

# 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.



### 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=1600 mm		
Pc serial port			
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			

### 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. EKRP A
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. KBRIL and Cod. KBRILMD
Cleaning fluid	Cod. KDET

### 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

