



**PROFESSIONAL
THINKING**

PRODUCT SHEET EKF 711 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 711 UD - ELECTRIC COMBI OVEN 7 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

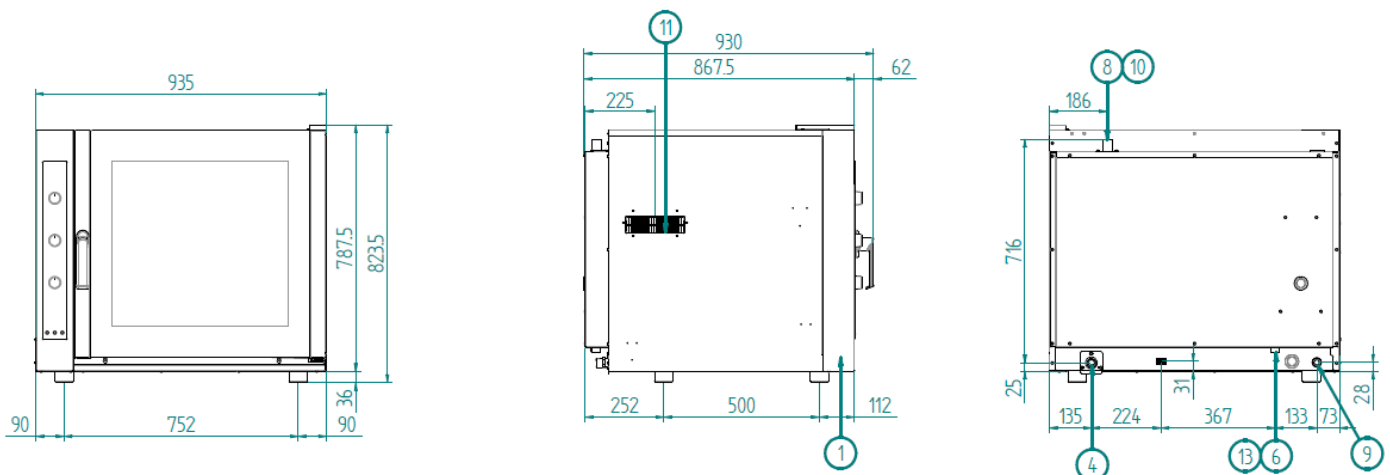
COOKING



Designed and engineered for medium-sized delicatessens and restaurants requiring an oven that packs professional performance into a space-saving package.

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

With the direct steam option, you can customize how you cook each dish, enjoying the opportunity to give your imagination free rein.



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		





**PROFESSIONAL
THINKING**

PRODUCT SHEET EKF 711 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

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 (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 (5 LEVELS)			
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	38,97	COOKING CHAMBER	AISI 304 STAINLESS STEEL			
OVEN WEIGHT (kg)	96,4			WATER OUTLET	Ø 30 mm TUBE			
PACKED OVEN WEIGHT (kg)	114,2			STEAM OUTLET	DIRECT			
OVEN WEIGHT (lbs)	212,52			TEMPERATURE	100 ± 275°C			
PACKED OVEN WEIGHT (lbs)	251,76			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	/			
ELECTRONIC FEATURES				PRE-HEATING TEMPERATURE	/			
				PRE-HEATING FUNCTION	/			
POWER SUPPLY (kW)	8,4			DOOR	RIGHT SIDE OPENING			
FREQUENCY (Hz)	50 (60 ON DEMAND)				VENTILATED			
VOLTAGE (Volt)	AC 380/400 3N				INSPECTIONABLE GLASS			
N° OF MOTORS	2 BIDIRECTIONAL			MODULARITY	AVAILABLE			
RPM	2800			FEET	NOT ADJUSTABLE			
N° OF RESISTORS				EQUIPMENT				
				CIRC.	2 pcs	4 kW	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
				TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 mm
BOILER				SOLE	/			
LIMIT CONTROL				UNIPOLAR WITH MANUAL RESET	OPTIONAL			
PROTECTION AGAINST WATER	IPX3			CHROMED GRID 1/1 GN	COD. KG9G			
LIGHTING	NR.1 HALOGEN LIGHT BULB (IN THE DOOR)			AISI 304 VERTICAL CHICKEN COOKING PAN	COD. KGP			
PLUS				AISI 304 TRAY 1/1 GN (530x325x40mm)	COD. KT9G			
STAINLESS STEEL COOKING CHAMBER				TABLE	COD. EKT 711 – COD. EKTR 711 – COD. EKTS 711 – COD. EKTRS 711 – COD. EKT 711 D			
DOOR WITH INSPECTIONABLE GLASS				CONDENSATION HOOD	COD. EKKC6			
ADJUSTABLE DOOR HINGES				AIR REDUCER	COD. EKRPCA			
QUICK FASTENING OF LATERAL SUPPORTS				SPRAY KIT WITH SUPPORT	COD. EKKD			
EMBEDDED GASKET								
STACKABLE								
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.

