



PROFESSIONAL  
THINKING



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# INTRODUCTION

## Experience and reputation

Over the last 30 years Tecnoeka have built an excellent reputation for oven manufacturing. Especially known for robust build quality, reliability and attractive designs, EKA is one of Europe's leading names in Commercial Convection ovens. Manufactured in Italy, and tested to the highest standards, the performance of these magnificent products continue to go from strength to strength.

EKA offer a wide range of durable ovens that have been specifically designed to meet the needs of restaurants, pubs, snack bars, leisure clubs, delicatessens, butcher, bakers, confectioners and the most demanding catering kitchens.

## Quality and reliability

We know that convection ovens are core to the success of many businesses and therefore reliability is paramount. With years of manufacturing experience and rigorous production testing, we are confident that our customers will be completely satisfied with their choice.

All products are strong, stylish and simple to use and covered by an on site, one year parts and labour warranty.

## Safety and energy efficiency

With hygiene and safety as essential factors in any food environment, every oven has built in cleaning and safety features. The EKA convection ovens have been designed to ensure they are easy to keep spotlessly clean. The manufacturing and design processes ensure that every product complies with European directives covering safety and waste policies.

We also believe that energy efficiency is of significant importance. The powerful convection method optimises heat distribution, substantially reducing cooking times and improving cooking performance. All our ovens provide fast heat up and recovery times, with many featuring water injection and a cook and hold facility.

## Service

Our UK sales office and distribution centre is centrally based in Northamptonshire. From here we are pleased to be to provide our customers with expert product advice, rapid turn around of orders and a prompt delivery service. We also hold a wide range of accessories and spare parts, with a highly responsive technical service. All products are supplied with a one year parts and labour guarantee.

## Perfect solutions

Please take the time to carefully consider the benefits of the EKA ovens. We believe we can provide the perfect solution wherever there is a need for:

- Faster cooking times
- Professional, high quality results
- Space saving mix and match options
- Simple to operate manual or digital controls
- Comprehensive after sales service

For more information or advice please contact our sales office on 01327 810370 or [sales@angelcommercial.co.uk](mailto:sales@angelcommercial.co.uk)

Alternatively you may wish to visit our showroom near Towcester or browse our website at [www.angelcommercial.co.uk](http://www.angelcommercial.co.uk)

Please note: We make every effort to verify the technical details given to us from the manufacturer. We cannot be held responsible for errors or omissions in the contents of this brochure.



# PRODUCT GUIDE

## BAKERY AND PASTRY

We are delighted to present a range of products to meet the needs of the smaller café, snack bars, restaurants and takeaway and the larger bakers, butchers and confectioners.

**KF620** – The compact nature of this oven makes it an ideal choice for bar or counter tops. Whilst particularly suited to cooking from frozen and a wide variety of snack menus, this oven is extensively used by outside catering facilities. A truly versatile oven especially where space is at a premium. Compatible with KF823 Prover.

**KL823** – This prover has been specially designed to support the KF620. A great working combination.

**KF937/KF937UD** – These wide bodied, professional ovens are ideal for sandwich bars, convenience stores and confectioners. The water injection feature offered with the KF937UD provides a perfect solution for where there is a need to freshly bake 55cm baguettes.

**KF933/KF933ALUD** – Specifically designed to meet the needs of small bakers and confectioners, these powerful ovens boast twin fans with reverse action. Guaranteed to produce excellent results for both medium and large daily quantities of food.

**KL898** – This prover has been specially designed for general bakery, pizzeria and confectionery products. Provides a compatible base for the KF937 and KF933U range of ovens.

The stylish designs of all our ovens compliment all cooking environments, whether front of house, deep inside the kitchen or for outside catering facilities. All these ovens can either be placed on a counter top, combined with a prover or mounted on a floor stand with tray storage. Details of our provers, floor stands and additional trays can be found at the back of this brochure.

To help you make the perfect choice, we have detailed all product specifications on the following pages.

## RESTAURANT AND GENERAL CATERING

We are pleased to present an exciting line up of professional convection ovens. All products in our range consistently demonstrate high performance and energy efficiency.

**KF723M** – Our best selling, multi-function, counter top, plug in oven. Equipped with 8 different cooking settings, this oven can be simply used with grill, top or bottom heating elements. A great solution for small restaurants, general caterers, butchers and bakers.

