



**PROFESSIONAL
THINKING**

PRODUCT SHEET EKF 2011 TC

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EKF 2011 TC - COMBI OVEN WITH TOUCH CONTROL 20 TRAYS/GRIDS 1/1 GN

EKA TOUCH LINE

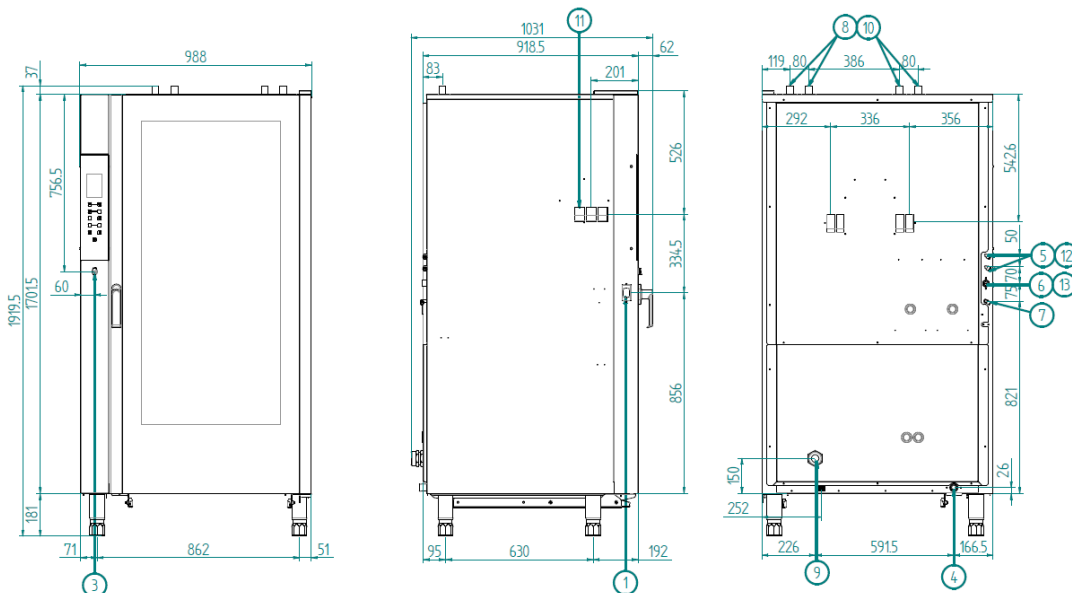
COOKING



Designed specially for large delicatessens and any restaurant that prides itself on a successful combination of quantity and quality, the EKF 2011 TC electronic oven is the most powerful and capacious in the new Touch range.

Accommodating 20 1/1 GN pans - which can be slotted into a practical removable trolley featuring an ergonomically designed grip and lockable castors - you even have the option of cooking starters, steamed vegetables and meat or fish mains simultaneously.

High-quality materials and 5 fans arranged along the full height of the oven wall combine to ensure even cooking.



