

## **About Tecnoeka**

We were founded in 1978 to pursue strong and innovative ideas, on which we have built our day-to-day uniqueness.

Steel is our raw material, with which we create machines with a heart and soul. Because behind every single oven there is always a group of people. Men and women who combine their ability and passion to develop the most advanced solutions and achieve the most ambitious goals.

Technological innovation is our signature. We introduce only the most efficient technologies to the market, thanks to the most advanced specialist knowledge. We continue to improve upon ourselves by creating professional ovens through evolved, responsible and efficient processes.

Italian design is our pride. We believe in Italian creativity, quality and reliability. We combine aesthetic research with functionality, in our products as well as in our headquarters, built and organized through concepts of architecture, technology and respect for the environment. Our goal lies in the satisfaction of foodservice professionals, always sought for with utmost commitment. An attitude that allows us to give distinction to Italian engineering skills in more than 100 countries around the world. Every day, new frontiers are crossed thanks to our name, our history and our idea of foodservice.









# Design













Thermal-reflective interior glass reduces energy consumption Easy to open and easy to clean Lateral supports designed for cooking uniformity Removable to facilitate cleaning Handle with cross closing AISI304 stainless-steel cooking chamber with molded bottom and Innovative cooling system rounded edges allows the oven to be installed even in narrow spaces The door has rest positions at 60, 90, 120 and 180 degrees



Minimal and elegant design for a professional oven that combines functionality with technological innovations, aspects that contribute to the highest quality kitchen equipment.

# M | L L E N N | A L TOUCH SCREEN

360° management of oven functions

86-518°F

Temperature range

5 Fan speeds

Multi-step programming

**HACCP** data management

Delta T cooking

Sous-vide cooking

Semi-static cooking (5 speed options)

Multi-level cooking mode allows you to manage cooking different foods for different times in the same oven environment

### Automatic wash system included Outstanding cleaning performance

Washing system modes L1 ECO L2 NORMAL L3 INTENSIVE R RINSE



Detergent and rinse-aid combined in a single liquid product

Minimal water consumption

### Wi-Fi connection



Oven firmware updates

Recipe updates

Moisture Management Software

Updates for technical documentation and user manuals

Remote Oven Management\* (\* with Eka Platinum Cloud Purchase)

### Touch screen interface

**42**Languages



500 Programmable recipes

7" TFT capacitive 800x480 touch screen

Favorite recipe quick settings

Pre-loaded cooking programs

Manage oven accessories from the control panel

Control knob with scroll and push functions

Programmable Delayed Start

# MKFA 611 CTS

# Electric COMPACT combi oven Ultra-slim design Six GN 1/1 (12" x 20" / hotel) pan capacity Available in single-phase or three-phase 208v/240v Stackable with another MKFA 611 CTS



Number of trays	6
Tray size	GN 1/1 (12" x 20" / hotel pan)
Grids included	(6) GN 1/1 stainless-steel
Pitch between tray supports	2 <sup>2</sup> / <sub>32</sub> in
Temperature range	86 - 518 °F
Power rating	6.6 - 7.6 kW
Voltage	208/240v
Current	(single-phase) 31A (three-phase) 26A
Recommended Breaker Size	(single-phase) 50A (three-phase) 40A
Dimensions (WxDxH)	19.685 x 36.73 x 29.53 in
Net Weight	151.7 lb (69.0 kg)



# **MKFA 1011 CTS**

# Electric COMPACT combi oven Ultra-slim design Ten GN 1/1 (12" x 20" / hotel) pan capacity Three-phase 208v/240v



Number of trays	10
Tray size	GN 1/1 (12" x 20" / hotel pan)
Grids included	(10) GN 1/1 stainless-steel
Pitch between tray supports	2 <sup>2</sup> / <sub>32</sub> in
Temperature range	86 - 518 °F
Power rating	15.8 - 18.2 kW
Voltage	208/240v 3ph
Current	43A
Recommended Breaker Size	60A
Dimensions (WxDxH)	19.685 x 36.73 x 40.16 in
Net Weight	209.4 lb (95.2 kg)

## **MKFA 511 TS**

Five GN 1/1 (12" x 20" / hotel) pan capacity Available in single-phase or three-phase 280v/240v Stackable with MKFA 711 or another MKFA 511 model



