



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
TK-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

PROFESSIONAL DESCRIPTION

ELECTRIC CONVECTION OVEN with DIRECT STEAM for PASTRY and BAKERY, with cooking chamber for 4 600x400 mm TRAYS:

- **cooking chamber in AISI 304 stainless steel** ;
- **lateral supports with guides** for **4 trays** of 600x400 mm, **pitch 83 mm** ;
- **box door** with **flap opening** (from top to bottom) and inspection glass;
- **electromechanical controls** located on the lower side with **timer function, thermostat and steam and humidity selector in 5 positions** ;
- **direct steam in the cooking chamber** activated with a special **selector in 5 positions** with **humidification function** ;
- **adjustable temperature from 100° to 260°C** with a special **thermostat** ;
- **2 fans** in the cooking chamber with **rotation inversion device** (to the left and to the right);
- cooking chamber gasket built 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.

Included :

- Power cable 1600 mm long without plug.

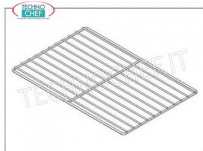
Accessories/Options :

- Oven stacking kit - Cod.TK-EKKM4
- Aluminum tray, dim.mm.600x400x20h - Cod.TK-KT9PA.
- Perforated aluminum tray, dim.mm.600x400x20h - Cod.TK-KTF8PA.
- Perforated aluminum tray with 5 channels, dim.mm.600x400x20h - Cod.TK-KTF9P.
- Chromed grid, dim.mm.600x400 - Cod.TK-KG9P.
- AISI 304 stainless steel grate with 5 channels, dim.mm.600x400 - Cod.TK-KG5CPX.
- 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 of 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 of 600x400 mm - Cod.TK-EKTRS411.
- Support for overlapping ovens in 430 stainless steel, on legs with lower shelf - Cod.TK-EKT411D.
- Prover - Cod.TK-EKL864N.
- Prover with wheels - Cod.TK-EKL864NR.
- Condensing extractor hood - Cod.TK-EKKC4.
- Shower kit with support - Cod.TK-EKKD.
- Air flow reducer - Cod.TK-EKRPA.
- Tank, lt.7 - Code TK-EKSA.
- Pump kit with hose and filter - Cod.TK-KKPU.

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

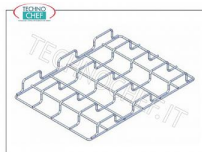
power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	6,4
net weight (Kg)	58
breadth (mm)	784
depth (mm)	754
height (mm)	634

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TK-KG9P 	Bakery ovens and bakery Chromed grid, dim.mm.600x400	Delivery from 4 to 9 days

TK-KT9PA**Steam convection ovens**

Aluminum tray, dim.mm.600x400x20h

Delivery from 4 to 9 days**TK-KG5CPX****Steam convection ovens**AISI 304 5-channel stainless steel grille,
dim.mm.600x400**Delivery** from 4 to 9 days**TK-KTF8PA****Steam convection ovens**

Perforated aluminum tray, dim.mm.600x400x20h

Delivery from 4 to 9 days**TK-KTF9P****Steam convection ovens**

5-channel pierced aluminum tray, dim.mm.600x400x20h

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-EKSD****Shower set**

Shower set with support

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

TK-EKKN4**Delivery** from 4 to 9 days**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

TK-EKL864N**Delivery** from 4 to 9 days**Proofer support cabinet**

Prover with glass door, capacity 8 trays/grids mm 600x400, V.230/1, Kw.2,4, weight 43,6 Kg, dim.mm.795x655x835h

TK-EKL864NR**Delivery** from 4 to 9 days**Proofer support cabinet with wheels**

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