



COUNTER TOP ELECTRIC CONVECTION OVEN

TKFL-COE-4T

STANDARD FEATURES

4 trays with steam inlet

- ✓ Can accommodate up to four 60x40 cm trays, making it suitable for large batch cooking and baking operations.
- ✓ Includes a steam inlet that introduces moisture into the oven, perfect for baking bread and pastries or cooking dishes that require humidity to maintain texture and flavor.
- ✓ Utilizes double fans convection technology to evenly distribute heat, ensuring consistent results across all trays.
- ✓ Designed to optimize kitchen space efficiency while being built to withstand the demands of a busy commercial kitchen environment.
- ✓ Operates effectively between 30 and 300 degrees Celsius, offering flexibility for various baking and cooking requirements, from gentle warming to high-temperature roasting.



PRODUCT SPECIFICATIONS

Dimensions	83 x 65 x 57 cm
Energy source	220 V / 50 Hz
Power	5,4 kW
Weight	80 kg