



EVOLUTION







Italian style meets American cooking

With over 40 years of evolution in the creation of professional ovens, professionals around the world rely on our products on the basis of the key principles of our corporate philosophy: we satisfy our customers with reliable products characterized by quality, efficiency, technical progress, ease of use and optimal performance. Our goal is to continuously improve, by simplifying the work of those who use our equipment every day.





TECNOEKA

TECNOEKA

HOW TECNOEKA HAS BECOME THE COMPANY IT IS TODAY

Our Story

Our mission is to continue to build aesthetically pleasing products which are technologically advanced and easy to use.



Cristina Lora
CEO Tecnoeka

The production of professional ovens for catering, pastry and bakery has always been in our DNA. Tecnoeka was founded in 1978 and has grown to become one of the most influential companies in the industry today.

Based near Venice in the productive north of Italy, Tecnoeka has built new headquarters combining the concepts of architecture, technology and respect for the environment.

We now have an efficient main office that truly expresses Tecnoeka's vision: to continue to build aesthetically pleasing products which are technologically advanced yet easy to use. Products characterized by being 100% Made in Italy and being the pride of those who have always believed in Italian creativity, quality and reliability.

Our ovens are built for performance but still take into account the everyday needs of the professionals who use them.

The major investments we have made in our plant and our technology guarantee a high production capacity which, along with an organized presence in over 100 countries, make Tecnoeka a force to be reckoned with throughout the world.

HIGH QUALITY TRADEMARKS

Product Certifications

Tecnoeka embraces a company philosophy oriented towards quality in all its variations. This has allowed us to receive the following prestigious product certifications issued by Intertek for the North American market.

Electrical Safety Certification

The “ETL LISTED” trademark points out that the product has been tested by an accredited laboratory of a third party and meets the minimum electrical safety requirements established by United States (“US”) and Canadian (“C”) regulations. For this reason the trademark is an indicator of product conformity unanimously accepted by retailers, inspectors and local authorities (AHJ’s Authorities Having Jurisdiction).



Hygienic safety certification

The “ETL SANITATION LISTED” trademark shows that the product has been tested by an accredited laboratory of a third party and meets the hygiene safety standards NSF recognized by American National Standards Institute (ANSI). For this reason the trademark certifies that the appliance is suitable for the production of food for human consumption and for its use in places where food itself is produced.



The “ETL LISTED” trademark certifies that the manufacturing plant is suitable for the production and it is periodically submitted to proper inspections in order to ensure the conformity of production over time.

Sustainability, Efficiency and Safety

Tecnoeka supports environmental sustainability, respect for the environment, resource optimization and safe workplaces. We build all of these into all of our processes.

UNI EN ISO 9001:2008

Certification for Quality Management Systems was achieved in 2004 by DNV. It makes it possible to manage all business processes, improve effectiveness and efficiency in the construction of the product and delivery of service. These guarantees are reflected in a steady increase in customer satisfaction.



UNI EN ISO 14001:2004

Certification for Environmental Management Systems obtained in 2013 by the Artale Group in order to minimize the environmental impacts and risks that might arise from our company activities. This confirms our company’s sensitivity to issues related to nature and pollution



OHSAS 18001:2007

Certification for Systems to Manage the Health and Safety of Workers obtained in 2013 by the Artale Group to improve the protection of the health and safety of our workers who are essential resources for our company.





**PROFESSIONAL
THINKING**

Control panels

Designed with attention to detail and made from high-quality materials, Eka's electromechanical, digital and electronic control panels present simple and intuitive interfaces.

Electromechanical Panel



- 1:** Time
- 2:** Seven cooking methods (static top and bottom heating elements, static bottom heating element, static top heating element, static grill, convection grill, convection top and bottom heating elements, and convection). Defrost fan. Light
- 3:** Temperature

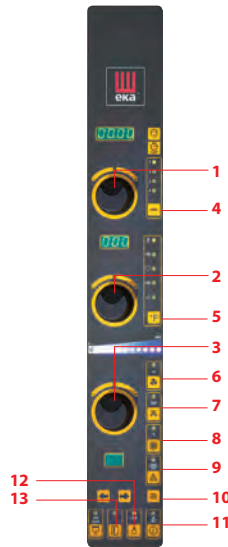
Digital Panel



- 1:** Time, temperature, humidification/steam
- 2:** Cooking phase, up to 99 programs with up to 4 cooking steps
- 3:** Cook or save a new program
- 4:** Manual steam injection
- 5:** Start/stop

Electronic Panel

- 1:** Time setting control
- 2:** Temperature setting control
- 3:** Humidification setting control
- 4:** Cooking step (4 step for each cooking program)
- 5:** Temperature display mode
 - Oven temperature setting
 - Actual oven temperature
 - Core probe temperature setting
 - Actual core probe temperature
 - Delta-T (ΔT) cooking setting
- 6:** Half-speed fan
- 7:** Stop fan
- 8:** Preheat function
- 9:** Start/Stop program
- 10:** Program (99 programs)
- 11:** On-off
- 12:** Light
- 13:** Fast chamber cooling



Each code tells a story

EKFA412D ALUD

LINE

- E Evolution
- K Eka

FAMILY

- F oven
- G grid
- TS table with supports
- TR table with wheels
- TRS table with wheels and supports