Number of trays	5
Tray size	GN 1/1 (12" x 20"/ hotel pan) or 13" x 18" half-size (on grid)
Grids included	(5) GN 1/1 stainless-steel
Pitch between tray supports	2 <sup>2</sup> / <sub>32</sub> in
Temperature range	86 - 518 °F
Power rating	7.9 - 9.1kW
Voltage	208/240v
Current	(single-phase) 38A (three-phase) 23A
Recommended Breaker Size	(single-phase) 50A (three-phase) 30A
Dimensions (WxDxH)	28.74 x 33.465 x 29.33 in
Net Weight	167.5 lb (76.1 kg)



# **MKFA 711 TS**

### Seven GN 1/1 (12" x 20" / hotel) pan capacity Stackable with MKFA 511 or another MKFA 711 model



Number of trays	7
Tray size	GN 1/1 (12" x 20"/ hotel pan) or 13" x 18" half-size (on grid)
Grids included	(7) GN 1/1 stainless-steel
Pitch between tray supports	2 <sup>2</sup> / <sub>32</sub> in
Temperature range	86 - 518 °F
Power rating	15.8 - 18.2 kW
Voltage	208/240v 3ph
Current	43A
Recommended Breaker Size	60A
Dimensions (WxDxH)	28.74 x 33.465 x 35.43 in
Net Weight	197.5 lb (89.8 kg)

# **MKFA 1111 TS**

### Eleven GN 1/1 (12" x 20" / hotel) pan capacity Three-phase 208v/240v



Number of trays	11
Tray size	GN 1/1 (12" x 20" / hotel pan) or 13" x 18" half-size (on grid)
Grids included	(11) GN 1/1 stainless-steel
Pitch between tray supports	2 <sup>2</sup> / <sub>32</sub> in
Temperature range	86 - 518 °F
Power rating	15.8 - 18.2 kW
Voltage	208/240v 3ph
Current	43A
Recommended Breaker Size	60A
Dimensions (WxDxH)	28.74 x 33.465 x 46.45 in
Net Weight	250.4 lb (113.8 kg)



# **MKFA 464 TS**

# Four 18" x 26" tray capacity Available in single-phase or three-phase 208v/240v Stackable with MKFA 664, MKFA 464, or MKLMA 664 TS



Number of trays	4
Tray capacity	(4) 18" x 26" full-size pans (8) 12" x 20" / hotel pans (with grids) (8) 13" x 18 half-size (with grids)
Grids included	(4) 18" x 26" stainless-steel
Pitch between tray supports	3 5⁄32 in
Temperature range	86 - 518 °F
Power rating	7.9 - 9.1 kW
Voltage	208/240v
Current	(single-phase) 38A (three-phase) 23A
Recommended Breaker Size	(single-phase) 50A (three-phase) 30A
Dimensions (WxDxH)	33.465 x 40.79 x 29.33 in
Net Weight	207.0 lb (94.1 kg)

# MKFA 664 TS

### Six 18" x 26" tray capacity Stackable with MKFA 664, MKFA 464, or MKLMA 664 TS



Tray capacity	(6) 18" x 26" full-size pans
	(12) 12" x 20" / hotel pans (with grids)
	(12) 13" x 18 half-size (with grids)
Grids included	(6) 18" x 26" stainless-steel
Pitch between tray supports	3 1/32 in
Temperature range	86 - 518 °F
Power rating	15.8 - 18.2 kW
Voltage	208/240v 3ph
Current	43A
Recommended Breaker Size	60A
Dimensions (WxDxH)	33.465 x 40.79 x 35.24 in
Net Weight	237.6 lb (108 kg)



# **MKFA 1064 TS**

# Ten 18" x 26" tray capacity Stackable with MKLMA 664 TS



Tray capacity	(10) 18" x 26" full-size pans (20) 12" x 20"/ hotel pans (with grids) (20) 13" x 18 half-size (with grids)
Grids included	(10) 18" x 26" stainless-steel
Pitch between tray supports	3 5⁄32 in
Temperature range	86 - 518 °F
Power rating	23.6 - 27.2 kW
Voltage	208/240v 3ph
Current	66A
Recommended Breaker Size	90A
Dimensions (WxDxH)	33.465 x 40.79 x 46.06 in
Net Weight	321.2 lb (146 kg)

