
Technology
Pastic
Cottura
Gastronomy
Cooking
Risto
100% MADE IN ITALY
eka
PROFESSIONAL THINKING
2015
ITALIANO - ENGLISH

TECNOEKA
TERMÉKKATALÓGUS
2015

Forgalmazó:

VENDI HUNGÁRIA Kft.

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ABOUT US
HISTORY AND NEW PREMISES





Located in the province of Padua, in the beating heart of Italy's industrious Northeast, Tecnoeka is one of the most fascinating businesses in the professional kitchen equipment manufacturing industry, offering a range of products for food service operators, delicatessens, bakeries and pastry businesses.

Since 1978, our core business has been the development of ovens, proofers and optional, combining the merits of roots firmly planted in creativity and 100% Italian-made quality with our natural drive for innovation, which is earning us ever-greater popularity around the world.

With our presence in 82 different countries and constant pursuit of new markets to extend our distribution lines into, we have made Eka our flagship brand, recognized internationally for its distinctive identity and trademark setting it apart in the crowded HoReCa market.

In Autumn 2013, we relocated our headquarters from the city of Camposampiero to neighbouring Borgoricco, moving into a new operating facility that is both modern and functional.

Architecture, design and technology come together here in a seamless whole for a building geared towards productivity and energy efficiency. The mighty flames reaching skywards, borrowed from the Eka logo, take centre stage on the building's façade, giving the whole facility an immediately recognizable iconography and visual identity.

The Tecnoeka product range, which has been developed over our 35-plus years in the business, includes a vast array of ovens (electromechanical, electronic, digital and touch controlled) and optional: a range that is still being expanded day-by-day thanks to targeted investments in research, know-how and design aimed at meeting the requirements of increasingly proficient and demanding chefs and bakers.

QUAIITY

Tecnoeka essentially embraces a company philosophy of delivering quality in the broadest sense of the word: combining a product focus with prompt and thorough customer service, helping make the lives of the people we serve simpler and, in many ways, better. Our strong bias towards innovation and Italian-made reliability has allowed us to take the quality of our products to the next level and cater to the requirements of an ever-evolving market, supporting our conviction that this is the right approach.
These efforts have been rewarded with prestigious UNI EN ISO 9001:2008, UNI EN ISO 14001:2004 and OHSAS 18001:2007 certifications, attesting to the company's ability to create effective solutions on quality, safety and environmental fronts.

Tecnoeka products are manufactured to the leading and most widely recognized reference standards, complying with rules and regulations to ensure they increasingly raise the bar in terms of reliability, safety and efficiency. This has been our mission from the outset and our ovens and optional come with warranties and certificates to give customers peace of mind, knowing that they are getting functional products of the highest quality.
All materials and electrical components used to make Eka brand products meet CE standards.

European Directives / Regulations

Eka products respect the following European Directives and Regulations:
- **Low voltage directive 2006/95/EC**
- **Electromagnetic compatibility directive 2004/108/EC**
- **Machinery directive 2006/42/EC**
- **General product safety directive 2001/95/EC**
- **"RAEE" Directive 2002/96/EC**
- **"RoHS" Directive 2002/95/EC**
- **"REACH" Regulation 1907/2006/EC**
- **FOOD CONTACT:** European regulation 1935/2004/CE, it certificates the suitability of all the machineries in contact with food

COMPANY CERTIFICATIONS

UNI EN ISO 9001:2008 Company Quality Management system accreditation awarded in 2004 by DNV, showing our ability to conduct company processes, improve product manufacturing and service delivery effectiveness and efficiency, and achieve and increase customer satisfaction.

UNI EN ISO 14001:2004 Environmental Management system accreditation awarded in 2013 by Artale Group, showing our commitment to minimizing environmental impacts and risks that might arise from our activities.

OHSAS 18001:2007 Occupational Health and Safety Management system accreditation awarded in 2013 by Artale Group, showing our commitment to protecting the health and safety of our workers.

Tecnoeka has obtained authorized exporter status for Switzerland, Norway, Israel, Russia, and Saudi Arabia.

PRODUCT CERTIFICATIONS

"CB" CERTIFICATE - issued by TÜVSÜD, electrical safety certificate recognized worldwide
"GOST" CERTIFICATE - certification required for goods imported into the Russian market.
"SONCAP" CERTIFICATE certification for exports in the Nigerian market
"SASO" CERTIFICATE certification for exports in the Saudi Arabia market



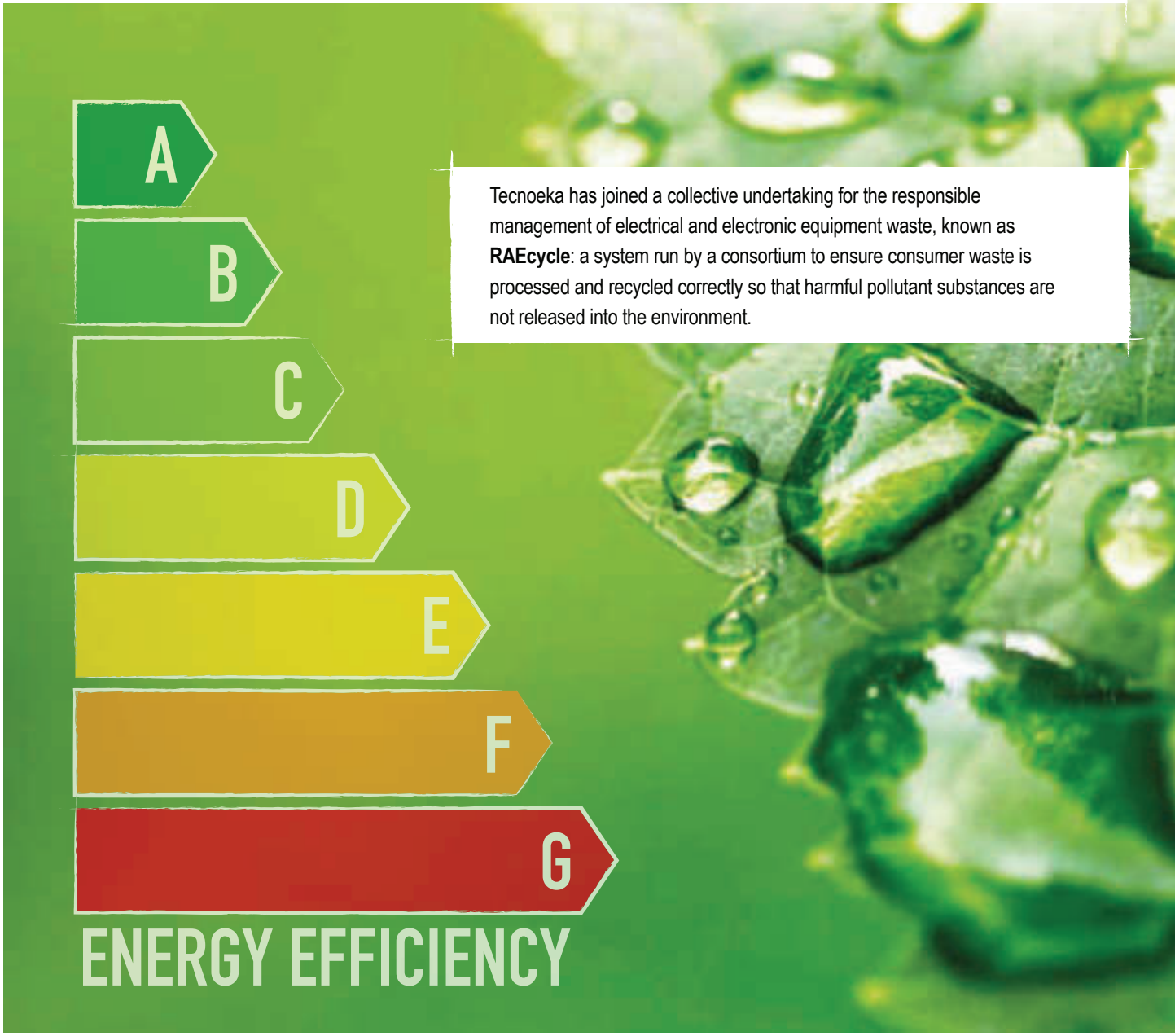
ENERGY EFFICIENCY

Tecnoeka's commitment to ecological sustainability in a bid to protect the environment and optimize resources can be seen in all Eka brand products.

It converts in concrete and real actions each and every day in the whole production chain, where informed and prepared personnel takes maximum care of energy saving and water resources, recycles rubbish and waste products, and designs, creates and assembles products aimed to increasingly express our company's **green philosophy**.

A tangible example: the paper used for this catalogue, for our brochures and for all our merchandising can be considered as a symbol of our corporate sustainability. It is entirely made with water-based inks and supplied by a paper mill with FSC certification, the trademark identifying products from forests that are controlled and managed in accordance with the requirements of social and environmental sustainability.

"Green" in Tecnoeka is also synonymous of a positive and proactive attitude towards environment and world: fighting for a clean ecosystem, where both natural and human resources are respected, means building a safer and healthier present and a better future for new generations.



Tecnoeka has joined a collective undertaking for the responsible management of electrical and electronic equipment waste, known as **RAEcycle**: a system run by a consortium to ensure consumer waste is processed and recycled correctly so that harmful pollutant substances are not released into the environment.



The jewel in the crown of the whole range is the Touch line, which fully meets ***ENERGY LABEL*** requirements by virtue of:

- **high-efficiency thermal insulation for the cooking chamber**
- **modular heating element switch-on based on required cooking temperature**
- **water consumption optimized for cooking temperature and fan speed settings**
- **cooking chamber lit with led lighting bar built into door**
- **airtight door seal**

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eka
PHASE - 1/1
180°C
0 %
12:41
STEP
SELECT
P
M
START/STOP

EKA TOUCH LINE

The technology developed by Tecnoeka successfully packs great performance, high output and energy efficiency into a single product. A line of ovens designed with "touch control" backlit panels operated at the touch of your fingertips on the screen, automatic washing systems, and cutting-edge proofers and steam condensing extraction hoods. All of which come with the assurance of strong materials and a high level of reliability. In three words: speed, intuition and simplicity.

TECHNICAL FEATURES

Made from stainless steel, with AISI 304 cooking chambers, the Touch ovens have an IPX5-certified enclosure protecting against the ingress of water and an internal system for cooling the motor/electronic components compartment. Ongoing research into the products' implementation has resulted, among other things, in even easier cleaning and simpler use:

- side-hinged rear internal panel
- **interior glass pane on the door that can be opened for inspection with built-in drip box**
- **new handle with right-hand opening**
- **adjustable hinges**
- removable lateral supports

The touch control panel has a simple but detailed interactive menu.

PLUS

As if that weren't enough, ovens throughout the whole range have provision for automatic cooking chamber washing with 4 programs: rinse, short washing, medium and long.

Further features have been introduced to address the issues of safety - thermostat in cooking chamber, motor safety thermal cut-out, magnetic door microswitch, use of internationally certified and type-approved components - as well as energy efficiency - improved thermal insulation, modular heating element switch-on based on cooking temperature, led bar for internal lighting and airtight door seal.

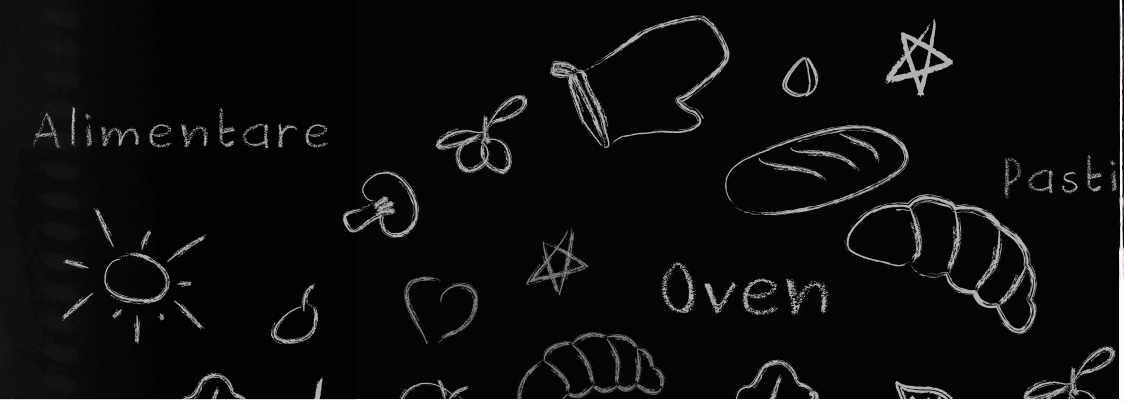
The cooking chamber fast cooling feature and automatic reverse fan rotation complete the Touch range's array of technical features. A line whose modern, eye-catching exterior conceals a technological heart that is more innovative and higher performing than ever.

PATENT

The oven **EKF 2011 TC** represents the top of the whole series. An out-and-out "colossus" **with 20-tray removable cart** that hides under its front **a simple but genial intuition, patented by Tecnoeka in 2014: the "up-and-down" movement of the inner vertically sliding door glass.**

A mechanism that ensures perfect cooking chamber seal, avoiding any possible problem due to water leakage during the washing phases without cart.





EKF 511 TC



COMBI OVEN WITH TOUCH CONTROL

The smallest of the range Touch but not the least performer.
Designed for the most demanding professionals who need to combine the technology of a high performance product with the limited spaces of their kitchens. Lasagnas, pancakes, roasted fillets, vacuum cooking, side dishes steamed or au gratin: all this and much more thanks to the features of direct steam and possibility to store up to 240 recipes.

IPX5

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	745
Oven weight (kg)	84		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	8,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	910
Lateral supports	1right + 1left		
Cable	Three-phase [5G 2,5] - L = 1250 mm		
Usb port			
Manual+automatic washing set up			
Plug for core probe			
Removable drip box			

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. EKKD	
Sparkling aid	Cod. KBRILD and Cod. KBRILLMD	
Cleaning Fluid	Cod. KDET	

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 5 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

USB port to upload and download recipes and HACCP data
240 storable recipes (40 Eka recipes, 200 user-settable recipes)
Delayed start function up to 23 hours and 59 minutes
10 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
Chamber drain for liquids
Direct chimney for cooking fumes/steam
Double connection water entry (normal and softened)
“All glass” door with “satin-finish” (AISI 304) stainless steel side profiles
Quick cooling of cooking chamber
Screen-printed glass control panel
Adjustable door hinges
Quick fastening of lateral supports
Stainless steel cooking chamber
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 5
Manual+automatic washing set up
CB certification

EKF 711 TC



COMBI OVEN WITH TOUCH CONTROL

A compact, minimal design for an oven that allows you to unleash your creativity at the touch of a screen. Designed for medium-sized restaurants and delicatessens needing to cook anything from standard food to sophisticated dishes quickly and without the hassle of complicated programming. Anything from macaroni cheese and oven-roasted pork fillet to steamed French beans and cheese soufflé. Controlled steam injection even allows you to cook your favourite meat or fish recipes under vacuum. The oven, like all appliances in the Touch range, has an IPX5 water ingress protection rating.

IPX5

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	98		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	10,5
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1right + 1left		
Cable	Three-phase [5g 2,5] - L=1300 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
USB port			

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40 mm)	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning Fluid	Cod. KDET	

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control – Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

USB port to upload and download recipes and HACCP data
240 storable recipes (40 Eka recipes, 200 user-settable recipes)
Delayed start function up to 23 hours and 59 minutes
10 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
Chamber drain for liquids
Direct chimney for cooking fumes/steam
Double connection water entry (normal and softened)
“All glass” door with “satin-finish” (AISI 304) stainless steel side profiles
Quick cooling of cooking chamber
Screen-printed glass control panel
Adjustable door hinges
Quick fastening of lateral supports
Stainless steel cooking chamber
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 5
Manual+automatic washing set up
CB certification

EKA TOUCH LINE 1/1 GN OVENS

EKF 1111 TC



COMBI OVEN WITH TOUCH CONTROL

11 x 1/1 GN pans: the most popular container size among chefs in large and medium-sized restaurants. All it takes is the touch of a finger on the practical and eye-catching touch screen panel to manage even the most complex recipes with the utmost ease, storing them with 9 cooking steps and three fan speed settings. A must-have for preparing traditional Italian dishes (lasagna, cannelloni, aubergine parmigiana), as well as refined delicacies inspired by world cuisine, such as duck à l'orange, stuffed turkey, moussaka or rice timbale.

IPX5

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	1150
Oven weight (kg)	136,4		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1right + 1left		
Cable	Three-phase [5G 2,5] - l=1300 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
Usb port			

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40 mm)	Cod. KT9G	
Table	Cod. EKT 1111 - Cod. EKTR 111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Condensation hood	Cod. EKKC10	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control – Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **IPX 5**
- **Manual+automatic washing set up**
- **CB certification**

EKF 2011 TC



COMBI OVEN WITH TOUCH CONTROL

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.

IPX5 CB CERTIFICATION Patent Pending

Patent pending for the *"Sliding glass"*

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	985	1030	1920
Oven weight (kg)	244,4		
Distance between rack rails (mm)	66		

ELECTRICAL FEATURES

Power supply (kW)	30
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	5 bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1200	1200	2070
Braking wheeled trolley with handle			
Manual + automatic washing set up *			
Plug for core probe			
Usb port			

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

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40 mm)	Cod. KT9G	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Condensation hood	Cod. EKKC20 TC	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 20 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control – Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **IPX 5**
- **Manual+automatic washing set up**
- **CB certification**

EKF 464 TC



ELECTRONIC CONVECTION OVEN WITH TOUCH CONTROL

A compact oven with all the technology of Touch Line: direct steam with automatic setting, capacity of 4 trays, touch control panel with the possibility to store up to 240 recipes, delayed switching, rapid cooling of the cooking chamber, stackable, predisposition to manual and automatic washing. These are just some of the many features that come with this oven that will allow you to bake leavened products and fine pastries like bread products with the guarantee of excellent results .

