



KF 1010 UD	
Dimension	W:965 D:845 H:1250 mm
Weight	152 Kg
Type of cooking	Ventilated with the possibility to generate steam
Cooking chamber	Stainless steel 304
Trays capacity	N.10 (600x400) - N.12 (1/1 GN)
Trays distance	85 mm (600x400) - 70 mm (1/1 GN)
Motor	3 radial motors with reverse gear
Command panel	Electromechanical with digital display and able to store 10 cooking programs
Humidification	Direct (3pipes on the fans)
Door	Reversible, Ventilated with double tempered glass / lateral door opening / external glass inspectable (for cleaning)
Voltage	AC 380/400V 3N 50/60Hz
power supply	16 kW
Equipped	Lateral supports 1/1 GN (removable) with anti-tipping
Accessories	600x400 lateral supports (removable), heart probe kit with support, spray gun kit, fixed table.

FUNCTIONS:

The new KF 1010 UD is the most powerful electric oven of the Tecnoeka product range. Conceived for the gastronomy sector, it is also able to fully satisfy the demands of bakers and pastry chefs who search for quality and reliability. It is ideal for the medium and large restaurants/gastronomies which need an equipment able to cook in short times big quantity of food without renouncing quality. The regulated outlet steam device allows to optimize dishes without drying the food and without losing weight and texture. The 3 reversing motors allow the correct heat distribution in the cooking chamber. It supports 2 cooking methods: convection and convection with direct humidification. Inside it is equipped with a thermo digital probe.

QUALITY:

As the Tecnoeka tradition, the product is completely Made in Italy. The materials and electrical components used to manufacture this product are conformed to the EC regulations. This product was tested amongst large communities and in high quality restaurants/gastronomies and it gave high performance results.

The Bakery Equipment Specialist