



MILLENNIAL
BLACK MASK



MILLENNIAL
TOUCH SCREEN

MILLENNIAL
SMART

MILLENNIAL COMBI OVEN



N E X T
EVOLUTION
CONVECTION OVEN

About Tecnoeka



The future began in 1978

We were born in 1978 to pursue strong and innovative ideas, on which we have built our day-to-day uniqueness, Steel is our raw material. The element 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 passing to always develop the most advanced solution and achieve the most ambitious goals. Technological innovation is our signature. We only introduce the most efficient technologies on the market , thanks to the most advanced specialist Knowledge. We continue to surpass 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 organised through concepts of architecture,technology and respect for the environment. Our goal lies in the satisfaction of catering professionals. Always sought for with utmost commitment and great gratification. 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 catering.

MKF 511

Combi oven 5 trays 1/1 GN

SMART MKF 511 S



Power	Electricity (⚡)	Electricity (⚡)	Electricity (⚡)
Number of meals	75 - 100	75 - 100	75 - 100
Number of trays	5	5	5
Tray dimension	1/1 GN	1/1 GN	1/1 GN
Rack rails distance	68 mm	68 mm	68 mm
Temperature	100 - 270 °C	30 - 270 °C	30 - 270 °C
Power supply - Thermal supply	7,8 kW	7,8 kW	7,8 kW
Voltage	AC 380/400 3N	AC 380/400 3N	AC 380/400 3N
Frequency	50 Hz (60 on demand)	50/60 Hz	50/60 Hz
Control panel	Electromechanic	electronic control	Touch screen
N. programs	/	100	500
Automatic washing	/	On demand	Included
Core probe	/	On demand	Included MKSCMU/A
Dimensions (WxDxH)	730 x 855 x 700 mm	730 x 849 x 700 mm	730 x 849 x 700 mm
Weight	78,4 kg	78,4 kg	78,4 kg
Boiler	/	/	/

SMART MKF 511 G S



Gas (gas)	Gas (gas)	Gas (gas)
75 - 100	75 - 100	75 - 100
5	5	5
1/1 GN	1/1 GN	1/1 GN
68 mm	68 mm	68 mm
100 - 260 °C	30 - 260 °C	30 - 260 °C
9,3 kW	9,3 kW	9,3 kW
AC 220/230	AC 220/230	AC 220/230
50 Hz (60 on demand)	50/60 Hz	50/60 Hz
Electromechanic	electronic control	Touch screen
/	100	500
/	On demand	Included
/	On demand	Included MKSCMU/A
730 x 855 x 801 mm	730 x 849 x 801 mm	730 x 850 x 800 mm
89 kg	89 kg	89 kg
/	/	/

BLACK MASK

MKF 511 BM



TOUCH SCREEN

MKF 511 TS



BLACK MASK MKF 511 G BM



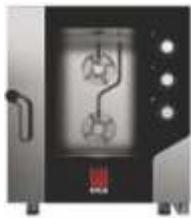
TOUCH SCREEN MKF 511 GTS



MKF 711

Combi oven 7 trays 1/1 GN

SMART MKF 711 S



BLACK MASK MKF 711 BM



TOUCH SCREEN MKF 711 TS



Power	Electricity (€)	Electricity (€)	Electricity (€)
Number of meals	105 - 140	105 - 140	105 - 140
Number of trays	7	7	7
Tray dimension	1/1 GN	1/1 GN	1/1 GN
Rack rails distance	68 mm	68 mm	68 mm
Temperature	100 - 270 °C	30 - 270 °C	30 - 270 °C
Power supply - Thermal supply	10,4 kW	10,4 kW	11,4 kW
Voltage	AC 380/400 3N	AC 380/400 3N	AC 380/400 3N
Frequency	50 Hz (60 on demand)	50/60 Hz	50/60 Hz
Control panel	Electromechanic	electronic control	Touch Screen
N. programs	/	100	500
Automatic washing	/	On demand	Included
Core probe	/	On demand	Included
Dimensions (WxDxH)	730 x 855 x 850 mm	730 x 849 x 850 mm	730 x 849 x 850 mm
Weight	96 kg	96 kg	96 kg
Boiler	/	/	/

