



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TK-KF1001GIXAL	GAS CONVECTION OVEN with HUMIDIFIER for PASTRY and BAKERY, cooking chamber for 4 600x400 mm TRAYS, ELECTROMECHANICAL CONTROLS, V.230/1, Thermal Power Kw 8,00, Weight 92 Kg, dim.mm.960x760x740h	€ 1.986,09 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

GAS CONVECTION OVEN with HUMIDIFIER for PASTRY and BAKERY, with cooking chamber for 4X600x400 mm TRAYS :

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

Included :

- 1600 mm long power cord 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.
- chromed grid mm 600x400 - Cod.TK-KG9P.
- grate in AISI 304 with 5 channels, dim.mm.600x400 - Cod.TK-KG5CPX.
- leavener - Cod.TK-EKL1264.
- prover with wheels - Cod.TK-EKL1264R.
- Base support for ovens in stainless steel 430, 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 pair of guides for inserting 6 Gastro-Norm 1/1 trays (530x325 mm), or 6 grids of 600x400 mm - Cod.TK-EKT5711.
- 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 of 600x400 mm - Cod.TK-EKTRS711.
- fireplace hood - Cod.TK-KK1000.

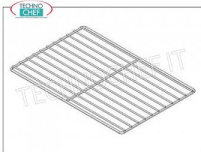
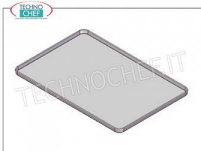
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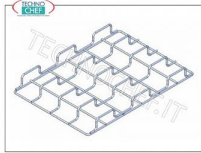
Made in Italy

TECHNICAL CARD

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

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TK-KG9P 	Bakery ovens and bakery Chromed grid, dim.mm.600x400	€ 17,67 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
TK-KT9PA 	Steam convection ovens Aluminum tray, dim.mm.600x400x20h	€ 21,21 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TK-KG5CPX**Steam convection ovens**

AISI 304 5-channel stainless steel grille,
dim.mm.600x400

€ 45,51

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TK-KTF8PA**Steam convection ovens**

Perforated aluminum tray, dim.mm.600x400x20h

€ 28,28

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TK-KTF9P**Steam convection ovens**

5-channel pierced aluminum tray, dim.mm.600x400x20h

€ 63,01

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days