



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
TK-EKKD	Shower set with support	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TK-EKF464NUD  	TECNOEKA - ELECTRIC CONVECTION OVEN with DIRECT STEAM, 4 PASTRY trays mm 600x400, mod. EKF464NUD ELECTRIC CONVECTION OVEN with DIRECT STEAM, Professional for PASTRY and BAKERY, with cooking chamber for 4 TRAYS of 600x400 mm, ELECTROMECHANICAL CONTROLS, V.400/3+N, Kw.6,4, Weight 58 Kg, dim.mm.784x754x634h	Delivery from 4 to 9 days
TK-EKF523NUD  	Tecnoeka - Electric STEAM CONVECTION OVEN for 5 GN 2/3 trays (354x325 mm), mod. EKF523NUD CONVENTIONAL STEAM OVEN Electric Ventilated, Professional with cooking chamber for 5 GASTRO-NORM 2/3 TRAYS (mm.354x325) ELECTROMECHANICAL CONTROLS, V.230/1, Kw.3.2, Weight Kg.40, external dimensions mm.550x754x662h	Delivery from 8 to 15 days
TK-EKF411NUD  	TECNOEKA - VENTILATED ELECTRIC CONVECTION OVEN with DIRECT STEAM, 4 GN 1/1 trays - 325x530 mm, mod. EKF411NUD VENTILATED ELECTRIC CONVECTION OVEN with DIRECT STEAM, Professional, with cooking chamber for 4 GASTRO-NORM 1/1 TRAYS (530x325 mm), ELECTROMECHANICAL CONTROLS, V.400/3+N, Kw.6.4, Weight 58 Kg, dim .mm.784x754x634h	Delivery from 8 to 15 days