



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 1111 E UD

TECNOEKA SRL - VIA MARCO POLO, 11 - 35010 BORGORICCO - PADOVA - ITALY - TEL. +39 049 5791479 +39 049 9300344 - FAX +39 049 5794387 - E-MAIL: INFO@TECNOEKA.COM - WWW.TECNOEKA.COM - WWW.TECNOEKA.RU

EKF 1111 E UD – ELECTRONIC COMBI OVEN 11 TRAYS/GRIDS 1/1 GN

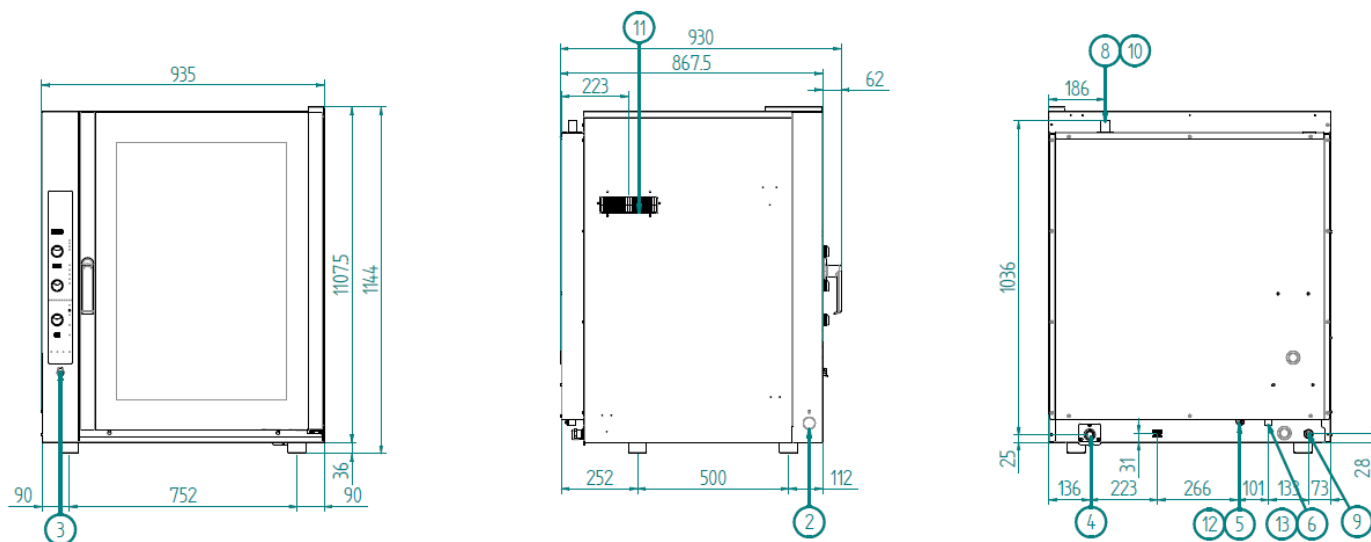
EKA EVOLUTION LINE

COOKING

High output and top quality. Ideal for large delicatessens and food outlets.

Lasagna, meat and fish roasts and chickens, as well as vegetables au gratin and food requiring gentle cooking: you can customize your recipes using the convenient electronic control panel giving access to 99 programs, which allows you to cook in 4 stages.

The programmable delayed start feature means you can decide beforehand what time you want to prepare your dishes, customizing the cooking process with the direct steam option.



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		





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DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
DIMENSIONS	W	D	H	POWER	ELECTRICITY
OVEN DIMENSIONS (mm)	935	930	1150	CAPACITY	N° 11 TRAYS/GRIDS 1/1 GN
CARDBOARD BOX DIMENSIONS WITH PALLET (WxDxH mm)	1000	990	1310	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	36,81	36,61	45,27	STEAM (see legend)	DIRECT STEAM GENERATED BY BOLIER SYSTEM AND CONTROLLED BY KNOB WITH DISPLAY (10 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	51,57	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	134,8			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	152,8			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	297,18			TEMPERATURE	50 ± 270°C
PACKED OVEN WEIGHT (lbs)	336,86			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	/
ELECTRICAL FEATURES				PRE-HEATING FUNCTION	PROGRAMMABLE
POWER SUPPLY (kW)	16			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50/60				VENTILATED
VOLTAGE (Volt)	AC 380/400 3N			INSPECTIONABLE GLASS	
N° OF MOTORS	3 BIDIRECTIONAL			MODULARITY	/
RPM	2800/1400			FEET	NOT ADJUSTABLE
N° OF RESISTORS				EQUIPMENT	
BOILER	CIRC.	3 pcs	5 kW	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 MM
	SOLE	/	/	MANUAL + AUTOMATIC WASHING SET UP	
LIMIT CONTROL	/			PLUG FOR CORE PROBE	
PROTECTION AGAINST WATER	UNIPOLAR WITH MANUAL RESET			PC SERIAL PORT	
LIGHTING	IPX3			REMOVABLE DRIP BOX	
POWER SUPPLY (KW)	NR.2 HALOGEN LIGHT BULBS (IN THE DOOR)			OPTIONAL	
PLUS				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. EKT1111 – COD. EKTR 1111 – COD. EKTS 1111 – COD. EKTRS 1111
QUICK FASTENING OF LATERAL SUPPORTS				CONDENSATION HOOD	COD. EKKC10
EMBEDDED GASKET				AIR REDUCER	COD. EKRP A
FORCED COOLING SYSTEM OF INNER PARTS				CORE PROBE	COD. EKSC
IPX 3				CORE PROBE WITH SUPPORT	COD. EKSCS
MANUAL + AUTOMATIC WASHING SET UP				SELF-CLEANING AUTOMATIC SYSTEM	COD. KWT
NEW DESIGN OF COOKING CHAMBER				SPRAY KIT WITH SUPPORT	COD. EKKD
CB CERTIFICATION				SPARKLING AID	COD. KBRIL AND COD. KBRILMD
				CLEANING FLUID	COD. KDET

LEGEND

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