MARKET

- A America

NUMBER OF TRAYS

FEATURES

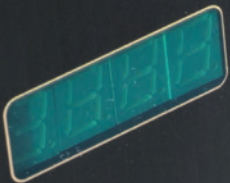
- UD direct steam
- M multifunction
- AL side-opening door
- S simplified
- X stainless steel

PANEL

- E electronic
- D digital

TRAY DIMENSION

- 12** 13 x 18 in / 330 x 460 mm
- 14** 13 x 9 in / 330 x 230 mm
- 64** 18 x 26 in / 660 x 460 mm



- 1 ○
- 2 ○
- 3 ○
- 4 ○

PHASE



°F

100%



1/2



STOP



+

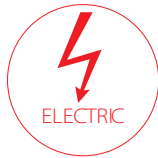


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COMPACT / SIMPLIFIED COUNTERTOP CONVECTION OVENS

Compact / Simplified 3-4 trays

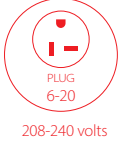
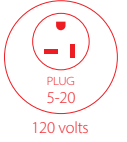
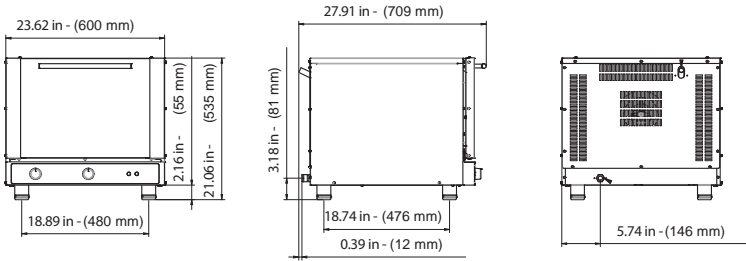


MAIN FEATURES

- Maximum cooking capacity in a small space
- Grids included
- Temperature range 200 to 500°F
- Stainless-steel cooking chamber
- Lower control panel
- Mono-directional fan
- High-performance oven insulation
- Recessed door gasket
- Bottom hinged, dual-paned glass door
- Internal glass designed to facilitate easy cleaning
- Timed or infinite cooking mode
- Internal halogen light
- Conforms to the following standards:

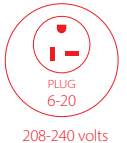
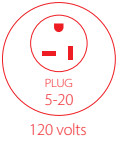
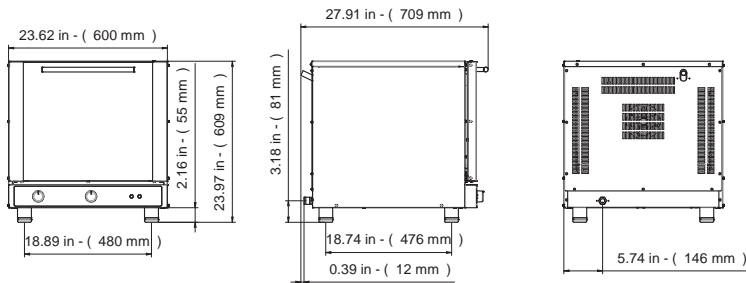
- Standard safety UL 197-2014
- Sanitation NSF / ANSI 4-2014
- Sanitation NSF / ANSI 170-2010
- Sanitation NSF / ANSI 51-2012
- CSAC 22.2 No. 109-M1981
- IEC standard 60529: IPX4

EKFA 312 S



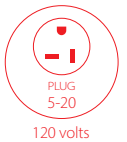
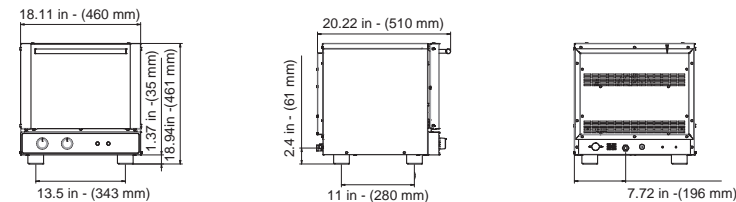
DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control	3	2-29/32	23.62 x 27.91 x 21.06	71	1700	120	14.5	NEMA 5-20	19.80 x 15.74 x 11.92
					2100-2800	208-240	11-12.5	NEMA 6-20	

EKFA 412 S



DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control	4	2-29/32	23.62 x 27.91 x 23.97	79	1700	120	14.5	NEMA 5-20	19.80 x 15.74 x 14.38
					2100-2800	208-240	11-12.5	NEMA 6-20	

EKFA 414 S



DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control	4	1-31/32	18.11 x 20.22 x 18.94	48	1700	120	14.5	NEMA 5-20	13.78 x 11.02 x 10.23

