

**EKF 711 TC - COMBI OVEN WITH TOUCH CONTROL**  
7 TRAYS/GRIDS 1/1 GN

**EKA TOUCH LINE**

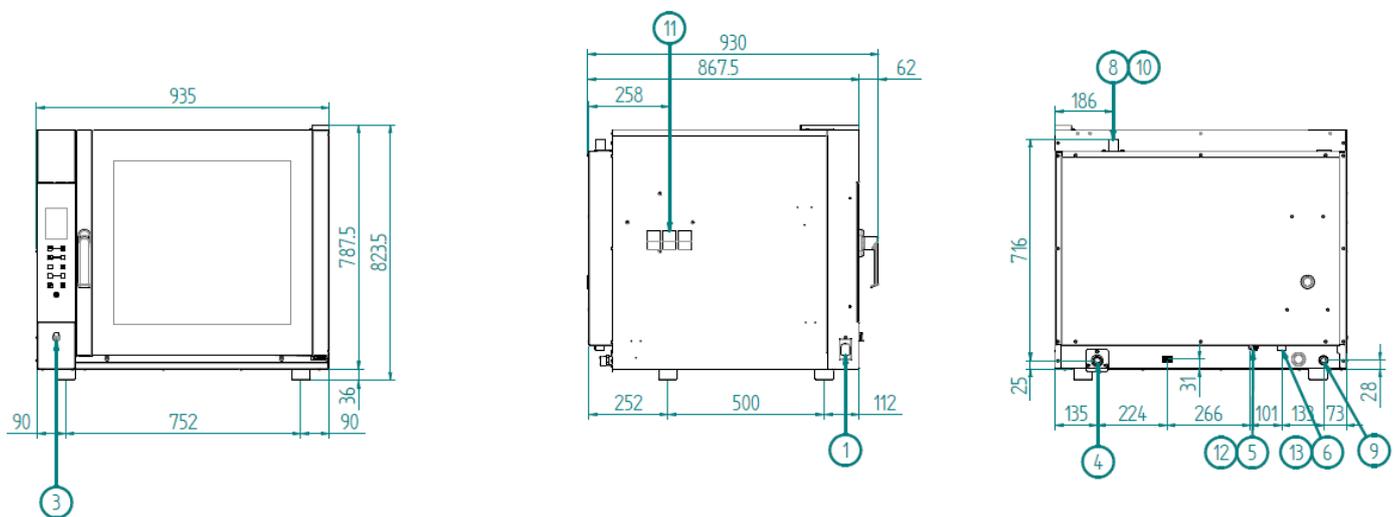
**COOKING**



A compact, minimal design for an oven that allows you to unleash your creativity at the touch of a screen. Designed for medium-sized restaurants and delicatessens needing to cook anything from standard food to sophisticated dishes quickly and without the hassle of complicated programming.

Anything from macaroni cheese and oven-roasted pork fillet to steamed French beans and cheese soufflé. Controlled steam injection even allows you to cook your favourite meat or fish recipes under vacuum.

The oven, like all appliances in the Touch range, has an IPX5 water ingress protection rating.



LEGEND

1	USB PORT	11	DON'T CLOG UP VENTILATION OPENINGS
2	SERIAL PORT	12	WATER INLET MAX. 200 kPa
3	PLUG FOR CORE PROBE	13	SOFTENED WATER INLET MAX 200 kPa
4	WATER OUTLET TUBE	14	BOILER CLEANING INLET
5	WASHING WATER INLET	15	DON'T OPEN CAP WHILE WORKING
6	SOFTENED WATER INLET	16	GAS INLET THREADED JOINT 3/4"
7	WATER INLET	17	POWER SUPPLY TO TOP OVEN
8	STEAM OUTLET	18	PRE-CARVED HOLE FOR BOTTOM OVEN POWER SUPPLY
9	ELECTRIC CABLE FIXER	19	STEAM SUCTION PIPE
10	CAUTION! HOT SURFACE		

