



I-TEK

I-TEK is among **the top innovative** and **top functional lines** of ovens available today in the world of professional gastronomy. In addition to the everyday usual cooking procedures (roasting, steaming, grilling, etc.), I-TEK ovens allow **regenerating, vacuum and low temperature cooking, pasteurizing**.

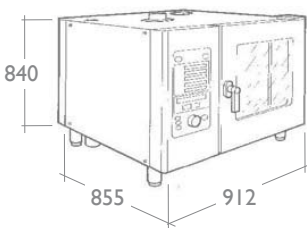
ITEK611



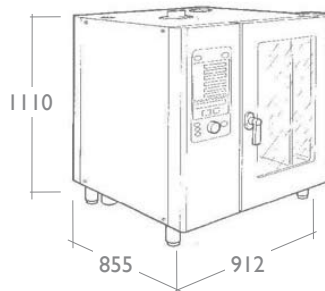
ITEK1011



ITEK611



ITEK1011



With **I-TEK611** and **I-TEK1011** - **direct steam generation** - chef's ability and inventiveness are enhanced by advanced technology to reach the **optimum** on all cooking preparations including the **most delicate recipes**.

Part numbers, models, descriptions and technical characteristics may be modified by IK-INTERKLIMAT S.p.A. without prior notification

	ITEK611 ⚡	ITEK1011 ⚡	ITEK611 🔥	ITEK1011 🔥
Voltage	400V(3ph+N) 50-60Hz	400V(3ph+N) 50-60Hz	230V(1ph) 50-60Hz	230V(1ph) 50-60Hz
Power	7.9 kW	15.4 kW	0.5 kW	0.5 kW
Gas consumption (warm-up)			natural gas = G20 1.4 m³/h LPG = G30 0.9 Kg/h	natural gas = G20 2 m³/h LPG = G30 1.3 Kg/h
Available versions	B = Basic - M = Medium - T = Top		B = Basic - M = Medium - T = Top	
Controls	programmable		programmable	
Outside finishing	AISI304 stainless steel		AISI304 stainless steel	
Inside finishing	AISI304 stainless steel		AISI304 stainless steel	
No. of fans	I- Dual speed (50% and 100%) on M and T versions		I- Dual speed (50% and 100%) on M and T versions	
Max. tray capacity and tray size	6 grills GN 1/1 mm. 530 x 325	10 grills GN 1/1 mm. 530 x 325	6 grills GN 1/1 mm. 530 x 325	10 grills GN 1/1 mm. 530 x 325
Tray interval	60 mm.		60 mm.	
Steam generation	direct		direct	
Max. working temperature	270°C		270°C	
Core probe	on all versions		on all versions	
Extractable shower	on M and T versions		on M and T versions	
Automatic washing system	integrated on T version		integrated on T version	
Dimensions (l x w x h)	912 x 855 x 840 mm.	912 x 855 x 1110 mm.	912 x 855 x 840 mm.	912 x 855 x 1110 mm.
Net weight	115 Kg.	163 Kg.	128 Kg.	178 Kg.
Packed dim. and weight	980 x 900 x 990 mm. 130 Kg.	980 x 900 x 1250 mm. 183 Kg.	980 x 900 x 990 mm. 143 Kg.	980 x 900 x 1250 mm. 198 Kg.
Standard packing	export pallet box		export pallet box	




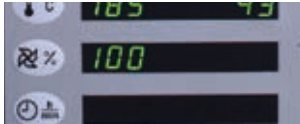


I-TEK

Among **I-TEK** ovens optional features we can offer integrated washing system and a variety of further accessories.

Every single detail has been carefully studied both with regard to oven's structure and software capabilities:

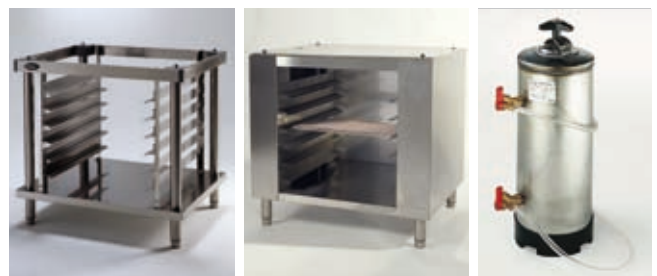
- AISI 304 stainless steel cooking chamber with rounded corners
- Improved functionality for easier daily cleaning and maintenance
- Dripping collector for condensation removing both in chamber and on door
- Removable tray holder structure in cooking chamber
- Easy replaceable door gasket and lamps
- Pivot revolving internal door glass
- Handy door opening/shutting mechanism
- Opening control board for easier inspection
- Up to 49 different recipes to be saved in memory, each one divided in up to 5 stages.