IPX5

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	745
Oven weight (kg)	84		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	8,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	910
Lateral supports	1right + 1left		
Cable	Three-phase [5G 2,5] - L=1350 mm		
Usb port			
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 TC Cod. EKL 1264 TCR	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. EKKD	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **“All glass” door with “satin-finish” (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 5**
- **Manual+automatic washing set up**
- **CB certification**

EKF 664 TC



ELECTRONIC CONVECTION OVEN WITH TOUCH CONTROL

A compact, minimal design for an oven that allows you to unleash your creativity at the touch of a screen. Designed for medium-sized bakeries and pastry businesses needing to adjust baking to suit different requirements. Brioche bread, crackers, sponges, pizzas, cream puffs, biscuits, yeast-raised products and fine pastries. Cutting-edge technology for an innovative oven featuring top-quality materials to ensure highly effective thermal insulation and protection against jetting water.

IPX5

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	98		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	10,5
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - l=1300 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
Usb port			

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 TC Cod. EKL 1264 TCR	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 6 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control – Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **“All glass” door with “satin-finish” (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 5**
- **Manual+automatic washing set up**
- **CB certification**

EKF 1064 TC



ELECTRONIC CONVECTION OVEN WITH TOUCH CONTROL

The 10 600x400mm trays make the EKF 1064 TC oven an ideal tool for bakeries and pastry businesses producing large batches. With three speed settings and two cooking modes - convection and combination convection/direct steam - it has space for storing 240 recipes with 9 cooking steps each. The use of latest generation insulating materials and led lighting helps make this an energy-efficient appliance. The 4 automatic cooking chamber wash programs have been specially designed for reduced environmental impact.

IPX5

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	1150
Oven weight (kg)	136,4		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - l=1300 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
Usb port			

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 TC Cod. EKL 1264 TCR	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Condensation hood	Cod. EKKC10	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 10 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control – Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **“All glass” door with “satin-finish” (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **IPX 5**
- **Manual+automatic washing set up**
- **CB certification**

EKF 1664 TC



ELECTRONIC CONVECTION OVEN WITH TOUCH CONTROL

It is the most powerful oven for pastry businesses and bakeries in the new Touch Line range: 16 pans measuring 600x400 mm can be slotted into a practical removable trolley featuring an ergonomically designed grip and lockable castors. It has a circuit board allowing you to store 240 recipes, each with 9 cooking steps. The Touch Control panel has an extremely intuitive interface to make preparing even particularly elaborate desserts quick and easy. High-quality materials and 5 fans arranged along the full height of the oven wall combine to ensure even cooking.

IPX5 CB CERTIFICATION Patent Pending

Patent pending for the *"Sliding glass"*

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	985	1030	1920
Oven weight (kg)	244,4		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	30
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	5 bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1200	1200	2070
Braking wheeled trolley with handle			
Plug for core probe			
Manual + automatic washing set up*			
Usb port			

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

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 chromed grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 TC Cod. EKL 1264 TCR	
Condensation hood	Cod. EKKC20 TC	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 16 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 level)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control – Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

USB port to upload and download recipes and HACCP data
240 storable recipes (40 Eka recipes, 200 user-settable recipes)
Delayed start function up to 23 hours and 59 minutes
10 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
Chamber drain for liquids
Direct chimney for cooking fumes/steam
Double connection water entry (normal and softened)
"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles
Quick cooling of cooking chamber
Screen-printed glass control panel
Adjustable door hinges
Stainless steel cooking chamber
Embedded gasket
Forced cooling system of inner parts
IPX 5
Manual+automatic washing set up
CB certification


ΔT
°C
100%
1/2
STOP
°C

EKA EVOLUTION LINE

Tecnoeka's latest brainchild is Eka Evolution: a range of over 60 products that have been restyled with improved looks and features to further bolster our brand identity and echo the technological look of the existing Touch line.

TECHNICAL FEATURES

This substantial overhaul also extended to their technical content, with improvements required to boost the performance and professional elements of the equipment in question.

Evidence of the facelift and design revamp can be found in the use of stainless steel for all cooking chambers, the introduction of new doors that can be opened for inspection, the elimination of openings in the enclosures and the fitting of new handles sporting a modern design.

In terms of function, **substantial changes have been made to the geometry of the cooking chamber and rear internal panel on the new Eka Evolution models for more even airflow even when different cooking is being performed.**

PLUS

Other new features include:

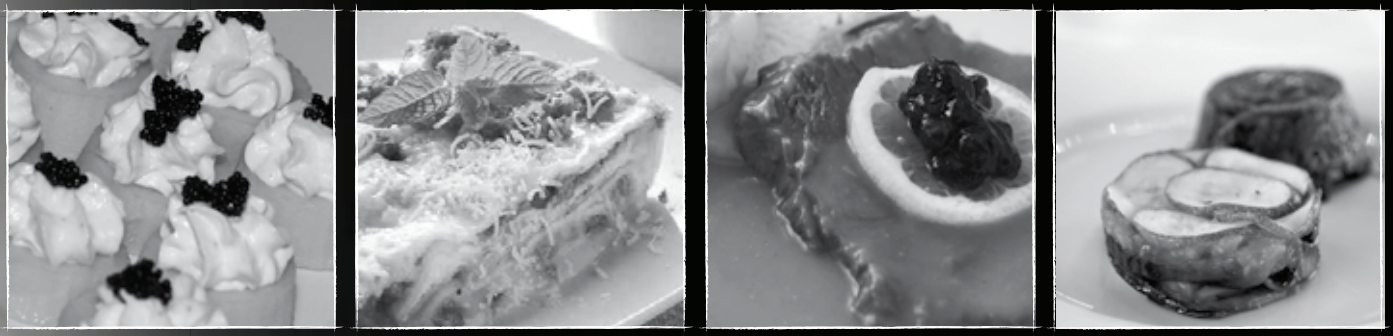
- **Option of stacking on all ovens up to 6-tray model except for gas ovens.**
- **Provision for internal washing on electronic ovens from 6-tray model upwards.**
- **Introduction of a new type of glass wool for improved thermal insulation and resulting reduction in electricity consumption.**
- **Introduction of forced cooling to protect electronic components from damage.**
- **Inclusion of recessed seal for improved airtightness.**
- **Inclusion of quick fastenings for better cleaning and quicker maintenance.**
- **New door hinges for improved adjustability and sealing.**

Last but not least, the whole **Eka Evolution range of ovens has been brought up to the IPX3 standard.**





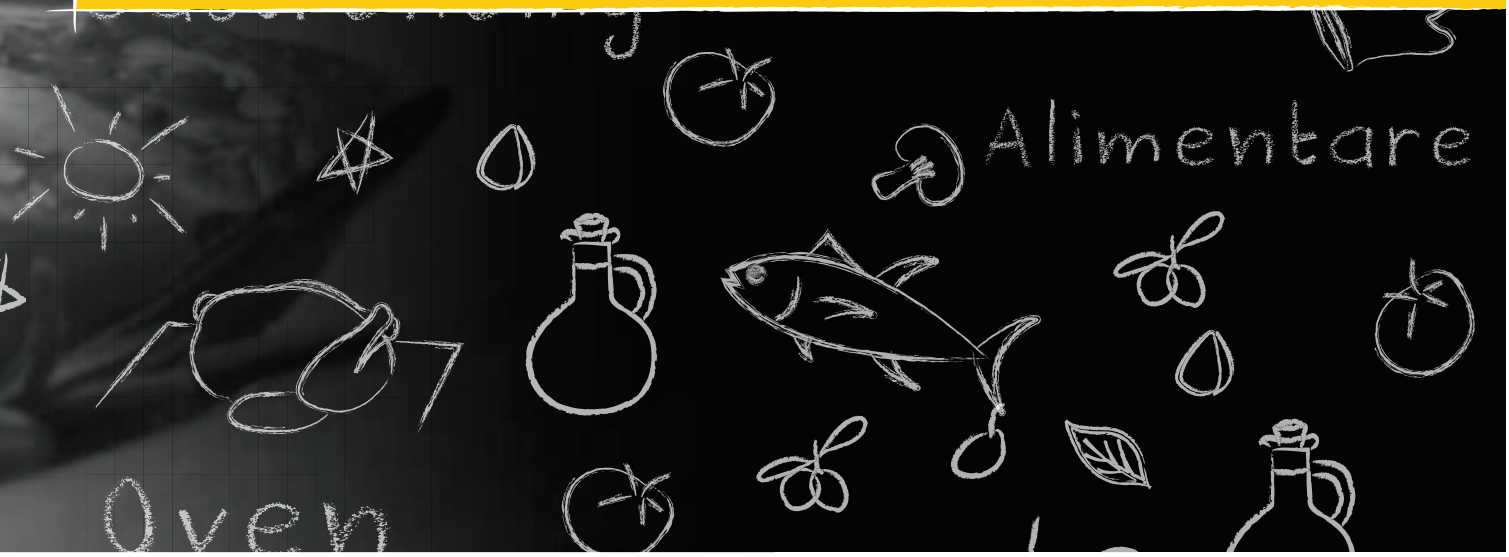
EKA EVOLUTION LINE
OVENS FOR COOKING



A range of products designed and manufactured to make the job of professionals that much easier: efficient and versatile companions helping with daily chores and even assisting in the preparation of the most complex and delicate recipes.

Even cooking and reliability have been achieved through painstaking design and attention to detail, for quality and high performance without compromise.
An extremely variegated range in terms of size, capacity, power and interface to cater to the market's different requirements.

From small ovens taking 4 1/1 GN pans designed for snack bars and restaurants where space is at a premium to capacious models accommodating 11 1/1 GN pans for large-scale food service businesses; from simple, intuitive electromechanical panels to ultra-precise digital controls, Tecnoeka offers a truly extensive and comprehensive range of models.



EKF 412 US



ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

Compact and reliable, this is the ideal solution for bars and food outlets who want to reheat precooked food or prepare small snacks in a limited space. Sitting happily on a bar counter, this oven takes up hardly any room and features impressively low energy consumption. Dishes are ready in no time and turn out soft and great tasting thanks to the button-operated humidity control feature, which allows you to customize how you cook each dish.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	440	535	485
Oven weight (kg)	21		
Distance between rack rails (mm)	20		

ELECTRICAL FEATURES

Power supply (kW)	2,6
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	485	540	520
Lateral supports	1 right + 1 left		
Aluminium tray (325x265x1 mm)	2 pcs		
Horizontal chromed grid 1/2 GN	2 pcs		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

Door of the oven with inspectionable glass
Enamelled cooking chamber
IPX 3
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/2 GN (325x265 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	Enamelled
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Boxed Inspectionable glass

OPTIONAL

Diamond aluminium tray 1/2 GN	Cod. KV4	
Horizontal chromed grid 1/2 GN	Cod. KG4	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423	
Optional packaging	Cod. 01302450 Cage Cod.01300280 Pallet (800x1200x118mm)	









EKF 423 U



ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

This oven's small size and light weight make it perfect for bakeries and pastry businesses where space is at a premium and electricity is seen as a precious resource. Fresh desserts or frozen Danish pastries, bread rolls or bite-size pizzas: everything will be that much tastier and more flavourful, thanks in part to the practical indirect humidity control system.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	34,2		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,8
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1right + 1left		
Aluminum trays (429x345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door of the oven with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays 2/3 GN (429x345 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (345x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	









EKF 423 M



ELECTRIC CONVECTION OVEN WITH MULTIFUNCTION

Loads of features packed into a compact oven with a pared-back design. Superior cooking performance thanks to a choice of 8 baking options. It caters to the needs of even the most demanding bakeries and pastry businesses, delivering ultimate taste and fragrance each and every time.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	36,4		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,6
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429X345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1400 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 2/3 GN (429x345 mm)
Type of cooking	Multifunction
Humidification	/
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	









EKF 423 UD



ELECTRIC CONVECTION OVEN WITH STEAM

Designed for small bakeries and pastry businesses wanting a compact, practical and efficient appliance. The direct steam option means it caters to a whole host of cooking requirements: it is the ideal solution for baking fragrant plain or filled croissants, as well as for rethermalizing frozen bread, with excellent results guaranteed.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	38		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,9
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429X345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1400 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

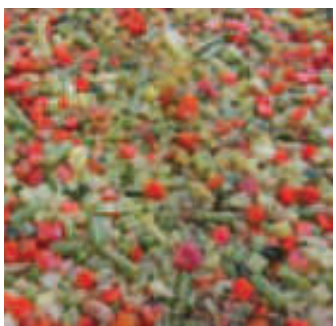
FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays 2/3 GN (429x345 mm)
Type of cooking	Ventilated
Steam	Direct automatic
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Perforated aluminium tray (435x345x10 mm)	Cod. KTF6P	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	
Air reducer	Cod. EKRPA	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	





EKF 423 D UD



DIGITAL ELECTRIC COMBI OVEN

The ideal solution for small pastry businesses and bakeries requiring a functional product that comes in a space-saving package and delivers the peace of mind that comes from knowing even the most demanding customers will not go away disappointed. You can bake plain or filled croissants and revive frozen bread easily and with intuitive programming thanks to the digital display with storage for 99 programs and 4 cooking options. With the direct steam option, you get to enjoy unbeatable flexibility and ultimate freedom to customize your baking.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	38		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429X345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	n° 4 trays/grids 2/3 GN (429x345 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – Lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Perforated aluminium tray (435x345x10 mm)	Cod. KTF6P	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	
Air reducer	Cod. EKRPA	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	





EKF 523 UD



ELECTRIC COMBI OVEN

Compact design and enviable performance. Bread, pizzas, puff pastry, sponges, biscuits, cream puffs, yeast-raised products and fine pastries: guaranteed results and superior flexibility, thanks in part to the direct steam option. The ideal ally for medium-sized bakeries and pastry businesses who need to be able to adjust baking to suit different requirements.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	610	730	660
Oven weight (kg)	43,6		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	3,2
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	660	800	810
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1300 mm		
Manual washing set up			
Removable drip box			

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **Manual washing set up**
- **New design of cooking chamber**
- **CB certification**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 5 trays/grids 2/3 GN (354x325 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic – lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

AISI 304 tray 2/3 GN (354x325x20 mm)	Cod. KT6G	
AISI 304 horizontal grid 2/3 GN	Cod. KG6X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	
Spray kit with support	Cod. KKD/A	





EKF 523 E UD



ELECTRONIC COMBI OVEN

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.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	610	730	660
Oven weight (kg)	44		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	3,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	660	800	810
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1300 mm		
Pc serial port			
Plug for core probe			
Manual washing set up			
Removable drip box			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 5 trays/grids (354x325 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 - 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

AISI 304 tray 2/3 GN (354x325x20 mm)	Cod. KT6G	
AISI 304 horizontal grid 2/3 GN	Cod. KG6X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
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. KKD/A	





EKF 311 UD



ELECTRIC COMBI OVEN

Speedy cooking and excellent results. Designed for small food outlets that need a sturdy, compact appliance but still want to be able to produce top-quality food. With its direct steam option, it offers unbeatable flexibility, catering to all cooking needs: you can heat sandwiches and frozen ready meals with great tasting and fragrant results every time.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	505
Oven weight (kg)	45		
Distance between rack rails (mm)	70		

ELECTRICAL FEATURES

Power supply (kW)	3,7
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	670
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 3 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40 mm)	COD. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	









EKF 311 D UD



DIGITAL ELECTRIC COMBI OVEN

Designed for small food outlets who want to provide customers with ready meals or prepare quick deli recipes using a product that packs innovative features into a compact design. The digital display with storage for 99 programs and 4 cooking options gives you the utmost freedom when it comes to managing your recipes. The programmable delayed start feature means you can decide beforehand what time you want to cook your dishes, further customizing the cooking process with the direct steam option.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	505
Oven weight (kg)	44		
Distance between rack rails (mm)	70		

ELECTRICAL FEATURES

Power supply (kW)	3,7
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	670
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **Manual washing set up**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 3 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40 mm)	Cod. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	









EKF 411



ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

A single-phase oven that's as big on flexibility as it is on personality. It really does sit well in any outlet, suiting any space, big or small, while also working with any type of power supply. Designed to cater to the demands of small restaurants and delicatessens, it will allow you to heat ready meals while keeping energy usage to a minimum. The inspection door makes cleaning a breeze, while the bidirectional fan system means cooking is perfectly even.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	50,4		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	3,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	









EKF 411.3 GRILL



ELECTRIC CONVECTION OVEN WITH GRILL AND HUMIDIFICATION

Electric grilling is a simple and healthy cooking method for the fat-free cooking of all that food that is usually done on a grill: kebabs, cutlets, sliced vegetables, as well as sausages, bacon, and spare ribs. This oven also makes it easier to prepare recipes that involve cooking the food au gratin: potato flans, timbales, potato-topped pies, macaroni cheese or moussaka.
The motor's impressive heat output coupled with the GRILL feature (which is also fan assisted) cuts cooking times and enhances the golden baked finish and fragrance of the food without cooking it to death.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	52		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	5,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phase [4G 2,5] – L=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

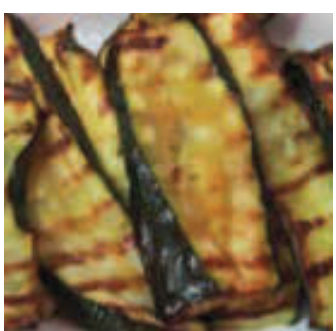
OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	









EKF 411 D



DIGITAL ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

This is the ideal tool for those small food outlets who need to heat sandwiches and frozen food easily and with intuitive programming. With the electronic control panel, which has 99 programs, you can cook in 4 stages and produce your favourite recipes with shorter cooking times, getting results that will keep your customers coming back for more. Your culinary creations will be succulent and tasty thanks to the button-operated humidity control feature, which allows you to customize how you cook each dish.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	50,6		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	3,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	









EKF 411.3 D



DIGITAL ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

Excellent technical features and no-fuss design for an oven with a small footprint but impressive performance. Use it to cook bit-size pizzas and quiches or heat frozen food, getting excellent results thanks to the button-operated humidity control feature and boosted heat output.
The oven is extremely intuitive to operate and made even simpler by the electronic control panel, which you can tailor to your personal requirements with no less than 99 programs, allowing you to cook in 4 stages.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	50,6		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	5,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phases [3G 1,5] - l=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless steel
Temperature	50 - 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	