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) | 985 | 1030 | 1920 | CAPACITY | N° 20 TRAYS/GRIDS 1/1 GN |
| CARDBOARD BOX DIMENSIONS WITH PALLET (mm) | 1200 | 1200 | 2070 | TYPE OF COOKING | VENTILATED |
| OVEN DIMENSIONS (inches) | 38,77 | 40,55 | 75,59 | STEAM (see legend) | DIRECT STEAM CONTROLLED BY TOUCH SCREEN (10 LEVELS) |
| CARDBOARD BOX DIMENSIONS WITH PALLET (inches) | 47,24 | 47,24 | 81,49 | COOKING CHAMBER | AISI 304 STAINLESS STEEL |
| OVEN WEIGHT (kg) | 230 | | | WATER OUTLET | Ø 30 mm TUBE |
| PACKED OVEN WEIGHT (kg) | / | | | STEAM OUTLET | DIRECT |
| OVEN WEIGHT (lbs) | 507,06 | | | TEMPERATURE | 30 ± 260°C |
| PACKED OVEN WEIGHT (lbs) | / | | | TEMPERATURE CONTROL | DIGITAL PROBE THERMOMETER |
| DISTANCE BETWEEN RACK RAILS (mm) | 66 | | | CONTROL PANEL | TOUCH CONTROL - LEFT SIDE |
| FAN DIMENSION (mm) | Ø 197 - NR. 36 BLADES | | | N° OF PROGRAMS | 240 |
| CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm) | 862 | | | PROGRAMMABLE COOKING STEPS | 9 |
| ELECTRICAL FEATURES | | | | PRE-HEATING TEMPERATURE | 180°C |
| POWER SUPPLY (kW) | 30 | | | PRE-HEATING FUNCTION | PROGRAMMABLE |
| FREQUENCY (Hz) | 50/60 | | | DOOR | RIGHT SIDE OPENING |
| VOLTAGE (Volt) | AC 380/400 3N | | | | VENTILATED |
| N° OF MOTORS | 5 BIDIRECTIONAL | | | | INSPECTIONABLE GLASS |
| RPM | 2800 | | | MODULARITY | / |
| | | | | FEET | ADJUSTABLE |
| EQUIPMENT | | | | | |
| N° OF RESISTORS | CIRC. | 5 pcs | 5,7 kW | BRAKING WHEELED TROLLEY WITH HANDLE | |
| | TOP+GRILL | / | / | MANUAL + AUTOMATIC WASHING SET UP * | |
| | SOLE | / | / | PLUG FOR CORE PROBE | |
| BOILER | / | | | USB PORT | |
| LIMIT CONTROL | UNIPOLAR WITH MANUAL RESET | | | OPTIONAL | |
| PROTECTION AGAINST WATER | IPX 5 | | | CHROMED GRID 1/1 GN | COD. KG9G |
| LIGHTING | NR.1 LED BAR (IN THE DOOR) | | | AISI 304 VERTICAL CHICKEN COOKING PAN | COD. KGP |
| PLUS | | | | AISI 304 TRAY 1/1 GN (530x325x40 mm) | COD. KT9G |
| USB PORT TO UPLOAD AND DOWNLOAD RECIPES AND HACCP DATA | SCREEN-PRINTED GLASS CONTROL PANEL | | | CORE PROBE | COD. EKSC |
| 240 STORABLE RECIPES (40 EKA RECIPES, 200 USER-SETTABLE RECIPES) | ADJUSTABLE DOOR HINGES | | | CORE PROBE WITH SUPPORT | COD. EKSCS |
| DELAYED START FUNCTION UP TO 23 HOURS AND 59 MINUTES | STAINLESS STEEL COOKING CHAMBER | | | CONDENSATION HOOD | COD. EKKC 20 TC |
| 10 LANGUAGES FOR THE CONTROL PANEL (IT-FR-ENG-DE-ES-ROMANIAN-POLISH-BULGARIAN-UKRAINIAN-RUSSIAN) | EMBEDDED GASKET | | | SELF-CLEANING AUTOMATIC SYSTEM | COD. KWT |
| CHAMBER DRAIN FOR LIQUIDS | FORCED COOLING SYSTEM OF INNER PARTS | | | SPRAY KIT WITH SUPPORT | COD. EKKD |
| DIRECT CHIMNEY FOR COOKING FUMES/STEAM | IPX 5 | | | SPARKLING AID | COD. KBRIL AND COD. KBRILMD |
| DOUBLE CONNECTION WATER ENTRY (NORMAL AND SOFTENED) | MANUAL+AUTOMATIC WASHING SET UP | | | CLEANING FLUID | COD. KDET |
| "ALL GLASS" DOOR WITH "SATIN-FINISH" (AISI 304) STAINLESS STEEL SIDE PROFILES | CB CERTIFICATION | | | | |
| QUICK COOLING OF COOKING CHAMBER | | | | | |

LEGEND

*For automatic washing set up are required nr. 2 kit Cod. KWT

STEAM



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