



RAFFA'S

COMBI OVENS

RAFFAS.CO.ZA



COMBI STEAM OVEN - MECHANICAL

FEATURES

- Heavy duty full S/Steel construction
- Manual steam injection system with preheated boiler for instant effective steaming
- Large full view glass door with cool touch locking handle
- Fan will automatically switch off when oven door is opened
- Slam shut door handle
- Roll in trolley included
- Convenient trolley system for fast loading and unloading
- Operating temperature: 50°C - 250°C
- New improved handle design



2 YEAR

IMPROVED

20 PAN COA2020

SPECIFICATIONS

POWER RATING	: 36kW
VOLTAGE	: 380V - 3 phase - 50Hz (N+E)
DIMENSIONS	: 1008 X 928 X 1970MM
CHAMBER DIMENSIONS	: 506 X 642 X 1490MM
CAPACITY	: 20 trays - GN 1/1
WEIGHT	: 350KG
WATER INLET (BSP)	: 3/4"
WATER OUTLET (BSP)	: 1 1/4"
INCLUDES	: 20 X Grill shelves

Note

Requires to be installed by a qualified electrical installer
Power cable not included

OTHER ORDER CODES

20 PAN - ROLL IN TROLLEY ONLY
COT2020

Note

Trolley included
Refer to page 43 for trays

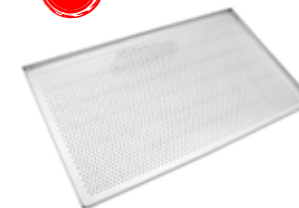
TRAYS

NEW



**BAKING TRAY
ALUSTEEL SOLID**
BTA0535
535 X 325 X 10MM

NEW



**BAKING TRAY
ALUSTEEL
PERFORATED**
BTA1535
535 X 325 X 10MM

NEW



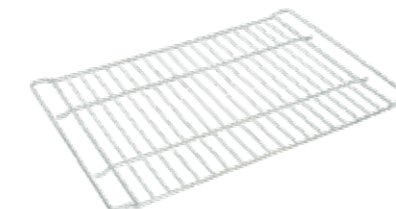
**GN1/1 FRY BASKET
S/STEEL**
STS0530
530 X 330 X 40MM



**BAKING TRAY
ALUSTEEL
PERFORATED**
COR3003
600 X 400 X 10MM



**BAKING TRAY
ALUMINIUM
SOLID**
BTA0011
600 X 400 X 20MM



CHROME GRID
COR3001
600 X 400MM



GRILL SHELF
COS1020
535 x 330MM



CHICKEN RACK
COR1020
535 x 330MM

TRAYS BELOW ONLY SUITABLE FOR PRIMA OVENS



**BAKING TRAY
ALUSTEEL
PERFORATED**
COA0010
435 X 315 X 10MM



**BAKING TRAY
ALUMINIUM
SOLID**
COA2004
435 X 315 X 10MM



CHROME GRID
COA2003
445 X 332MM



CONVECTION OVEN - GAS

FEATURES

- Commercial gas oven with electric controls.
- Body constructed in S/Steel and with vitreous enamel interior, with two double glazed dependent doors.
- Dual low pressure mixing fans for even baking.
- Temperature range 75°C - 295°C
- Raised legs for convenient operating height.
- Electric spark ignition with flame failure.
- 11 Shelf positions.



2 YEAR

NEW

11 PAN COA4010

SPECIFICATIONS

POWER RATING	: 1.5kW
VOLTAGE	: 230V
GAS	: LPG
BTU BURNERS	: 54000 BTU
DIMENSIONS	: 967 X 1099 X 1384MM
CAPACITY	: 11 trays - GN 1/1
WEIGHT	: 185KG

Note

Requires single phase electrical connection
Requires to be connected by an approved gas installer
Supplied with 3 shelves

COMBI STEAM OVENS - MECHANICAL

FEATURES

- Built for chefs who want reliability and control in a hard-working kitchen environment.
- Steam + Convection Cooking – Flexible performance for roasting, baking, steaming, or regeneration
- 3-Speed Fan Settings – Control airflow for precision on delicate or dense products
- Heavy-Duty Construction – AISI 304 stainless steel chamber ensures durability and heat retention
- No-Nonsense Operation – Simple controls with no screens or software to fail mid-service
- Robust Alternative to More Complex Imports – Built for real-world kitchens that value reliability.