COUNTERTOP ELECTRIC CONVECTION OVENS

Half Size 3 trays



MAIN FEATURES

Maximum cooking capacity in a small space

Lateral supports for 3 trays at 2²⁹/₃₂" pitch

13" x 18" grids included

Temperature range 200 to 500° F

Stainless-steel cooking chamber

Lower control panel

Bi-directional fan

High efficiency motor and fan

High-performance oven insulation

Recessed door gasket

Bottom hinged, dual-paned glass door

Internal glass designed to facilitate easy cleaning

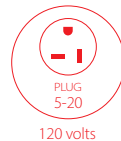
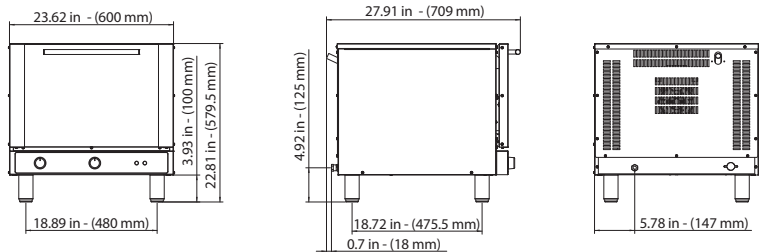
Timed or infinite cooking mode

Internal halogen light

Conforms to the following standards:

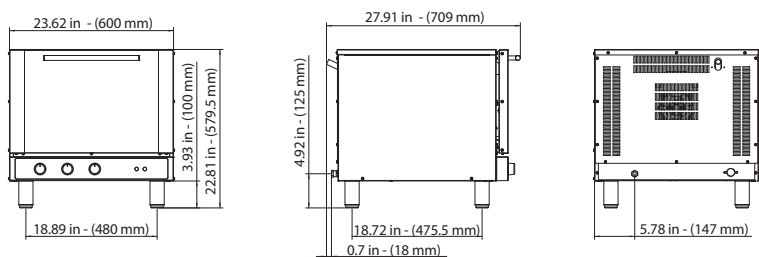
- Standard safety UL 197-2014
- Sanitation NSF / ANSI 4-2014
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- Sanitation NSF / ANSI 51-2012
- CSAC 22.2 No. 109-M1981
- IEC standard 60529: IPX4

EKFA 312



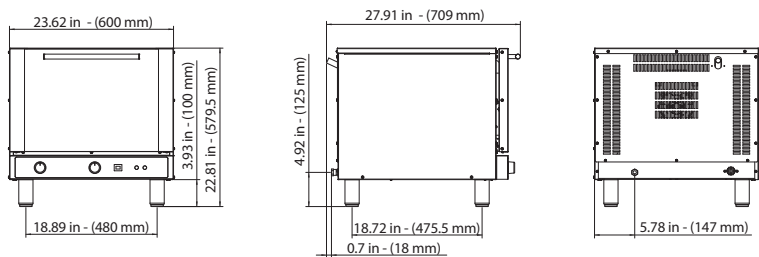
DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control	3	2-29/32	23.62 x 27.91 x 22.81	92	1800	120	15.0	NEMA 5-20	19.80 x 16.24 x 11.92

EKFA 312 M



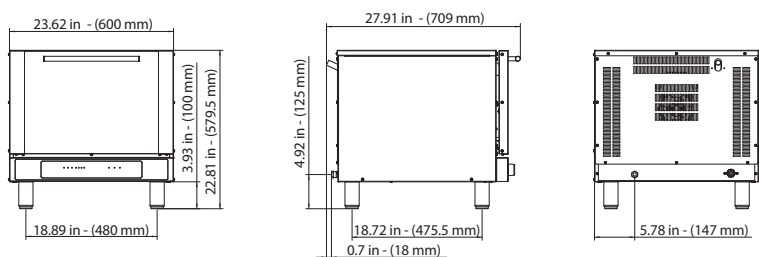
DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control with broil 7 cooking modes	3	2-29/32	23.62 x 27.91 x 22.81	99	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 11.92

EKFA 312 UD



DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control with steam injection	3	2-29/32	23.62 x 27.91 x 22.81	94	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 11.92

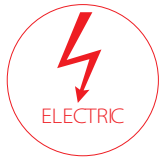
EKFA 312 D UD



DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Digital control with steam injection	3	2-29/32	23.62 x 27.91 x 22.81	94	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 11.92

COUNTERTOP ELECTRIC CONVECTION OVENS

Half Size 4 trays



MAIN FEATURES

Maximum cooking capacity in a small space

Lateral supports for 4 trays at 2 ²⁹/₃₂" pitch

13" x 18" grids included

Temperature range 200 to 500° F

Stainless-steel cooking chamber

Lower control panel

Bi-directional fan

High-performance oven insulation

High efficiency motor and fan

Recessed door gasket

Bottom or side-hinged, dual-paned glass door

Internal glass designed to facilitate easy cleaning

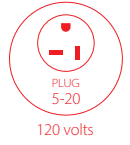
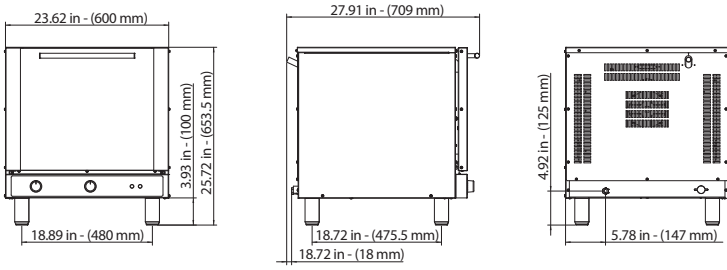
Timed or infinite cooking mode

Internal halogen light

Conforms to the following standards:

