



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TK-MKF511S</b>	CONVENTIONAL STEAM OVEN Electric ventilated TECNOEKA, Professional with cooking chamber for 5 GASTRO-NORM 1/1 TRAYS, ELECTROMECHANICAL PANEL, V.380/400 3N, Kw. 7.8, weight 78.4 kg, dim. mm. 730x855x700h	<b>Delivery</b> from 8 to 15 days

#### PROFESSIONAL DESCRIPTION

#### ELECTRIC COMBINATION STEAM CONVECTION OVEN 5 TRAYS 1/1 GN WITH ELECTROMECHANICAL PANEL

- **cooking chamber** in AISI 304 stainless steel ;
- **lateral supports** with **guides** for **5 Gatro-Norm trays** 1/1 **pitch 68 mm** .;
- **door** with right side opening, ventilated with inspectable glass
- condensate collection tray with drain on door;
- Cooking **chamber equipped with DRAIN**;
- preparation for manual washing;
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- **electrical power supply 7.8 kW**;
- cooking timer from 10 to 120 minutes/infinity
- temperature from **100°C** to **275°C**
- Frequency: 50 Hz (60 Hz on demand)
- direct steam with adjustment via knob selector (5 steps)
- **ventilated cooking**
- three-phase power supply
- dimensions 730x855x700h mm

**CE mark**  
**Made in Italy**

#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N

<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	7,8
<b>net weight (Kg)</b>	99
<b>gross weight (Kg)</b>	78,4
<b>breadth (mm)</b>	730
<b>depth (mm)</b>	855
<b>height (mm)</b>	700