



SERVING THE FOOD INDUSTRY SINCE 1951

## EKA SERIES ELECTRIC COMMERCIAL CONVECTION OVENS

### Countertop Electric Convection Oven - Half Size- 3 Shelves Capacity

EKA heavy duty electric convection ovens are designed and developed using state of the art technology to produce products that are easy to use and aesthetically pleasing for today's kitchens. All ovens are 100% made in Italy, for over 37 years have been the prides of those who have always believed in Italian creativity, quality and reliability.



#### FEATURES

- Designed for maximum cooking capacity in smallest possible footprint
- 3 Levels with 2.9 inches apart
- Side tray/shelf support included and optional chrome racks available
- Temperature range: 200°-500°F/93°-260°C
- High quality stainless steel cooking chamber
- Manual or digital lower control panel
- Bi-directional fan provides faster and more even cooking
- High efficiency motors and fans
- Premium quality insulation helps accelerates warm up and ensure even temperature throughout the chamber
- Heavy-duty hinged doors
- Inner and outer door glass made from hardened glass
- Timer from 0-120 minutes
- This unit is stackable and comes equipped with an internal halogen light and recessed seal



Authorized Dealer

# EKA SERIES ELECTRIC COMMERCIAL CONVECTION OVENS

Countertop Electric Convection Oven - Half Size- 3 Shelves Capacity



EKFA312 | ITEM: 41920



- Electromechanical version

EKFA312M | ITEM: 41921



- Electromechanical multifunction version (grill elements, top and bottom)
- Choose from 8 different cooking modes

EKFA312UD | ITEM: 43316



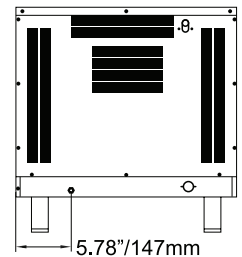
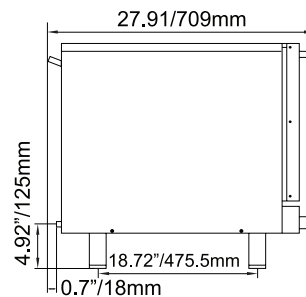
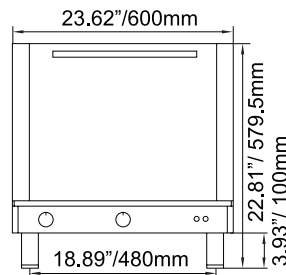
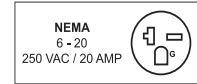
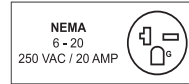
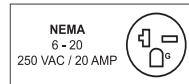
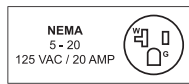
- Electromechanical version with pushbutton steam injection

EKFA312DUD | ITEM: 43317



- Digital version with 99 cooking programs in 4 stages and steam injection

TECHNICAL SPECIFICATIONS				
ITEM NUMBER	41920	41921	43316	43317
MODEL	EKFA312	EKFA312M	EKFA312UD	EKFA312DUD
DESCRIPTION	Manual control	Manual control with multifunction	Manual control with pushbutton steam injection	Digital control with 99 cooking programs in 4 stages and steam injection
POWER	1.8 kW	2.9 kW	2.9 kW	2.9 kW
AMPS	14.7	12	12	12
NUMBER OF SHELVES	3	3	3	3
DISTANCE OF PANS	2.9" / 73.66 mm	2.9" / 73.66 mm	2.9" / 73.66 mm	2.9" / 73.66 mm
CAPACITY	2.20 cu.ft.	2.20 cu.ft.	2.20 cu.ft.	2.20 cu.ft.
COOKING CHAMBER	16.24" x 19.80" x 11.92"	16.24" x 19.80" x 11.92"	16.24" x 19.80" x 11.92"	16.24" x 19.80" x 11.92"
TEMPERATURE RANGE	200°-500°F / 93°-260°C	200°-500°F / 93°-260°C	200°-500°F / 93°-260°C	200°-500°F / 93°-260°C
ELECTRICAL	120 V / 60 Hz	240 V / 60 Hz	240 V / 60 Hz	240 V / 60 Hz
WEIGHT	87 lbs. / 39.54 kg	94 lbs. / 42.72 kg	98 lbs. / 44.54 kg	98 lbs. / 44.54 kg
DIMENSIONS (DWH)	27.91" x 23.62" x 22.81"	27.91" x 23.62" x 22.81"	27.91" x 23.62" x 22.81"	27.91" x 23.62" x 22.81"



Specifications subject to change without notice. Item may not be exactly as shown

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