EKF 411 UD



ELECTRIC COMBI OVEN

Handy use and quality. It heats ready meals but can also be used for preparing quick and simple deli recipes: it is the perfect ally for small food outlets where space is at a premium. Professional results and time optimization: compact and easy to use, it allows you to customize each recipe based on individual cooking requirements by exploiting the direct steam option. The EKF 411 UD, like all the ovens from the new Eka Evolution line, also gives a nod to energy saving with a new type of high-performance latest generation thermal insulation.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	58		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	6,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phases [4G 2,5] - l=1350 mm		
Manual washing set up			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Condensation hood	Cod. EKKC4	
Spray kit with support	Cod. KKD/A	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	





EKF 411 D UD



DIGITAL ELECTRIC COMBI OVEN

A marriage of technology and design quality 100% made in Italy. Whether you are heating ready meals, cooking bite-size pizzas and finger food or preparing quick and simple deli recipes, with the direct steam option you can customize how each dish is cooked.
The oven is controlled via the innovative digital control panel, which has 99 programs, allowing you to cook in 4 stages, setting the time, temperature, humidity level and core probe temperature for each.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	58		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	6,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phase [4G 2,5] - l=1350 mm		
Manual washing set up			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40 mm)	Cod. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Condensation hood	Cod. EKKC4	
Spray kit with support	Cod. KKD/A	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	





EKF 411 AL UD



ELECTRIC COMBI OVEN

Rediscover the quality and flavours of traditional cooking. The ideal tool for quick cooking but with excellent results, this appliance is suitable for snack bars and small delicatessens. Whether you are heating ready meals or preparing quick and simple deli recipes, the direct steam option lets you adjust the oven to suit your individual cooking needs. The practical side opening makes cleaning the cooking chamber quick and simple.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	785	635
Oven weight (kg)	56,4		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	6,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phase [4G 2,5] - l=1350 mm		
Manual washing set up			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40 mm)	Cod. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Condensation hood	Cod. EKKC4	
Spray kit with support	Cod. KKD/A	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	









EKF 411 D AL UD



DIGITAL ELECTRIC COMBI OVEN

Suitable for all small food outlets wanting to turn out products cooked to perfection every time. Whether cooking ready meals or preparing ratatouille, vegetable sides and quick deli recipes, the direct steam option caters to your every cooking need. With its 99 programs, the digital control panel makes 4-stage cooking straightforward and intuitive. The practical side opening, makes cleaning the cooking chamber quick and simple, while also making it easier to remove pans.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	785	635
Oven weight (kg)	56,4		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	6,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phase [4G 2,5] - l=1350 mm		
Plug for core probe			
Manual washing set up			

PLUS

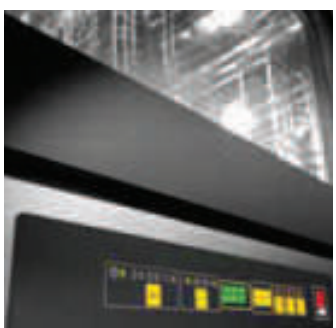
Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital - Lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40 mm)	Cod. KT9G	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Condensation hood	Cod. EKKC4	
Spray kit with support	Cod. KKD/A	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	





EKF 711 UD



ELECTRIC COMBI OVEN

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.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	96,4		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	8,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - l=1300 mm		
Manual washing set up			
Removable drip box			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic – Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Spray kit with support	Cod. KKD/A	
Air reducer	Cod. EKRPA	





EKF 711 E UD



ELECTRONIC COMBI OVEN

An oven that combines power, design and technology, put together specially for chefs wanting to give customers a light, healthy and, at the same time, innovative alternative to the fried dishes that are such an imDoornt part of ethnic and traditional cuisine.
High-powered heating elements, a double-glazed tempered glass door that can be opened for inspection and a control panel with easy-to-read indicator led are just some of the distinguishing features of this model designed for the food service and delicatessens.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	96,2		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	8,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - l=1300 mm		
Pc serial port			
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			

PLUS

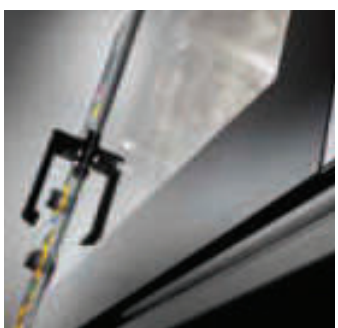
- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **Manual+automatic washing set up**
- **New design of cooking chamber**
- **CB certification**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 711 EV



ELECTRONIC COMBI OVEN WITH BOILER

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.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	100		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	11,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	3 kW
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - l=1300 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
Pc serial port			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 7 Trays/Grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam generated by boiler system and controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left Side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 711.3 E UD



ELECTRONIC COMBI OVEN

An oven that combines power, design and technology, put together specially for chefs wanting to give customers a light, healthy and, at the same time, innovative alternative to the fried dishes that are such an imDoornt part of ethnic and traditional cuisine.
High-powered heating elements, a double-glazed tempered glass door that can be opened for inspection and a control panel with easy-to-read indicator led are just some of the distinguishing features of this model designed for the food service and delicatessens.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	96,2		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	10,5
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - l=1300 mm		
Pc serial port			
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 TRAY 1/1 GN (530x325x40 mm)	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 1111 UD



ELECTRIC COMBI OVEN

Lasagna, vegetables au gratin, meat and fish roasts and meats that need slow cooking: use it to cook large batches of food without sacrificing precious time. Its high performance makes it the ideal ally for any professional in the delicatessen business. Having an EKF 1111 UD in your kitchen also means saving on pans and space on burners with improved time and logistics management.
Sturdy and reliable, it gives you unbeatable freedom to adjust cooking to suit your different needs thanks to the direct steam option.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	1150
Oven weight (kg)	135		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1right + 1 left		
Cable	Three-Phase [5G 2,5] - L=1300 mm		
Manual washing set up			
Removable drip box			

PLUS

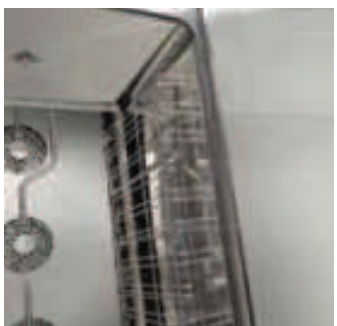
Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 11 Trays/Grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic – Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 TRAY 1/1 GN (530x325x40 mm)	Cod. KT9G	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Condensation hood	Cod. EKKC10	
Air reducer	Cod. EKRPA	
Spray kit with support	Cod. KKD/A	





EKF 1111 E UD



ELECTRONIC COMBI OVEN

High output and top quality. Ideal for large delicatessens and food outlets. Lasagna, meat and fish roasts and chickens, as well as vegetables au gratin and food requiring gentle cooking: you can customize your recipes using the convenient electronic control panel giving access to 99 programs, which allows you to cook in 4 stages.
The programmable delayed start feature means you can decide beforehand what time you want to prepare your dishes, customizing the cooking process with the direct steam option.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	1150
Oven weight (kg)	134,8		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - l=1300 mm		
Pc serial port			
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Condensation hood	Cod. EKKC10	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 1111 EV UD



ELECTRONIC COMBI OVEN WITH BOILER

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.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	1150
Oven weight (kg)	141,4		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Power supply (kW)	23,5
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	7,5 kW
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-Phase [5G 2,5] - L=1300 mm		
Pc serial port			
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 11 Trays/Grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam generated by a boiler system and controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left Side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180 °C
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 TRAY 1/1 GN (530x325x40 mm)	Cod. KT9G	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Condensation hood	Cod. EKKC10	
Air reducer	COD. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	







EKA EVOLUTION LINE OVENS FOR BAKING



Tecnoeka technology **caters to the demands of pastry chefs and bakers** with a line of ovens, proofers and optional capable of cooking small and large batches of food with equal helpings of gentle cooking and power, heat and ventilation.

Quality products designed to deliver results that always hit the mark: a blend of efficiency, strength and design to satisfy even the most refined palates.

The range of ovens designed specifically for bakeries and pastry businesses covers the requirements of industry professionals virtually from A to Z, catering to snack bars wanting to offer their customers consistently warm and mouth-watering Danish pastries and croissants; large and medium-sized pastry businesses set on producing cakes and pastries on a relatively large scale but not at the cost of quality; as well as bakeries wanting their loaves and rolls to rise to deliciously fragrant perfection each and every time.



EKF 412 US



ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

Compact and reliable, this is the ideal solution for bars and food outlets who want to reheat precooked food or prepare small snacks in a limited space. Sitting happily on a bar counter, this oven takes up hardly any room and features impressively low energy consumption. Dishes are ready in no time and turn out soft and great tasting thanks to the button-operated humidity control feature, which allows you to customize how you cook each dish.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	440	535	485
Oven weight (kg)	21		
Distance between rack rails (mm)	20		

ELECTRICAL FEATURES

Power supply (kW)	2,6
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	485	540	520
Lateral supports	1right + 1left		
Aluminium tray (325x265x1 mm)	2 pcs		
Horizontal chromed grid 1/2 GN	2 pcs		
Cable	Single-phase [3G 1,5] - l=1400 mm		

PLUS

Door of the oven with inspectionable glass
Enamelled cooking chamber
IPX 3
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/2 GN (325x265 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	Enamelled
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Boxed Inspectionable glass

OPTIONAL

Diamond aluminium tray 1/2 GN	Cod. KV4	
Horizontal chromed grid 1/2 GN	Cod. KG4	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423	
Optional packaging	Cod. 01302450 Cage Cod.01300280 Pallet (800x1200x118mm)	









EKF 423



ELECTRIC CONVECTION OVEN

Small in size and big on performance: the EKF 423 electromechanical oven is the ideal tool for small bakeries and pastry shops where space is limited. You can use it to bake your cakes and Danish pastries, as well as reheat and revive the fragrance of frozen bread with optimum baking results and extremely low energy consumption.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	34		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,8
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429X345 mm)	4 pieces		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	









EKF 423 AL



ELECTRIC CONVECTION OVEN

Practicality, quality and compactness are the strengths of this oven. Bake plain or filled croissants and small snacks. Designed for small bakeries and pastry shops where space is a precious asset. The process of cleaning the cooking chamber is made simple and quick through the handful side opening of the door. The safe use of the product is guaranteed by the certifications IPX3 and CB.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	594	691	592
Oven weight (kg)	31,8		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,8
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1right + 1left		
Aluminium tray (429x345 mm)	4pz		
Cable	Single-Phase [3G 1,5] - L=1400 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9,20 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	









EKF 423 U



ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

This oven's small size and light weight make it perfect for bakeries and pastry businesses where space is at a premium and electricity is seen as a precious resource. Fresh desserts or frozen Danish pastries, bread rolls or bite-size pizzas: everything will be that much tastier and more flavourful, thanks in part to the practical indirect humidity control system.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	34,2		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,8
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429x345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1400 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door of the oven with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	









EKF 423 M



ELECTRIC CONVECTION OVEN WITH MULTIFUNCTION

Loads of features packed into a compact oven with a pared-back design. Superior cooking performance thanks to a choice of 8 baking options. It caters to the needs of even the most demanding bakeries and pastry businesses, delivering ultimate taste and fragrance each and every time.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	36,4		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,6
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429X345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1400 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Multifunction
Humidification	/
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	






EKF 423 UD



ELECTRIC CONVECTION OVEN WITH STEAM

Designed for bars and small restaurants wanting a compact, practical and efficient appliance. The direct steam option means it caters to a whole host of cooking requirements: it is the ideal solution for cooking quick and simple deli preparations and rethermalizing ready meals, which regain all their fragrance and appetizing appearance in no time.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	38		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,9
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429X345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1400 mm		

PLUS

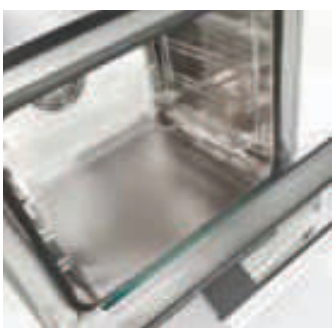
- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Steam	Direct automatic
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Perforated aluminium tray (435x345x10 mm)	Cod. KTF6P	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	
Air reducer	Cod. EKRPA	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	









EKF 423 D UD



DIGITAL ELECTRIC CONVECTION OVEN WITH STEAM

The ideal solution for small food outlets and delicatessens requiring a functional product that comes in a space-saving package and delivers the peace of mind that comes from knowing you will satisfy even the most demanding customers. You can reheat ready meals and prepare quick deli recipes easily and with intuitive programming thanks to the digital display with storage for 99 programs and 4 cooking options. With the direct steam option, you get to enjoy unbeatable flexibility and ultimate freedom to customize.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	38		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429X345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – Lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in "program mode"
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Perforated aluminium tray (435x345x10 mm)	Cod. KTF6P	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 823	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	
Air reducer	Cod. EKRPA	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	









EKF 523 UD



ELECTRIC CONVECTION OVEN WITH STEAM

Compact design and enviable performance. Roasts and chickens, as well as lasagna, baked pasta and dishes requiring particularly gentle cooking: guaranteed results and superior versatility, thanks in part to the direct steam option. The ideal ally for medium-sized restaurants and delicatessens who need to be able to adjust cooking to suit different requirements.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	610	730	660
Oven weight (kg)	43,6		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	3,2
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	660	800	810
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1300 mm		
Manual washing set up			
Removable drip box			

PLUS

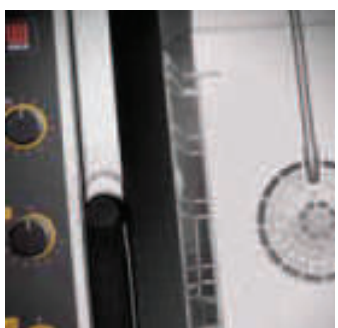
- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **Manual washing set up**
- **New design of cooking chamber**
- **CB certification**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 5 trays/grids 2/3 GN (354x325 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic – lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

AISI 304 tray 2/3 GN (354x325x20 mm)	Cod. KT6G	
AISI 304 horizontal grid 2/3 GN	Cod. KG6X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	
Spray kit with support	Cod. KKD/A	





EKF 523 E UD



ELECTRONIC CONVECTION OVEN WITH STEAM

A blend of reliability and technology. Whatever the dish, this oven cooks it quickly and, with the added bonus of the direct steam option, caters to cooking requirements of all kinds: from roasts to chickens, from lasagna to any food requiring gentle preparation. The programmable delayed start feature means you can decide beforehand what time you want to cook your dishes, with results that never fail to rise to the occasion.
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.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	610	730	660
Oven weight (kg)	44		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	3,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	660	800	810
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1300 mm		
Pc serial port			
Plug for core probe			
Manual washing set up			
Removable drip box			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 5 trays/grids 2/3 GN (354x325 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

AISI 304 tray 2/3 GN (354x325x20 mm)	Cod. KT6G	
AISI 304 horizontal grid 2/3 GN	Cod. KG6X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
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. KKD/A	





EKF 443 D UD



DIGITAL ELECTRIC CONVECTION OVEN WITH STEAM

A versatile, functional, hi-tech oven that finds application in a whole host of different settings: from bars to pastry shops, from bakeries to sweet snack takeaways, there is no outlet where EKF 443 D UD doesn't feel right at home. Do not let its small size fool you: this is an effective tool for baking or reviving Danish pastries, doughnuts, muffins and cupcakes. Digital controls, direct steam and a stainless steel chamber allow this oven to meet the requirements of even the most demanding bakery. The 480x340mm trays are also perfect for preparing demi-baguettes (46cm).

