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Services and Technologies for professional catering since 1973



# **TECHNICAL CARD**

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	6,4
net weight (Kg)	58
breadth (mm)	784
depth (mm)	754
height (mm)	634

## PROFESSIONAL DESCRIPTION

ELECTRIC CONVECTION OVEN WITH VENTILATION with DIRECT STEAM, for 4 GASTRO-NORM 1/1 TRAYS (530x325 mm):

- cooking chamber in AISI 304 stainless steel ;
- side supports with guides for 4 Gastro-Norm 1/1 trays (mm.530x325) pitch 73 mm ;
- 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;
- $\circ~$  direct steam in the cooking chamber, manually operated with a 5-position selector;
- with humidification function ;
- adjustable temperature from 100° to 260°C with special thermostat ;
- 2 fans in the cooking chamber with rotation reversal device (left and right);
- cooking chamber gasket recessed into the frame;
- forced cooling system for internal components;
- provision for manual cooking chamber washing;
- **possibility of overlapping** with another oven of the same type.

## Included :

Power cable 1600 mm long without plug.

## Accessories/Optional :

• Oven stacking kit - Cod.TK-EKKM4.

- Chromed Gastro-Norm 1/1 grid (mm.530x325) Cod.TK-KG9G.
- AISI 304 stainless steel vertical cooking tray for chickens Cod.TK-KGP.
- $\circ~$  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.
- $\circ~$  430 stainless steel oven stacking support, on legs with lower shelf Cod.TK-EKT411D.
- Condensation extractor hood Cod.TK-EKKCN4.
- Shower kit with holder Cod.TK-EKKD.
- 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-EKF411NUD	ELECTRIC CONVECTION OVEN WITH VENTILATION with DIRECT STEAM, Professional, with cooking chamber for 4 GASTRO-NORM 1/1 TRAYS (mm 530x325), ELECTROMECHANICAL CONTROLS, V.400/3+N, Kw.6.4, Weight 58 Kg, dim.mm.784x754x634h	€ 1.356,49 VAT escluded Shipping to be calculed Delivery from 8 to 15 days
	TECHNICAL CARD	
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TK-KG9G	Chromed Gastro-Norm 1/1 grid (530x325 mm)	€ 10,71 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TK-KT9G	1/1 GN stainless steel tray	€ 36,75 VAT escluded Shipping to be calculed
TK-KGP	Vertical chicken roasting tray in the oven, 304 stainless steel	Every from 4 to 9 days € 59,51 VAT escluded Shipping to be calculed
		Delivery from 4 to 9 days
ТК-ККРО	Pump kit	€ 83,20 VAT escluded Shipping to be calculed
TECHNOLIEF.IT		Delivery from 4 to 9 days
TK-EKSA	Water tank	€ 124,80 VAT escluded Shipping to be calculed
I CHEP.IT		Delivery from 4 to 9 days
ТК-ЕККД	Shower set	€ 164,77 VAT escluded Shipping to be calculed