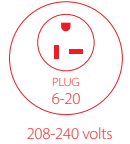
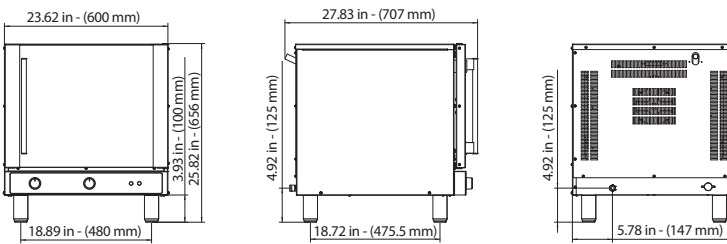
- Standard safety UL 197-2014
- Sanitation NSF / ANSI 4-2014
- Sanitation NSF / ANSI 170-2010
- Sanitation NSF / ANSI 51-2012
- CSAC 22.2 No. 109-M1981
- IEC standard 60529: IPX4

EKFA 412



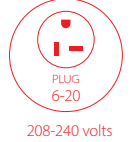
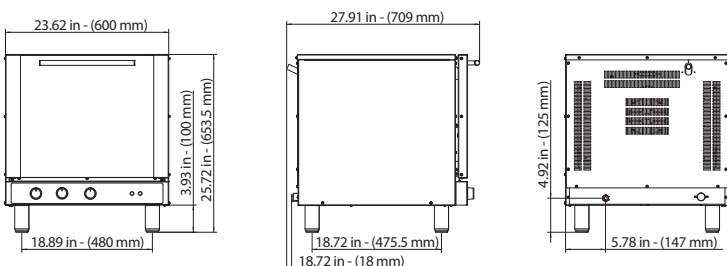
DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control	4	2-29/32	23.62 x 27.91 x 25.72	100	1800	120	15.0	NEMA 5-20	19.80 x 16.24 x 14.38

EKFA 412 AL



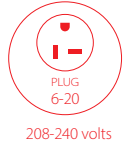
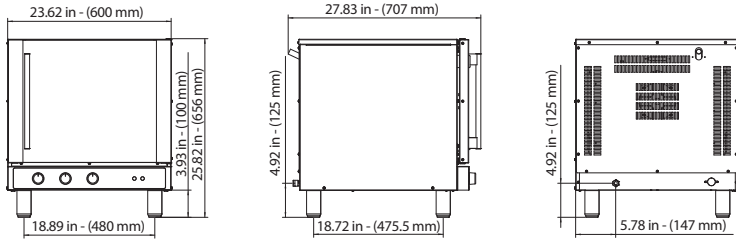
DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control	4	2-29/32	23.62 x 27.83 x 25.82	100	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 14.38

EKFA 412 M



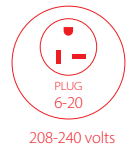
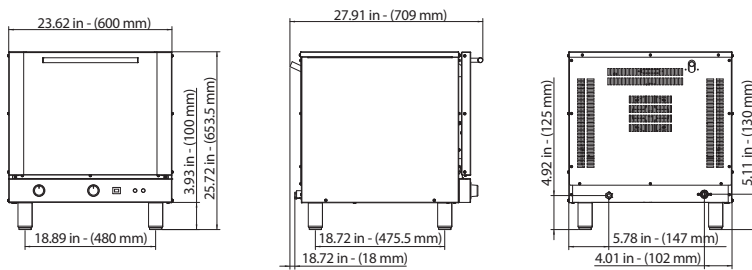
DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control with broil 7 cooking modes	4	2-29/32	23.62 x 27.91 x 25.72	106	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 14.38

EKFA 412 AL M



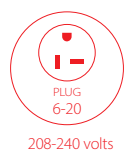
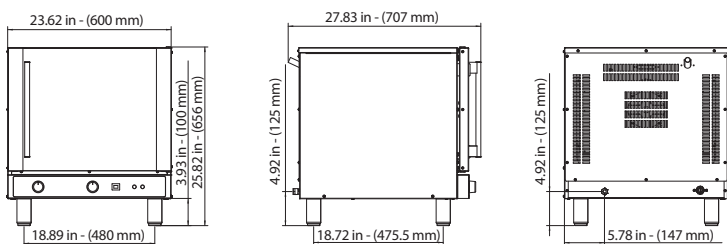
DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control with broil 7 cooking modes	4	2-29/32	23.62 x 27.83 x 25.82	106	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 14.38

EKFA 412 UD



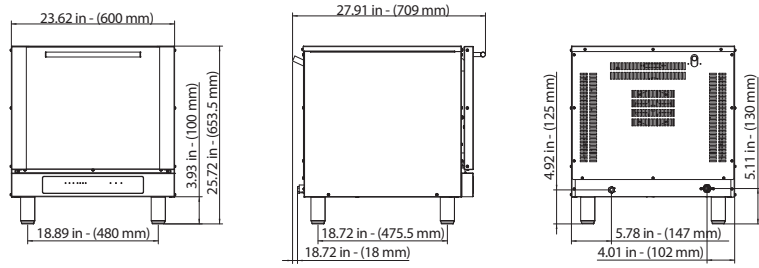
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Manual control with steam injection	4	2-29/32	23.62 x 27.91 x 25.72	103	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 14.38