2 YEAR WARRANTY



LEONARDO - 4 PAN COP1104

SPECIFICATIONS	
POWER	: 6.3kW
VOLTAGE	: 400V 3N~ / 230V 1N~
OUTSIDE DIMENSIONS	: 760 X 720 X 570MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 55KG
N° TRAYS	: 4
COMPATIBLE TRAYS	: EN 600 X 400 / GN 1/1

2 YEAR WARRANTY



LEONARDO - 6 PAN COP1106

SPECIFICATIONS	
POWER	: 10.5kW
VOLTAGE	: 400V 3N~ / 230V 1N~
OUTSIDE DIMENSIONS	: 780 X 850 X 830MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 90KG
N° TRAYS	: 6
COMPATIBLE TRAYS	: EN 600 X 400 / GN 1/1

OTHER ORDER CODES

**800 - S/STEEL STAND
COP8001**

SPECIFICATIONS	
OUTSIDE DIMENSIONS	: 780 X 760 X 950MM
WEIGHT	: 22KG

NOTE

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

COMBI STEAM OVENS - MECHANICAL

2 YEAR WARRANTY



LEONARDO - 10 PAN COP1110

SPECIFICATIONS	
POWER	: 15.7kW
VOLTAGE	: 400V 3N~
OUTSIDE DIMENSIONS	: 780 X 850 X 1200MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 121KG
N° TRAYS	: 10
COMPATIBLE TRAYS	: EN 600 X 400 / GN 1/1

OTHER ORDER CODES

**S/STEEL STAND
COP7006**

SPECIFICATIONS	
OUTSIDE DIMENSIONS	: 780 X 760 X 600MM
WEIGHT	: 28KG

NOTE

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

2 YEAR WARRANTY



LEONARDO - 20 PAN COP1120

SPECIFICATIONS	
POWER	: 36kW
VOLTAGE	: 400V 3N~
OUTSIDE DIMENSIONS	: 940 X 1000 X 1930MM
SPACE BETWEEN TRAYS	: 66MM
WEIGHT	: 250KG
N° TRAYS	: 20
COMPATIBLE TRAYS	: GN 1/1

Comes standard with 20 tray GN1 trolley
Optional - COP2001 (16 tray 600 X 400 trolley)

OTHER ORDER CODES

**16 TRAY TROLLEY
COP2001**

SPECIFICATIONS	
OUTSIDE DIMENSIONS	: 600 X 400MM

NOTE

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



HEATING

COMBI STEAM OVENS - DIGITAL

FEATURES

- For modern chefs who demand smart control, speed, and precision without compromising on durability.
- Touchscreen Interface with Enhanced UI - Sleek, intuitive display makes operation easy for any skill level
- Programmable Cooking Cycles - Save and recall your signature recipes for consistent results, every time
- Multi-Level Timer Control - Perfectly manage different trays with different cook times in a single session
- Integrated Self-Washing System - Reduces labour and improves hygiene with one-touch cleaning
- Smart Steam & Multi-Fan Injection - Ensures uniform cooking and moisture balance across all levels
- Comparable to Leading European Brands - Performs at the level of top-tier combi ovens, without the premium price tag.

2 YEAR



EVOLUZIONE - 4 PAN COP1304

SPECIFICATIONS

POWER	: 9.3kW
VOLTAGE	: 400V 3N~ / 230V 1N~
OUTSIDE DIMENSIONS	: 780 X 850 X 640MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 70KG
N° TRAYS	: 4
COMPATIBLE TRAYS	: EN 600 X 400 & GN 1/1

2 YEAR



EVOLUZIONE - 6 PAN COP1306

SPECIFICATIONS

POWER	: 10.5kW
VOLTAGE	: 220 / 240V 3F (38A)
WEIGHT	: 90KG
OUTSIDE DIMENSIONS	: 785 X 890 X 870MM
SPACE BETWEEN TRAYS	: 80MM
N° TRAYS	: 6
COMPATIBLE TRAYS	: EN 600 X 400 & GN 1/1