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	675	725	560
Oven weight (kg)	39,2		
Distance between rack rails (mm)	75		

ELECTRICAL FEATURES

Power supply (kW)	3,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	735	730	600
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids (480x340 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in "Program Mode"
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

310 Aluminium tray (480x340 mm)	Cod. KV8	
4 lanes AISI 304 grid (480x340 mm)	Cod. KG4CPX	
Plane chromed grid (480x340 mm)	Cod. KG8	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423 Cod. EKT 423 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	
Optional packaging	Cod. 01300280 Pallet (800x1200x118mm)	









EKF 364 UD



ELECTRIC CONVECTION OVEN WITH STEAM

Speedy baking and excellent results. Designed for small bakeries and pastry businesses that need a sturdy, compact appliance but still want to be able to produce top-quality food. With its direct steam option, it offers unbeatable flexibility, catering to all baking needs: you can bake tarts, cakes, Danish pastries and doughnuts, with great tasting, fragrant results every time.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	505
Oven weight (kg)	45		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	3,7
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	670
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 3 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 chromed grid (600x400mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	









EKF 364 D UD



DIGITAL ELECTRIC CONVECTION OVEN WITH STEAM

Designed for small food outlets who want to heat frozen bread or bake sweet snacks and Danish pastries using a product that packs innovative features into a compact design. The digital display with storage for 99 programs and 4 cooking options gives you the utmost freedom when it comes to managing your preparations. The programmable delayed start feature means you can decide beforehand what time you want to bake your dishes, further customizing the cooking process with the direct steam option.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	505
Oven weight (kg)	44		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	3,7
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	670
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 3 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	









EKF 464



ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

A single-phase oven that's as big on flexibility as it is on personality. It really does sit well in any outlet, suiting any space, big or small, while also working with any type of power supply. Designed to cater to the demands of small pastry businesses and bakeries, it will prove its worth when it comes to preparing sandwiches and cakes, even of the frozen variety.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	50,4		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	3,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	









EKF 464.3 GRILL



ELECTRIC CONVECTION OVEN WITH GRILL AND HUMIDIFICATION

Plain and filled croissants, toasted bread or even crème brûlée... prepare all this and much more with the EKF 464.3 GRILL electric oven: whether you are a baker or a pastry chef, you'll enjoy the opportunity to give your imagination free rein. The motor's remarkable heat output coupled with the GRILL feature cuts baking times, enhancing the fragrance and golden baked finish of the resulting products.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	52		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	5,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-Phase [4G 2,5] - L=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	









EKF 464 D



DIGITAL ELECTRIC CONVECTION OVEN WHIT HUMIDIFICATION

This is the ideal tool for those small food outlets who need to bake cakes and croissants easily and with intuitive programming. With the electronic control panel, which has 99 programs, you can cook in 4 stages and produce your favourite recipes with shorter cooking times, getting results that will wow your customers.
Your specialties will be a treat for the eyes and the taste buds thanks to the button-operated humidity control feature, which allows you to customize how you bake each dish.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	50,6		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	3,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	






EKF 464.3 D



DIGITAL ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

Excellent technical features and no-fuss design for an oven with a small footprint but impressive performance. Use it to bake cakes and Danish pastries, getting excellent results thanks to the button-operated humidity control feature and boosted heat output.
Operating the oven, which is already extremely intuitive, is made easier still by the electronic control panel, which you can tailor to your personal requirements with no less than 99 programs, allowing you to cook in 4 stages.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	50,6		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	5,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm))	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phase [4G 2,5] – L=1350 mm		

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – Lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	









EKF 464 UD



ELECTRIC CONVECTION OVEN WITH STEAM

Handy use and quality. It bakes plain and filled croissants and is a valuable ally when you want to heat and revive the fragrance of frozen bread: its natural habitat is the small bakery or pastry business where space is invariably at a premium. Despite its compact design and foolproof use, the EKF 464 UD oven - with its direct steam option allowing you to customize each recipe based on individual baking requirements - will reward you with professional results while keeping cooking time and energy usage to a minimum.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	58		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	6,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	two-phase [4G 2,5] - L=1350 mm		
Manual washing set up			

PLUS

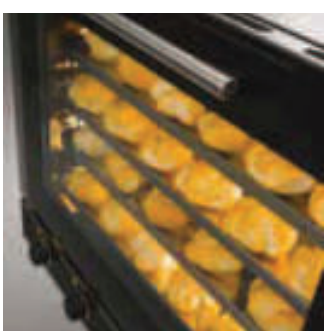
- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **Manual washing set up**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	
Condensation hood	Cod. EKKC4	
Spray kit with support	Cod. KKD/A	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	









EKF 464 D UD



DIGITAL ELECTRIC CONVECTION OVEN WITH STEAM

A blend of all-Italian technology and quality. Cakes, sweet snacks, plain or filled croissants: with the direct steam option you really can customize how each dish is baked. You control the oven with its innovative digital control panel, which has 99 programs, allowing you to cook in 4 stages, setting the time, temperature, humidity level and core probe temperature for each.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	58		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	6,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-Phase [4G 2,5] - L=1350 mm		
Manual washing set up			

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Stackable**
- **Forced cooling system of inner parts**
- **IPX 3**
- **Manual washing set up**
- **New design of cooking chamber**
- **CB certification**
- **New design of handle**

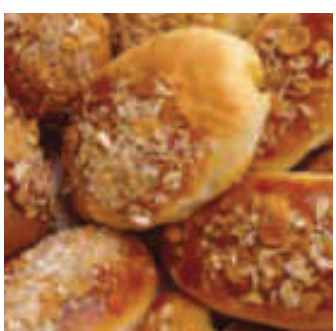
FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – Lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	
Condensation hood	Cod. EKKC4	
Spray kit with support	Cod. KKD/A	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	









EKF 464 AL UD



ELECTRIC CONVECTION OVEN WITH STEAM

Rediscover the quality and flavours of traditional baking. The ideal tool for quick baking but with excellent results, this appliance is suitable for small bakeries and pastry businesses. Whether reviving frozen bread or preparing mouth-wateringly fragrant Danish pastries, the direct steam option lets you adjust the oven to suit your individual baking needs. The practical side opening makes cleaning the cooking chamber quick and simple.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	785	635
Oven weight (kg)	56,4		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	6,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-Phase [4G 2,5] - L=1350 mm		
Manual washing set up			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKT S 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	
Condensation hood	Cod. EKKC4	
Spray kit with support	Cod. KKD/A	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	









EKF 464 D AL UD



DIGITAL ELECTRIC CONVECTION OVEN WITH STEAM

Suitable for any small bakery or pastry business wanting to turn out sweet indulgences baked to perfection. Whether producing Danish pastries or preparing crisp bread rolls and mouth-wateringly fragrant puff pastry treats, the direct steam option caters to your every baking need. With its 99 programs, the digital control panel makes 4-stage cooking straightforward and intuitive. The practical side opening, makes cleaning the cooking chamber quick and simple, while also making it easier to remove pans.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	785	635
Oven weight (kg)	56,2		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	6,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-Phase [4G 2,5] - L=1350 mm		
Manual washing set up			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Digital – Lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in “Program Mode”
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	
Condensation hood	Cod. EKKC4	
Spray kit with support	Cod. KKD/A	
Air reducer	Cod. EKRPA	
Water tank lt. 7	Cod. EKSA	
Pump kit with hose and filter	Cod. KKPU	









EKF 664 UD



ELECTRIC CONVECTION OVEN WITH STEAM

Designed and engineered for medium-sized bakeries and pastry businesses requiring an oven that packs professional performance into a space-saving package. Pizzas, bread, puff pastry, sponges, biscuits, cream puffs and yeast-raised products... and even fine pastries.
With the direct steam option, you can customize how you cook each dish, enjoying the opportunity to give your imagination free rein.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	96,4		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	8,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-Phase [5G 2,5] - L=1300 mm		
Manual washing set up			
Removable drip box			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 6 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic – Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Spray kit with support	Cod. KKD/A	





EKF 664 E UD



ELECTRONIC CONVECTION OVEN WITH STEAM

Pizzas, bread, puff pastry, sponges, biscuits, cream puffs, panettone and yeast-raised products: rest assured your dishes will be cooked evenly every time, really bringing out their flavours. Efficient and compact, this oven is even suitable for delicate fine pastry preparations.
The digital display with storage for 99 programs and 4 cooking options lets you reproduce your favourite recipe any time, easily and with intuitive programming. The temperature is monitored constantly and extremely accurately, ensuring heat is kept consistent and even throughout.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	96,2		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	8,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-Phase [5G 2,5] - L=1300 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
PC serial port			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 6 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	

EKF 664.3 E UD



ELECTRONIC CONVECTION OVEN WITH STEAM

An oven that combines power, design and technology, put together specially for chefs wanting to give customers a light, healthy and, at the same time, innovative alternative to the fried dishes that are such an imDoornt part of ethnic and traditional cuisine.
High-powered heating elements, a double-glazed tempered glass door that can be opened for inspection and a control panel with easy-to-read indicator led are just some of the distinguishing features of this model designed for pastry businesses and bakeries.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	96,2		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	10,5
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-Phase [5G 2,5] - L=1300 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
PC serial port			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 6 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod.EKL 1264 R	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	

EKF 1064 UD



ELECTRIC CONVECTION OVEN WITH STEAM

Pizzas, bread and fine pastries: use it to cook large batches without sacrificing precious time. Its high performance makes it the ideal ally for any professional in the bakery and pastry business. Sturdy and reliable, it gives you unbeatable freedom to adjust cooking to suit your different needs thanks to the direct steam option.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	1150
Oven weight (kg)	135		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-Phase [5G 2,5] - L=1300 mm		
Manual washing set up			
Removable drip box			

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **IPX 3**
- **Predisposizione al lavaggio manuale**
- **New design of cooking chamber**
- **CB certification**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 10 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic – Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Condensation hood	Cod. EKKC10	
Air reducer	Cod. EKRPA	
Spray kit with support	Cod. KKD/A	





EKF 1064 E UD



ELECTRONIC CONVECTION OVEN WITH STEAM

High output and top quality. Ideal for large bakeries and pastry businesses. Bread, pizzas, puff pastry, sponges, cream puffs, biscuits, panettone, yeast-raised products, croissants and fine pastries: you can customize your recipes using the practical electronic control panel, which has 99 programs, allowing you to cook in 4 stages. The programmable delayed start feature means you can decide beforehand what time you want to prepare your dishes, customizing the cooking process with the direct steam option.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (mm)	935	930	1150
Oven weight (kg)	134,8		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-phase [5G 2,5] - l=1300 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
PC serial port			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 10 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Diresct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Condensation hood	Cod. EKKC10	
Air reducer	Cod. EKRPA	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. KKD/A	
Sparkling aid	Cod. KBRILD and Cod. KBRILMD	
Cleaning fluid	Cod. KDET	


eka



EKA EASY LINE
OVENS FOR BAKING



Compact dimensions, remarkable/impressive performance and excellent quality / price ratio: these are the main features of the line Easy.

7 new models that are characterized by practicality (handiness) and versatility: the availability of drop-down door or side opening allows you to adapt them to any space.

PLUS

All new ovens possess the features of our Evolution line: steel chamber, embedded seal, door with inspectionable glass.

TECHNICAL SPECIFICATIONS

Thanks to the intuitive analog control panel, the ovens can be operated in an easy, fast and always accurate way. Models with indirect humidification can be used to diversify cooking with excellent results .



EKF 423 P



ELECTRIC CONVECTION OVEN

Fast cooking and great results. Designed for small bars and cake shops that do not want to compromise on production of excellent quality, using a compact appliance. You can cook snacks and brioches always tasty, warm and fragrant

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	33		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,8
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	/

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminium tray (429x345 mm)	4 Pz		
Cable	Single-Phase [3G 1,5] - L=1500 mm		

PLUS

Door with inspectionable glass
Stainless steel cooking chamber
Embedded gasket
New design of cooking chamber

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	









EKF 423 UP



ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

Thanks to the system of indirect humidification this oven allows you to make all your preparations more flavorful, tasty and fragrant. Ideal for small eateries, bars and small bakeries that have to deal with tight spaces.

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	33,2		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,8
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	/

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminium tray (429x345 mm)	4 Pz		
Cable	Single-Phase [3G 1,5] - L=1500 mm		

PLUS

- **Door with inspectionable glass**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **New design of cooking chamber**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	






EKF 423 AL P



ELECTRIC CONVECTION OVEN

With a practical side-opening door, it is designed for small eateries that want to cook snack cakes and brioches using a functional product for every need .

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	594	691	592
Oven weight (kg)	30,8		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,8
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	/

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminium tray (429x345 mm)	4 Pz		
Cable	Single-Phase [3G 1,5] - L=1500 mm		

PLUS

Door with inspectionable glass
Stainless steel cooking chamber
Embedded gasket
New design of cooking chamber

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	









EKF 423 AL UP



ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

Compact dimensions and practical side opening door. An oven ideal for small spaces without sacrificing useful features needed to cook snacks and pastries. The function of indirect humidification guarantees optimal results in terms of fragrance and taste.

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	594	691	592
Oven weight (kg)	31		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,8
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	/

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminium tray (429x345 mm)	4 Pz		
Cable	Single-Phase [3G 1,5] - L=1500 mm		

PLUS

- **Door with inspectionable glass**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **New design of cooking chamber**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (429x345x9 mm)	Cod. KV7	
AISI 430 adapter kit 2/3 GN (354x325 mm)	Cod. KPG23	
Horizontal chromed grid (435x340 mm)	Cod. KG7	
AISI 304 horizontal chromed grid (435x340 mm)	Cod. KG7X	
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423	
Proofer	Cod. EKL 823	
Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118mm)	






EKF 464 P



ELECTRIC CONVECTION OVEN

A versatile and functional oven with limited dimensions and capacity of four trays 600x400 mm. An effective tool for baking bread, pastries and small cakes.

IPX3

CB CERTIFICAZIONE

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	775	635
Oven weight (kg)	51,2		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	6,2
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-Phase [4G 2,5] - L=1200 mm		

PLUS

Door with inspectionable glass
Stainless steel cooking chamber
Embedded gasket
IPX 3
CB certification
Quick fastening of lateral supports
Stackable
Forced cooling system of inner parts
New design of cooking chamber
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (600x400 mm)
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	
Air reducer	Cod. EKRPA	









EKF 464 AL P



ELECTRIC CONVECTION OVEN

Featuring a great personality and as much flexibility, the oven EKF AL 464 P is equipped with a practical side door opening. It's a great help in the preparation of sandwiches and cakes, even frozen, for small bakeries and pastry shops.

IPX3

CB CERTIFICAZIONE

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	774	638
Oven weight (kg)	50		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	6,2
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-Phase [4G 2,5] - L=1200 mm		

PLUS

- **Door with inspectionable glass**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **IPX 3**
- **CB certification**
- **Quick fastening of lateral supports**
- **Stackable**
- **Forced cooling system of inner parts**
- **New design of cooking chamber**
- **New design of handle**

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (600x400 mm)
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX	
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D	
Proofer	Cod. EKL 864 Cod. EKL 864 R	
Air reducer	Cod. EKRPA	









EKF 664 P



ELECTRIC CONVECTION OVEN

An oven with capacity of six trays 600x400 mm that will allow you to achieve excellent results in a short time and thus saving gas.
Croissants, small and medium- sized cakes, shortcrust pastries, cookies, and much more: the oven EKF 664 P allows to give free rein to the imagination of bakers and pastry chefs.

IPX3

CB CERTIFICAZIONE

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	930	825
Oven weight (kg)	91,6		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	8,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-Phase [5G 2,5] - L= 1600 mm		
Removable drip box			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 6 Trays (600x400 mm)
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 304 Stainless Steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Left side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Air reducer	Cod. EKRPA	





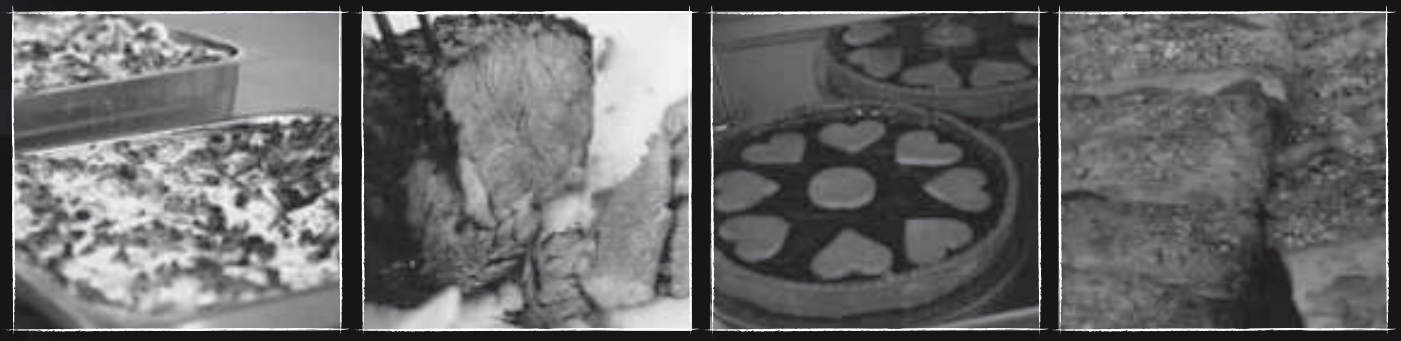








EKA EVOLUTION GAS LINE
OVENS FOR COOKING
OVENS FOR BAKING



The gas is a valuable resource, an element from high heating power, that Tecnoeka has chosen to exploit in the making of a **new complete range** of ovens, with **18 new high-performance models**, which are able to **quickly reach high temperatures**, guaranteeing maximum safety and uniformity in food cooking.

TECHNICAL SPECIFICATIONS

The Eka gas line comprises a series of ovens with **stainless steel chamber** and practical side opening that allows to perform cooking in huge quantity and quality with the least expenditure of energy.

PLUS

- **Complete range:** electromechanical versions, electronic, and touch (see the types of control panels at pages 140-141)
- **Energy saving and environmental awareness:** maximum efficiency of the burner and heat exchanger, resulting in reduced gas consumption. We use in these models a new type of glass wool, which guarantees a better insulation.
- **Embedded seal:** heat loss is minimized thanks to a greater contact of the door, contributing to an excellent even cooking.
- All ovens are IPX3 certified for the degree of insulation from the water and have CB certificates. They also meet European Directive for gas appliances 2009/142 / EC .
- **New system of direct humidification:** improving the distribution of steam in the cooking chamber .
- **New drip tray** with automatic continuous draining.
- **New exterior glass door** inspectionable even with the door closed .
- **New cooking chamber:** made of stainless steel, it ensures excellent cooking results thanks to the new geometry that improves heat distribution .
- **New system of ventilation and air distribution:** the distribution of heat is uniform inside the cooking chamber.

Moreover, all new ovens of Eka Evolution Gas line are characterized by the new design, compact size and faster cooking times.

EKF 511 G UD



GAS COMBI OVEN

Practicality and quality. Heat ready meals but also prepares simple gastronomy recipes: it is the perfect ally for small eateries where space is a precious asset and energy saving a point to take into careful consideration. Professional results and optimization of the time: you can get excellent results in many different types of cooking thanks to the direct steam.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	989
Oven weight (kg)	99,2		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	9
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1027
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1250 mm		
Manual washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual washing set up
New design of cooking chamber
With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 5 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	





EKF 511 G E UD



GAS ELECTRONIC COMBI OVEN

5 trays GN 1/1 capacity with an electronic command panel: the digital display with 99 storable recipes and 4 cooking steps allows you to reproduce at any time your favorite recipe, easily and intuitively. Indispensable ally for the chef demanding and always up to the occasion.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	989
Oven weight (kg)	99		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1027
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1250 mm		
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Pc serial port			
Nozzle for gas adaptation			

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual+automatic washing set up**
- **New design of cooking chamber**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 5 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 511 G TC



GAS TOUCH COMBI OVEN

A gas oven for 5 trays 1/1 GN with touch technology: high performance to achieve the best results in the kitchen with excellent cooking uniformity and fast times resulting in reduced gas consumption. Baked pasta, roast meat, fish: your dishes are always cooked to perfection.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	989
Oven weight (kg)	100,80		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1027
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1250 mm		
Usb port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **“All glass” door with “satin-finish” (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual+automatic washing set up**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 5 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 711 G UD



GAS COMBI OVEN

Designed and studied for delicatessens and medium-sized restaurants that need a simple but efficient oven, it ensures fast and even cooking. Baked pasta, roasted meat and fish dishes as well as a particularly delicate dishes like restaurant desserts and meats that require slow cooking. Thanks to the feature of direct steam you can customize any type of cooking, giving free rein to the imagination of the chef.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1068
Oven weight (kg)	117.4		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	13
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1118
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1200 mm		
Manual washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual washing set up
New design of cooking chamber
With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	





EKF 711 G E UD



GAS ELECTRONIC COMBI OVEN

The electronic version of the gas oven EKF 711 GE UD combines power, technology and design. Heating elements, high thermal efficiency, double glass inspectionable door, predisposition to manual and automatic washing and control panel with easy to read LED lights are just some of the prominent features of this model.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1068
Oven weight (kg)	117.2		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	13
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1118
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1200 mm		
Pc serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual+automatic washing set up
New design of cooking chamber
With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 711 G TC



GAS TOUCH COMBI OVEN

Compact design for a remarkable capacity: 7 1/1 GN pans. Thought for restaurants and midsize delis which need to cook even sophisticated dishes easily and intuitively. Gnocchi au gratin, fillet of pork but also steam cooking and vacuum cooking.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1068
Oven weight (kg)	119		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	13
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1118
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1200 mm		
Usb port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual+automatic washing set up**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 7 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe
Control panel	Touch control - Laterale sx
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 1111 G UD



GAS COMBI OVEN

Lasagna, grilled vegetables, roasted meat and fish: you can cook large quantities of food without sacrificing precious time. Its performance makes it the ideal ally of every professional gastronomy. Robust and reliable, it allows maximum diversification of cooking as needed thanks to the feature of the direct steam and use of gas which guarantees optimal results in reduced times .