EKFA 412 AL UD



DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Manual control with steam injection	4	2-29/32	23.62 x 27.83 x 25.82	102	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 14.38

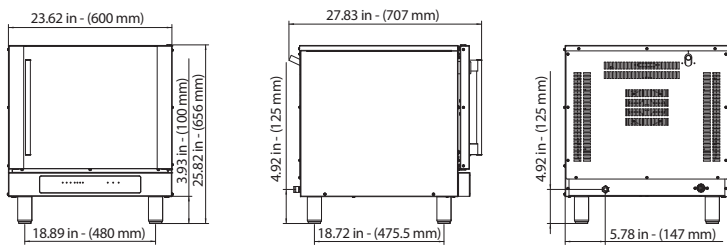
EKFA 412 D UD



208-240 volts

DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Digital control with steam injection	4	2-29/32	23.62 x 27.91 x 25.72	101	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 14.38

EKFA 412 D AL UD

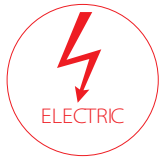


208-240 volts

DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
Digital control with steam injection	4	2-29/32	23.62 x 27.83 x 25.82	100	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 14.38

COUNTERTOP ELECTRIC CONVECTION OVENS

Full Size 4 trays



MAIN FEATURES

Maximum cooking capacity in a small space

Lateral supports for 4 trays at 3 ¹⁷/₆₄" pitch

18" x 26" grids included

Temperature range 200 to 500° F

Stainless-steel cooking chamber

Lower control panel

Bi-directional fan

High efficiency motor and fan

High-performance oven insulation

Recessed door gasket

Bottom or side-hinged, dual-paned glass door

Internal glass designed to facilitate easy cleaning

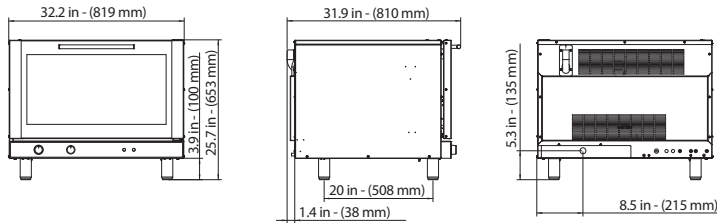
Timed or infinite cooking mode

Internal halogen light

Conforms to the following standards:

- Standard safety UL 197-2014
- Sanitation NSF / ANSI 4-2014
- Sanitation NSF / ANSI 170-2010
- Sanitation NSF / ANSI 51-2012
- CSAC 22.2 No. 109-M1981
- IEC standard 60529: IPX4

EKFA 464



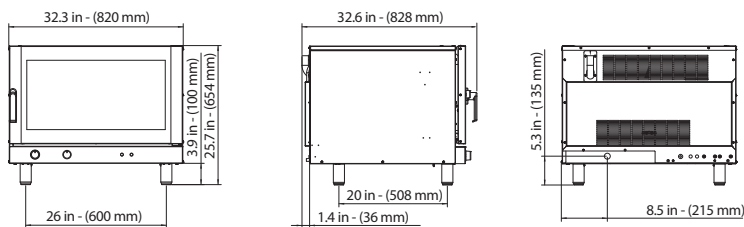
208-240 volts
1-phase



208-240 volts
3-phase

DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	PHASE	VOLTS	AMPS	NEMA PLUG	COOKING CHAMBER WxDxH (in)
Manual control	4	3-17/64	32.20 x 31.90 x 25.70	116	4900-6200	1	208-240	23.5-26	6-30	27.38 x 22.85 x 14.95
					4900-6200	3	208-240	19.5-22.5	15-30	

EKFA 464 AL



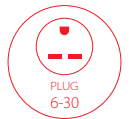
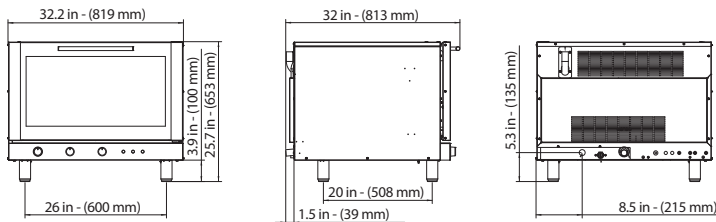
208-240 volts
1-phase



208-240 volts
3-phase

DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	PHASE	VOLTS	AMPS	NEMA PLUG	COOKING CHAMBER WxDxH (in)
Manual control	4	3-17/64	32.30 x 32.60 x 25.70	117	4900-6200	1	208-240	23.5-26	6-30	27.38 x 22.85 x 14.95
					4900-6200	3	208-240	19.5-22.5	15-30	

EKFA 464 UD



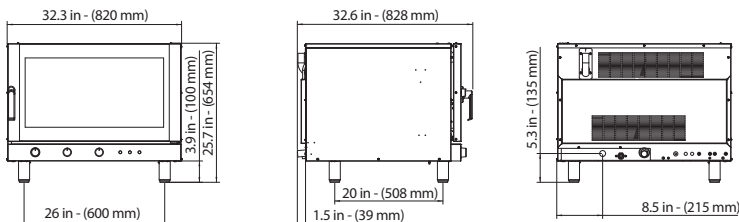
208-240 volts
1-phase



208-240 volts
3-phase

DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	PHASE	VOLTS	AMPS	NEMA PLUG	COOKING CHAMBER WxDxH (in)
Manual control with Steam injection	4	3-17/64	32.20 x 32 x 25.70	134	4900-6200	1	208-240	23.5-26	6-30	27.38 x 22.85 x 14.95
					4900-6200	3	208-240	19.5-22.5	15-30	