OTHER ORDER CODES

**800 - S/STEEL STAND
COP8001**

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 760 X 950MM
WEIGHT:	: 22KG

NOTE

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



HEATING

COMBI STEAM OVENS - DIGITAL

2 YEAR



EVOLUZIONE - 10 PAN COP1310

SPECIFICATIONS

POWER	: 15.8kW
VOLTAGE	: 220 / 240V 3F (38A)
OUTSIDE DIMENSIONS	: 785 X 890 X 1230MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 121KG
N° TRAYS	: 10
COMPATIBLE TRAYS	: EN 600 X 400 & GN 1/1

OTHER ORDER CODES

**S/STEEL STAND
COP7006**

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 760 X 600MM
WEIGHT	: 28KG

NOTE

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

2 YEAR



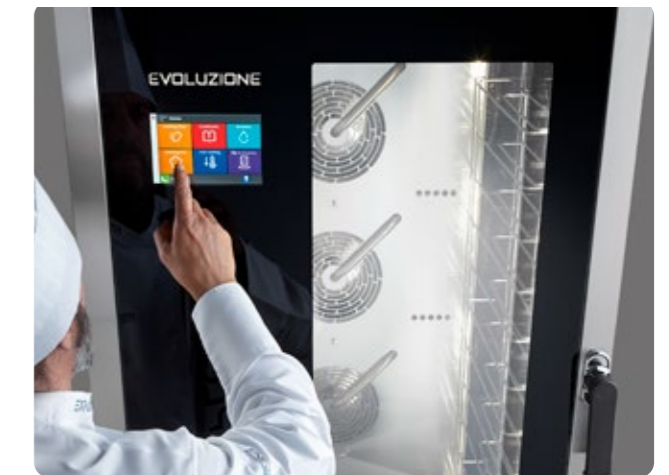
EVOLUZIONE - 20 PAN COP1320

SPECIFICATIONS

POWER	: 36kW
VOLTAGE	: 400V 3N~
WEIGHT	: 250KG
N° TRAYS	: 20
COMPATIBLE TRAYS	: GN 1/1
OUTSIDE DIMENSIONS	: 870 X 1000 X 1930MM
SPACE BETWEEN TRAYS	: 66MM

NOTE

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



ACCESSORIES COMBI STEAM / CONVECTION OVEN



ALUMINIUM BAKING TRAY SOLID

COP3022
480 X 345 X 8MM

Note

Tray for COP1204 Marconi oven only



GN1/1 FRY BASKET S/STEEL

STS0530
530 X 330M X 40MM



BAKING TRAY ALUMINIUM SOLID

BTA0011
600 X 400 X 20MM



BAKING TRAY ALUSTEEL PERFORATED

COR3003
600 X 400 X 10MM



CHROME GRID

COR3001
600 X 400MM

Note

Suitable for the Grande Forni Ovens, Anvil and PidoM Combi Steam Ovens (6 & 10 pan)



16 TRAY TROLLEY

COP2001

SPECIFICATIONS

OUTSIDE DIMENSIONS : 600 X 400MM

EQUIPPED WITH:

- Tray holder 16 trays

Note

Suitable for all 20 Pan PidoM Ovens



S/STEEL STAND

COP7006

SPECIFICATIONS

OUTSIDE DIMENSIONS : 780 X 850 X 600MM
WEIGHT : 28KG

EQUIPPED WITH:

Tray holder for 4 trays

Note

Suitable for all 10 Pan PidoM Ovens



S/STEEL STAND

COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS : 780 X 840 X 940MM
WEIGHT : 21KG

EQUIPPED WITH:

Tray holder for 8 trays

Note

Suitable for all 4 and 6 Pan PidoM Ovens



FEATURES

- Patented fan guard system *Airflowlogic™*
- Patented system for direct steam *Humilogic™*
- Patented system for cooking chamber drying *Drylogic™*
- Outer casing manufactured from AISI 304 stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- 10 Levels of direct steam controlled by a touch control panel situated on the right hand side of the door
- Fitted with quick selection knob for the touch screen
- The side supports and drip tray can easily be removed for cleaning
- Fitted with 4 bidirectional fan motors for even heat distribution
- 500 Programmable recipes
- Delayed start function up to 23 hours and 59 minutes
- Supplied with multipoint core probe
- Trays and grids not included
- IPX5 protection rating against water
- 42 Language settings for the control panel
- Humidity management software installed
- Automatic washing system integrated
- Chemicals not included

