



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 711 EV

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EKF 711 EV - ELECTRONIC COMBI OVEN WITH BOILER 7 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

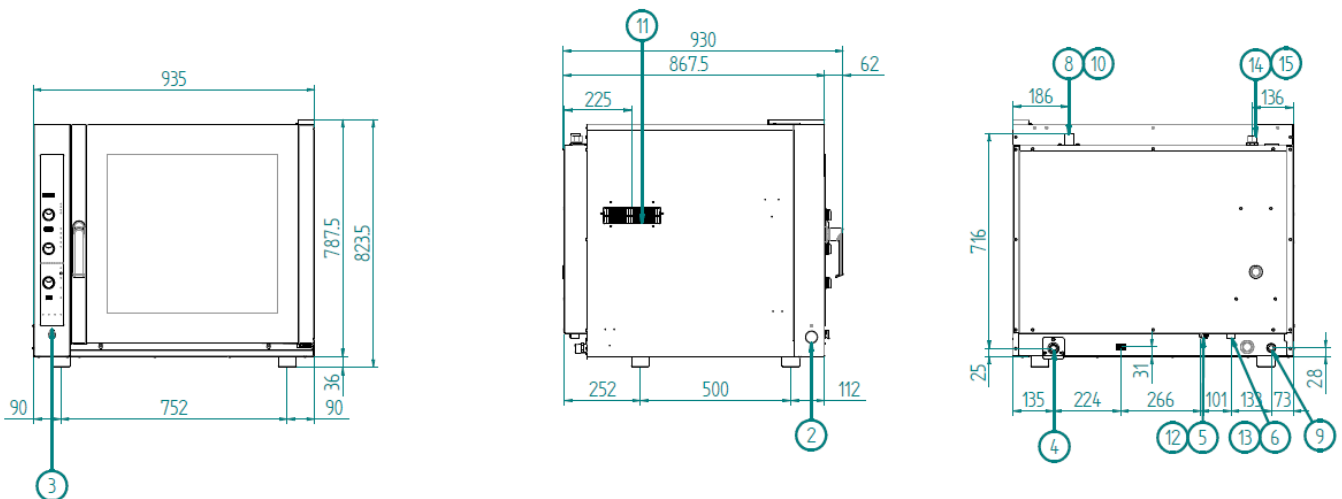
COOKING



Rediscover the quality and flavours of traditional cooking. The innovative combi-steamer, with its electronic control panel giving access to 99 programs and 4 stages, is extremely easy and intuitive to operate.

Baked pasta, meat roasts, chickens and fish baked in foil, as well as particularly delicate dishes, such as restaurant desserts and meats that need slow cooking.

The highly thermally efficient boiler means you can steam all manner of food, sure in the knowledge that it will be cooked to perfection with little water usage.



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	825	CAPACITY	N° 7 TRAYS/GRIDS 1/1 GN
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	1000	990	990	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	36,81	36,61	32,48	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	38,97	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	100			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	117,8			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	220,46			TEMPERATURE	50 ÷ 270°C
PACKED OVEN WEIGHT (lbs)	259,70			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
ELECTRICAL FEATURES				PRE-HEATING TEMPERATURE	/
				PRE-HEATING FUNCTION	PROGRAMMABLE
POWER SUPPLY (kW)	11,6			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50/60				VENTILATED
VOLTAGE (Volt)	AC 380/400 3N			MODULARITY	INSPECTIONABLE GLASS
N° OF MOTORS	2 BIDIRECTIONAL			FEET	AVAILABLE
RPM	2800			EQUIPMENT	
N° OF RESISTORS	CIRC.	2 pcs	4 kW	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 mm
	SOLE	/	/	MANUAL + AUTOMATIC WASHING SET UP	
BOILER	3 kW			PLUG FOR CORE PROBE	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			PC SERIAL PORT	
PROTECTION AGAINST WATER	IPX3			REMOVABLE DRIP BOX	
LIGHTING	NR.1 HALOGEN LIGHT BULB (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. K9G
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. EKRP
STACKABLE				CORE PROBE	COD. EKSC
FORCED COOLING SYSTEM OF INNER PARTS				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	
	<p>A pipe sprays the water directly on moving fans. It's ideal for roast meat, fish and steamed vegetables.</p>