TOUCH SCREEN MKF 711 V TS



SMART MKF 711 G S



BLACK MASK MKF 711 G BM



TOUCH SCREEN MKF 711 G TS



Electricity (€)	Gas (€)	Gas (€)	Gas (€)
105 - 140	105 - 140	105 - 140	105 - 140
7	7	7	7
1/1 GN	1/1 GN	1/1 GN	1/1 GN
68 mm	68 mm	68 mm	68 mm
30 - 270 °C	100 - 260 °C	30 - 260 °C	30 - 260 °C
15 kW	13,5 kW	13,5 kW	13,5 kW
AC 380/400 3N	AC 220/230	AC 220/230	AC 220/230
50/60 Hz	50 Hz (60 on demand)	50 Hz (60 on demand)	50/60 Hz
Touch screen	Electromechanic	electronic control	Touch screen
500	/	100	500
Included	/	On demand	Included
Included MKSCMU/A	/	On demand	Included MKSCMU/A
730 x 849 x 850 mm	730 x 855 x 951 mm	730 x 855 x 951 mm	730 x 850 x 950 mm
102 kg	108,5 kg	108,5 kg	108,5 kg
Included (⌚)	/	/	/

MKF 611 C

COMPACT combi oven 6 trays 1/1 GN

BLACK MASK COMPACT MKF 611 C BM



TOUCH SCREEN COMPACT MKF 611 C TS



TOUCH SCREEN COMPACT MKF 611 V C TS



Power	Electricity (€)	Electricity (€)	Electricity (€)
Number of meals	90 - 120	90 - 120	90 - 120
Number of trays	6	6	6
Tray dimension	1/1 GN	1/1 GN	1/1 GN
Rack rails distance	68 mm	68 mm	68 mm
Temperature	30 - 270 °C	30 - 270 °C	30 - 270 °C
Power supply - Thermal supply	7,8 kW	7,8 kW	11,4 kW
Voltage	AC 380/400 3N	AC 380/400 3N	AC 380/400 3N
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Control panel	electronic control	Touch Screen	Touch Screen
N. programs	100	500	500
Automatic washing	Included	Included	Included
Core probe	Included	Included	Included
Dimensions (WxDxH)	500 x 930 x 700 mm	500 x 930 x 700 mm	500 x 930 x 700 mm
Weight	70,8 kg	70,8 kg	72,2 kg
Boiler	/	/	Included (€)

MKF 1011 C

COMPACT combi oven 10 trays 1/1 GN

BLACK MASK COMPACT MKF 1011 C BM



TOUCH SCREEN COMPACT MKF 1011 C TS



TOUCH SCREEN COMPACT MKF 1011 V C TS



Power	Electricity (€)	Electricity (€)	Electricity (€)
Number of meals	150 - 200	150 - 200	150 - 200
Number of trays	10	10	10
Tray dimension	1/1 GN	1/1 GN	1/1 GN
Rack rails distance	68 mm	68 mm	68 mm
Temperature	30 - 270 °C	30 - 270 °C	30 - 270 °C
Power supply - Thermal supply	15,4 kW	15,4 kW	19 kW
Voltage	AC 380/400 3N	AC 380/400 3N	AC 380/400 3N
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Control panel	electronic control	Touch Screen	Touch Screen
N. programs	100	500	500
Automatic washing	Included	Included	Included
Core probe	Included	Included	Included
Dimensions (WxDxH)	500 x 930 x 700 mm	500 x 930 x 970 mm	500 x 930 x 970 mm
Weight	95,2 kg	95,2 kg	105 kg
Boiler	/	/	Included (€)