# **MKFA 1664 TS**

### Sixteen 18" x 26" tray capacity Roll-in trolley included



Number of tray supports (trolley)	16
Tray capacity	(16) 18" x 26" full-size pans
	(32) 13" x 18" half-size (with grids)
Grids included	(16) 18" x 26" stainless-steel
Pitch between tray supports	3 5⁄32 in
Temperature range	86 - 518 °F
Power rating	35.1 - 40.5 kW
Voltage	208/240v 3ph
Current	88A
Recommended Breaker Size	110A
Dimensions (WxDxH)	36.61 x 40.79 x 74.80 in
Net Weight	543.8 lb (247.2 kg)



# MKLMA 664 TS Proofer / holding cabinet

Electric proofer and holding cabinet for 4, 6 and 10 tray ovens.

Controlled by the Millennial Touch Screen oven

Available in 120v or 208v/240v single-phase



Number of trays	6
Tray capacity	(6) 18" x 26" full-size pans (12) 12" x 20" hotel pans (with grids) (12) 13" x 18 half-size (with grids)
Pitch between tray supports	3 11/ <sub>32</sub> in
Temperature range - proofer	86 - 140 °F
Temperature range - holding cabinet	148 - 175 °F
Power	1.6 kW
Voltage	120v (MKLMA664TS1) 208/240v single-phase (MKLMA- 664TS2)
Dimensions (WxDxH)	$33^{15}$ / <sub>32</sub> x 40 <sup>35</sup> / <sub>64</sub> x 30 <sup>5</sup> / <sub>16</sub> in
Net Weight	179 lb (81.4 kg)

# MILLENNIAL SMART



- Electromechanical controls

- Easy to use

-Timer for cooking from 10 to 120 minutes / infinity

- Temperature range from 200 to 520  $^{\circ}$  C

- Direct steam controlled by knob (5 steps)

- Cooking chamber in AISI 304

- Inspectable door glass

- Condensate collection bowl, with drain on door

- Door hinge with rests at 60 °, 90 °, 120 °, 180 °



# **MKFA 511 S**

Five GN 1/1 (12" x 20" / hotel pan) capacity Available in single-phase or three-phase 280v/240v Stackable with MKFA 711 or another MKFA 511



Number of trays	5
Tray size	GN 1/1 (12"x 20"/ hotel pan) or 13"x 18" half-size (on grid)
Grids included	(5) GN 1/1 stainless-steel
Pitch between tray supports	2 <sup>2</sup> / <sub>32</sub> in
Temperature range	200 - 520 °F
Power rating	7.9 - 9.1kW
Voltage	208/240v
Current	(single-phase) 38A (three-phase) 23A
Recommended Breaker Size	(single-phase) 50A (three-phase) 30A
Dimensions (WxDxH)	28.74 x 33.465 x 29.33 in
Net Weight	167.5 lb (76.1 kg)

# **MKFA 711 S**

# Seven GN 1/1 (12" x 20" / hotel pan) capacity Stackable with MKFA 511 TS or another MKFA 711 TS



Number of trays	7
Tray size	GN 1/1 (12" x 20"/ hotel pan) or 13" x 18" half-size (on grid)
Grids included	(7) GN 1/1 stainless-steel
Pitch between tray supports	2 <sup>2</sup> / <sub>32</sub> in
Temperature range	200 - 520 °F
Power rating	15.8 - 18.2 kW
Voltage	208/240v 3ph
Current	43A
Recommended Breaker Size	60A
Dimensions (WxDxH)	28.74 x 33.465 x 35.43 in
Net Weight	197.5 lb (89.8 kg)



# **MKFA 464 S**

# Four 18" x 26" tray capacity Available in single-phase or three-phase 208v/240v Stackable with MKFA 664 or MKFA 464 ovens



Tray capacity	(4) 18"x 26" full-size pans (8) 12"x 20"/ hotel pans (with grids) (8) 13"x 18 half-size (with grids)
Grids included	(4) 18" x 26" stainless-steel
Pitch between tray supports	3 ⅓₂ in
Temperature range	200 - 520 °F
Power rating	7.9 - 9.1 kW
Voltage	208/240v
Current	(single-phase) 38A (three-phase) 23A
Recommended Breaker Size	(single-phase) 50A (three-phase) 30A
Dimensions (WxDxH)	33.465 x 40.79 x 29.33 in
Net Weight	207.0 lb (94.1 kg)

