









CODE	DESCRIPTION	PRICE/DELIVERY
<b>TK-EKTR411</b>	Base support for 430 stainless steel ovens on lower shelf legs and wheels for Mod: TK-EKF311; TK-EKF364; TK-EKF411 and TK-EKF464, Weight Kg.30,6, dim.mm.801x686x833h	<b>Delivery</b> from 4 to 9 days

#### PROFESSIONAL DESCRIPTION

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TK-EKF464NUD</b>  	<b>TECNOEKA - ELECTRIC CONVECTION OVEN with DIRECT STEAM, 4 PASTRY trays mm 600x400, mod. EKF464NUD</b> 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	<b>Delivery</b> from 4 to 9 days
<b>TK-EKF411N</b>  	<b>TECNOEKA - ELECTRIC VENTILATED CONVECTION OVEN with HUMIDIFIER, 4 GN1/1 trays, Professional, mod.EKF411N</b> 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	<b>Delivery</b> from 4 to 9 days
<b>TK-EKF464N</b>  	<b>TECNOEKA - Electric ventilated convection oven with humidifier for 4 600x400 mm trays, mechanical controls, V 230/1, mod.EKF464N</b> VENTILATED ELECTRIC CONVECTION OVEN with HUMIDIFIER for PASTRY and BAKERY, cooking chamber for 4 600x400 mm TRAYS, ELECTROMECHANICAL CONTROLS, V.230/1, 3.4 Kw, Weight 50.4 Kg, dim.784x754x634h mm	<b>Delivery</b> from 4 to 9 days

**TK-EKF411/3NGRILL****TECNOEKA - ELECTRIC VENTILATED CONVECTION OVEN with GRILL and HUMIDIFIER, 4 GN 1/1 trays, three-phase, mod.EKF411.3NGRILL**

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-EKF464/3NGRILL****TECNOEKA - Electric ventilated convection oven with grill and humidifier for 4 600x400 mm trays, mod.EKF464.3NGRILL**

VENTILATED ELECTRIC CONVECTION OVEN with GRILL and HUMIDIFIER for PASTRY and BAKERY, cooking chamber for 4 600x400 mm TRAYS, ELECTROMECHANICAL CONTROLS, V.400/3+N, Kw.5.2, Weight 52 Kg, dim.mm.784x754x634h

**Delivery** from 8 to 15 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-EKF364NUD****TECNOEKA - VENTILATED ELECTRIC CONVECTION OVEN with DIRECT STEAM, 3 600x400 mm pastry trays, mod. EKF364NUD**

VENTILATED ELECTRIC CONVECTION OVEN with DIRECT STEAM, Professional for PASTRY and BAKERY, with cooking chamber for 3 600x400 mm TRAYS, 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**

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