MKF 2011

Combi oven 20 trays 1/1 GN

SMART MKF 2011 S



BLACK MASK MKF 2011 BM



Power	Electricity ⚡	Electricity ⚡
Number of meals	300 - 400	300 - 400
Number of trays	20	20
Tray dimension	1/1 GN	1/1 GN
Rack rails distance	66 mm	66 mm
Temperature	100 - 270 °C	30 - 270 °C
Power supply - Thermal supply	31 kW	31 kW
Voltage	AC 380/400 3N	AC 380/400 3N
Frequency	50/60 Hz on demand	50/60 Hz
Control panel	Electromechanic	Electronic control
N. programs	/	100
Automatic washing	/	On demand
Core probe	/	On demand
Dimensions (WxDxH)	930 x 1041 x 1900 mm	930 x 1035 x 1900 mm
Weight	247,2 kg	247,2 kg
Boiler	/	/

TOUCH SCREEN MKF 2011 TS



BLACK MASK MKF 2011 G BM



TOUCH SCREEN MKF 2011 G TS



Power	Electricity ⚡	Gas ⚡	Gas ⚡
Number of meals	300 - 400	300 - 400	300 - 400
Number of trays	20	20	20
Tray dimension	1/1 GN	1/1 GN	1/1 GN
Rack rails distance	66 mm	66 mm	66 mm
Temperature	30 - 270 °C	30 - 260 °C	30 - 260 °C
Power supply - Thermal supply	31 kW	30 kW	30 kW
Voltage	AC 380/400 3N	AC 220/230 3N	AC 220/230 3N
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Control panel	Touch Screen	Black Mask	Touch Screen
N. programs	500	100	500
Automatic washing	Included	On demand	Included
Core probe	Included	On demand	Included
Dimensions (WxDxH)	930 x 1035 x 1900 mm	930 x 1160 x 2060 mm	930 x 1162 x 1954 mm
Weight	247,2 kg	277 kg	277 kg
Boiler	/	/	/

NEXT

EVOLUTION

CONVECTION OVEN

EVOLUTION NEXT 

eka is easy

Created to unite versatility and simplicity

Multifunctionality does not always have to be associated with complex usability.

Tecnoeka considers this mandatory.

It invents and designs its products with the goal of making all the EKA range baking modes and programmes intuitive and immediate.

This is a commitment that translates into high-performance ovens that are extremely easy and simple to use.

These are essential qualities that become indispensable to support the considerable pace of modern life.

eka is reliability

Ovens made to stand by your side

In fast food restaurants and bars, characterised by a hectic pace, the reliability of working tools is a priority.

High performance ovens that last over time thus become fundamental in the savings and management of a service. It is precisely for this reason that the EKA range is created by using electrical and electronic materials and components that are able to guarantee excellent performance even in the long term, reducing servicing to routine maintenance operations. Tecnoeka is seriously committed to seeking out and using high quality materials, going so far as to obtain certification for all the EC standards that regulate the sector, further confirming that constructive brilliance and reliability are still the core values of Made In Italy and especially Made in Tecnoeka products.

EVOLUTION NEXT 

EKF 423 N P

4 TRAYS 429x345 mm



Electric Oven 



Description	No.Tray*	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
Electric convection oven with manual control	4	429 x 345	74	590 x 709 x 589	33	3,1	AC 220/230	50/60	100 ÷ 260°C

EKF 423 N UP

4 TRAYS 429x345 mm



Description	No.Tray*	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
Electric convection oven with indirect steam	4	429 x 345	74	590 x 709 x 589	33,2	3,1	AC 220/230	50/60	100 ÷ 260°C

EKF 423 N UD

4 TRAYS 429x345 mm



Description
Electric convection oven with direct steam

No. Tray*	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
4	429 x 345	74	590 x 709 x 589	38	3,15	AC 220/230	50 (60 on demand)	100 ÷ 260°C