# **MKFA 664 S**

# Six 18" x 26" tray capacity Three-phase 208v/240v Stackable with MKFA 664 or MKFA 464 ovens



Tray capacity	(6) 18" x 26" full-size pans
	(12) 12" x 20" / hotel pans (with grids)
	(12) 13" x 18 half-size (with grids)
Grids included	(3) 18" x 26" stainless-steel
Pitch between tray supports	3 ⅓₂ in
Temperature range	200 - 520 °F
Power rating	15.8 - 18.2 kW
Voltage	208/240v 3ph
Current	43A
Recommended Breaker Size	60A
Dimensions (WxDxH)	33.465 x 40.79 x 35.24 in
Net Weight	237.6 lb (108 kg)



# MKFA 1064 S

# Ten 18" x 26" tray capacity Three-phase 208v/240v



Tray capacity	(10) 18" x 26" full-size pans (20) 12" x 20" / hotel pans (with grids) (20) 13" x 18 half-size (with grids)
Grids included	(5) 18" x 26" stainless-steel
Pitch between tray supports	3 5⁄32 in
Temperature range	200 - 520 °F
Power rating	23.6 - 27.2 kW
Voltage	208/240v 3ph
Current	66A
Recommended Breaker Size	90A
Dimensions (WxDxH)	33.465 x 40.79 x 46.06 in
Net Weight	321.2 lb (146 kg)



# **Condensation hoods**





# **Condensation hoods**



### MKKCA 610C

Electric condensation hood for COMPACT GN1/1 (12" x 20") Touch Screen ovens (MKFA 611 CTS, MKFA 1011 CTS). Hood is controlled by the oven.

### **MKKCA 5711**

Electric condensation hood for GN1/1 (12" x 20") Touch Screen ovens (MKFA 511 TS, MKFA 711 TS, MKFA 1111 TS) Hood is controlled by the oven.

### **MKKCA 4610**

Electric condensation hood for full-size (18" x 26") Touch Screen ovens (MKFA 464 TS, MKFA 664 TS, MKFA 1064 TS) Hood is controlled by the oven.

### **MKKCA 1620**

Electric condensation hood for full-size (18" x 26") Roll-in trolley ovens (MKFA 1664 TS) Hood is controlled by the oven.

### **MKKCA 5711S**

Electric condensation hood for GN1/1 (12" x 20") SMART ovens (MKFA 511 S, MKFA 711 S) Hood is controlled by the oven.

### **MKKCA 4610S**

Electric condensation hood for full-size (18" x 26") SMART ovens (MKFA 464 S, MKFA 664 S, MKFA 1064 S) Hood is controlled by the oven.

# Sample Configurations

Eka ovens, proofers and accessories can be configured many different ways to suit your needs.

Several popular configurations are shown here.

Contact your dealer or Eka to help determine which configuration is best for you.

### **Oven / Proofer Columns**

MKFA 464 TS with MKLMA 664 and MKKCA 4610 Hood MKFA 664 TS with MKLMA 664 and MKKCA 4610 Hood MKFA 1064 TS with MKLMA 664 and MKKCA 4610 Hood









## GN 1/1 (12" x 20") Oven Columns

MKFA 611 CTS with MKFA 611 CTS and MKKCA 610 C Hood MKFA 511 S with MKFA 511 S and MKKCA 5711 S Hood MKFA 511 TS with MKFA 711 TS and MKKCA 5711 Hood MKFA 711 S with MKFA 711 S and MKKCA 5711 S Hood









## **Full-size Oven Columns**

MKFA 464 S with MKFA 464 S and MKKCA 4610 S Hood MKFA 464 TS with MKFA 664 TS and MKKCA 4610 Hood MKFA 664 TS with MKFA 664 TS and MKKCA 4610 Hood