** It is recommend that all combi steamers be installed with water treatment system



20 PAN GASTRONOMY

SPECIFICATIONS

MODEL	EKA MKF 2011 TS
ELECTRICITY	31kW, 380V, 3 Phase + N
DIMENSIONS	930 x 1035 x 1900mm high
WEIGHT	247kg
CHAMBER DIMENSIONS	710 x 551 x 1440mm high
TEMP RANGE	30 to 270°C
NUMBER OF PROGRAMS	500
PROGRAMMABLE COOKING STEPS	10
PRE-HEATING TEMPERATURE	180°C

ORDER CODE

MKF2011TS



Supplied with 20 pan gastronomy trolley with handle

CAPACITY	(20x) 1/1GN Pans
RUNNER SPACING	66mm
ORDER CODE	EKF-EKCR20TC

Convert your oven to a 16 tray baking oven by changing trolleys

CAPACITY	(16x) 600 x 400 baking trays
RUNNER SPACING	80mm
ORDER CODE	EKF-EKCR16TC



STANDARD WITH BUILT-IN SELF CLEAN SYSTEM

OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

INSERTS

- 1/1 GN PAN - 55mm
- 1/1 GN PAN - 55mm (perforated)
- 1/1 GN PAN - 40mm
- 1/1 GN PAN - 40mm (perforated)

- GNF8055**
- GNF8055.P**
- GNF8040**
- GNF8040.P**

GRIDS

- 1/1 GN GRID

OGS0011

BAKING TRAYS

- 600 x 400 x 30mm

BTA0064

CLEANING

- CLEANING DETERGENT

MKF-MKDET



FEATURES

- Outer casing manufactured from AISI 304 stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam controlled by a manual control panel situated on the right hand side of the door
- Fitted with a condensate collection bowl, with drain on door
- Fitted with 4 bidirectional fan motors for even heat distribution
- IPX4 protection rating against water
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without stand
- Supplied without trays and grids
- Supplied without chemicals

** It is recommend that all combi steamers be installed with water treatment system



20 PAN GASTRONOMY

SPECIFICATIONS

MODEL	EKA MKF 2011 S
ELECTRICITY	31kW, 380V, 3 Phase + N
DIMENSIONS	930 x 1041 x 1900mm high
WEIGHT	247kg
CHAMBER DIMENSIONS	710 x 551 x 1440mm high
TEMP RANGE	100 to 270°C
PRE-HEATING TEMPERATURE	180°C

ORDER CODE

MKF2011S



Supplied with 20 pan gastronomy trolley with handle

CAPACITY	(20x) 1/1GN Pans
RUNNER SPACING	66mm
ORDER CODE	EKF-EKCR20TC

Convert your oven to a 16 tray baking oven by changing trolleys

CAPACITY	(16x) 600 x 400 baking trays
RUNNER SPACING	80mm
ORDER CODE	EKF-EKCR16TC



OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

INSERTS

- 1/1 GN PAN - 55mm
- 1/1 GN PAN - 55mm (perforated)
- 1/1 GN PAN - 40mm
- 1/1 GN PAN - 40mm (perforated)

- GNF8055**
- GNF8055.P**
- GNF8040**
- GNF8040.P**

GRIDS

- 1/1 GN GRID

OGS0011

BAKING TRAYS

- 600 x 400 x 30mm

BTA0064

CLEANING

- MANUAL SPAY KIT

EKF-EKKD



FEATURES

- Patented technology *Airflowlogic™* / *Humilogic™* / *Drylogic™*
- Outer casing manufactured from AISI 304 stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- 10 Levels of direct steam controlled by a touch control panel situated on the right hand side of the door
- IPX5 protection rating against water
- 42 Language settings for the control panel
- Humidity management software installed
- Automatic washing system integrated
- Stand, trays and grids NOT supplied
- Fitted with quick selection knob for the touch screen
- 500 Programmable recipes
- Fitted with a Wi-fi communication system
- Delayed start function up to 23 hours and 59 minutes
- Multipoint core probe included

** It is recommend that all combi steamers be installed with water treatment system



11 PAN GASTRONOMY

SPECIFICATIONS

MODEL	EKA MKF 1111 TS
ELECTRICITY	15.4kW, 380V, 3 Phase + N
DIMENSIONS	730 x 850 x 1130mm high
WEIGHT	114kg
CAPACITY	(11x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	30 to 270°C
NO. OF PROGRAMS	500
PROG. COOKING STEPS	10
PRE-HEAT TEMPERATURE	180°C



