






CODE	DESCRIPTION	PRICE/DELIVERY
TK-EKL864NR	Prover with glass door and wheels, capacity 8 trays/grids mm 600x400, V.230/1, Kw.2,4, weight 45,3 Kg, dim.mm.795x655x835h	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-EKF464N 	TECNOEKA - Electric ventilated convection oven with humidifier for 4 600x400 mm trays, mechanical controls, V 230/1, mod.EKF464N 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	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-EKF364NUD



TECNOEKA - VENTILATED ELECTRIC CONVECTION OVEN with DIRECT STEAM, 3 600x400 mm pastry trays, mod. EKF364NUD

Delivery from 4 to 9 days

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