	B - Basic	M - Medium	T - Top
 Core probe	●	●	●
 Dual speed fan (50% - 100%)		●	●
 Extractable shower		●	●
 Automatic washing system			●

ACCESSORIES

- SUP911** I-TEK ovens open stand
SUP911/I Tray holder for SUP911
SUP941 I-TEK ovens boarded stand equipped with tray holder and detergent+rinse aid liquids housing
DET1000 Detergent (10 lts. tank)
BRI1000 Rinse aid liquid (10 lts. tank)
DVA001 Water softener
- GN 1/1 size grills (530 x 325 mm.):**
GRI288 Stainless steel grill
GRI350 Chicken grill (8 positions)
- GN 1/1 size trays (530 x 325 mm.):**
TEG227 Stainless steel tray - 20 mm. depth
TEG228 Stainless steel tray - 65 mm. depth
TEG229 Stainless steel tray - 40 mm. depth
TEG360 French fries tray



SUP911 **SUP941** **DVA001**



DET1000-BRI1000 **GRILLS**

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I-TEK

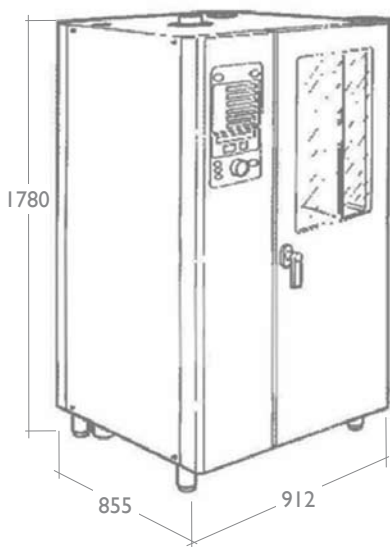
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With **I-TEK2011 - direct steam generation** - chef's ability and inventiveness are enhanced by advanced technology to reach the **optimum** on all cooking preparations including the **most delicate recipes**.

ITEK2011



ITEK2011



	ITEK2011 ⚡
Voltage	400V(3ph+N) 50-60Hz
Power	30.8 kW
Available versions	B = Basic - M = Medium - T = Top
Controls	programmable
Outside finishing	AISI304 stainless steel
Inside finishing	AISI304 stainless steel
No. of fans	2 - Dual speed (50% and 100%) on M and T versions
Max. tray capacity and tray size	20 grills GN 1/1 mm. 530 x 325 (removable structure not included)
Tray interval	60 mm.
Steam generation	direct
Max. working temperature	270°C
Core probe	on all versions
Extractable shower	on M and T versions
Automatic washing system	integrated on T version
Dimensions (l x w x h)	912 x 855 x 1780 mm.
Net weight	210 Kg.
Packed dimensions and weight	980 x 900 x 2000 mm. - Kg. 235
Standard packing	wooden crate







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- Removable tray holder structure in cooking chamber
- Easy replaceable door gasket and lamps
- Pivot revolving internal door glass
- Handy door opening/shutting mechanism
- Opening control board for easier inspection
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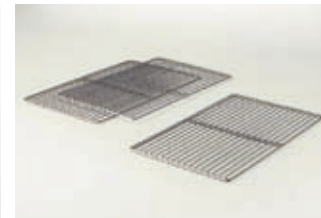
	B - Basic	M - Medium	T - Top
 Core probe	●	●	●
 Dual speed fan (50% - 100%)		●	●
 Extractable shower		●	●
 Automatic washing system			●

ACCESSORIES

- CAR1400** Removable structure for max. 20 GN 1/1 trays
- CAR1400/I** Removable structure trolley
- DET1000** Detergent (10 lts. tank)
- BRI1000** Rinse aid liquid (10 lts. tank)
- DVA001** Water softener
- GN 1/1 size grills (530 x 325 mm.):**
- GRI288** Stainless steel grill
 - GRI350** Chicken grill (8 positions)
- GN 1/1 size trays (530 x 325 mm.):**
- TEG227** Stainless steel tray - 20 mm. depth
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CAR1400+CAR1400/I DVA001



GRILLS



DET1000-BRI1000

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“GIERRE” is a brandname of IK-INTERKLIMAT S.p.A.

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