



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	10,4
net weight (Kg)	108,2
breadth (mm)	850
depth (mm)	1041
height (mm)	850

PROFESSIONAL DESCRIPTION

VENTILATED ELECTRIC STEAM CONVECTION OVEN for PASTRY and BAKERY, with cooking chamber for 6 600x400 mm TRAYS:

- **cooking chamber in AISI 304 stainless steel ;**
- **lateral supports with guides for 6 600x400 mm trays , 80 mm pitch ;**
- **box door with side opening, hinges on the right** and inspectable glass (adjustable door hinges);
- **vertical dashboard with electromechanical controls with timer function, thermostat** and 5-position steam and **humidity selector ;**
- **direct steam into the cooking chamber** which can be operated with a specific **5-position selector with humidification function ;**
- **adjustable temperature from 100° to 270°C** with a special **thermostat ;**
- **2 fans** in the cooking chamber with **rotation reversal devices** (to the left and to the right);
- **door lock** at 60°, 90°, 120° and 180° opening;
- cooking chamber gasket recessed into the frame;
- **forced cooling system** of internal components;
- predisposition for manual washing of the cooking chamber;
- **possibility of overlapping** with another oven of the same type.

Supplied :

- 1600 mm long power cable without plug.
- Removable condensate collection tray.

Accessories/Options :

- Fixed table in AISI 430 with supports for 4 -6 - 10 ts tray ovens - Cod.TK-MKTS 64.

CE mark
Made in Italy

AVAILABLE MODELS

TK-MKF 664 S



STEAM CONVECTION OVEN Electric, 6 TRAYS
600x400 mm

€ 2.300,88

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

TK-MKTS 64



Fixed Table with Supports

€ 533,16

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days