



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	6,4
<b>net weight (Kg)</b>	58
<b>breadth (mm)</b>	784
<b>depth (mm)</b>	754
<b>height (mm)</b>	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;
- **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.

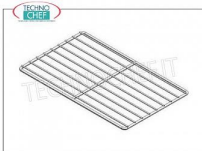

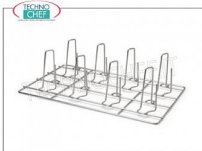


#### Accessories/Optional :

- 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.
- 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.
- 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
<b>TK-EKF411NUD</b>	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	<b>€ 1.356,49</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TK-KG9G</b> 	<b>Chrome-plated GN 1/1 grille</b>	<b>€ 10,71</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TK-KT9G</b> 	<b>1/1 GN stainless steel tray</b>	<b>€ 36,75</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TK-KGP</b> 	<b>Stainless steel baking pan for vertical chicken cooking</b>	<b>€ 59,51</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TK-KKPU</b> 	<b>Pump kit</b>	<b>€ 83,20</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TK-EKSA</b> 	<b>Water tank</b>	<b>€ 124,80</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TK-EKKD</b>	<b>Shower set</b>	<b>€ 164,77</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days



**TK-EKKM4**

Ovens overlay kit

**€ 251,50**

*VAT excluded*

**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**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days



**TK-EKT411**

Base support for stainless steel ovens on lower shelf legs

**€ 436,30**

*VAT excluded*

**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



**TK-EKKCN4**

Condensation hood for 4 tray ovens with steam

**€ 751,09**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days

