



TECNOSERVICE'21 srl

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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

PROFESSIONAL DESCRIPTION

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

- **cooking chamber in AISI 304 stainless steel ;**
- **side supports with guides for 4 Gastro-Norm 1/1 trays (mm.530x325) pitch 73 mm ;**
- **boxed door with tilt opening** (from top to bottom) and inspectable glass;
- **electromechanical controls** on the lower side with **timer, thermostat and 5-position steam and humidity selector** function;
- **direct steam in the cooking chamber**, manually operated with a **5-position selector**;
- with **humidification function** ;
- **adjustable temperature from 100° to 260°C** with special **thermostat** ;
- **2 fans** in the cooking chamber with **rotation reversal device** (left and right);
- cooking chamber gasket recessed into the frame;
- **forced cooling system** for internal components;
- provision for manual cooking chamber washing;
- **possibility of overlapping** with another oven of the same type.

Included :

- Power cable 1600 mm long without plug.

Accessories/Optional :



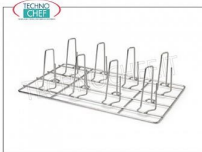


- Oven stacking kit - Cod.TK-EKKM4.

- Chromed Gastro-Norm 1/1 grid (mm.530x325) - Cod.TK-KG9G.
- AISI 304 stainless steel vertical cooking tray for chickens - Cod.TK-KGP.
- Gastro-Norm 1/1 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.
- 430 stainless steel oven stacking support, on legs with lower shelf - Cod.TK-EKT411D.
- Condensation extractor hood - Cod.TK-EKKCN4.
- Shower kit with holder - 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

CODE	DESCRIPTION	PRICE/DELIVERY
TK-EKF411NUD	ELECTRIC CONVECTION OVEN WITH VENTILATION with DIRECT STEAM, Professional, with cooking chamber for 4 GASTRO-NORM 1/1 TRAYS (mm 530x325), ELECTROMECHANICAL CONTROLS, V.400/3+N, Kw.6.4, Weight 58 Kg, dim.mm.784x754x634h	Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TK-KG9G 	Chrome-plated GN 1/1 grille	Delivery from 4 to 9 days
TK-KT9G 	1/1 GN stainless steel tray	Delivery from 4 to 9 days
TK-KGP 	Stainless steel baking pan for vertical chicken cooking	Delivery from 4 to 9 days
TK-KKPU 	Pump kit	Delivery from 4 to 9 days
TK-EKSA 	Water tank	Delivery from 4 to 9 days
TK-EKKD	Shower set	Delivery from 4 to 9 days



TK-EKCM4

Ovens overlay kit

Delivery from 4 to 9 days



TK-EKKM4

Support for superposition of stainless steel ovens on legs with lower shelf

Delivery from 4 to 9 days



TK-EKT411

Base support for stainless steel ovens on lower shelf legs

Delivery from 4 to 9 days



TK-EKTR411

Base support for stainless steel ovens on lower shelf legs and wheels

Delivery from 4 to 9 days



TK-EKTS411

Base support for stainless steel ovens with lower shelf and pair of guides

Delivery from 4 to 9 days



TK-EKTRS411

Base support for stainless steel ovens with lower shelf and wheels with couple guides

Delivery from 4 to 9 days



TK-EKKCN4

Condensation hood for 4 tray ovens with steam

Delivery from 4 to 9 days

