

GAS EVOLUTION: NEW OVENS 16 AND 20 TRAYS

Tecnoeka implements the gas line with the new Eka 20 trays oven for the world of gastronomy and catering (Mod. EKF 2011 G TC) and the 16 trays oven for pastry and bakery (Mod. EKF 1664 G TC).

Avant-garde and high-performance products, able to combine quality and quantity, ensuring uniform cooking at all levels in a short time and on the respect of the consumption thanks to some expedients such as: the thermal insulation of the cooking chamber, the modular activation of the heating elements according to the temperature required for cooking, water consumption optimized according to the cooking temperature and the speed of the fans, and the illumination of the cooking chamber by a LED bar integrated in the door with a hermetic closure.

The oven EKF 2011 G TC has a capacity of 20 trays 1/1 GN while the EKF 1664 G TC may contain up to 16 trays 600x400 mm, that are removable in both cases, thanks to the practical trolley supplied. The ovens are designed for convection cooking with direct steam, and are equipped with 5 bidirectional motors, with the possibility to set three distinct speeds: 1100, 1400 and 2800 rounds per minute.



EKF 1664 G TC



EKF 2011 G TC

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cap. soc. euro 119.000,00 I.V.