ORDER CODE MKF1111TS

7 PAN GASTRONOMY

SPECIFICATIONS

MODEL	EKA MKF 711 TS
ELECTRICITY	11.4kW, 380V, 3 Phase + N
DIMENSIONS	730 x 850 x 850mm high
WEIGHT	96kg
CAPACITY	(7x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	30 to 270°C
NO. OF PROGRAMS	500
PROG. COOKING STEPS	10
PRE-HEAT TEMPERATURE	180°C



ORDER CODE MKF711TS



STANDARD WITH BUILT-IN SELF CLEAN SYSTEM

OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

INSERTS

1/1 GN PAN - 55mm	GNF8055
1/1 GN PAN - 55mm (perforated)	GNF8055.P
1/1 GN PAN - 40mm	GNF8040
1/1 GN PAN - 40mm (perforated)	GNF8040.P

GRIDS

1/1 GN GRID	OGS0011
-------------	----------------

STANDS

Stand for MKF1111TS	MKF-MKTS1111-L
Stand for MKF711TS	MKF-MKTS711-L

CLEANING

CLEANING DETERGENT	MKF-MKDET
--------------------	------------------



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam controlled by a manual control panel situated on the right hand side of the door
- IPX4 protection rating against water
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without trays and grids
- Fitted with a condensate collection bowl, with drain on door
- Supplied without stand
- Fitted with 2 bidirectional fan motors for even heat distribution

** It is recommend that all combi steamers be installed with water treatment system



11 PAN GASTRONOMY

SPECIFICATIONS

MODEL	EKA MKF 1111 S
ELECTRICITY	15.4kW, 380V, 3 Phase + N
DIMENSIONS	730 x 855 x 1130mm high
WEIGHT	114kg
CAPACITY	(11x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C

ORDER CODE MKF1111S



7 PAN GASTRONOMY

SPECIFICATIONS

MODEL	EKA MKF 711 S
ELECTRICITY	10.4kW, 380V, 3 Phase + N
DIMENSIONS	730 x 855 x 850mm high
WEIGHT	96kg
CAPACITY	(7x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C

ORDER CODE MKF711S



OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

INSERTS

1/1 GN PAN - 55mm	GNF8055
1/1 GN PAN - 55mm (perforated)	GNF8055.P
1/1 GN PAN - 40mm	GNF8040
1/1 GN PAN - 40mm (perforated)	GNF8040.P

GRIDS

1/1 GN GRID	OGS0011
-------------	----------------

STANDS

Stand for MKF1111TS	MKF-MKTS1111-L
Stand for MKF711TS	MKF-MKTS711-L

CLEANING

MANUAL SPRAY KIT	EKF-EKGD
------------------	-----------------



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam controlled by a manual control panel situated on the right hand side of the door
- Fitted with a condensate collection bowl, with drain on door
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without trays and grids
- IPX4 protection rating against water
- Supplied without stand
- Fitted with bidirectional fan motors for even heat distribution

** It is recommend that all combi steamers be installed with water treatment system



11 PAN GASTRONOMY

SPECIFICATIONS

MODEL	EKA MKF 1111 GS
BTU RATING	60 000
ELECTRICITY	0.7kW, 220V, Single Phase
DIMENSIONS	730 x 855 x 1231mm high
WEIGHT	141kg
CAPACITY	(11x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(3x) bidirectional
TEMP RANGE	100 to 270 °C

ORDER CODE

MKF1111GS



7 PAN GASTRONOMY

SPECIFICATIONS

MODEL	EKA MKF 711 GS
BTU RATING	46 000
ELECTRICITY	0.5kW, 220V, Single Phase
DIMENSIONS	730 x 855 x 850mm high
WEIGHT	109kg
CAPACITY	(7x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C

ORDER CODE

MKF711GS



OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

INSERTS

1/1 GN PAN - 55mm	GNF8055
1/1 GN PAN - 55mm (perforated)	GNF8055.P
1/1 GN PAN - 40mm	GNF8040
1/1 GN PAN - 40mm (perforated)	GNF8040.P