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)	150,60		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1420
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1150 mm		
Manual washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual washing set up
New design of cooking chamber
With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	





EKF 1111 G E UD



GAS ELECTRONIC COMBI OVEN

High quantity and quality at the highest level. It is the ideal oven for large delis and eateries. You can customize your recipes through the easy-to-use electronic control panel with 99 programs that allows you to cook in 4 stages. Thanks to switching programming you can decide in advance the time to start off cooking your dishes: you'll have utmost freedom in personalizing you recipes!

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)	150,40		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1420
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1150 mm		
Pc serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual+automatic washing set up
New design of cooking chamber
With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 1111 G TC



GAS TOUCH COMBI OVEN

The Touch Gas line is completed with the model EKF 1111 G TC: attractive design, technology and performance at the highest level, capacity of 11 1/1 GN trays. A faithful ally for medium / large size restaurants, that can handle with ease even the more complex recipes, by storing up to 240 programs with 9 cooking steps and three speeds of the fans. The preparation of traditional Italian dishes but also international delicacies like duck with orange, stuffed turkey, the moussaka or timbale of rice will be fast and intuitive to allow significant savings of time and gas consumption.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)	152		
Distance between rack rails (mm)	68		

ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1420
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1150 mm		
Usb port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual+automatic washing set up**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 11 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN	Cod. KT9G	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Self-cleaning automatic system	Cod. KWT	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	





KF 1001G IX AL



GAS CONVECTION OVEN WITH HUMIDIFICATION

This is the gas oven from the EKA Line, ideally suited to pastry businesses and bakeries. It features a heat exchanger made to an exclusive Tecnoeka design, every detail of which is patented. Its cast iron housing ensures high heat output together with low consumption and complete resistance to deformation even at high temperatures. A tried-and-true electronic ignition device is used to manage oven operation and safety. It features an AISI 430 stainless steel chamber and side opening.

PATENTED BY TECNOEKA

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	960	760	740
Oven weight (kg)	92		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Thermal supply (kW)	8
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1009	806	902
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		

PLUS

Stainless steel cooking chamber
Patented heat exchanger

FUNCTIONAL FEATURES

Power	Gas
Capacity	N° 5 Trays/Grids 1/1 GN
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic – right side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Left side opening Ventilated Not inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Extractor hood	Cod. KK1000	









EKF 464 G UD



GAS CONVECTION OVEN WITH STEAM

Practicality and quality for this oven. Bakes pastry and bakery products quickly with a keen eye for consumption through the use of gas: desired temperatures is reached in a short time thus saving energy. Its natural habitat is the small bakeries and pastry shops where space is a valuable asset. Despite the compact dimensions and the ease of use, the oven EKF 464 G UD allows you to customize each recipe with its functionality of direct steam.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	989
Oven weight (kg)	99,2		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	9
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1027
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1350 mm		
Manual washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual washing set up
New design of cooking chamber
With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 4 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid 600x400	Cod. KG9P	
5 lanes AISI 304 grid 600x400	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	





EKF 464 G E UD



GAS ELECTRONIC OVEN WITH STEAM

Pizza, bread, cream puff, sponge cake, biscuits and leavened products: your dishes are always cooked evenly with the highest exaltation of flavors. The 99 storable cooking programs and four phases of the electronic control panel will allow you to always achieve optimal results in the most varied and different recipes. The direct steam with automatic setting and led bar with 10 positions will allow all pastry chefs to get the most out of an oven, even though small in size.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	989
Oven weight (kg)	99		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1027
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1350 mm		
Pc serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual+automatic washing set up**
- **New design of cooking chamber**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**





FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 4 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Automatic washing set up	Cod. KWT	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	

EKF 464 G TC



GAS TOUCH OVEN WITH STEAM

A compact oven and a small footprint, ideal for medium - small size outlets which does not want to renounce to technology. The programmable switching of the oven will allow you to set up your work effectively and efficiently. It meets the needs of medium and small bakeries and pastry shops baking cakes and bread products in a simple and intuitive way.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	989
Oven weight (kg)	100,80		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1027
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1350 mm		
Usb port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **“All glass” door with “satin-finish” (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual+automatic washing set up**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 4 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 TC Cod. EKL 1264 TCR	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Self-cleaning automatic system	Cod. KWT	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	

EKF 664 G UD



GAS CONVECTION OVEN WITH STEAM

Designed and developed for medium size bakeries and pastry shops which require a powerful oven with a small footprint. Thanks to the feature of direct steam you can customize any type of cooking diversifying the offer. An oven with electromechanical control panel that meets the various needs of professionals.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1068
Oven weight (kg)	117,40		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	13
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1118
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1300 mm		
Manual washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual washing set up**
- **New design of cooking chamber**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 6 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	









EKF 664 G E UD



GAS ELECTRONIC OVEN WITH STEAM

Programmable switching, predisposition to manual and automatic washing, direct steam with automatic setting, 99 programs and 4 programmable phases: these are just some of the technological characteristics that distinguish this electronic oven. An indispensable ally for all medium-sized bakeries who want to get excellent results.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1068
Oven weight (kg)	117,20		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	13
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1118
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1300 mm		
Pc serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual+automatic washing set up
New design of cooking chamber
With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 6 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Self-cleaning automatic system	Cod. KWT	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	

EKF 664 G TC



GAS TOUCH OVEN WITH STEAM

240 storable recipes, 9 cooking steps available for each recipe, direct steam: these are just some of the features of this new Touch Line gas oven. With a capacity of 6 trays 600x400 mm, it allows you to accomplish all kinds of preparations: pizza, cream puffs , bread, pastry, sponge cakes, biscuits and leavened products . Efficient and compact this oven is suitable for various needs of bakeries and medium - large pastries.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1068
Oven weight (kg)	119		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	13
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1118
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1300 mm		
Usb port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual+automatic washing set up**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 6 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 TC Cod. EKL 1264 TCR	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Self-cleaning automatic system	Cod. KWT	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	





EKF 1064 G UD



GAS CONVECTION OVEN WITH STEAM

Bread, fine pastries but also pizza and leavened products: you can cook in large quantities (up to 10 trays 600x400 mm) without sacrificing valuable time. Robust and reliable allows maximum diversification of cooking as needed thanks to the direct steam feature.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)	150,60		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1420
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1300 mm		
Manual washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

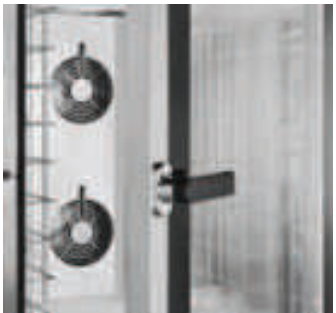
Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual washing set up
New design of cooking chamber
With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 10 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	





EKF 1064 G E UD



GAS ELECTRONIC OVEN WITH STEAM

High quantity and quality at the highest level. It's ideal for large bakeries and patisseries. Bread, pizza, sponge cake, cream puffs, cookies, Panettone, Pandoro, leavened products, croissants and fine pastry products: you can customize your recipes through the handy electronic control panel with 99 programs that allows you to cook in 4 phases.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)	150,40		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1420
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1300 mm		
PC serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

- **Stainless steel cooking chamber**
- **Door with inspectionable glass**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual+automatic washing set up**
- **New design of cooking chamber**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 10 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Automatic washing set up	Cod. KWT	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	

EKF 1064 G TC



GAS TOUCH OVEN WITH STEAM

With a great capacity, 10 trays 600x400 mm, the oven EKF 1064 G TC is the spearhead of the new gas line in touch version. A concentration of technology that combines ease of use also with an eye to design. Heating elements with high efficiency, a system of direct steam with automatic setting, chamber lighting by LED bar built into the door are just some of the strengths of this product that allow you to create products of fine pastry and bakery products, from the simplest to the most elaborate.

IPX3

CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)	152		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1420
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1300 mm		
Usb port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for gas adaptation			

PLUS

- **USB port to upload and download recipes and HACCP data**
- **240 storable recipes** (40 Eka recipes, 200 user-settable recipes)
- **Delayed start function up to 23 hours and 59 minutes**
- **10 languages for the control panel** (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian)
- **Chamber drain for liquids**
- **Direct chimney for cooking fumes/steam**
- **Double connection water entry (normal and softened)**
- **"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles**
- **Quick cooling of cooking chamber**
- **Screen-printed glass control panel**
- **Adjustable door hinges**
- **Quick fastening of lateral supports**
- **Stainless steel cooking chamber**
- **Embedded gasket**
- **Forced cooling system of inner parts**
- **Manual+automatic washing set up**
- **With Certifications IPX3, CB and European Directive/Legislation for gas appliances 2009/142/CE**

FUNCTIONAL FEATURES

Power	LPG or natural gas (nozzles provided)
Capacity	N° 10 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programamble
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

Aluminium tray (600x400 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400 mm)	Cod. KTF8P/A	
5 lanes perforated aluminium tray (600x400 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 lanes AISI 304 grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 TC Cod. EKL 1264 TCR	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Core probe	Cod. EKSC	
Core probe with support	Cod. EKSCS	
Spray kit with support	Cod. EKKD	
Air reducer	Cod. EKRPA	
Self-cleaning automatic system	Cod. KWT	
Sparkling aid	Cod. KBRILD and KBRILMD	
Cleaning fluid	Cod. KDET	





KF 1001G IX AL



GAS CONVECTION OVEN WITH HUMIDIFICATION

This is the gas oven from the EKA Line, ideally suited to pastry businesses and bakeries. It features a heat exchanger made to an exclusive Tecnoeka design, every detail of which is patented. Its cast iron housing ensures high heat output together with low consumption and complete resistance to deformation even at high temperatures. A tried-and-true electronic ignition device is used to manage oven operation and safety. It features an AISI 430 stainless steel chamber and side opening.

PATENTED BY TECNOEKA

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	960	760	740
Oven weight (kg)	92		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Thermal supply (kW)	8
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1009	806	902
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		

PLUS

Stainless steel cooking chamber
Patented heat exchanger

FUNCTIONAL FEATURES

Power	Gas
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic – right side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Left side opening Ventilated Not inspectionable glass

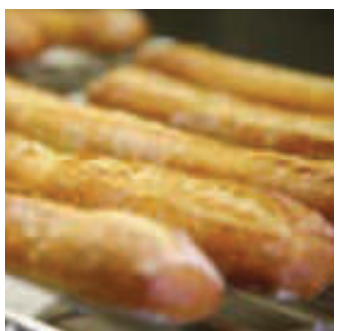
OPTIONAL

Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111	
Extractor hood	Cod. KK1000	











EKA EVOLUTION LINE COOKERS



Semi-professional cookers are part of Eka products as optional dedicated to those small and medium restaurants looking for a good compromise between quality and reliability.

TECHNICAL FEATURES

The combination of a 5-burner hob and a ventilated oven is a perfect mix for a great number of different recipes. **Preparing all the dishes for a complete meal in the same room and with the same tool is a walkover:** from starter to main course, from side dish to dessert.

PLUS

Their moderate dimensions make Tecnoeka cookers the ideal product for those trattoria and bars where space is precious and needs to be used at best.



EKC 96



COOKER WITH 5 BURNERS AND ELECTRIC CONVECTION OVEN

The EKC 96 semi-professional cooker has been added to the Eka product range as a complementary appliance designed for snack food kiosks and bars looking for a sound compromise between reliability and quality, which is achieved in part thanks to the burners featuring safety thermocouples and electronic ignition.

DIMENSIONAL FEATURES

Cooker dimensions (WxDxH mm)	900	655	900
Cooker weight (kg)	74		
Distance between rack rails (mm)	70		

ELECTRICAL FEATURES

Oven power supply (kW)	2,9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Monodirectional
Boiler	/
Protection against water	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	960	690	1070
Lateral supports	1 Right + 1 Left		
Cable	Single-phase [3G 1,5] - L=1450 mm		
Hob reducer cross shape			

PLUS

Embedded gasket
New door hinges
Oven door with inspectionable glass

HOB FUNCTIONAL FEATURES

Hob	AISI 304 Stainless Steel
Burners thermal supply (kW)	14,3
N°of burners	5
Burners ignition system	Electronic
Burners safety system	With thermocouple
Control panel	Electromechanical

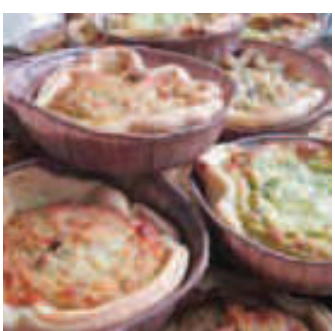
OVEN FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 stainless steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanical
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 Tray 1/1 GN (530x325x40 mm)	Cod. KT9G	









EKC 96.3



COOKER WITH 5 BURNERS AND ELECTRIC CONVECTION OVEN

Designed for the semi-professional sector, it is particularly suitable for snack food kiosks and bars. All burners fitted on the cookers feature safety thermocouples and electronic ignition. The cooker has a 5-gas-burner hob and an electric ventilated oven with high heat output.

DIMENSIONAL FEATURES

Cooker dimensions (WxDxH mm)	900	655	900
Cooker weight (kg)	74		
Distance between rack rails (mm)	70		

ELECTRICAL FEATURES

Oven power supply (kW)	5,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Monodirectional
Boiler	/
Protection against water	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	960	690	1070
Lateral supports	1 Right + 1 Left		
Cable	Two-phase [4G 2,5] – L=1250 mm		
Hob reducer cross shape			

PLUS

Embedded gasket
New door hinges
Oven door with inspectionable glass

HOB FUNCTIONAL FEATURES

Hob	AISI 304 Stainless Steel
Burners thermal supply (kW)	14,3
N°of burners	5
Burners ignition system	Electronic
Burners safety system	With thermocouple
Control panel	Electromechanical

OVEN FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids 1/1 GN
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 Stainless Steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanical
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	









EKP 96



5 BURNERS GAS COOKER

Compact, sturdy and easy to carry. Suitable for mobile catering, bars and small restaurants where cooking space is generally very limited. All gas burners fitted on the top feature safety thermocouples and electronic ignition.

DIMENSIONAL FEATURES

Cooker dimensions (WxDxH mm)	900	620	265
Cooker weight (kg)	26		

ELECTRICAL FEATURES

Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	960	690	316
Cable	Single-phase [3G 1,5] - L=1450 mm		
Hob reducer cross shape			

FUNCTIONAL FEATURES

Hob	AISI 304 Stainless Steel
Burners thermal supply (kW)	14,3
N°of burners	5
Burners ignition system	Electronic
Burners safety system	With thermocouple
Control panel	Electromechanical

PLUS

AISI 304 Stainless Steel
Compact size
Great strength









EKTP 96



5 BURNERS GAS COOKER WITH INCORPORATED TABLE

The hob is a seamlessly integrated part of the steel stand with shelf and has 5-gas-burners featuring safety thermocouples and electronic ignition.

DIMENSIONAL FEATURES

Cooker dimensions (WxDxH mm)	900	620	907
Cooker weight (kg)	45		

ELECTRICAL FEATURES

Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	960	690	1067
Cable	Single-phase [3G 1,5] - L=1450 mm		
Hob reducer cross shape			

FUNCTIONAL FEATURES

Hob	AISI 304 Stainless Steel
Burners thermal supply (kW)	14,3
N°of burners	5
Burners ignition system	Electronic
Burners safety system	With thermocouple
Control panel	Electromechanical

PLUS

AISI 304 Stainless Steel
Compact size
Great strength








ACCESSORIES

PROOFERS

In the production of bakery products and snacks, proofers play a role as imDoornt as the oven itself. Well aware of this, Tecnoeka couples its ovens with **a range of proofers featuring high quality and appealing aesthetic.**

CONDENSATION HOODS

To ensure proper ventilation in the kitchen, Tecnoeka has come up with a series of condensing extraction hoods for use in conjunction with ovens from the Touch and Eka Evolution lines. **A fully automatic operating system** makes using the equipment a breeze and offers energy efficiency and environmentally sensitive design, while still delivering unbeatable extraction power.

TABLES

In the crowded kitchen of restaurants, delicatessens, bakeries or pastry shops space is never enough. Tecnoeka tables, **made in stainless steel mixing versatility and firmness,** give order and handiness to the whole work environment, working as solid supports for a large number of ovens from all the different Eka lines.

OPTIONAL

To exploit the ovens' potential to the full, Tecnoeka gives you the option of customizing your products with a v**ast range of optional: from racks and pans to oven stands, from core temperature probes to water softeners, from washing kits to baffles.**

CONTROL PANELS

Rewriting a popular adage, we could say that "oven is chef's best friend". In order to work at best and express their creativity at its highest level, chefs should rely on an efficient and performing ally, able to understand immediately their necessities. For that reason, **Tecnoeka pays attention to development and improvement of its control panels:** electromechanical, electronic, digital and even touch controlled panels combining great look with intuitive user interface and ergonomics.