# **Tables, Stands and Mounts**

	MKTS 11	AISI 430 fixed table with lateral supports, for GN 1/1 (12"x 20") non-compact ovens. For use with mounting kit MKSA 11 or MKSST 511 28 $\%$ x 23 $\%$ x 30 $\%$ in
	MKTS 11 C	AISI 430 fixed table with lateral supports, for compact GN 1/1 (12" x 20") ovens For use with mounting kit MKSA 11 C or MKSST 611 C 19 $\frac{1}{1}$ 6 x 29 $\frac{3}{2}$ 2 x 30 $\frac{5}{6}$ in
	MKTS 64	AISI 430 fixed table with lateral supports, for full-size ovens For use with mounting kit MKSA 64 or MKSST 464 33 $\frac{1}{2}$ x 31 x 30 % in
	MKT 11 D	AISI 430 floor stand for GN 1/1 (12" $\times$ 20") non-compact stacked ovens For use with mounting kit MKSA 11 or MKSST 511 28 $\%$ x 23 $\%$ x 8 $^{2}\!/\!_{2}$ in
	MKT11DC	AISI 430 floor stand, for compact GN 1/1 (12" x 20") stacked For use with mounting kit MKSA 11 C or MKSST 611 C 19 $^{1}$ % x 29 $^{3}$ /s2 x 8 $^{2}$ /s2 in
ur V	MKT 64 D	AISI 430 floor stand, for full-size stacked ovens For use with mounting kit MKSA 64 or MKSST 464 33 $\frac{11}{2}$ 2 x 31 x 8 $\frac{21}{2}$ 2 in
19	MKSA 11	AISI 430 kit for mounting or stacking GN 1/1 (12"x 20") non-compact ovens (4" high)
THO	MKSA 11 C	AISI 430 kit for mounting or stacking GN 1/1 (12"x 20") compact ovens (4" high)
1	MKSA 64	AISI 430 kit for mounting or stacking full-size (18" x 26") ovens (4" high)

# E V O L U T I O N N E X T

# SNACK OVENS THE **NEXT** GENERATION





### **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:Timer (0 -120 minutes or infinite setting)
2: (Minudels only) 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

### Touch Screen



### Touch panel

### HOME PAGE

- 2 Cooling down 3 Recipo back (100 recipes, each with 5 phase)
- 4 Settings s WrFt (Optional)

### Touch panel

### SETTINGS

- 1 Date and Time 2 Degrees (\*C/\*!) 3 USB
- 4 Proofer control
  5 Information of the oven
  614000

### **Evolution Accessories**

### GRIDS



Half-size stainless-steel AISI 304 grid (WxDxH 1B.11 x 12.99 x 0.47 Inch)



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)



### **EKFA 414 N S**











DESCRIPTION			OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS		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

### **EKFA 312 N S**







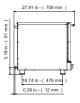




DESCRIPTION			OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS		COOKING CHAMBER WXDXH (in)
Manual control	3	2-29/32	23.62 x 27.91 x 21.06	71	1700	120	14.5	NEMA 5-20	19.80 x 15.74 x 11.92

### **EKFA 412 N S**









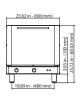


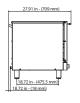


DESCRIPTION			OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS		COOKING CHAMBER WXDXH (in)
Manual control	4	2-29/32	23.62 x 27.91 x 23.97	79	1700	120	14.5	NEMA 5-20	19.80 x 15.74 x 14.38



### **EKFA 412 N**













DESCRIPTION			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 N M**









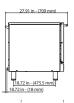




DESCRIPTION	NO. SHELVES		OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	VOLTS	AMPS		COOKING CHAMBER WXDXH (in)
Manual control with broil 7 cooking modes	4	2-29/32	23.62 x 27.91 x 25.72	106	2750-2900	208-240	11.5-13	NEMA 6-20	19.80 x 16.24 x 14.38

### EKFA 412 NT UD











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DESCRIPTION	NO. SHELVES		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 464 N**











DESCRIPTION	NO. SHELVES		OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	PHASE	VOLTS	AMPS	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	27.38 x 22.85 x 14.95

### EKFA 464 N AL











DESCRIPTION	NO. SHELVES		OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	PHASE	VOLTS	AMPS	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	27.38 x 22.85 x 14.95

### EKFA 464 NT AL UD











DESCRIPTION	NO. SHELVES		OVERALL DIMENSIONS WxDxH (in)	WEIGHT (Lb)	WATTS	PHASE	VOLTS	AMPS	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	27.38 x 22.85 x 14.95

### **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 manufacturers water quality standards published on the product specification sheet. Non-compliance with these minimum standards may damage this equipment and/or components and will void portions of the original equipment manufacturer's warranty.

### 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 products included in Tecnoeka catalogues, 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.





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