



Tecnoeka presents its most advanced Millennial oven range at Food&HotelAsia (FHA) 2018.

Food & HotelAsia (FHA) 2018 represents a unique opportunity for Tecnoeka to present Millennial, its new top range of electric combi ovens with touch screen. The new generation of Eka ovens is divided in two categories: Cooking range, designed for restaurant and catering needs, and Bakery & Pastry range, dedicated to confectioners, pastry chefs and expert bakers. Innovated design of Millennial ovens reflects the minimal and elegant Italian style. Italian elegance combined with many new technical features. Three patented technological innovative systems: Airflowlogic, Humilogic and Drylogic to guarantee optimal cooking uniformity and a total control of the level of moisture inside the cooking chamber. Furthermore, it is possible to connect the oven via Wi-Fi to download and manage a list of recipes. With a new potentiated capacitive touch screen interface it is very easy to manage downloaded recipes, quick settings and accessories from the oven panel. A new automatic washing system is a standard equipment on Millennial ovens, saving up to 30% of usual water consumption and its dimensions are perfect to optimize space even in the smallest kitchens.

Tecnoeka always strives to guarantee the satisfaction of catering professionals by introducing the most advanced technologies. Follow Tecnoeka at FHA Singapore 2018, and discover what happens when Italian class and catering equipment technology open up to the Eastern markets.



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