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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