MODULAR DESIGN

For premises where space is at a premium, Tecnoeka has created **practical and ergonomically designed space-saving solutions.** The oven, prover, intermediate support and hood can be combined and stacked on top to suit the customer's requirements: ultimate performance in the smallest possible footprint.

RECIPE BOOKS

Bread, pizzas, focaccia. Cakes, croissants, biscuits and much more

We have come up with the **most advanced solutions to meet the demands of food service professionals** and help you channel your culinary skills into tempting dishes. From traditional Italian recipes to the most sophisticated dishes inspired by international cuisine: all the while keeping reliability and ease of use front and centre. Here is just a taste of the thousands of recipes you can try out.






EKL 1264 TC



TOUCH CONTROL PROOFER WITH HUMIDIFICATION

Designed to sit along side the 4,6 and 10 pan Touch-line electric and gas ovens, the EKL 1264 TC prover is Tecnoeka's top-of-the-range product in terms of both technical content and looks. A dynamic, eye-catching design that's all about reliable performance and Italian-made quality.

DIMENSIONAL FEATURES

Proofer dimensions (WxDxH mm)	935	910	800
Proofer weight (kg)	59,4		
Distance between rack rails (mm)	75		

ELECTRICAL FEATURES

Power supply (kW)	2,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	/
Boiler	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1020	960	875
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - L=1300 mm		
Removable drip box			

PLUS

New door

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 12 Trays (600x400 mm)
Type of cooking	/
Humidification	Indirect automatic
Proofing chamber	AISI 430 Stainless Steel
Temperature	30 ÷ 60°C
Temperature control	Digital probe thermometer
Control panel	Oven controlled
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	40° C
Door	Double leaf

MODULARITY

Touch line Ovens electric and gas 4,6 and 10 trays









EKL 1264 TC R



TOUCH CONTROL PROOFER WITH WHEELS AND HUMIDIFICATION

An attractive and functional prover: Tecnoeka's top-of-the-range product in terms of both technical content and looks. A dynamic, eye-catching design that's all about reliable performance and Italian-made quality. Designed with the option of stacking on top of 4, 6 and 10 pan ovens from the Touch range, the castors also make it easy to move the equipment to a new location as current needs dictate.

DIMENSIONAL FEATURES

Proofer dimensions (WxDxH mm)	935	910	825
Proofer weight (kg)	62,42		
Distance between rack rails (mm)	75		

ELECTRICAL FEATURES

Power supply (kW)	2,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	/
Boiler	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1020	960	875
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - L=1300 mm		
Removable drip box			

PLUS

New door
New wheels

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 12 Trays (600x400 mm)
Type of cooking	/
Humidification	Indirect automatic
Camera di lievitazione	AISI 430 Stainless Steel
Temperature	30 ÷ 60°C
Temperature control	Digital probe thermometer
Control panel	Oven controlled
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	40° C
Door	Double leaf

MODULARITY

Touch line Ovens electric and gas 4,6 and 10 trays









EKL 823



PROOFER

Sturdy and compact, this appliance is a trusted ally for pastry chefs or bakers wanting to drastically reduce proving times compared to traditional processes, but without compromising the quality of the results. It features a modular design so that it goes with the electric convection ovens from the 4-pan snack series.

DIMENSIONAL FEATURES

Proofer dimensions (WxDxH mm)	595	545	840
Proofer weight (kg)	25,8		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	1,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	/
Boiler	/

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	630	565	828*
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - L=1450 mm		

PLUS

New door

*Packed without feet (feet in a separate bag)

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 8 trays (429x345 mm)
Type of cooking	/
Humidification	/
Proofing chamber	AISI 430 Stainless Steel
Temperature	30 ÷ 60°C
Temperature control	Thermostat
Control panel	Electromechanical – right side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Door	Left side hinged door

MODULARITY

Ovens	EKF 423 series

OPTIONAL

Optional packaging	Cod. 01300280 Pallet (800x1200x118mm)	
Wheels kit	KKR822	






EKL 864



PROOFER

Extremely useful in pastry businesses for proving Danish pastry and croissant dough and in bakeries for optimizing preparation processes for bread products in general, it features a modular design so that it goes with the electric convection ovens from the 3- and 4-pan series.

DIMENSIONAL FEATURES

Proofer dimensions (WxDxH mm)	795	655	835
Proofer weight (kg)	43,6		
Distance between rack rails (mm)	70		

ELECTRICAL FEATURES

Power supply (kW)	2,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	/
Boiler	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	845	740	1015
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - L=1400 mm		
Removable drip box			

PLUS

New door

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 8 trays (600x400 mm)
Type of cooking	/
Humidification	/
Proofing chamber	AISI 430 Stainless Steel
Temperature	30 ÷ 60°C
Temperature control	Thermostat
Control panel	Electromechanical – top side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Door	Double leaf

MODULARITY

Ovens	EKF 364 – EKF 464 Series









EKL 864 R



PROOFER WITH WHEELS

The modular design of the EKL 864 R proofer (compatible with the electric convection ovens from the 3- and 4-pan series), and the fact that it is mounted on castors, give the utmost freedom in terms of space management and operational convenience.

DIMENSIONAL FEATURES

Proofer dimensions (WxDxH mm)	795	655	835
Proofer weight (kg)	45,3		
Distance between rack rails (mm)	70		

ELECTRICAL FEATURES

Power supply (kW)	2,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	/
Boiler	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	845	740	1015
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - L=1400 mm		
Removable drip box			

PLUS

New door
New wheels

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 8 trays (600x400 mm)
Type of cooking	/
Humidification	/
Proofing chamber	AISI 430 Stainless Steel
Temperature	30 ÷ 60°C
Temperature control	Thermostat
Control panel	Electromechanical – top side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Door	Double leaf

MODULARITY

Ovens	EKF 364 and EKF 464 series






EKL 1264



PROOFER WITH HUMIDIFICATION

A modern and efficient proofer that allows you to get the most out of each dough mixture every time, thanks in part to the manual button used to generate humidity and the handy condensate drip tray. It features a modular design so that it goes with all electric and gas ovens fromt the 4, 6 and 10 pan series, except those from the Touch range.

DIMENSIONAL FEATURES

Proofer dimensions (WxDxH mm)	935	910	800
Proofer weight (kg)	57,71		
Distance between rack rails (mm)	75		

ELECTRICAL FEATURES

Power supply (kW)	2,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	/
Boiler	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1020	960	875
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - L=1300 mm		
Removable drip box			

PLUS

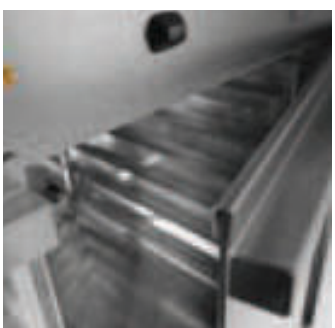
New door

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 12 Trays (600x400 mm)
Type of cooking	/
Humidification	Indirect with button
Proofing chamber	AISI 430 Stainless Steel
Temperature	30 ÷ 60°C
Temperature control	Thermostat
Control panel	Electromechanical – top side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Door	Double leaf

MODULARITY

Electric and gas ovens - 4,6 and 10 trays (except Touch line)









EKL 1264 R



PROOFER WITH WHEELS AND HUMIDIFICATION

A reliable proofer with generous capacity featuring a manual button used to generate humidity and a condensate drip tray. The castors, fitted as standard, make the cabinet easier to move, giving you greater freedom to arrange equipment how you want and tailor rooms to your individual requirements. It features a modular design so that it goes with all electric and gas ovens fromt the 4,6 and 10 pan series, except those from the Touch range.

DIMENSIONAL FEATURES

Proofer dimensions (WxDxH mm)	935	910	825
Proofer weight (kg)	59.4		
Distance between rack rails (mm)	75		

ELECTRICAL FEATURES

Power supply (kW)	2,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	/
Boiler	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1020	960	875
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - L=1300 mm		
Removable drip box			

PLUS

New door
New wheels

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 12 Trays (600x400 mm)
Type of cooking	/
Humidification	Indirect with button
Proofing chamber	AISI 430 Stainless Steel
Temperature	30 ÷ 60°C
Temperature control	Thermostat
Control panel	Electromechanical – top side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Door	Double leaf

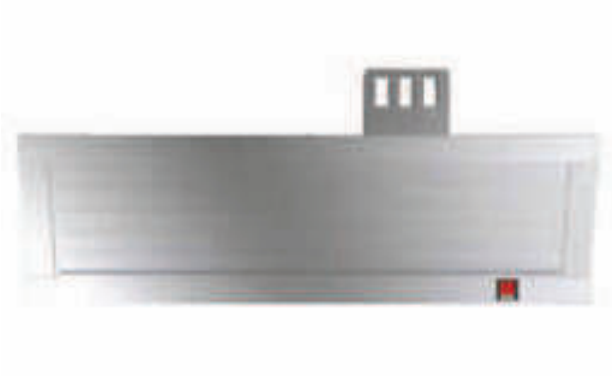
MODULARITY

Electric and gas ovens - 4,6 and 10 trays (except Touch line)






EKKC 4



CONDENSATION HOOD FOR 4 TRAYS OVENS (1/1 GN OR 600x400 mm) WITH STEAM

To ensure proper ventilation in the kitchen, Tecnoeka has come up with the EKKC 4 condensation hood, which can be directly coupled to the oven. It offers fully automatic operation, making it easy to use. Enjoy energy efficiency and environmentally sensitive design, while still benefiting from unbeatable extraction power

DIMENSIONAL FEATURES

Condensation hood dimensions (WxDxH mm)	784	907	356
Condensation hood weight (kg)	42		

ELECTRICAL FEATURES

Potenza elettrica (kW)	0,6
Frequenza (Hz)	50/60
Voltaggio (Volt)	AC 220/230
N°Motori	1 Monodirezionale

DOTAZIONI DI SERIE

Cardboard box dimensions (WxDxH mm)	885	980	336*
Cable	Single-phase [3G 1,5] - L=1600 mm		
Filter	Nr. 1 labyrinth filter		
Water pipe			
Chminey Ø 120 mm			

*without chimney

PLUS

Controlled by the oven
AISI 304 internal chamber

FUNCTIONAL FEATURES

Power	Electricity
Control panel	Controlled by the oven
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

OPTIONAL

Optional packaging	Cod. 01300280 Pallet (800x1200x118mm)	

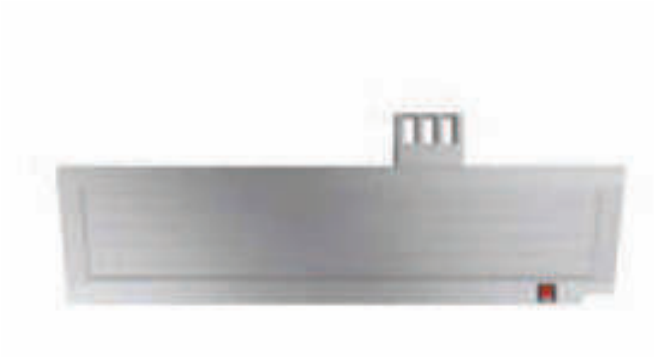








EKKC 6



CONDENSATION HOOD FOR 6/7 TRAYS OVENS (1/1 GN OR 600x400 mm) WITH STEAM

To ensure proper ventilation in the kitchen, Tecnoeka has come up with the EKKC 6 TC condensation hood, which can be coupled directly to the Touch oven. It offers fully automatic operation, making it easy to use. Enjoy energy efficiency and environmentally sensitive design, while still benefiting from unbeatable extraction power.

DIMENSIONAL FEATURES

Condensation hood dimensions (WxDxH)mm)	932	1085	360
Condensation hood weight (kg)	42		

ELECTRICAL FEATURES

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Monodirectional

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	1046	1174	352*
Cable	Single-phase [3G 1,5] - L=1600 mm		
Filter	Nr. 1 labyrinth filter		
Water pipe			
Chminey Ø 120 mm			

*without chimney

PLUS

Controlled by the oven
AISI 304 internal chamber

FUNCTIONAL FEATURES

Power	Electricity
Control panel	Controlled by the oven
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

OPTIONAL

Optional packaging	Cod. 01300280 Pallet (800x1200x118 mm)	






EKKC 10



CONDENSATION HOOD FOR 10/11 TRAYS OVENS (1/1 GN OR 600x400 mm) WITH STEAM

To ensure proper ventilation in the kitchen, Tecnoeka has come up with the EKKC 10 TC condensation hood, which can be coupled directly to the Touch oven. Its fully automatic operation makes it extremely easy to use. Enjoy energy efficiency and environmentally sensitive design, while still benefiting from unbeatable extraction power.

DIMENSIONAL FEATURES

Condensation hood dimensions (WxDxH mm)	932	1085	360
Condensation hood weight (kg)	42		

ELECTRICAL FEATURES

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Monodirectional

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	1046	1174	352*
Cable	Single-phase [3G 1,5] - L=1600 mm		
Filter	Nr. 1 labyrinth filter		
Water pipe			
Chminey Ø 120 mm			

*without chimney

PLUS

Controlled by the oven
AISI 304 internal chamber

FUNCTIONAL FEATURES

Power	Electricity
Control panel	Controlled by the oven
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

OPTIONAL

Optional packaging	Cod. 01300280 Pallet (800x1200x118 mm)	









EKKC 20 TC



CONDENSATION HOOD FOR 16/20 TRAYS TOUCH OVENS (1/1 GN OR 600x400 mm) WITH STEAM

To ensure proper ventilation in the kitchen, Tecnoeka has come up with the EKKC 20 TC condensation hood, which can be coupled directly to the Touch oven. It offers fully automatic operation, making it easy to use. Enjoy energy efficiency and environmentally sensitive design, while still benefiting from unbeatable extraction power.

DIMENSIONAL FEATURES

Condensation hood dimensions (WxDxH mm)	984	1116	360
Condensation hood weight (kg)	52		

ELECTRICAL FEATURES

Power supply (kW)	0,6
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Monodirectional

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	1090	1190	355*
Cable	Single-phase [3G 1,5] - L=1600 mm		
Filter	Nr. 1 labyrinth filter		
Water pipe			
Chminey Ø 120 mm			

*without chimney

PLUS

Controlled by the oven
AISI 304 internal chamber

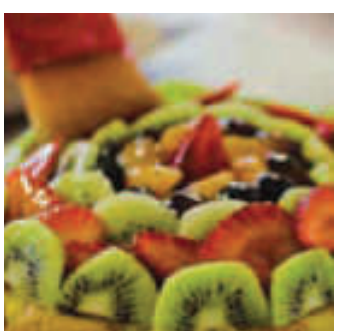
FUNCTIONAL FEATURES

Power	Electricity
Control panel	Controlled by the oven
Maximum air flow (m3/h)	600
Minimum air flow (m3/h)	400

OPTIONAL

Optional packaging	Cod. 01300280 Pallet (800x1200x118 mm)	







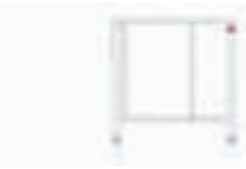


TABLES

TABLES FOR 4 TRAYS 2/3 GN /429x345 mm), 4 TRAYS (480x340 mm) AND 5 TRAYS 2/3 GN (354x325 mm) ELECTRIC OVENS

EKT 423		**AISI 430 FIXED TABLE** WxDxH 610x630x791 mm For EKF 423, EKF 443 and EKF 523 (all versions)	
EKT 423 D		**AISI 430 FIXED TABLE FOR THE OVERLAY OF 2 OVENS** WxDxH 610x630x541 mm For EKF 423, EKF 443 and EKF 523 (all versions)	
EKTS 423		**AISI 430 FIXED TABLE WITH UNIVERSAL LATERAL SUPPORTS** (Capacity: 6 2/3 GN trays or 6 425x340 mm grids) WxDxH 610x630x791 mm For EKF 423, EKF 443 and EKF 523 (all versions)	
EKTR 423		**AISI 430 TABLE WITH WHEELS** WxDxH 610x630x833 mm For EKF 423, EKF 443 and EKF 523 (all versions)	
EKTRS 423		**AISI 430 TABLE WITH WHEELS AND UNIVERSAL LATERAL SUPPORTS** (Capacity: 6 2/3 GN trays or 6 425x340 mm grids) WxDxH 610x630x833 mm For EKF 423, EKF 443 and EKF 523 (all versions)	

TABLES FOR 3 AND 4 TRAYS (1/1 GN and 600x400 mm) ELECTRIC OVENS (TOUCH LINE EXCLUDED)

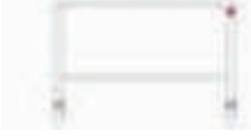
EKT 411		**AISI 430 FIXED TABLE** WxDxH 785x670x791 mm For EKF 311, EKF 364, EKF 411 and EKF 464 (all versions)	
EKT 411 D		**AISI 430 FIXED TABLE FOR THE OVERLAY OF 2 OVENS** WxDxH 785x670x541 mm For EKF 311, EKF 364, EKF 411 and EKF 464 (all versions)	
EKTS 411		**AISI 430 FIXED TABLE WITH UNIVERSAL LATERAL SUPPORTS** (Capacity: 6 1/1 GN trays or 6 600x400 mm trays and grids) WxDxH 785x670x791 mm For EKF 311, EKF 364, EKF 411 and EKF 464 (all versions)	
EKTR 411		**AISI 430 TABLE WITH WHEELS** WxDxH 785x670x833 mm For EKF 311, EKF 364, EKF 411 and EKF 464 (all versions)	
EKTRS 411		**AISI 430 TABLE WITH WHEELS AND UNIVERSAL LATERAL SUPPORTS** (Capacity: 6 1/1 GN trays or 6 600x400 mm trays and grids) WxDxH 785x670x833 mm For EKF 311, EKF 364, EKF 411 and EKF 464 (all versions)	