EKF 423 N T UD

4 TRAYS 429x345 mm



Description
Electric combi oven with touch screen

No. Tray*	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
4	429 x 345	74	590 x 719 x 589	38	3,15	AC 220/230	50/60	30 ÷ 260°C

EKF 464 N

4 TRAYS 600x400 mm



Description
Electric convection oven with indirect steam

No. Tray	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
4	600 x 400	73	784 x 754 x 634	50,4	3,4	AC 220/230	50/60	100 ÷ 260°C

EKF 464 N P

4 TRAYS 600x400 mm



Available version with right hinged door mod. [EKF 464 N AL P](#)



Description
Electric convection oven with manual control

No.Tray	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
4	600 x 400	83	784 x 777 x 634	51,2	6,2	AC 380/400 3N	50 (60 on demand)	100 ÷ 260°C

EKF 464 N UD

4 TRAYS 600x400 mm



Available version with right hinged door mod. [EKF 464 N AL UD](#)



Description
Electric combi oven with touch screen and indirect steam

No.Tray	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
4	600 x 400	83	784 x 754 x 634	58	6,4	AC 380/400 3N	50 (60 on demand)	100 ÷ 260°C

EKF 464 N T

4 TRAYS 600x400 mm



Description
Electric combi oven with touch screen and indirect steam

No.Tray	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
4	600 x 400	73	784 x 754 x 634	50,6	3,4	AC 220/230	50/60	30 ÷ 260°C

EKF 464 N T UD

4 TRAYS 600x400 mm



Description
Electric combi oven with touch screen and indirect steam

No. Tray	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
4	600 x 400	83	784 x 754 x 634	58	6,4	AC 380/400 3N	50/60	30 ÷ 260°C

EKF 364 N UD

3 TRAYS 600x400 mm



Description
Electric convection oven with direct steam

No. Tray	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
3	600 x 400	73	784 x 754 x 504	44	3,7	AC 220/230	50 (60 on demand)	100 ÷ 260°C

EKF 364 N T UD

3 TRAYS 600x400 mm



Description
Electric convection oven with direct steam

No. Tray	Tray dimension (mm)	Rack rails distance (mm)	LxPxH (mm) Oven dimensions WxDxH (mm)	Weight (Kg)	Power (kW)	Voltage (Volt)	Frequency (Hz)	Temperature (°C)
3	600 x 400	73	784 x 754 x 504	44	3,7	AC 220/230	50/60	30 ÷ 260°C



Speed Oven

Hamburger
ready in 2 min and 30 sec.



Club Sandwich
ready in 100 sec.



Pizza
ready in 95 sec.



Dual magnetron technology



EN Dual magnetron technology for guaranteed continuity. Intelligent synchronous or alternating operation of the two magnetrons ensures Long Life, maximum efficiency, and consistent performance over time.

Eka cloud connected



EN Eka Cloud: your oven, always connected. with Eka Cloud you can monitor Red Flash remotely: update recipes, control parameters and analyze energy consumption in real time.

Impingement cooking technology



EN Impingement Technology. Forced hot air flows ensure uniform heat distribution during cooking.

Five cooking modes



EN Five cooking modes for every need.

Five cooking modes created by combining microwave, convection, and humidity. Choose the one that best suits your menu.

Drying system



EN Drying System Dedicated exhaust system for excess steam removal: Keeps the chamber dry and prevents food from being boiled instead of cooked.

Brushless motor control



EN Brushless motor with integrated drivers: multi-speed control and bidirectional rotation. Efficiency, safety, and constant ventilation cycle after cycle.