EKFA 464 AL UD



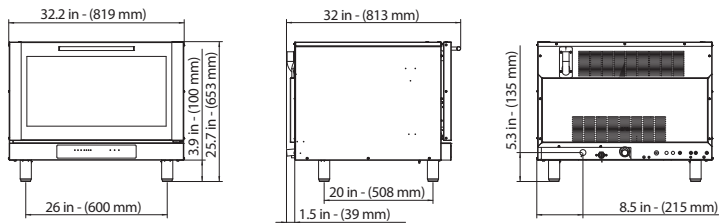
208-240 volts
1-phase



208-240 volts
3-phase

DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	PHASE	VOLTS	AMPS	NEMA PLUG	COOKING CHAMBER WxDxH (in)
Manual control with Steam injection	4	3-17/64	32.30 x 32.50 x 25.70	130	4900-6200	1	208-240	23.5-26	6-30	27.38 x 22.85 x 14.95
					4900-6200	3	208-240	19.5-22.5	15-30	

EKFA 464 D UD



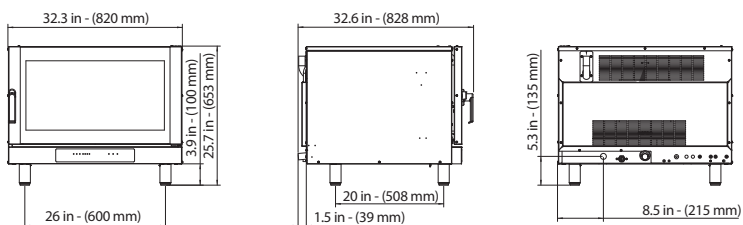
208-240 volts
1-phase



208-240 volts
3-phase

DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	PHASE	VOLTS	AMPS	NEMA PLUG	COOKING CHAMBER WxDxH (in)
Digital control with Steam injection	4	3-17/64	32.20 x 32 x 25.70	134	4900-6200	1	208-240	23.5-26	6-30	27.38 x 22.85 x 14.95
					4900-6200	3	208-240	19.5-22.5	15-30	

EKFA 464 D AL UD



208-240 volts
1-phase

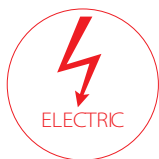


208-240 volts
3-phase

DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	PHASE	VOLTS	AMPS	NEMA PLUG	COOKING CHAMBER WxDxH (in)
Digital control with Steam injection	4	3-17/64	32.30 x 32.60 x 25.70	132	4900-6200	1	208-240	23.5-26	6-30	27.38 x 22.85 x 14.95
					4900-6200	3	208-240	19.5-22.5	15-30	

ELECTRIC COMBI OVENS

Full Size 6 trays



MAIN FEATURES

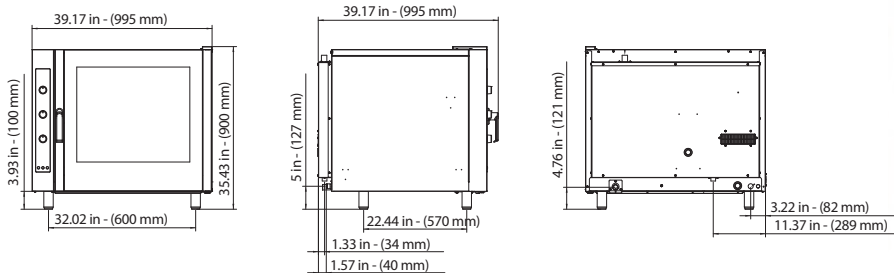
- Lateral supports for 6 trays at 3 5/2" pitch
- Optional lateral supports 5 trays at 3 35/64"
- 18" x 26" grids included
- Temperature range 200 to 500 ° F
- Cooking chamber 304 stainless steel
- Side control panel
- Bi-directional fan
- 2 high-efficiency motors and 2 high-efficiency fans
- High-performance cooking chamber insulation
- Recessed door gasket
- Side-hinged, dual-paned glass door
- Internal glass is hinged to facilitate cleaning
- Timed or infinite cooking mode
- Internal halogen light
- Steam injection
- Optional core probe
- Optional self-washing kit
- Conforms to the following standards:

- Standard safety UL 197-2014
- Sanitation NSF / ANSI 4-2014
- Sanitation NSF / ANSI 170-2010
- Sanitation NSF / ANSI 51-2012
- CSAC 22.2 No. 109-M1981
- IEC standard 60529: IPX4

