



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

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CODE	DESCRIPTION	PRICE/DELIVERY
TK-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

PROFESSIONAL DESCRIPTION

VENTILATED ELECTRIC CONVECTION OVEN with DIRECT STEAM, for 4 GASTRO-NORM 1/1 TRAYS (530x325 mm):

- **cooking chamber in AISI 304 stainless steel** ;
- **lateral supports with guides** for **4 Gastro-Norm 1/1 trays** (mm.530x325) **pitch 73 mm** ;
- **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 manually with **a 5-position selector**;
- with **humidification function** ;
- **adjustable temperature from 100° to 260°C** with a special **thermostat** ;
- **2 fans** 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;
- predisposition for manual washing of the cooking chamber;
- **possibility of overlapping** with another oven of the same type.

Supplied :

- 1600 mm long power cable without plug.



Accessories/Options :

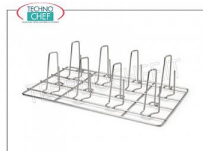
- Oven stacking kit - Code TK-EKKM4.
- Gastro-Norm 1/1 chromed grill (mm.530x325) - Cod.TK-KG9G.
- AISI 304 stainless steel vertical cooking tray for chickens - Cod.TK-KGP.
- Gastro-Norm 1/1 baking tray in AISI 304 stainless steel, dim.mm.530x325x40h - Cod.KT9G.
- Base support for ovens in 430 stainless 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.
- Condensation extractor hood - Cod.TK-EKKCN4.
- Shower kit with support - Cod.TK-EKKD.
- 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**

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	6,4
net weight (Kg)	58
breadth (mm)	784
depth (mm)	754
height (mm)	634

TECHNICAL CARD

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

TK-KGP

Stainless steel baking pan for vertical chicken cooking
 Chick pan for vertical cooking in AISI 304 stainless steel

Delivery from 4 to 9 days

TK-KKPU

Pump kit
 Pump kit with tube and filter

Delivery from 4 to 9 days

TK-EKSA

Water tank
 Water tank Lt.7

Delivery from 4 to 9 days

TK-EKGD

Shower set
 Shower set with support

Delivery from 4 to 9 days

TK-EKKM4

Ovens overlay kit
 Ovens overlay kit

Delivery from 4 to 9 days

TK-EKT411D

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

Delivery from 4 to 9 days

TK-EKT411

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

Delivery from 4 to 9 days

TK-EKTR411

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

Delivery from 4 to 9 days

TK-EKTS411**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

Delivery from 4 to 9 days**TK-EKTRS411****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

Delivery from 4 to 9 days**TK-EKKN4****Condensation hood for 4 tray ovens with steam**

Condensation hood for 4 tray ovens with steam, V.230/1, Kw. 0,2, weight 42 Kg, dim.mm.784x907x255h

Delivery from 4 to 9 days