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EKF 711.3 E UD - ELECTRONIC COMBI OVEN 7 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

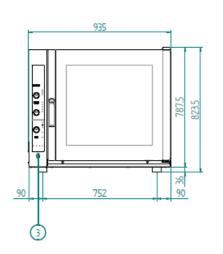
COOKING

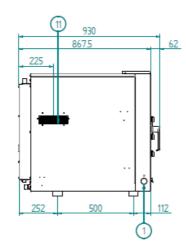


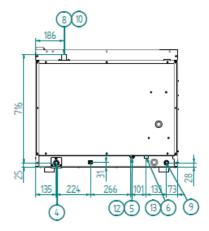


An oven that combines power, design and technology, put together specially for chefs wanting to give customers a light, healthy and, at the same time, innovative alternative to the fried dishes that are such an important part of ethnic and traditional cuisine.

High-powered heating elements, a double-glazed tempered glass door that can be opened for inspection and a control panel with easy-to-read indicator LEDs are just some of the distinguishing features of this model designed for the food service and delicatessens.







	LEGEND							
- 1	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"				
1	7	WATER INLET	17	POWER SUPPLY TO TOP OVEN				
- [8	STEAM OUTLET	18	PRE-CARVED HOLE FOR BOTTOM OVEN POWER SUPPLY				
1	9	ELECTRIC CABLE FIXER	19	STEAM SUCTION PIPE				
- [10	CAUTION! HOT SURFACE						





PROFESSIONAL THINKING

PRODUCT SHEET EKF 711.3 E UD

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DIMENSION	L FEATURES		FUNCTIONAL FEATURES		
DIMENSIONS				POWER ELECTRICITY	
OVEN DIMENSIONS (WxDxH 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 KNOB WITH DISPLAY (10 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	38,97	COOKING CHAMBER	AISI 430 STAINLESS STEEL
OVEN WEIGHT (kg)	96,2			WATER OUTLET	Ø 30mm TUBE
PACKED OVEN WEIGHT (kg)	114			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	212,08			TEMPERATURE	50 ÷ 270°C
PACKED OVEN WEIGHT (lbs)	251,32			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER
DISTANCE BETWEEN RACK RAILS (mm)	68			CONTROL PANEL	ELECTRONIC – LEFT SIDE
FAN DIMENSION (mm)	Ø 198 - NR. 45 BLADES			N° OF PROGRAMS	99
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	752			PROGRAMMABLE COOKING STEPS	4
				PRE-HEATING TEMPERATURE	/
ELECTRICA	FEATURES		PRE-HEATING FUNCTION	PROGRAMMABLE	
					RIGHT SIDE OPENING
POWER SUPPLY (kW)	10,5			DOOR	VENTILATED
FREQUENCY (Hz)	50/60				INSPECTIONABLE GLASS
VOLTAGE (Volt)	AC 380/400 3N			MODULARITY	AVAILABLE
N° OF MOTORS	2 BIDIRECTIONAL			FEET	NOT ADJUSTABLE
RPM	2800			EQUIPMENT	
	CIRC.	2 pcs	4 kW	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
N° OF RESISTORS	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 mm
	SOLE / /			MANUAL + AUTOMATIC WASHING SET UP	
BOILER	/			PLUG FOR CORE PROBE	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			PC SERIAL PORT	
PROTECTION AGAINST WATER	IPX3			REMOVABLE DRIP BOX	
GHTING NR.1 HALOGEN LIGHT BULB (IN THE DOOR)				OPTIONAL	
PL	Js		CHROMED GRID 1/1 GN	COD. KG9G	
STAINLESS STEEL COOKING CHAMBER			AISI 304 VERTICAL CHICKEN COOKING PAN	COD. KGP	
DOOR WITH INSPECTIONABLE GLASS			AISI 304 TRAY 1/1 GN (530x325x40mm)	COD. KT9G	
ADJUSTABLE DOOR HINGES			TABLE	COD. EKT 711 – COD. EKTR 711 – COD. EKTS 711 – COD. EKTRS 711 – COD. EKT 711 D	
QUICK FASTENING OF LATERAL SUPPORTS			CONDENSATION HOOD	COD. EKKC6	
EMBEDDED GASKET			AIR REDUCER	COD. EKRPA	
STACKABLE			CORE PROBE	COD. EKSC	
FORCED COOLING SYSTEM OF INNER PART	5		CORE PROBE WITH SUPPORT	COD. EKSCS	
IPX 3			SELF-CLEANING AUTOMATIC SYSTEM	COD. KWT	
MANUAL+AUTOMATIC WASHING SET UP			SPRAY KIT WITH SUPPORT	COD. EKKD	
NEW DESIGN OF COOKING CHAMBER			SPARKLING AID	COD. KBRIL AND COD. KBRILMD	
CB CERTIFICATION			CLEANING FLUID	COD. KDET	

LEGEND



STEAM

A pipe sprays the water directly on moving fans.

It's ideal for roast meat, fish and steamed vegetables.