FAST COOKING



REDFLASH 300



REDFLASH 303



REDFLASH 400

N trays/Tray size mm	1T / 300 x 300	1T / 300 x 300	1T / 400 x 300
Temp. C	50 270 C	50 270 C	50 270 C
Temperature control	Digital probe	Digital probe	Digital probe
Motors	1 bidirectional	1 bidirectional	1 bidirectional
Magnetrons	2x(1,0kW)	2x(1,0kW)	2x(1,0kW)
Resistances	1,6 +1,6 kW	1,6 +1,6 kW	1,6 +1,6 kW
Voltaggio (V)	AC 230(1L+1N+T	AC 380/400(2Ph+N+T	AC 380/400(2Ph+N+T
Frequency	50/60 Hz	50 - 60 Hz	50 - 60 Hz
Control panel	Touch Screen	Touch Screen	Touch Screen
Programs	50 (expandable to 250)	50 (expandable to 250)	50 (expandable to 250)
Direct humidificaton	Yes	Yes	Yes
Weigth Kg / Size WxDxH mm	60 / 420 x 633 x 630	60 / 420 x 633 x 630	67 / 560 x 633 x 630
Foot spacing (WxD) mm	340 x 400	340 x 400	480 x 400
Inox colour	RFKFM 3030	RFKFM 30303	RFKFM 4040
White colour	RFKFM 3030W	RFKFM 30303W	RFKFM 4040W
Red colour	RFKFM 3030R	RFKFM 30303R	RFKFM 4040R
Black colour	RFKFM 3030B	RFKFM 30303B	RFKFM 4040B

Electric holding cabinet



Prooffers



Modular Oven

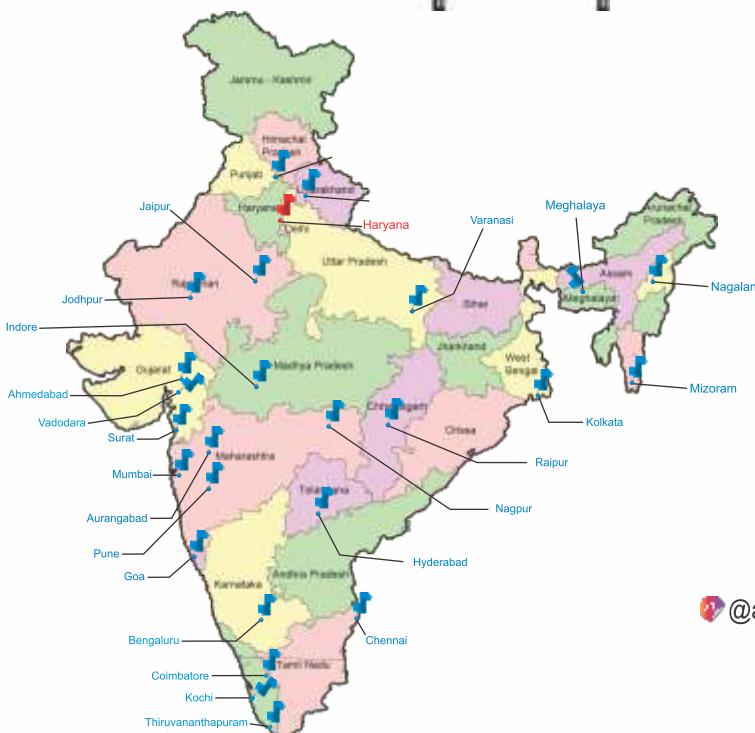


In bread, pastry product and snack production, proofers play a role that is as fundamental as the oven itself. Being well aware of this importance, Tecnoeka pairs its baking products with a specific range of proofers featuring high construction quality and captivating, unique aesthetics.

Hoods



To guarantee perfect aeration in the kitchen, Tecnoeka offers a series of condensation hoods to pair with the ovens. Extremely easy to use, thanks to a completely automatic operating system that ensures energy efficiency and is mindful of the environment without compromising maximum



GR78A/2, Ganpati Dham Rd, industrial area,
Udhyog Vihar, Bahadurgarh, Sankhol, Haryana 124508
Ph. : +91-8377000111, +91-9138090111, +91-8905000111

E-mail : info@aromabake.com

Web : www.aromabake.com

 @aromabake,  @aromabake,  @aromabake, +91-8377000111