GRIDS

1/1 GN GRID	OGS0011
-------------	----------------

STANDS

Stand for MKF1111GS	MKF-MKTS1111-L
Stand for MKF711GS	MKF-MKTS711-L

CLEANING

MANUAL SPRAY KIT	EKF-EKKD
------------------	-----------------



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam controlled by a manual control panel situated on the right hand side of the door
 - IPX4 protection rating against water
 - Supplied without stand
 - Fitted with bidirectional fan motors for even heat distribution
- Fitted with a condensate collection bowl, with drain on door
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without trays and grids

** It is recommend that all combi steamers be installed with water treatment system



10 TRAY BAKERY

SPECIFICATIONS

MODEL	EKA MKF 1064 S
ELECTRICITY	15.4kW, 380V, 3 Phase + N
DIMENSIONS	850 x 1041 x 1130mm high
WEIGHT	140kg
CAPACITY	(10x) 600 x 400mm trays
RUNNER SPACING	80mm
NUMBER OF FANS	(3x) bidirectional
TEMP RANGE	100 to 270 °C

ORDER CODE **MKF1064S**



6 TRAY BAKERY

SPECIFICATIONS

MODEL	EKA MKF 664 S
ELECTRICITY	10.4kW, 380V, 3 Phase + N
DIMENSIONS	850 x 1041 x 850mm high
WEIGHT	108kg
CAPACITY	(6x) 600 x 400mm trays
RUNNER SPACING	80mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C

ORDER CODE **MKF664S**



OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

BAKING TRAYS

600 x 400 x 30mm **BTA0064**

GRIDS

600 x 400mm Grid **OGS0064**

STANDS

Stand for MKF1064S **MKF-MKTS1064-L**
Stand for MKF664S **MKF-MKTS664-L**

CLEANING

MANUAL SPRAY KIT **EKF-EKKD**



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam controlled by a manual control panel situated on the right hand side of the door
- Fitted with a condensate collection bowl, with drain on door
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without trays and grids
- IPX4 protection rating against water
- Supplied without stand
- Fitted with bidirectional fan motors for even heat distribution

** It is recommend that all combi steamers be installed with water treatment system



10 TRAY BAKERY

SPECIFICATIONS

MODEL	EKA MKF 1064 GS
BTU RATING	61 000
ELECTRICITY	0.7kW, 220V, Single Phase
DIMENSIONS	850 x 1041 x 1231mm high
WEIGHT	158kg
CAPACITY	(10x) 600 x 400mm pans
RUNNER SPACING	80mm
NUMBER OF FANS	(3x) bidirectional
TEMP RANGE	100 to 270 °C

ORDER CODE

MKF1064GS



6 TRAY BAKERY

SPECIFICATIONS

MODEL	EKA MKF 664 GS
BTU RATING	46 000
ELECTRICITY	0.5kW, 220V, Single Phase
DIMENSIONS	850 x 1041 x 850mm high
WEIGHT	123kg
CAPACITY	(6x) 600 x 400mm trays
RUNNER SPACING	80mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C

ORDER CODE

MKF664GS



OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

BAKING TRAYS

600 x 400 x 30mm

BTA0064

GRIDS

600 x 400mm Grid

OGS0064

STANDS

Stand for MKF1064S
Stand for MKF664S

MKF-MKTS1064-L
MKF-MKTS664-L

CLEANING

MANUAL SPRAY KIT

EKF-EKGD



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured AISI 304 stainless steel
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Direct steam levels manually controlled (0 to 100%)
- IPX4 protection rating against water
- Timer for cooking from 10 to 120 minutes / infinity
- 100 Programmable recipes
- Fitted with a bidirectional fan motor for even heat distribution
- Supplied without stand
- Supplied without trays and grids

*** It is recommend that all combi steamers be installed with water treatment system*

FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured AISI 304 stainless steel
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- 5 Levels of direct steam levels manually controlled
- IPX4 protection rating against water
- Timer for cooking from 10 to 120 minutes / infinity
- Fitted with a bidirectional fan motor for even heat distribution
- Supplied without stand
- Supplied without trays and grids