TABLES

TABLES FOR TOUCH LINE, ELECTRIC OVENS (7 TRAYS 1/1 GN and 6 TRAYS 600X400 mm) AND GAS OVENS (5 -7 TRAYS 1/1 GN and 4-6 TRAYS 600x400 mm)

EKT 711		**AISI 430 FIXED TABLE** WxDxH 930x785x791 mm For EKF 464 TC, and EKF 511 TC, EKF 464 G and EKF 511 G. For EKF 711 and EKF 664 (all versions)	
EKT 711 D		**AISI 430 FIXED TABLE FOR THE OVERLAY OF 2 OVENS** WxDxH 930x785x191 mm For EKF 464 TC, and EKF 511 TC, EKF 464 G and EKF 511 G. For EKF 711 and EKF 664 (all versions)	
EKTS 711		**AISI 430 FIXED TABLE WITH UNIVERSAL LATERAL SUPPORTS** (Capacity: 6 1/1 GN trays or 6 trays and grids 600x400 mm) WxDxH 930x785x791 mm For EKF 464 TC, and EKF 511 TC, EKF 464 G and EKF 511 G. For EKF 711 and EKF 664 (all versions)	
EKTR 711		**AISI 430 TABLE WITH WHEELS** WxDxH 930x785x833 mm For EKF 464 TC, and EKF 511 TC, EKF 464 G and EKF 511 G. For EKF 711 and EKF 664 (all versions)	
EKTRS 711		**AISI 430 TABLE WITH WHEELS AND UNIVERSAL LATERAL SUPPORTS** (Capacity: 6 1/1 GN trays or 6 trays and grids 600x400 mm) WxDxH 930x785x833 mm For EKF 464 TC, and EKF 511 TC, EKF 464 G and EKF 511 G. For EKF 711 and EKF 664 (all versions)	

TABLES FOR 10 AND 11 TRAYS (1/1 GN and 600x400 mm) ELECTRIC AND GAS OVENS

EKT 1111		**AISI 430 FIXED TABLE** WxDxH 930x785x541 mm For EKF 1111 and EKF 1064 (all versions)	
EKTS 1111		**AISI 430 FIXED TABLE WITH UNIVERSAL LATERAL SUPPORTS** (Capacity: 4 1/1 GN trays or 4 trays and grids 600x400 mm) WxDxH 930x785x541 mm For EKF 1111 and EKF 1064 (all versions)	
EKTR 1111		**AISI 430 TABLE WITH WHEELS** WxDxH 930x785x633 mm For EKF 1111 and EKF 1064 (all versions)	
EKTRS 1111		**AISI 430 TABLE WITH WHEELS AND UNIVERSAL LATERAL SUPPORTS** (Capacity: 4 1/1 GN trays or 4 trays and grids 600x400 mm) WxDxH 930x785x633 mm For EKF 1111 and EKF 1064 (all versions)	

TROLLEYS

The constant search of Tecnoeka for innovation and implementation involves all-round products of the brand, not excluding the optional. The aesthetic and functional restyling operations led to the production of pull-out trolleys EKCR 20 TC and EKCR 16 TC. Made of stainless steel and equipped with wheels to ensure the best compromise between robustness and versatility, they match with the 20 and 16 trays Touch ovens.



EKCR16TC	**Stainless steel pull-out trolley with removable handle and braked wheels.** 16 600x400 mm trays For EKF 1664 TC	





EKCR20TC	**Stainless steel pull-out trolley with removable handle and braked wheels** 20 1/1 GN trays For EKF 2011 TC	

FLUSHING SYSTEM KWT

€ 400

Cleanliness and hygiene are essential for every kitchen. They don't only give the customer a sensation of quality and reliability, but also make easier and more comfortable the operations of every chef in the daily use of the oven.

Tecnoeka created and **introduced the KWT automatic washing system: a simple mechanism, precise, independent and integrated, that ensures the complete cleaning of the oven thanks to the water that gushes out its sprinklers.**

Used with Eka cleaning fluid and sparkling aid, it has 4 different programs: rinsing, quick, medium and long wash.

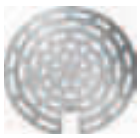
RINSE	L1 SHORT WASHING	L2 MEDIUM WASHING	L3 LONG WASHING
5 MIN.	48 MIN.	78 MIN.	114 MIN.
DET 0.0 LT.	DET 0.10 LT.	DET 0.20 LT.	DET 0.30 LT.
0.0 LT.	0.03 LT.	0.03 LT.	0.03 LT.

KBRILD		**NEUTER RINSE AID** (10 Kg)	
KBRILMD		**CONCENTRATED ACID RINSE AID** (10 Kg)	
KDET		**CLEANING FLUID** (12 Kg)	



OPTIONAL

To take advantage of the unlimited potentialities of the ovens, Tecnoeka offers the possibility of customize their products with a wide range of OPTIONALes: from the trays and grids to the lateral supports, from the core probe to the water softener, from the automatic washing set up to the air reducers.

KCD6 	**SOFTWARE CD-ROM** For programming all electronic ovens.	
KAF 	**WATER SOFTENER** Capacity: 1000 Lt / H	
EKSC 	**CORE PROBE WITH TEFLON HANDLE AND JACK** For ovens 4-5 trays, 6-7 trays, 10-11 trays and 16-20 trays models with predisposition. Cable length 13 cm	
EKSCS 	**CORE PROBE WITH SUPPORT** For ovens 4-5 trays, 6-7 trays, 10-11 trays and 16-20 trays models with predisposition. Cable length 13 cm	
EKRPA 	**AIR REDUCER** For Touch Line (except EKF 2011 TC, EKF 1664 TC) and for all 3,4,5,6,7,10 and 11 trays ovens with direct steam (UD).	
EKSA 	**WATER TANK** Lt. 7 with plexiglass cover and support. For all 3,4 and 5 trays ovens with direct steam (UD)	
KKPU 	**PUMP KIT WITH HOSE AND FILTER** For all 3,4 and 5 trays ovens with direct steam (UD)	

OPTIONAL

To take advantage of the unlimited potentialities of the ovens, Tecnoeka offers the possibility of customize their products with a wide range of OPTIONALes: from the trays and grids to the lateral supports, from the core probe to the water softener, from the automatic washing set up to the air reducers.

EKKD 	**SPRAY KIT WITH SUPPORT AND TUBE** For ovens of 4 trays capacity with steam (UD) exluded Easy Line, electric and gas ovens 4, 5, 6, 7, 10 and 11 trays (all versions)	
EKKM4 	**KIT FOR OVERLAPPING ELECTRIC OVENS - 4 TRAYS** (Touch line excluded)	
EKKM6 	**KIT FOR OVERLAPPING ELECTRIC OVENS - 6 AND 7 TRAYS**	
KKR822 	**WHEELS KIT** For EKL 823	
KK1000 	**ENAMELLED EXTRACTOR HOOD** For KF 1001G	

TRAYS AND GRIDS

FOOD CONTACT CERTIFICATE

TRAYS AND GRIDS FOR OVENS WITH CAPACITY 4 TRAYS 1/2 GN (325x265 mm)

KV4		ALUMINIUM TRAY (262x324x1 mm)	
KG4		CHROMED GRID (326x260 mm)	

TRAYS AND GRIDS FOR OVENS WITH CAPACITY 4 TRAYS 2/3 GN (429x345 mm)

KV7		ALUMINIUM TRAY (429x345x9,20mm)	
KTF6P		PERFORATED ALUMINIUM TRAY (435x345x1,5 mm)	
KG7		CHROMED GRID (435x340 mm)	
KG7X		AISI 304 GRID (435x340 mm)	

TRAYS AND GRIDS FOR OVENS WITH CAPACITY 5 TRAYS 2/3 GN (354x325 mm)

KT6G		AISI 304 TRAY 1/1 GN (354x325x20 mm)	
KG6X		AISI 304 GRID (354x325 mm)	

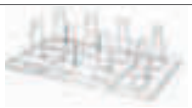
TRAYS AND GRIDS FOR OVENS WITH CAPACITY 4 TRAYS (480x340 mm)

KV8		ALUMINIUM TRAY (480x340x9,20mm)	
KG4CPX		4 LANES AISI 304 GRID (480x340 mm)	
KG8		CHROMED GRID (480x340 mm)	

TRAYS AND GRIDS

FOOD CONTACT CERTIFICATE

TRAYS AND GRIDS FOR 1/1 GN OVENS

KT9G		AISI 304 TRAY 1/1 GN (530x325x40mm)	
KG9G		CHROMED GRID 1/1 GN	
KGP		AISI 304 VERTICAL CHICKEN COOKING PAN	

TRAYS AND GRIDS FOR 600x400 OVENS

KT9P/A		ALUMINIUM TRAY (600x400x20 mm)	
KTF8P/A		PERFORATED ALUMINIUM TRAY (600x400x20 mm)	
KTF9P		5 LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)	
KG5CPX		5 LANES AISI 304 GRID (600x400mm)	
KG9P		CHROMED GRID (600x400 mm)	

TWO OVENS IN ONE!

Thanks to the

DUAL-PURPOSE LATERAL RAILS,

the oven is suitable

FOR GASTRONOMY 1/1GN PANS AND 600x400 BAKERY TRAYS!

Speed, intuition and ease at the service of professionals.



LATERAL SUPPORTS

LATERAL SUPPORTS FOR 4 TRAYS ELECTRIC OVENS 1/2 GN (325x265 mm)

KSG412	Right/left chromed lateral support	

LATERAL SUPPORTS FOR 4 TRAYS ELECTRIC OVENS 2/3 GN (429x345 mm)

KSP64	Right/left chromed lateral support (for oven EKF 620 S, EKF 620 US)	
EKSP423	Right/left chromed lateral support	
EKSPX423	Right/left AISI 304 lateral support	
KPG23	AISI 430 adaptor support kit 2/3 GN (354x325 mm)	

LATERAL SUPPORTS FOR 4 TRAYS ELECTRIC OVENS (480x340 mm)

KSPX733	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 5 TRAYS ELECTRIC OVENS 2/3 GN (354x325 mm)

EKSGX523	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 3 TRAYS ELECTRIC OVENS 1/1 GN

KSGX937	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 4 TRAYS ELECTRIC OVENS 1/1 GN

EKSG411	Right/left chromed lateral support	
EKSGX411	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 7 TRAYS ELECTRIC AND GAS OVENS 1/1 GN

EKSGX711	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 11 TRAYS ELECTRIC AND GAS OVENS 1/1 GN

EKSGX1111	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 3 TRAYS ELECTRIC OVENS 600x400 mm

KSPX937	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 4 TRAYS ELECTRIC OVENS 600x400 mm

EKSP464	Right/left chromed lateral support	
EKSPX464	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 5 TRAYS 1/1 GN TOUCH LINE AND GAS LINE OVENS

EKSGX511G	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 4 TRAYS 600x400 mm TOUCH LINE AND GAS LINE OVENS

EKSPX464G	Right/left AISI 304 lateral support	

LATERAL SUPPORTS FOR 5 TRAYS GAS OVENS 1/1 GN

KSG1000	Right/left chromed lateral support (for oven KF 1001G IX AL)	

LATERAL SUPPORTS FOR 4 TRAYS GAS OVENS 600x400 mm

KSP1001	Right/left chromed lateral support (for oven KF 1001G IX AL)	

LATERAL SUPPORTS FOR 6 TRAYS ELECTRIC AND GAS OVENS 600x400 mm

EKSPX664	Right/left AISI 304 lateral support (for ovens EKF 664 TC, EKF 664 UD, EKF 664 E UD, EKF 664.3 E UD)	

LATERAL SUPPORTS FOR 10 TRAYS ELECTRIC AND GAS OVENS 600x400 mm

EKSPX1064	Right/left AISI 304 lateral support (for ovens EKF 1064 TC, EKF 1064 UD, EKF 1064 E UD)	

DUAL-PURPOSE LATERAL SUPPORTS FOR 4 TRAYS ELECTRIC AND GAS LINE OVENS WITH STEAM AND FOR 4, 5 TRAYS TOUCH LINE AND GAS LINE OVENS (600x400 mm and 1/1 GN)

EKSBX416	Right/left AISI 304 dual-purpose lateral support	

DUAL-PURPOSE LATERAL SUPPORTS FOR 6 AND 7 TRAYS ELECTRIC OVENS (600x400 mm and 1/1 GN)

EKSBX616	Right/left AISI 304 dual-purpose lateral support	

DUAL-PURPOSE LATERAL SUPPORTS FOR 10 AND 11 TRAYS ELECTRIC OVENS (600x400 mm and 1/1 GN)

EKSBX1016	Right/left AISI 304 dual-purpose lateral support	

LATERAL SUPPORTS FOR COOKERS

EKSG96	Right/left chromed lateral supports (for cookers EKC 96, EKC 96.3)	

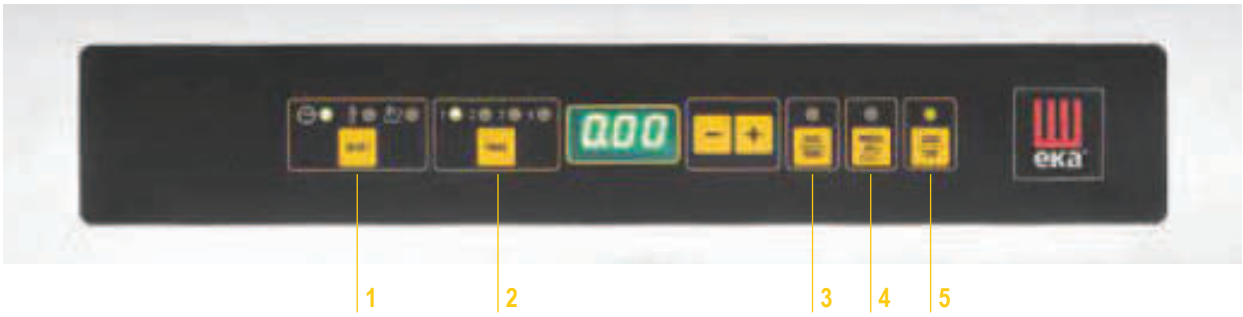
CONTROL PANELS

Eka control panels are organized into four different categories: electromechanical, electronic, digital and touch control. Designed with the maximum attention and using top-notch materials in terms of both software and mechanical hardware, they present a simple and intuitive interface.



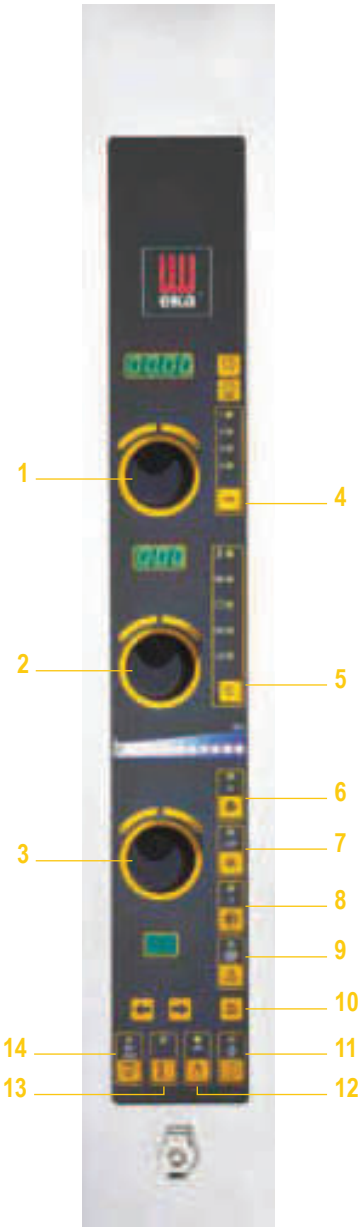
ELECTROMECHANICAL PANEL

1: Time
2: Seven cooking methods: static, bottom, top, ventilated grill, ventilated static and convection. Defrost fan. Light
3: Temperature



DIGITAL PANEL

1: Time, Temperature, Humidification/steam and Core probe temperature
2: Cooking phase, up to 99 programs with 4 cooking step
3: Cook or save a new program
4: Humidification/steam
5: Start/stop



ELECTRONIC PANEL

1: Time
2: Temperature
3: Humidification control
4: Cooking step (4 step for each cooking program)
5: Cooking chamber temperature, core probe temperature or food temperature
6: Half speed
7: Stop
8: Pre-heating function
9: Start-stop
10: Program (99 programs)
11: On-off
12: Light
13: Fast chamber cooling
14: Boiler self-cleaning system



TOUCH PANEL

+: Increase of parameter value
-: Decrease of parameter value
SELECT: Confirm parameter value
STEP: Decrease parameter value
1: Pre-heating setting
2: Air speed setting
3: Programming
4: General setting menu
5: Recipes book
6: OPTIONALes
7: Start/Stop
8: Plug for core probe

MODULAR DESIGN

Chefs and bakers often need to use more different tools within the same kitchen to achieve excellent results and create new recipes in order to amaze their customers and make them happy and satisfied. For this reason, Tecnoeka pairs its entire oven range with specialized proofers and Condensation hoods. The possibility to stack one product to the other and make them interact makes work even easier and quicker.

