



**TECNOSERVICE'21 srl**

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CODE	DESCRIPTION	PRICE/DELIVERY
<b>TK-EKF311NUD</b>	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	<b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

**VENTILATED ELECTRIC CONVECTION OVEN with DIRECT STEAM, for 3 GASTRO-NORM 1/1 TRAYS (530x325 mm):**

- **cooking chamber in AISI 304 stainless steel** ;
- **lateral supports with guides** for **3 Gastro-Norm 1/1 trays** (mm.530x325) **70 mm pitch** ;
- **box door** with **flap opening** (from top to bottom) and inspectable glass;
- **electromechanical controls** located on the lower side with **timer function, thermostat and 5-position steam and humidity selector** ;
- **direct steam in the cooking chamber** which can be operated with a specific **5-position selector**;
- **humidification function** ;
- **adjustable temperature from 100° to 260°C** with a special **thermostat** ;
- **fan** in the cooking chamber with **rotation reversal device** (to the left and to the right);
- cooking chamber gasket recessed into the frame;
- **forced cooling system** of internal components;
- **possibility of overlapping** with another oven of the same type.

**Supplied :**

- 1600 mm long power cable without plug.



**Accessories/Options :**

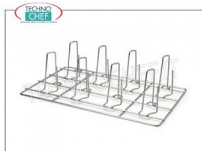
- Gastro-Norm 1/1 chromed grill (mm.530x325) - Cod.TK-KG9G.
- AISI 304 stainless steel vertical cooking tray for chickens - Cod.TK-KGP.
- Gastro-Norm 1/1 baking tray in AISI 304 stainless steel, dim.mm.530x325x40h - Cod.KT9G.
- Base support for ovens in 430 stainless steel, on legs with lower shelf - Cod.TK-EKT411.
- Base support for ovens in 430 stainless steel, on legs with lower shelf and wheels - Cod.TK-EKTR411.
- Base support for ovens in 430 stainless steel, with lower shelf and pairs of guides for inserting 6 Gastro-Norm 1/1 trays (530x325 mm), or 6 grids measuring 600x400 mm - Cod.TK-EKTS411.
- Base support for ovens in 430 stainless steel, with lower shelf and wheels with pairs of guides for inserting 6 Gastro-Norm 1/1 trays (530x325 mm), or 6 grids measuring 600x400 mm - Cod.TK-EKTRS411.
- Support for stacking ovens in 430 stainless steel, on legs with lower shelf - Cod.TK-EKT411D.
- Air flow reducer - Cod.TK-EKRPA.
- Tank, 7 lt. - Cod.TK-EKSA.
- Pump kit with hose and filter - Cod.TK-KKPU.

**CE mark****Made in Italy****TECHNICAL CARD**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,7
<b>net weight (Kg)</b>	45
<b>breadth (mm)</b>	784
<b>depth (mm)</b>	754
<b>height (mm)</b>	504

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TK-KG9G</b> 	<b>Chrome-plated GN 1/1 grille</b> Gastro-Norm 1/1 chrome grille (530x325 mm)	<b>Delivery</b> from 4 to 9 days
<b>TK-KT9G</b> 	<b>1/1 GN stainless steel tray</b> 1/1 Gastro-Norm baking tray in AISI 304 stainless steel, dim.mm.530x325x40h	<b>Delivery</b> from 4 to 9 days

**TK-KGP****Delivery** from 4 to 9 days**Stainless steel baking pan for vertical chicken cooking**

Chick pan for vertical cooking in AISI 304 stainless steel

**TK-KKPU****Delivery** from 4 to 9 days**Pump kit**

Pump kit with tube and filter

**TK-EKSA****Delivery** from 4 to 9 days**Water tank**

Water tank Lt.7

**TK-EKT411D****Delivery** from 4 to 9 days**Support for superposition of stainless steel ovens on legs with lower shelf**

Support for overlapping 430 stainless steel ovens, on legs with lower shelf for Mod: TK-EKF311; TK-EKF364; TK-EKF411 and TK-EKF464, Weight Kg.45, dim.mm.785x670x541h

**TK-EKT411****Delivery** from 4 to 9 days**Base support for stainless steel ovens on lower shelf legs**

Base support for 430 stainless steel ovens on lower shelf legs for Mod: TK-EKF311; TK-EKF364; TK-EKF411 and TK-EKF464, Weight Kg.28, dim.mm.785x670x791h

**TK-EKTR411****Delivery** from 4 to 9 days**Base support for stainless steel ovens on lower shelf legs and wheels**

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

**TK-EKTS411****Delivery** from 4 to 9 days**Base support for stainless steel ovens with lower shelf and pair of guides**

Base support for 430 stainless steel ovens with lower shelf and pairs of guides for inserting 6 Gastro-Norm 1/1 trays (530x325 mm), or 6 mm.600x400 grids, for Mod: TK-EKF311; TK-EKF364; TK-EKF411 and TK-EKF464, Weight Kg.34, dim.mm.785x670x791h

**TK-EKTRS411****Delivery** from 4 to 9 days**Base support for stainless steel ovens with lower shelf and wheels with couple guides**

Base support for 430 stainless steel ovens with lower shelf and wheels with pairs of guides for inserting 6 GN 1/1 (mm 530X325), or 6 mm.600x400 grids, for Mod: TK-EKF311; TK-EKF364; TK-EKF411 and TK-EKF464, Weight Kg.36,6, dim.mm.801x686x833