

PRODUCT SHEET EKF 523 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 - WW.TECNOEKA.COM - WWW.TECNOEKA.COM - WW.TECNOEKA.COM - WW.

EKF 523 E UD - ELECTRONIC CONVECTION OVEN WITH STEAM

5 TRAYS/GRIDS 2/3 GN (354x325 mm)

EKA EVOLUTION LINE

BAKING

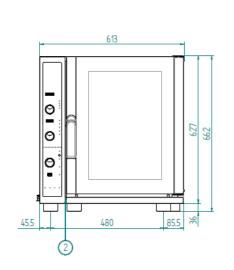


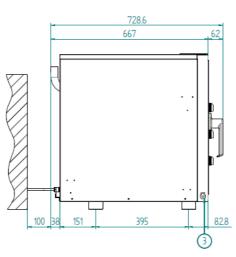


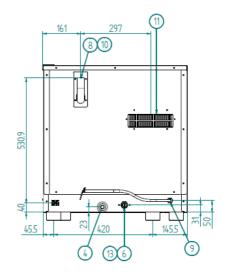
Reliability and technology all in one oven. Whatever the dish, this oven cooks it quickly and, with the added bonus of the direct steam option, caters to baking requirements of all kinds: bread, pizzas, puff pastry, sponges, biscuits, cream puffs, yeast-raised products and fine pastry recipes.

The programmable delayed start feature means you can decide beforehand what time you want to bake your recipes, with excellent results each and every time.

The oven is extremely intuitive to operate and made even easier by the electronic control panel, which has 99 programs, allowing you to cook in 4 stages.







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

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DIMENSIONA	AL FEATURES		FUNCTIONAL FEATURES		
DIMENSIONS	W	D	Н	POWER	ELECTRICITY
OVEN DIMENSIONS (mm)	610	730	660	CAPACITY	N° 5 TRAYS/GRIDS (354x325 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	660	800	810	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	24,01	28,74	25,98	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB WITH DISPLAY (10 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	25,98	31,49	31,88	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	43,4			WATER OUTLET	Ø 16 mm TUBE
PACKED OVEN WEIGHT (kg)	47,4			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	95,68			TEMPERATURE	50 ÷ 270°C
PACKED OVEN WEIGHT (lbs)	104,49			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER
DISTANCE BETWEEN RACK RAILS (mm)	80			CONTROL PANEL	ELECTRONIC – LEFT SIDE
FAN DIMENSION (mm)	Ø 200 - NR. 38 BLADES			N° OF PROGRAMS	99
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	480			PROGRAMMABLE COOKING STEPS	4
				PRE-HEATING TEMPERATURE	180°C
ELECTRICAI	FEATURES		PRE-HEATING FUNCTION	PROGRAMMABLE	
					RIGHT SIDE OPENING
POWER SUPPLY (kW)	3,2			DOOR	VENTILATED
FREQUENCY (Hz)	50/60			1	INSPECTIONABLE GLASS
VOLTAGE (Volt)	A	AC 220/230		MODULARITY	AVAILABLE
N° OF MOTORS 1 BIDIRECTIONAL				FEET	NOT ADJUSTABLE
RPM 2800				EQUIPMENT	
	CIRC.	2 pcs	4 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
N° OF RESISTORS	TOP+GRILL SOLE	/	/	CABLE PC SERIAL PORT	SINGLE-PHASE [3G 1,5] - L=1300 mm
BOILER	3022	/	•	PLUG FOR CORE PROBE	
LIMIT CONTROL BIPOLAR WITH MANUAL RESET				MANUAL WASHING SET UP	
PROTECTION AGAINST WATER	511 027 111 11	IPX3	11221	REMOVABLE DRIP BOX	
LIGHTING NR.1 INCANDESCENT LIGHT BULB (IN THE COOKING CHAMBER)				OPTIONAL	
PLI	US		AISI 304 TRAY 2/3 GN (354x325x20 mm)	COD. KT6G	
STAINLESS STEEL COOKING CHAMBER	TAINLESS STEEL COOKING CHAMBER PARTS			COD. KG6X AISI 304 HORIZONTAL GRID 2/3 GN	COD.KG6X
DOOR WITH INSPECTIONABLE GLASS IPX 3				TABLE	COD. EKT 423 – COD. EKTR 423 – COD. EKTS 423 – COD. EKTRS 423 – COD. EKT 423 D
QUICK FASTENING OF LATERAL SUPPORTS MANUAL WASHING SET UP				AIR REDUCER	COD. EKRPA
EMBEDDED GASKET	EDDED GASKET NEW DESIGN OF COOKING CHAMBER			CORE PROBE	COD. EKSC
STACKABLE	CB CERTIFICATION			CORE PROBE WITH SUPPORT	COD. EKSCS
				WATER TANK LT. 7	COD. EKSA
				PUMP KIT WITH HOSE AND FILTER	COD. KKPU
				SPRAY KIT WITH SUPPORT	COD. EKKD

LEGEND

STEAM



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











