



The Bakery Equipment Specialist

All The Best From One Supplier

• SALES • SERVICE • SPARE PARTS •



DIMENSIONS	W:610 D:620 H:660 mm
WEIGHT	47 Kg
TYPE OF COOKING	Ventilated with the possibility to generate steam
COOKING CHAMBER	AISI 304- there is a drainage on the bottom of the cooking chamber for the liquid waste disposal
CAPACITY	5 trays or grids 2/3 GN
TRAYS DISTANCE	80 mm
TEMPERATURE	Controlled by electromechanical probe 50° – 270° C
COMMAND PANNEL	Electronic (99 programs – 4 steps)
HUMIDIFICATION	Direct with a tube directly on the fans
DOOR	Ventilated door with double tempered glass and lateral opening
VOLTAGE	AC 220/230V 50/60Hz
MOTORS	n.1 radial motor with reverse gear
POWER SUPPLY	3,2 kW
EQUIPPED	AISI 304 lateral supports with anti-tipping
ACCESSORIES	Water tank and pump kit with pipe and filter, core probe and serial connector for PC

FUNCTIONS

Designed for the most demanding gastronomy, it also fully satisfies the bakery and pastry sector thanks to its precision.

The new 5 trays 2/3 GN Eka is **ideal for the medium restaurants/gastronomies** that need a versatile equipment able to cook in less time reaching high temperatures due to the powerful heating elements and allowing a perfect cooking uniformity.

The reversing motor allow the correct heat distribution in the cooking chamber.

QUALITY:

This product was tested amongst **quality restaurants** and it gave **high performance results**. As the Tecnoeka tradition, the product is completely Made in Italy. The materials and electrical components used to manufacture this product are produced in Europe and conformed to the EC regulations.