



**PROFESSIONAL  
THINKING**

## PRODUCT SHEET EKF 711 G E UD

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### EKF 711 G E UD – GAS ELECTRONIC COMBI OVEN 7 TRAYS/GRIDS (1/1 GN)

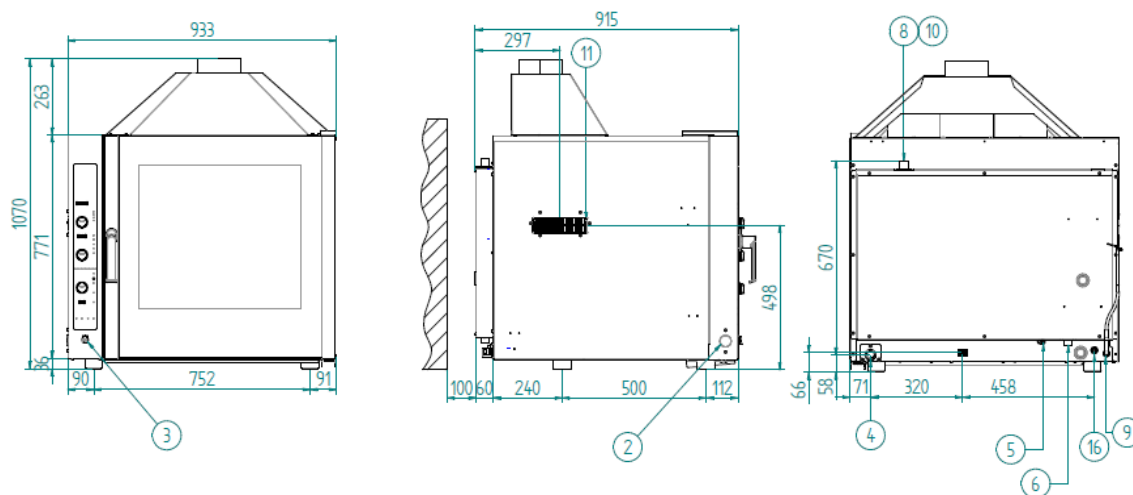
EKA EVOLUTION  
GAS LINE

COOKING



The electronic version of the gas oven EKF 711 G E 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.



#### LEGEND

1	USB PORT	11	DON'T CLOG UP VENTILATION OPENINGS
2	SERIAL PORT	12	WATER INLET MAX. 200 kPa
3	PLUG FOR CORE PROBE	13	SOFTENED WATER INLET MAX 200 kPa
4	WATER OUTLET TUBE	14	BOILER CLEANING INLET
5	WASHING WATER INLET	15	DON'T OPEN CAP WHILE WORKING
6	SOFTENED WATER INLET	16	GAS INLET THREADED JOINT 3/4"
7	WATER INLET	17	POWER SUPPLY TO TOP OVEN
8	STEAM OUTLET	18	PRE-CARVED HOLE FOR BOTTOM OVEN POWER SUPPLY
9	ELECTRIC CABLE FIXER	19	STEAM SUCTION PIPE
10	CAUTION! HOT SURFACE		



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DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
DIMENSIONS	W	D	H	MAIN SOURCE	MULTIGAS (NATURAL GAS OR LPG SETTING, NOZZLES INCLUDED)
OVEN DIMENSIONS (mm)	935	978	1068	SUPPORT SOURCE	ELECTRIC
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	997	1037	1118	CAPACITY	N° 7 TRAYS/GRIDS (1/1 GN)
OVEN DIMENSIONS (inches)	36,81	38,50	42,04	TYPE OF COOKING	VENTILATED
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,25	40,82	44,01	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB WITH DISPLAY (10 LEVELS)
OVEN WEIGHT (kg)	117,2			COOKING CHAMBER	AISI 304 STAINLESS STEEL
PACKED OVEN WEIGHT (kg)	135			WATER OUTLET	Ø 30 mm TUBE
OVEN WEIGHT (lbs)	258,38			STEAM OUTLET	DIRECT
PACKED OVEN WEIGHT (lbs)	297,62			TEMPERATURE	50 + 260°C
DISTANCE BETWEEN RACK RAILS (mm)	68			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER
FAN DIMENSION (mm)	Ø 197 - NR. 36 BLADES			CONTROL PANEL	ELECTRONIC – LEFT SIDE
CENTER-TO-CENTER DISTANCE BETWEEN RUBBER FEET (mm)	752			N° OF PROGRAMS	99
				PROGRAMMABLE COOKING STEPS	4
ELECTRICAL FEATURES				PRE-HEATING TEMPERATURE	/
THERMAL SUPPLY (kW)	13			PRE-HEATING FUNCTION	PROGRAMMABLE
POWER SUPPLY (kW)	0,50			DOOR	RIGHT SIDE OPENING – ALL GLASS DOOR
FREQUENCY (Hz)	50 / 60				VENTILATED
VOLTAGE (Volt)	AC 220/230				INSPECTIONABLE GLASS
N° OF MOTORS	2 BIDIRECTIONAL				
RPM	2800			MODULARITY	/
N° OF RESISTORS				RUBBER FEET	NOT ADJUSTABLE
				EQUIPMENT	
	CIRC.	/	/	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	CABLE	SINGLE-PHASE [3G 1,5] - L=1200 mm
	SOLE	/	/		
BOILER	/			MANUAL + AUTHOMATIC WASHING SET UP	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			PLUG FOR CORE PROBE	
PROTECTION AGAINST WATER	IPX3			REMOVABLE DRIP BOX	
LIGHTING	NR.1 HALOGEN LIGHT BULB (IN THE DOOR)			EXTRACTOR HOOD	
PLUS				PC SERIAL PORT	
				NOZZLE FOR GAS ADAPTATION	
STAINLESS STEEL COOKING CHAMBER				OPTIONAL	
DOOR WITH INSPECTIONABLE GLASS				CHROMED GRID 1/1 GN	COD.KG9G
QUICK FASTENING OF LATERAL SUPPORTS				AISI 304 VERTICAL CHICKEN COOKING PAN	COD.KGP
EMBEDDED GASKET				AISI 304 TRAY 1/1 GN (530x325x40 mm)	COD. KT9G
ADJUSTABLE DOOR HINGES				TABLE	COD. EKT 711 – COD. EKTR 711 – COD. EKTS 711 – COD. EKTRS 711
FORCED COOLING SYSTEM OF INNER PARTS				SPRAY KIT WITH SUPPORT	COD. EKKD
IPX 3				AIR REDUCER	COD. EKRPA
MANUAL WASHING SET UP				CORE PROBE	COD. EKSC
NEW DESIGN OF COOKING CHAMBER				CORE PROBE WITH SUPPORT	COD. EKSCS
CB CERTIFICATION				SELF-CLEANING AUTOMATIC SYSTEM	COD. KWT
EC ACCORDING TO THE EUROPEAN GAS APPLIANCES 2009/142/EC				SPRAY KIT WITH SUPPORT	COD. EKKD
				SPARKLING AID	COD. KBRIL AND COD. KBRILMD
				CLEANING FLUID	COD. KDET

### LEGEND

#### STEAM



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