EKFA 664 UD



208-240 volts
3-phase

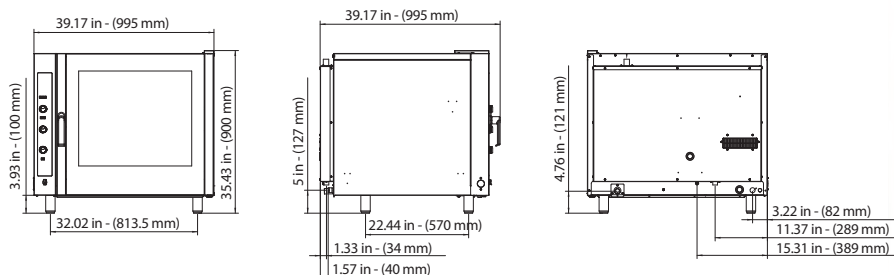


DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	NEMA PLUG	COOKING CHAMBER WxDxH (in)
EKFA 664 UD Manual control with Steam injection	6	3-5/32	39.17 x 39.17 x 35.43	247	13600-18200	208-240	39-45	15-60	29.80 x 24.37 x 23.47

EKFA 664 E UD



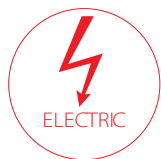
208-240 volts
3-phase



DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	NEMA PLUG	COOKING CHAMBER WxDxH (in)
EKFA 664 EUD Electronic control with Steam injection	6	3-5/32	39.17 x 39.17 x 35.43	250	13600-18200	208-240	39-45	15-60	29.80 x 24.37 x 23.47

ELECTRIC COMBI OVENS

Full Size 10 trays



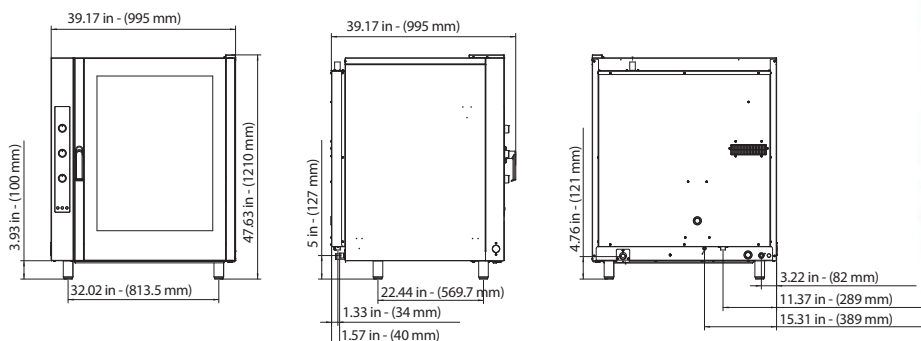
MAIN FEATURES

- Lateral supports for 10 trays at 3 1/2" pitch
- Optional lateral supports for 8 trays at 3 3/4"
- 18" x 26" grids included
- Temperature range 200 to 500 ° F
- Cooking chamber 304 stainless steel
- Side control panel
- Bi-directional fan
- High-efficiency motor and fan
- High-performance cooking chamber insulation
- Steam injection
- Recessed door gasket
- Side-hinged, dual-paned glass door
- Internal glass is hinged to facilitate cleaning
- Timed or infinite cooking mode
- Internal halogen light
- Optional core probe
- Optional self-washing kit
- Conforms to the following standards:

- Standard safety UL 197-2014
- Sanitation NSF / ANSI 4-2014
- Sanitation NSF / ANSI 170-2010
- Sanitation NSF / ANSI 51-2012
- CSAC 22.2 No. 109-M1981
- IEC standard 60529: IPX4

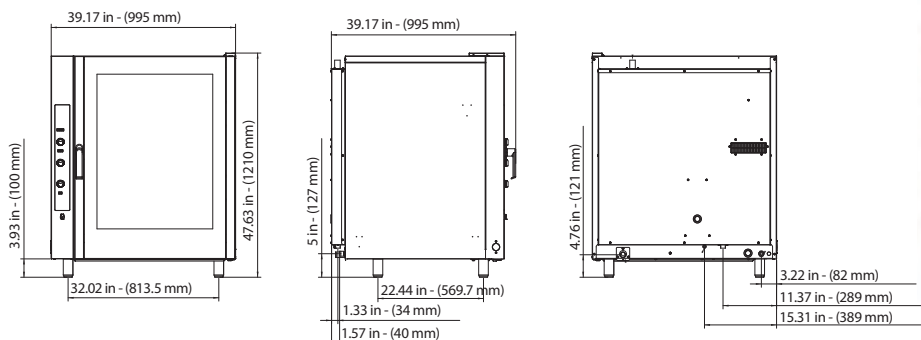


EKFA 1064 UD



DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
EKFA 1064 UD Manual control with Steam injection	10	3-5/32	39.17 x 39.17 x 47.63	326	20800-27200	208-240	58-63	-	29.80 x 24.37 x 36.53

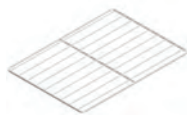
EKFA 1064 E UD



DESCRIPTION	NO. SHELVES	PITCH BETWEEN SHELVES (in)	OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS	PLUG	COOKING CHAMBER WxDxH (in)
EKFA 1064 EUD Electronic control with Steam injection	10	3-5/32	39.17 x 39.17 x 47.63	326	20800-27200	208-240	58-63	-	29.80 x 24.37 x 36.53

