



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>net weight (Kg)</b>	92
<b>breadth (mm)</b>	960
<b>depth (mm)</b>	760
<b>height (mm)</b>	740

#### PROFESSIONAL DESCRIPTION

**GAS CONVECTION OVEN with HUMIDIFIER for PASTRY and BAKERY, with cooking chamber for 4 600x400 mm TRAYS :**

- **cooking chamber** in **AISI 430 stainless steel** ;
- **cast iron structure** , which allows for **high thermal efficiency** combined with **low consumption** and absolute non-deformability even at high temperatures;
- equipped with an exclusively constructed **heat exchanger** , patented in every construction detail;
- **lateral supports with guides** for **4 600x400 mm trays** ;
- **pitch** (distance between guides) **73 mm** ;
- **door with side opening** with hinge on the left;
- **electromechanical controls** ;
- **indirect room humidification with button** ;
- **adjustable temperature from 100° to 275°C** with a special **thermostat** ;
- **multigas fuel supply** (methane or LPG) tested on methane;
- **fan in the cooking chamber** with **rotation reversal device** (to the left and to the right).

**Supplied :**

- 1600 mm long power cable without plug.

**Options/Accessories :**

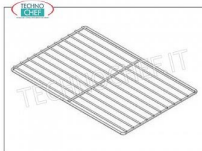
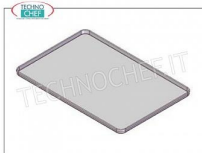



- aluminum tray, dim.mm 600x400x20h - Cod.TK-KT9PA.
- perforated aluminum tray, dim.mm.600x400x20h - Cod.TK-KTF8PA.
- perforated aluminum tray with 5 channels, dim.mm.600x400x20h - Cod.TK-KTF9P.
- 600x400 mm chromed grill - Cod.TK-KG9P.

- grid in AISI 304 with 5 channels, dim.mm.600x400 - Cod.TK-KG5CPX.
- leavener - Code TK-EKL1264.
- prover with wheels - Cod.TK-EKL1264R.
- Base support for ovens in 430 stainless steel, on legs with lower shelf - Cod.TK-EKT711.
- Base support for ovens in 430 stainless steel, on legs with lower shelf and wheels - Cod.TK-EKTR711.
- 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-EKTS711.
- 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-EKTRS711.
- fireplace hood - Cod.TK-KK1000.

**CE mark**  
**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TK-KF1001GIXAL</b>	GAS CONVECTION OVEN with HUMIDIFIER for PASTRY and BAKERY, cooking chamber for 4 600x400 mm TRAYS, ELECTROMECHANICAL CONTROLS, V.230/1, Thermal Power 8.00 Kw, Weight 92 Kg, dim.mm.960x760x740h	<b>€ 1.986,09</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-KG9P</b> 	<b>Bakery ovens and bakery</b>	<b>€ 17,67</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TK-KT9PA</b> 	<b>Steam convection ovens</b>	<b>€ 21,21</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TK-KG5CPX</b> 	<b>Steam convection ovens</b>	<b>€ 45,51</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TK-KTF8PA</b> 	<b>Steam convection ovens</b>	<b>€ 28,28</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TK-KTF9P</b> 	<b>Steam convection ovens</b>	<b>€ 63,01</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days