



PROFESSIONAL  
THINKING

# PRODUCT SHEET EKF 1111 EV 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 EV UD – ELECTRONIC COMBI OVEN 11 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

COOKING

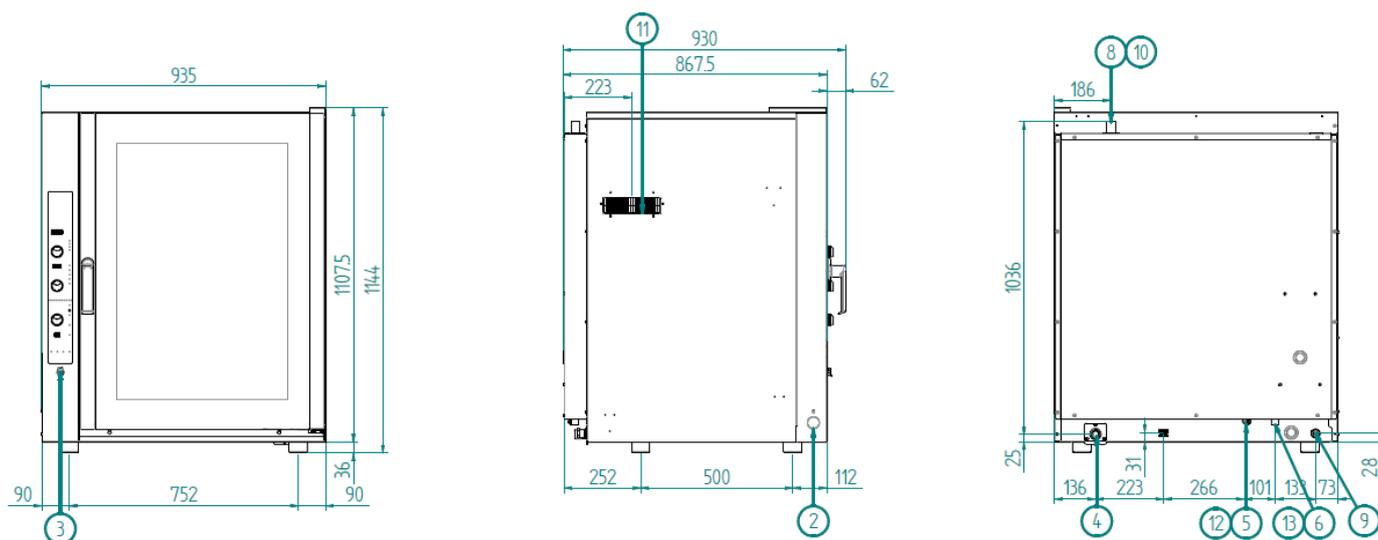


Quality and reliability are the key features of one of the most powerful ovens in the Tecnoeka range, suitable for large delicatessens and restaurants.

The combi-steamer EKF 1111 EV UD seriously allows you to cook all manner of dishes: lasagna, vegetables au gratin, meat or fish roasts, meats that need slow cooking, as well as steamed food.

Its built-in boiler delivers excellent results with little water usage. In addition, with 99 programs you can input and retrieve via the electronic control panel, this appliance caters to your every cooking need.

The option of cooking in 4 stages means you get to customize your preparations to the max: meet your new best friend for creating a never-ending stream of recipes.



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 GENERATED BY A BOILER SYSTEM AND CONTROLLED BY KNOB WITH DISPLAY (10 LEVELS)			
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	51,57	COOKING CHAMBER	AISI 304 STAINLESS STEEL			
OVEN WEIGHT (kg)	141,4			WATER OUTLET	Ø 30mm TUBE			
PACKED OVEN WEIGHT (kg)	152,4			STEAM OUTLET	DIRECT			
OVEN WEIGHT (lbs)	311,73			TEMPERATURE	50 ÷ 270°C			
PACKED OVEN WEIGHT (lbs)	335,98			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			
<b>ELECTRICAL FEATURES</b>				PRE-HEATING TEMPERATURE	180°C			
				PRE-HEATING FUNCTION	YES			
POWER SUPPLY (KW)	23,5			DOOR	RIGHT SIDE OPENING			
FREQUENCY (HZ)	50/60				VENTILATED			
VOLTAGE (VOLT)	AC 380/400 3N			INSPECTIONABLE GLASS				
N° OF MOTORS	3 BIDIRECTIONAL			MODULARITY	/			
RPM	2800			FEET	NOT ADJUSTABLE			
N° OF RESISTORS				<b>EQUIPMENT</b>				
				CIRC.	3 pcs	5 kw	LATERAL SUPPORTS	1RIGHT + 1LEFT
				TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 mm
BOILER	7,5 kW			MANUAL + AUTOMATIC WASHING SET UP				
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			PLUG FOR CORE PROBE				
PROTECTION AGAINST WATER	IPX3			PC SERIAL PORT				
LIGHTING	NR.2 HALOGEN LIGHT BULB (IN THE DOOR)			REMOVABLE DRIP BOX				
<b>PLUS</b>				<b>OPTIONAL</b>				
STAINLESS STEEL COOKING CHAMBER				CHROMED GRID 1/1 GN	COD. KG9G			
DOOR WITH INSPECTIONABLE GLASS				AISI 304 VERTICAL CHICKEN COOKING PAN	COD. KGP			
ADJUSTABLE DOOR HINGES				AISI 304 TRAY 1/1 GN (530x325x40 mm)	COD. KT9G			
QUICK FASTENING OF LATERAL SUPPORTS				TABLE	COD. EKT1111 – COD. EKTR 1111 – COD. EKTS 1111 – COD. EKTRS 1111			
EMBEDDED GASKET				CONDENSATION HOOD	COD. EKKC10			
FORCED COOLING SYSTEM OF INNER PARTS				AIR REDUCER	COD. EKRPA			
IPX 3				CORE PROBE	COD. EKSC			
MANUAL + AUTOMATIC WASHING SET UP				CORE PROBE WITH SUPPORT	COD. EKSCS			
NEW DESIGN OF COOKING CHAMBER				SELF-CLEANING AUTOMATIC SYSTEM	COD. KWT			
CB CERTIFICATION				SPRAY KIT WITH SUPPORT	COD. EKKD			
				SPARKLING AID	COD. KBRIL AND COD. KBRILMD			
				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>

