct steam in the cooking chamber** , activated with a special **selector in 5 positions**;
- **humidification function** ;
- **adjustable temperature from 100° to 260°C** with special **thermostat** ;
- **fan** in cooking chamber with **rotation reversal device** (left and right);
- cooking chamber gasket recessed into the frame;
- **forced cooling system** for internal components;
- **possibility of overlapping** with another oven of the same type.

Included :

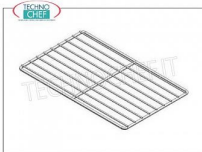





- Power cable 1600 mm long without plug.

Accessories/Optional :

- Chromed Gastro-Norm 1/1 grid (mm.530x325) - Cod.TK-KG9G.
- AISI 304 stainless steel vertical cooking tray for chickens - Cod.TK-KGP.
- Gastro-Norm 1/1 tray in AISI 304 stainless steel, dim.mm.530x325x40h - Cod.KT9G.

- Base support for ovens in 430 stainless steel, on legs with lower shelf - Cod.TK-EKT411.
- Base support for ovens in 430 stainless steel, on legs with lower shelf and wheels - Cod.TK-EKTR411.
- Base support for ovens in 430 stainless steel, with lower shelf and pairs of guides for inserting 6 Gastro-Norm 1/1 trays (530x325 mm), or 6 grids measuring 600x400 mm - Cod.TK-EKTS411.
- Base support for ovens in 430 stainless steel, with lower shelf and wheels with pairs of guides for inserting 6 Gastro-Norm 1/1 trays (530x325 mm), or 6 grids measuring 600x400 mm - Cod.TK-EKTRS411.
- 430 stainless steel oven stacking support, on legs with lower shelf - Cod.TK-EKT411D.
- Air flow reducer - Cod.TK-EKRPA.
- Tank, 7 lt. - Cod.TK-EKSA.
- Pump kit with hose and filter - Cod.TK-KKPU.

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
TK-EKF311NUD	ELECTRIC CONVECTION OVEN WITH VENTILATION with DIRECT STEAM, with cooking chamber for 3 GASTRO-NORM 1/1 TRAYS (mm 530x325), ELECTROMECHANICAL CONTROLS, V.230/1, Kw.3.7, Weight 44 Kg, dim.mm.784x754x504h	€ 1.162,76 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TK-KG9G 	--- Chromed Gastro-Norm 1/1 grid (530x325 mm)	€ 10,71 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TK-KT9G 	1/1 GN stainless steel tray	€ 36,75 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TK-KGP 	--- Vertical chicken roasting tray in the oven, 304 stainless steel	€ 59,51 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TK-KKPU 	Pump kit	€ 83,20 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TK-EKSA 	Water tank	€ 124,80 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TK-EKT411D 	Support for superposition of stainless steel ovens on legs with lower shelf	€ 387,87 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TK-EKT411	Base support for stainless steel ovens on lower shelf legs	€ 436,30 <i>VAT excluded</i> Shipping to be calculated



Delivery from 4 to 9 days

TK-EKTR411



Base support for stainless steel ovens on lower shelf legs and wheels

€ 460,51

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TK-EKTS411



Base support for stainless steel ovens with lower shelf and pair of guides

€ 460,51

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TK-EKTRS411



Base support for stainless steel ovens with lower shelf and wheels with couple guides

€ 508,94

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days