*** It is recommend that all combi steamers be installed with water treatment system*



TOUCH CONTROL

SPECIFICATIONS

MODEL	EKA 523 NTUD
ELECTRICITY	3.2kW, 230V, Single Phase
DIMENSIONS	550 x 755 x 662mm high
CHAMBER DIMENSIONS	350 x 390 x 450mm high
WEIGHT	42kg
CAPACITY	(5x) 2/3 GN
RUNNER SPACING	80mm
TEMP RANGE	30 to 270°C
NO. OF PROGRAMS	100
PROG. COOKING STEPS	5
PRE-HEAT TEMPERATURE	180°C

ORDER CODE

EKF523NTUD



MANUAL CONTROL

SPECIFICATIONS

MODEL	EKA 523NUD
ELECTRICITY	3.2kW, 230V, Single Phase
DIMENSIONS	550 x 755 x 665mm high
WEIGHT	41kg
CAPACITY	(5x) 2/3 GN
CHAMBER DIMENSIONS	350 x 390 x 450mm high
RUNNER SPACING	80mm
TEMP RANGE	100 to 270°C

ORDER CODE

EKF523NUD



OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

INSERTS

- 2/3 GN PAN - 20mm
- 2/3 GN PAN - 65mm
- 2/3 GN PAN - 40mm (Perforated)
- 1/3 GN PAN - 40mm
- 1/3 GN PAN - 65mm

GN2T8020
GN2T8065
GN2T8040.P
GNT8040
GNT8065

STANDS

Stand for EKF523N Ovens

SOE0423

CLEANING

MANUAL SPRAY KIT

EKF-EKKD



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- 2 halogen lights inside the cooking chamber
- The side supports and drip tray can easily be removed for cleaning
- 10 Levels of direct steam controlled by a digital control panel situated below the door
- Fitted with 2 bidirectional fan motors for even heat distribution
- IPX3 protection rating against water
- Bottom hinged door
- Supplied without trays and grids
- *It is recommend that all combi steamers be installed with water treatment system*

- Stackable
- Supplied without stand

4 PAN DIGITAL CONTROL

SPECIFICATIONS

MODEL	EKA EKF 416 DUD
ELECTRICITY	6.4kW, 380V, 3 Phase + N
DIMENSIONS	790 x 750 x 635mm high
WEIGHT	58kg
CHAMBER DIM CAPACITY	660 x 445 x 380mm high (4x) 1/1 GN pans (4x) 600 x 400mm trays

RUNNER SPACING	73mm
TEMP RANGE	30 to 270°C
NUMBER OF PROGRAMS	99
PROG. COOKING STEPS	4
PRE-HEAT TEMPERATURE	180°C

ORDER CODE

EKF416DUD



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED bar fitted into the door
- Available in bottom or right hand hinged door models
- 5 Levels of direct steam controlled by a electromechanical control panel situated on the left hand side of the door
- The side supports and drip tray can easily be removed for cleaning
- Fitted with 2 bidirectional fan motors for even heat distribution
- IPX3 protection rating against water
- Supplied without trays and grids
- *It is recommend that all combi steamers be installed with water treatment system*

- Stackable
- Supplied without stand

4 PAN MANUAL CONTROL

SPECIFICATIONS

ELECTRICITY	6.4kW, 380V, 3 Phase + N
DIMENSIONS	790 x 785 x 635mm high
WEIGHT	57kg
CHAMBER DIMENSIONS CAPACITY	660 x 430 x 380mm high (4x) 1/1 GN pans (4x) 600 x 400mm trays
RUNNER SPACING	73mm
TEMP RANGE	30 to 270°C

RIGHT HAND HINGED DOOR

MODEL	EKA EKF 416 ALUD
ORDER CODE	EKF416ALUD

BOTTOM HINGED DOOR

MODEL	EKA EKF 416 UD
ORDER CODE	EKF416UD



OPTIONAL EXTRAS (FULL SPECS • PAGE 72 - 73)

INSERTS

1/1 GN PAN - 65mm	GNF8065
1/1 GN PAN - 65mm (perforated)	GNF8065.P

BAKING TRAYS

600 x 400 x 20mm	BTA0013
------------------	----------------

OVEN STAND

ORDER CODE	SOE0416
-------------------	----------------

GRIDS

1/1 GN GRID	OGS0011
600 x 400mm GRID	OGS0064

CLEANING

MANUAL SPRAY KIT	EKF-EKKD
------------------	-----------------