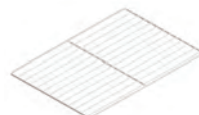
Accessories

GRIDS



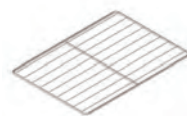
EKG AHS

Half-size chrome-plated grid
(WxDxH 18.11 x 12.99 x 0.47 inch)



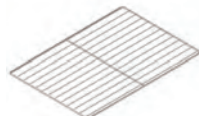
EKG AFS

Full-size chrome-plated grid
(WxDxH 25.98 x 18.11 x 0.47 inch)



EKG AHSX

Half-size stainless-steel AISI 304 grid
(WxDxH 18.11 x 12.99 x 0.47 inch)



EKG AFSX

Full-size stainless-steel AISI 304 grid
(WxDxH 25.98 x 18.11 x 0.47 inch)

TABLES



EKTAS 412

Fixed table with support, for half-size ovens
(WxDxH 24.02 x 24.8 x 31.14 inch)



EKTARS 412

Table with wheels and lateral supports, for half-size ovens
(WxDxH 24.02 x 24.8 x 34.76 inch)



EKTAS 464

Fixed table with lateral supports, for 4 tray full-size ovens
(WxDxH 32 x 28.74 x 31.14 inch)



EKTARS 464

Table with wheels and lateral supports, for 4 tray full-size ovens
(WxDxH 32 x 28.74 x 34.76 inch)



EKTAS 664

Fixed table with lateral supports, for 6 tray full-size ovens
(WxDxH 39.17 x 33.86 x 31.14 inch)



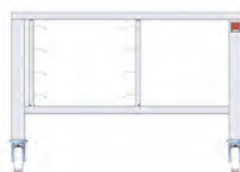
EKTARS 664

Table with wheels and lateral supports, for 6 tray full-size ovens
(WxDxH 39.17 x 33.86 x 34.76 inch)



EKTAS 1064

Fixed table with lateral supports, for 10 tray full-size ovens
(WxDxH 39.17 x 33.86 x 21.3 inch)



EKTARS 1064

Table with wheels and lateral supports, for 10 tray full-size ovens
(WxDxH 39.17 x 33.86 x 24.92 inch)

AUTOMATIC SELF-CLEANING SYSTEM



KWT/A

Automatic washing system. Available only for models EKFA 664 E UD and EKFA 1064 E UD

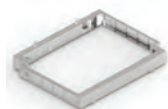
SHOWER KIT



EKKD

Shower kit. Requires 3/4" water connection

KIT FOR OVERLAPPING/STACKING OVENS



EKKMA5

Kit for overlapping/stacked ovens. Available only for models EKFA 664 UD and EKFA 664 E UD

CORE PROBE



EKSC

Core probe. Available only for models EKFA 664 UD and EKFA 664 E UD

DETERGENT



KDET

Detergent for ovens equipped with self-washing system. 10L

RINSE-AID



KBRILMD

Rinse-aid for ovens equipped with self-washing system. 10L

NOTES

Please refer to the individual specification sheets, user manuals and technical publications for additional details regarding the models included in this catalog.

WATER QUALITY: It is the sole responsibility of the owner/operator/purchaser of the equipment to verify that the incoming water supply is comprehensively tested and, if required, to provide a means of water treatment that would meet the requirements of the manufacturer's water quality standards published on the product specification sheet. Non-compliance with these minimum standards may potentially damage this equipment and/or components and may void portions of the original equipment manufacturer's warranty.

The products included in Tecnoeka catalogs, price lists, web sites and/or manuals may be subject to technical and functional design changes or improvements without compromising their essential functional and safety features without any additional notice.

While we make every effort to ensure that information presented here is accurate, Tecnoeka, Inc. is not responsible for inaccuracies due to printing or typographical errors that may appear in any presentation, technical manual or commercial description of its products.

STANDARD WARRANTY SUMMARY INFORMATION*:

*Please refer to the full warranty documents for specific details concerning coverage, terms and conditions. K-12 educational institutions are eligible for additional coverage. Please see your equipment dealer or Tecnoeka, Inc. for details.

The following models are covered by a standard warranty period of 2 years parts and 1 year labor:

EKFA 312	EKFA 412	EKFA 412 M
EKFA 312 D UD	EKFA 412 AL	EKFA 412 S
EKFA 312 M	EKFA 412 AL M	EKFA 412 UD
EKFA 312 S	EKFA 412 D AL UD	EKFA 412 AL UD
EKFA 312 UD	EKFA 412 D UD	EKFA 414 S

The following models are covered by a standard warranty period of 2 years parts and 2 years labor:

EKFA 464	EKFA 464 D AL UD	EKFA 664 E UD
EKFA 464 AL	EKFA 464 D UD	EKFA 664 UD
EKFA 464 AL UD	EKFA 464 UD	EKFA 1064 E UD
		EKFA 1064 UD

EXTENDED WARRANTY INFORMATION: Tecnoeka Inc. offers extended warranty coverage options for an additional one-year or two-year period on parts and labor on the following models:

EKFA 464	EKFA 464 D AL UD	EKFA 664 E UD
EKFA 464 AL	EKFA 464 D UD	EKFA 664 UD
EKFA 464 AL UD	EKFA 464 UD	EKFA 1064 E UD
		EKFA 1064 UD

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