



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
TK-KT9G	1/1 Gastro-Norm baking tray in AISI 304 stainless steel, dim.mm.530x325x40h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TK-EKF411N 	TECNOEKA - ELECTRIC VENTILATED CONVECTION OVEN with HUMIDIFIER, 4 GN1/1 trays, Professional, mod.EKF411N VENTILATED ELECTRIC CONVECTION OVEN with HUMIDIFIER cooking chamber for 4 GASTRO-NORM 1/1 TRAYS (mm 530x325), ELECTROMECHANICAL CONTROLS, V.230/1, Kw.3.4, Weight 50.4 Kg, dim.mm.784x754x634h	Delivery from 4 to 9 days
TK-EKF411/3N GRILL 	TECNOEKA - ELECTRIC VENTILATED CONVECTION OVEN with GRILL and HUMIDIFIER, 4 GN 1/1 trays, three-phase, mod.EKF411.3N GRILL VENTILATED ELECTRIC CONVECTION OVEN with GRILL and HUMIDIFIER, Professional with cooking chamber for 4 GASTRO-NORM 1/1 TRAYS (mm 530x325), ELECTROMECHANICAL CONTROLS, V.400/3+N, Kw.5.2, Weight 52 Kg, dim .mm.784x754x634h	Delivery from 4 to 9 days
TK-EKF311NUD 	TECNOEKA - ELECTRIC VENTILATED CONVECTION OVEN with DIRECT STEAM, 3 GN 1/1 trays (mm 530x325), Professional - EKF311NUD VENTILATED ELECTRIC CONVECTION OVEN with DIRECT STEAM, with cooking chamber for 3 GASTRO-NORM 1/1 TRAYS (mm 530x325), ELECTROMECHANICAL CONTROLS, V.230/1, Kw.3.7, Weight 44 Kg, dim.mm.784x754x504h	Delivery from 4 to 9 days

TK-EKF411NUD



TECNOEKA - VENTILATED ELECTRIC CONVECTION OVEN with DIRECT STEAM, 4 GN 1/1 trays - 325x530 mm, mod. EKF411NUD

Delivery from 8 to 15 days

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