EKF 511 TC

ELECTRIC 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)	932	926	744
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 + neutral [5G 2,5] - L = 1600 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 8 chicken cooking grid	Cod. KGP
Fat drip pan for chicken grids	Cod. EKT11RG/A
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 Cod. EKTCH
Air reducer	Cod. EKRPA/A
Core probe	Cod. EKSC
Core probe with support	Cod. EKSCS
Self-cleaning automatic system	Cod. KWT/A
Spray kit with support	Cod. EKKD
Sparkling aid	Cod. KBRILD e Cod. KBRILMD
Cleaning Fluid	Cod. KDET
Kit for overlapping ovens	Cod. EKKM6

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
13 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian-Greek-Turkish-Czech)
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

See detailed features touch-line, page. 7