SNACKMIX



Modularity of:
A: Proofer EKL 823
B: Oven EKF 423 M

GASTROMIX



Modularity of:
A: Proofer EKL 864
B: Oven EKF 311 UD
C: Oven EKF 411 D UD
D: Condensation hood EKKC 4

BAKERMIX



Modularity of:
A: Proofer EKL 1264
B: Oven EKF 664 E UD
C: Condensation hood EKKC 6

TOUCHMIX



Modularity of:
A: Proofer EKL 1264 TC
B: Oven EKF 1064 TC
C: Condensation hood EKKC 10

RECIPE BOOKS

RECIPE BOOK FOR 4 TRAYS 1/1 GN ELECTROMECHANICAL OVENS

TYPE	FOOD	PRE-HEATING		COOKING TEMPERATURE (°C)				CORE PROBE TEMPERATURE (°C)			
		YES	NOT	I PHASE	II PHASE	III PHASE	IV PHASE	I PHASE	II PHASE	III PHASE	IV PHASE
Starter	Quiche lorainne	X		180°							
Starter	Cheese pie	X		180°							
Pasta	Crepe with mushrooms	X		180°							
Rice	Paella	X		180°							
Meat	Escalopes with mushrooms	X		180°							
Fish	Baccalà alla vicentina	X		165°		130°					
Vegetables	Potatoes	X		200°							
Vegetables	Eggplant parmesan		X	180°							

RECIPE BOOK FOR 4 TRAYS 600X400 DIGITAL OVENS

TYPE	FOOD	PRE-HEATING		COOKING TEMPERATURE (°C)				CORE PROBE TEMPERATURE (°C)			
		YES	NOT	I PHASE	II PHASE	III PHASE	IV PHASE	I PHASE	II PHASE	III PHASE	IV PHASE
Bread	Curry bread			25°	180°						
Bread	Pugliese bread		X	280							
Cake	Brioches			160°							
Cake	Sponge-cake			150°							
Cake	Short crust pastry	X		180°							
Cake	Pastries		X	200°							
Cake	Apple strudel			160°							
Cake	Cheese cake		X	200°							

RECIPE BOOK FOR 6 TRAYS 1/1 GN ELECTRONIC OVENS

TYPE	FOOD	PRE-HEATING		COOKING TEMPERATURE (°C)				CORE PROBE TEMPERATURE (°C)			
		YES	NOT	I PHASE	II PHASE	III PHASE	IV PHASE	I PHASE	II PHASE	III PHASE	IV PHASE
Starter	Parmesan wafer			180°							
Starter	Potatoes patty-cake			150°							
First Course	Cannelloni with artichokes	X		180°							
First Course	Bolognese lasagna	X		180°				15°			
Second Course	Duck brisket	X		180°							
Second Course	Salt-cured bass	X		180°							
Vegetables	Steamed carrots			130°							
Vegetables	Tomatoes au gratin			180°	180°						






TIME OF COOKING (minutes)			
I PHASE	II PHASE	III PHASE	IV PHASE
30 min			
30 min			
30 min			
30 min			
30 min			
30 min		150 min	
30 min			
30 min			

TIME OF COOKING (minutes)				COOKING									
				STEAM					DRY				
				20%	40%	60%	80%	100%	20%	40%	60%	80%	100%
I PHASE	II PHASE	III PHASE	IV PHASE	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR
20 min	15 min			I PHASE									
30 min													
20 min													I PHASE
20 min				I PHASE									
15 min					I PHASE								
10 min													
40 min													
30 min													I PHASE

TIME OF COOKING (minutes)				COOKING									
				STEAM					DRY				
				20%	40%	60%	80%	100%	20%	40%	60%	80%	100%
I PHASE	II PHASE	III PHASE	IV PHASE	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR
20 min												I PHASE	
5 min													I PHASE
30 min								I PHASE					
35 min								I PHASE					
10 min													
10 min													
25 min								I PHASE					
4 min	12 min												II PHASE






RECIPE BOOKS

RECIPE BOOK FOR 7 TRAYS 600X400 GAS OVENS

TYPE	FOOD	PRE-HEATING		COOKING TEMPERATURE (°C)				CORE PROBE TEMPERATURE (°C)			
		YES	NOT	I PHASE	II PHASE	III PHASE	IV PHASE	I PHASE	II PHASE	III PHASE	IV PHASE
Starter	Phyllo dough savory pie		X	220°							
Rice	Risotto with vegetables	X		200°							
Pasta	Pasta au gratin	X		180°							
Meat	Braised beef	X		160°							
Fish	Steamed plaice		X	105°							
Egg	Omelet	X		110°							
Verdura	Roasted onions	X		140°							
Verdura	Fennels au gratin	X		190°							

RECIPE BOOK FOR 10 TRAYS 1/1 GN ELECTRONIC TOUCH OVENS

TYPE	FOOD	PRE-HEATING		COOKING TEMPERATURE (°C)				CORE PROBE TEMPERATURE (°C)			
		YES	NOT	I PHASE	II PHASE	III PHASE	IV PHASE	I PHASE	II PHASE	III PHASE	IV PHASE
Starter	Pizzas of puff pastry		X	210°							
Starter	Focaccia bread		X	170°	190°						
First Course	Paella	X		180°							
First Course	Pottage	X		140°	120°						
Meat	Pork loin	X		180°	160°	170°			60°	70°	
Fish	Scallop	X		210°							
Side dishes	Stuffed vegetables	X		170°							
Side dishes	Steamed potatoes	X		104°							

STARTER / QUICHE LORRAINE

Ingredients
1 pinch freshly grated nutmeg, 1 pinch pepper, 1 large egg + 3 egg yolks, salt to taste, 1 cup grated Gruyere, 300 ml liquid fresh cream, 200 gr thick cut bacon.
For the flaky butter crust
200 gr all-purpose flour, 100 gr butter, 70 ml water, salt to taste

Directions
Firstly, make the flaky butter crust. Put the flour, the cold butter and a pinch of salt in a mixer and let it work until you get a "sandy" dough. Pour it in a bowl and add some water, mixing everything with your fingertips until you gather the dough into a ball. Wrap it in plastic wrap and refrigerate for at least 40 minutes.
Once ready, roll out the dough on a lightly floured surface and flatten it into a disk large enough to cover your pan's bottom and borders. Fit into your fluted tart pan, trim the edges and lightly tease the dough with a fork here and there. Now, line the pastry with parchment paper and fill with pie weights or dried beans. Bake until the crust is set, 15 minutes, in your preheated 180° EKA oven. Remove the paper and weights and bake until golden brown, 5 to 10 minutes. Remove from the oven and cool on a wire rack. Leave the oven on.
Meanwhile, in a large bowl, beat the eggs, yolks, and half-and-half. In a medium skillet, cook the bacon until crisp and the fat is rendered, about 5 minutes. Remove with a slotted spoon and drain on paper towels.
Add the bacon, liquid cream and remaining ingredients to the eggs and whisk to combine.
Pour into your EKA oven (170°) the prepared crust and bake until the custard is golden, puffed, and set yet still slightly wiggly in the center, 15 to 20 minutes.
Remove from the oven and let cool on a wire rack for 15 minutes before serving, so that slices can be easily made.

Chef suggestions
If you are looking for an out-and-out golden custard, let it bake longer: you will get amazing results if you bake it for 35 minutes (at least). For some more taste, try to add some sweated onions to your dough.





TIME OF COOKING (minutes)				COOKING									
				STEAM					DRY				
				20%	40%	60%	80%	100%	20%	40%	60%	80%	100%
I PHASE	II PHASE	III PHASE	IV PHASE	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR
25 min													
14 min					I PHASE								
20 min										I PHASE			
115 min					I PHASE								
120 min							I PHASE						
60 min				I PHASE									
20 min													

TIME OF COOKING (minutes)				COOKING									
				STEAM									
				10%	20%	30%	40%	50%	60%	70%	80%	90%	100%
I PHASE	II PHASE	III PHASE	IV PHASE	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR	PHASE NR
20 min													
5 min	12 min					I PHASE							
20 min							I PHASE						
20 min	20/25 min									I PHASE	II PHASE		
10 min	30 min	10 min			II PHASE								
10 min								I PHASE					
30 min													
30 min													I PHASE

FIRST COURSE / ARTICHOKE CANNELLONI

Ingredients
8 square pieces fresh egg pasta, 4 artichokes, 300 gr sheep ricotta, 1 egg, 1 garlic clove, 500 ml béchamel sauce, 1 bunch of basil, lemon juice, 1 bunch of parsley, grated parmesan cheese to taste, 1 knob of butter, extra virgin olive oil to taste, salt and pepper to taste.

DIRECTIONS
Prepare the fresh egg pasta or buy it in a reliable deli. Cut it in eight square pieces 12x12cm and cook them, a few at a time, in plenty of salted boiling water for a few minutes. Break off the artichoke stalks and remove and discard the coarse outer leaves. Thinly slice, discarding the chokes, then add water and lemon juice to avoid discoloration. Heat the oil in a pan; add the garlic, pepper, parsley and finally artichokes. Spray some water and cook over low heat, stirring occasionally, for 5 to 8 minutes.
Once ready, remove the pan from the heat, remove garlic, then transfer the mixture to a food processor, and process until smooth. Stir in the egg, the sheep ricotta and a little Parmesan.
Put your cannelloni square on a humid cloth, spread a little artichoke mixture on each and roll up. Put them into a casserole dish, pour the béchamel sauce over and sprinkle with the remaining Parmesan and some butter flakes.
Bake in your EKA oven for 30 minutes at 180°.

CHEF SUGGESTIONS
You can moisten your cannelloni's corners with beaten albumen to make closing procedure easier.

SECOND COURSE / BEEF BRAISED IN RED WINE

Ingredients 500 gr beef, ½ hectogram sliced pancetta, 1 red onion, 1 carrot, 1 bottle red wine, 1 bay leaf, chili pepper, one spoon all-purpose flour, 1 garlic clove, salt and pepper to taste.

DIRECTIONS
Put oven rack in middle position and preheat oven to 160°. Heat oil in pot over moderately high heat until hot but not smoking. Meanwhile, pat meat dry and sprinkle with salt and pepper. Brown meat in hot oil on all sides, about 10 minutes total. (If bottom of pot begins to scorch, lower heat to moderate.) Transfer to a plate using a fork and tongs.
Add pancetta to oil in pot and sauté over moderately high heat, stirring frequently, until browned and fat is rendered, about 3 minutes. Add onion, carrot and sauté, stirring occasionally, until vegetables are softened and golden brown, 10 to 12 minutes. Add garlic, chili pepper and bay leaf and sauté, stirring, until garlic begins to soften and turn golden, about 2 minutes. Stir in tomato paste and cook, stirring, 1 minute. Add wine and boil until liquid is reduced by about half, about 5 minutes. Add water and bring to a simmer, then return meat along with any juices accumulated on plate to pot. Cover pot with lid and transfer to your EKA ventilated oven. Braise at 160° until meat is very tender, 2 to 3 hours. Transfer meat to a cutting board. Cut meat across the grain into 1/2-inch-thick slices and…bon appetit!

CHEF SUGGESTIONS
Beef improves in flavour if made 3 days ahead. Cool completely in sauce, uncovered, and then chill in sauce, covered. Reheat, covered, in a preheated 180° oven until hot, 25 to 30 minutes, then slice meat.



VARIOUS EXPENSES

NET COST FOR EXTRA STANDARD PACKAGING

01300280	**PALLET (80x120)**	
01300590	**PLASTIC PALLET (80x120)**	
01302450	**WOODEN CAGE** For EKF 412 US	
01300731	**WOODEN CAGE** For EKF620S, EKF620US, EKF423, EKF423U, EKF423M, EKF423UD, EKF423DUD	
01302215	**PALLET PACKAGING HT TREATED (805x830x139 mm)** For EKF311UD, EKF364UD, EKF311DUD, EKF364DUD, EKF411, EKF464, EKF411.3GRILL, EKF464.3GRILL, EKF411D, EKF464D, EKF411.3D, EKF464.3D, EKF411UD, EKF464UD, EKF411DUD, EKF464DUD, EKF411ALUD, EKF464ALUD, EKF411DALUD, EKF464DALUD	
01302015	**PALLET PACKAGING HT TREATED (997x990x145 mm)** For 6, 7, 10 and 11-tray ovens, all versions	
01302265	**PALLET PACKAGING HT TREATED (842x734x145 mm)** For EKL 864, all versions	
01302195	**PALLET PACKAGING HT TREATED (1017x960x152 mm)** For EKL 1264, all versions	
01301495	**PALLET PACKAGING HT TREATED (960x690x122 mm)** For EKC 96, EKC 96.3	
01302445	**PALLET PACKAGING HT TREATED (960x690x122 mm)** For EKP 96, EKTP 96	
01301560	**WOODEN PALLET HT TREATED (1009x806x122 mm)** For KF 1001 G IX AL	
01302715	**PALLET PACKAGING HT TREATED (997x1104x145 mm)** For all gas ovens (4, 5, 6, 7, 10 and 11 trays)	

NET COST FOR MISCELLANEUS EXPENSES

DOCUMENTS MANAGEMENT FOR BILLS WITH AMOUNT LOWER THAN € 150,00	
SCHUCKO PLUG WITH CABLE COD. 00002620 (to be requested when placing an order)	
60 Hz SET UP FOR ELECTROMECHANICAL OVENS EQUIPPED WITH REVERSE GEAR MOTORS	

GENERAL SALES CONDITIONS

1. FINALIZATION OF THE AGREEMENTS: all the orders that the Purchaser shall send to the Vendor shall be understood to be finalized only when the Vendor has accepted them in writing, forwarding the Purchaser specific order confirmation.

2. PRICES: the deliveries will be made on the basis of the price lists in force at the time of Order Confirmation. The prices shall be understood to be net of taxes or dues of any kind, collection costs, interest, storage, transport, unloading, installation and assembly costs.

3. RESERVATION OF OWNERSHIP: in accordance with and for the purposes of Article 1523 of the Italian Civil Code, the goods supplied by the Vendor shall remain the property of the latter until the price has been paid in full. The Purchaser is prohibited from selling, lodging as security or freely loaning, leasing and/or moving from its warehouse the goods subject to reservation of ownership, goods which the Vendor may claim wherever they be found. The Purchaser is obliged to report any possible attachment or executive action concerning the goods, brought by third parties. The reservation of ownership also remains if the Purchaser is granted extensions to the payment terms originally agreed. In the event of termination of the contract due to breach by the Purchaser, the instalments paid over will be understood to be acquired by the Vendor by way of indemnity, subject in any event to the right of the latter to obtain compensation for additional damages suffered.

4. TRANSFER OF THE RISKS: as from the data of delivery to the carrier tasked with the transport activities, all the risks for the perishing and/or deterioration of the goods as well as any liability for damages to individuals and/or objects, will be exclusively the responsibility of the Purchaser.

5. DELIVERIES AND TRANSPORT: the deliveries will be carried out by the Vendor on a compatible basis with its purveying and transport possibilities. The possible delivery terms indicated below are merely indicative and non-binding for the Vendor. In no event will delays, interruptions, total or partial suspensions of the deliveries provide the Purchaser with the right to request the termination of the contract or compensation for any damages. Transport is at the diligence, liability and expense of the Purchase.

6. PACKAGING: the packaging costs are payable by the Purchaser. Return packaging is not accepted.

7. PAYMENTS: in the absence of differing written terms, the payment of the price will have to take place at the time the Purchaser receives the Order Confirmation from the Vendor and in any event before the delivery of the goods. The same is applicable for all the costs encumbering the goods. For no reason and in no event may the Purchaser defer or suspend the payments beyond the agreed due dates. Invoices not challenged within eight days of their receipt, shall be understood to be definitively accepted. Irrespective of the form of payment agreed, the Purchaser is responsible for all the related costs and charges, as well as the risks of theft and/or loss of the documents during postal and/or bank circulation. The bills are accepted by the Vendor subject to usual reserve and do not represent novation of credit.

8. BREACHES OF CONTRACT: in all cases of delay of payment. The Vendor shall have the right – without formal intimation being necessary for this purpose - to the payment by the Purchaser of default interest as per Article 5 of Italian Legislative Decree No. 231/2002. The failure of the Purchaser to pay the balance or (in the event that payment in instalments is agreed) one or more instalments, will involve for said Purchaser the forfeiture of the benefit of the term, thereby permitting the Vendor: (i) to immediately exact the whole amount, (ii) to suspend the deliveries of the goods, even if invoiced, and (iii) to terminate, in full or in part, the contract, subject and without prejudice to the right to all other solutions offered by the law.

9. ESTABLISHED WARRANTY: with the exclusion of any additional warranty, the Vendor undertakes to replace or repair, at its own unquestionable discretion, only those parts of its products which may be affected ab origine by faults and/or defects, provided that, under penalty of forfeiture, the Purchase has taken steps to make a written complaint, sent by registered letter with advice of receipt, within 8 (eight) days of the discovery of the fault and/or defect and in any event by and not beyond 12 (twelve) months of the date of the related invoice. The warranty is expressly excluded in the following cases:

1) damages or breakages caused by transport;
2) erroneous or incorrect installation of the product (for example: due to inadequacy of chimneys or drains to which the product is connected), in light of the indications as per the users' manual enclosed with the same;
3) inadequacy or abnormality of the electrical, hydraulic and/or gas supply installations;
4) carelessness, negligence or ineptitude when using the product, in light of the indications as per the related users' manual;
5) deployment of the product for uses other than those for which it is intended and in any event not compliant with the instructions as per the related users' manual;
6) tampering with the product;
7) measures taken for adjusting and/or maintaining and/or repairing the products carried out by unauthorized personnel and/or using non-original spare parts;
8) inadequate or negligent maintenance of the product, in contrast with the matters envisaged by the users' manual;
9) damages caused by fire, possible natural events and other unforeseeable cases as well due to any cause not dependent on the Vendor.

The following are also excluded from the warranty: painted, enameled or varnished parts, the handles, knobs, movable or removable plastic parts, lamps, glass parts, firebricks, the electronic parts and all the other possible optional. Moreover, warranty policy does not include the transportation fees from Buyer or Consumer to Tecnoeka's warehouse (same applies for return way). Warranty policy also excludes costs for replacement and installation of new appliances. There will be no extension or renewal of warranty for any case of reparation.
In no event will the Vendor be responsible for direct and/or indirect damages caused by operating defects of its products, this meaning that the warranty as per Article 1490 of the Italian Civil Code will have to be excluded.

10. AVAILABILITY AND SUPPLY OF SPARE PARTS: Tecnoeka Srl guarantees the supply of spare parts for a period not exceeding 24 months from the invoice date of the appliance purchased. After that date, availability of spare parts cannot be guaranteed.

11. APPLICABLE LAWS AND COURT OF COMPETENT JURISDICTION: the supply relationships will be regulated by Italian law, with the express exclusion of the international law norms and the Vienna Convention on the International Sales of Movable Assets dated 11 April 1980. Any disputes will fall under the exclusive jurisdiction of the Padua Court.

Products presented in this catalog may be subject, without notice and without responsibility for Tecnoeka Srl, to technical and design changes aimed at their improvement without compromising the essential characteristics.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