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Four Pâtisserie Gaz Tunisie TECNO EKA 4 Niveaux 60x40 – KF1001GIXAL / OU GN 1/1 MOD KF1001GIXAL-P



Caractéristiques Techniques

Brands	EKA
Tension	220V
Modèle	KF 1001 GIXAL
Puissance électrique	0,28 kW
Puissance thermique	8 kW
Température	100 ÷ 270 (°C)
Nombres d’étages	4 niveaux (60x40 ou GN 1/1)
Dimensions	960 x 760 x 740 mm
Poids	92 Kg

Description

The TECNO EKA KF1001GIXAL gas pastry oven in Tunisia is specially designed for bakery and pastry professionals seeking performance, energy saving and cooking precision.

Equipped with four levels compatible with 60x40 or GN 1/1 pans, this professional 60x40 oven allows you to efficiently produce a variety of preparations while ensuring even baking. Thanks to its convection technology with humidification, it guarantees excellent dough development, a perfect crust, and optimal texture for breads, pastries, and cakes.

Its gas heating system, combined with an exclusive Tecnoeka heat exchanger, offers high efficiency with controlled consumption. The robust cast iron structure guarantees excellent thermal stability and total resistance to high temperatures, even under intensive use.

The AISI 430 stainless steel cooking chamber ensures hygiene, durability, and ease of maintenance. This professional pastry oven in Tunisia is also equipped with a reliable electronic system for operational and safety control.

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With an adjustable temperature range of 100 to 275°C, this gas pastry oven offers great flexibility of use. It is an ideal solution for professionals looking to reduce their energy consumption while maintaining consistent baking quality.

The TECNO EKA KF1001GIXAL gas pastry oven in Tunisia at a competitive price represents an excellent investment to optimize production in bakeries and pastry shops.

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