DIMENSIONAL FEATURES				FUNCTIONAL FEATURES			
<b>DIMENSIONS</b>	<b>W</b>	<b>D</b>	<b>H</b>	POWER		ELECTRICITY	
OVEN DIMENSIONS (mm)	935	930	825	CAPACITY		N° 7 TRAYS/GRIDS 1/1 GN	
CARDBOARD BOX DIMENSIONS WITH PALLET (WxDxH mm)	1000	990	990	TYPE OF COOKING		VENTILATED	
OVEN DIMENSIONS (inches)	36,81	36,61	32,48	STEAM (see legend)		DIRECT STEAM CONTROLLED BY TOUCH SCREEN (10 LEVELS)	
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	38,97	COOKING CHAMBER		AISI 304 STAINLESS STEEL	
OVEN WEIGHT (kg)	98			WATER OUTLET		Ø 30mm TUBE	
PACKED OVEN WEIGHT (kg)	115,8			STEAM OUTLET		DIRECT	
OVEN WEIGHT (lbs)	216,05			TEMPERATURE		30 + 260°C	
PACKED OVEN WEIGHT (lbs)	255,29			TEMPERATURE CONTROL		DIGITAL PROBE THERMOMETER	
DISTANCE BETWEEN RACK RAILS (mm)	68			CONTROL PANEL		TOUCH CONTROL - LEFT SIDE	
FAN DIMENSION (mm)	Ø 198 - NR. 45 BLADES			N° OF PROGRAMS		240	
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	752			PROGRAMMABLE COOKING STEPS		9	
				PRE-HEATING TEMPERATURE		180°C	
<b>ELECTRICAL FEATURES</b>				PRE-HEATING FUNCTION		PROGRAMMABLE	
POWER SUPPLY (kW)	10,5			DOOR		RIGHT SIDE OPENING	
FREQUENCY (Hz)	50/60					VENTILATED	
VOLTAGE (Volt)	AC 380/400 3N			MODULARITY		AVAILABLE	
N° OF MOTORS	2 BIDIRECTIONAL			FEET		NOT ADJUSTABLE	
RPM	2800/1400/1100			<b>EQUIPMENT</b>			
N° OF RESISTORS	CIRC.	2 pcs	5 kW	LATERAL SUPPORTS		1RIGHT + 1LEFT	
	TOP+GRILL	/	/	CABLE		THREE-PHASE [5G 2,5] - L=1300 mm	
	SOLE	/	/	MANUAL + AUTOMATIC WASHING SET UP			
BOILER	/			USB PORT			
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			REMOVABLE DRIP BOX			
PROTECTION AGAINST WATER	IPX 5			PLUG FOR CORE PROBE			
LIGHTING	NR.1 LED BAR (IN THE DOOR)						
<b>PLUS</b>				<b>OPTIONAL</b>			
USB PORT TO UPLOAD AND DOWNLOAD RECIPES AND HACCP DATA	ADJUSTABLE DOOR HINGES			CHROMED GRID 1/1 GN	COD.KG9G	CORE PROBE	COD. EKSC
240 STORABLE RECIPES (40 EKA RECIPES, 200 USER-SETTABLE RECIPES)	QUICK FASTENING OF LATERAL SUPPORTS			AISI 304 VERTICAL CHICKEN COOKING PAN	COD.KGP	CORE PROBE WITH SUPPORT	COD. EKSCS
DELAYED START FUNCTION UP TO 23 HOURS AND 59 MINUTES	STAINLESS STEEL COOKING CHAMBER			AISI 304 TRAY 1/1 GN (530x325x40 mm)	COD. KT9G	SELF-CLEANING AUTOMATIC SYSTEM	COD. KWT
10 LANGUAGES FOR THE CONTROL PANEL (ITALIAN-FRENCH-ENGLISH-GERMAN-SPANISH-ROMANIAN-POLISH-BULGARIAN-UKRAINIAN-RUSSIAN)	EMBEDDED GASKET			TABLE	COD. EKT 711 - COD. EKTR 711 - COD. EKTS 711 - COD. EKTRS 711 - COD. EKT 711 D	SPRAY KIT WITH SUPPORT	COD. EKKD
CHAMBER DRAIN FOR LIQUIDS	STACKABLE			CONDENSATION HOOD	COD. EKKC6	SPARKLING AID	COD. KBRILD AND COD. KBRILMD
DIRECT CHIMNEY FOR COOKING FUMES/STEAM	FORCED COOLING SYSTEM OF INNER PARTS			AIR REDUCER	COD. EKRP	CLEANING FLUID	COD. KDET
DOUBLE CONNECTION WATER ENTRY (NORMAL AND SOFTENED)	IPX 5						
"ALL GLASS" DOOR WITH "SATIN-FINISH" (AISI 304) STAINLESS STEEL SIDE PROFILES	MANUAL+AUTOMATIC WASHING SET UP						
QUICK COOLING OF COOKING CHAMBER	CB CERTIFICATION						
SCREEN-PRINTED GLASS CONTROL PANEL							

**LEGEND**
**STEAM**


A pipe sprays the water directly on moving fans.  
It's ideal for roast meat, fish and steamed vegetables.