



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 1111 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 UD – ELECTRIC COMBI OVEN 11 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

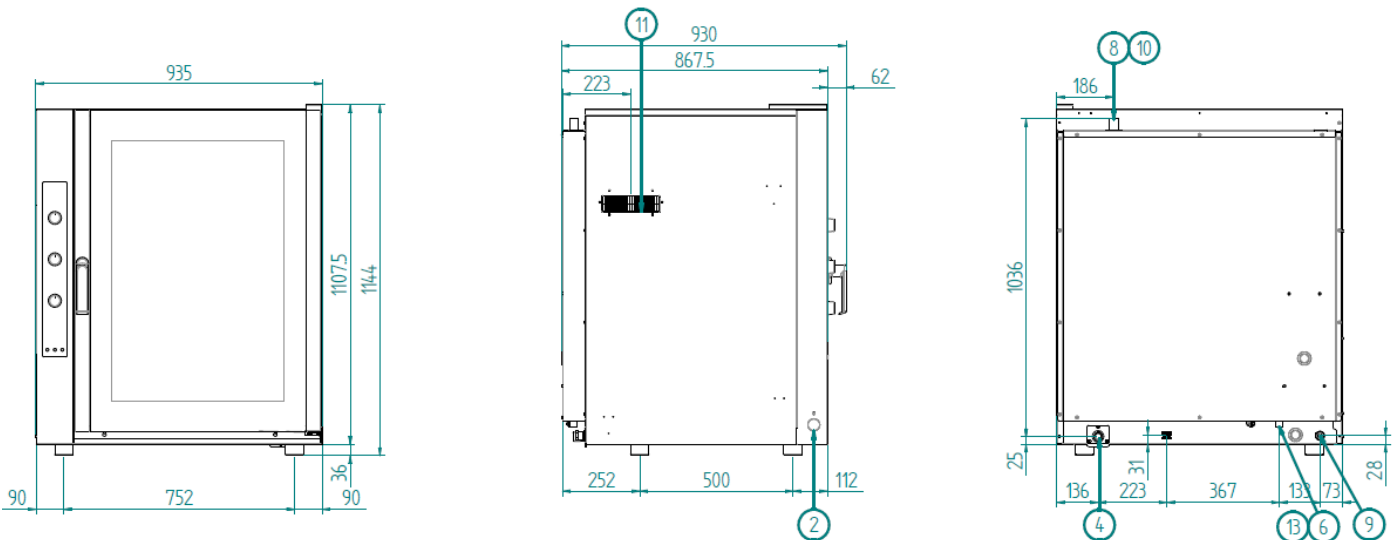
COOKING



Lasagna, vegetables au gratin, meat and fish roasts and meats that need slow cooking: use it to cook large batches of food without sacrificing precious time.

Its high performance makes it the ideal ally for any professional in the delicatessen business. Having an EKF 1111 UD in your kitchen also means saving on pans and space on burners with improved time and logistics management.

Sturdy and reliable, it gives you unbeatable freedom to adjust cooking to suit your different needs thanks to 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 (mm)	1000	990	1310	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	36,81	36,61	45,27	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB (5 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	51,57	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	129,4			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	152,4			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	285,27			TEMPERATURE	100 ± 275°C
PACKED OVEN WEIGHT (lbs)	335,98			TEMPERATURE CONTROL	THERMOSTAT
DISTANCE BETWEEN RACK RAILS (mm)	68			CONTROL PANEL	ELECTROMECHANIC – LEFT SIDE
FAN DIMENSION (mm)	Ø 198 - NR. 45 BLADES			N° OF PROGRAMS	/
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	752			PROGRAMMABLE COOKING STEPS	/
				PRE-HEATING TEMPERATURE	/
ELECTRICAL FEATURES				PRE-HEATING FUNCTION	/
POWER SUPPLY (kW)	16			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50 (60 ON DEMAND)				VENTILATED
VOLTAGE (Volt)	AC 380/400 3N			MODULARITY	INSPECTIONABLE GLASS
N° OF MOTORS	3 BIDIRECTIONAL			FEET	/
RPM	2800			EQUIPMENT	
N° OF RESISTORS	CIRC.	3 pcs	5 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 mm
	SOLE	/	/	MANUAL WASHING SET UP	
BOILER	/			REMOVABLE DRIP BOX	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			OPTIONAL	
PROTECTION AGAINST WATER	IPX3			CHROMED GRID 1/1 GN	COD. KG9G
LIGHTING	NR.2 HALOGEN LIGHT BULB (IN THE DOOR)			AISI 304 VERTICAL CHICKEN COOKING PAN	COD. KGP
PLUS				AISI 304 TRAY 1/1 GN (530x325x40 mm)	COD. KT9G
STAINLESS STEEL COOKING CHAMBER				TABLE	COD. EKT1111 – COD. EKTR 1111 – COD. EKTS 1111 – COD. EKTRS 1111
DOOR WITH INSPECTIONABLE GLASS				CONDENSATION HOOD	COD. EKKC10
ADJUSTABLE DOOR HINGES				AIR REDUCER	COD. EKRPA
QUICK FASTENING OF LATERAL SUPPORTS				SPRAY KIT WITH SUPPORT	COD. EKKD
EMBEDDED GASKET					
FORCED COOLING SYSTEM OF INNER PARTS					
IPX 3					
MANUAL WASHING SET UP					
NEW DESIGN OF COOKING CHAMBER					
CB CERTIFICATION					

LEGEND

STEAM



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