**KF912** – Specially designed for medium size restaurants and snack bars, this superb 3.4kw oven boasts twin fan ovens and indirect humidification. Strong, reliable, easy to use and super value for money.

**KF965/KF965M/KF965ALUD** – Equipped with a twin reverse fan system, these ovens are the most powerful in the 4 tray series. Remarkable cook and hold ovens, delivering consistently excellent results.

**KF981/KF981UD** – Particularly suitable for medium size restaurants, where limited space need not limit the menu. Specially designed to meet gastronomy, bakery and pastry needs, these ovens combine large output with high quality results. With direct humidification the KF981UD is a popular choice in its class and can be ordered as single or 3 phase.

**KF981V/KF981EV** – With 3 different cooking methods, the versatility and high technical performance of these ovens enables the most demanding of chefs to create excellent results for any type of dish – even the most delicate. The KF981EV has electronic controls that allow the cooking methods to be changed during the same cooking phase.

Any of the KF981 series can be ordered either as a single or double oven - see page 18 for details.

**KF1010UD** – The 3 powerful reversing fans draw hot air from around the oven to ensure consistent, uniform heat. Built to perform in the most demanding kitchens, this oven boasts 10 programmable settings and is equipped with a right or left hand opening door handle and on site reversible door.

Accessories and spares are available for all our ovens – see page 22 for details.

# KF620



KF620

## KF620 Electric Convection Oven

Compact and versatile plug-in turbofan oven. Ideal for small to medium sized cafés, coffee shops, restaurants, takeaways and convenience stores. This oven is extensively used by outside catering facilities. A truly versatile oven especially where space is at a premium.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Convection
<b>External Dimensions:</b>	W590mm x D540mm x H595mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W450mm x D380mm x H365mm	<b>Oven interior:</b>	Enamelled steel with interior light
<b>Tray size:</b>	425mm x 345mm	<b>Fan:</b>	Single fan system
<b>Shelf positions:</b>	4	<b>Supplied with:</b>	4 trays, 4 shelf racks and 2 grippers
<b>Tray capacity:</b>	4		Side supports for removable trays
<b>Distance between trays:</b>	75mm	<b>Door:</b>	Drop down with double glass
<b>Power rating:</b>	2.8kw	<b>Timer:</b>	120 mins
<b>Connection:</b>	13 amp plug	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Power supply:</b>	AC 220/230V 50Hz	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Product weight:</b>	31kg		Non slip feet and fixing kit
<b>Shipping weight:</b>	36kg		Power indicators
<b>Other:</b>	Compatible with KF823 Prover		Ideal for bar or counter use

*Ideal for use on a bar or counter. Can be used for bakery, pastry, frozen food and snack menus.*

# KF723 M



KF723 M

## KF723 M Electric Convection Oven

Compact and versatile plug-in turbofan oven. Ideal for small to medium sized cafés, coffee shops, restaurants, takeaways and convenience stores. This oven is extensively used by outside catering facilities. Strong, reliable and really easy to use. A really versatile multi-function counter top oven.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Convection, grill and defrost
<b>External Dimensions:</b>	W690mm x D550mm x H510mm		8 easy use cooking settings
<b>Internal Dimensions:</b>	W450mm x D380mm x H365mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Tray size:</b>	425mm x 345mm	<b>Oven interior:</b>	Enamelled steel with interior light
<b>Shelf positions:</b>	4	<b>Fan:</b>	Single fan system
<b>Tray capacity:</b>	4	<b>Supplied with:</b>	2 trays, 2 shelf racks and 2 grippers
<b>Distance between trays:</b>	74mm		Side supports for removeable trays
<b>Power rating:</b>	2.8kw	<b>Door:</b>	Drop down door with double glass
<b>Top element:</b>	0.9kw / grill 1.9kw	<b>Timer:</b>	120 mins
<b>Bottom element:</b>	1.4kw	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Connection:</b>	13 amp plug	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Power supply:</b>	AC 220/230V 50Hz		Non slip feet and fixing kit
<b>Product weight:</b>	34kg		Power indicators
<b>Shipping weight:</b>	39kg		Ideal for bar or counter use
<b>Other:</b>	Stackable		

*A multi-function oven, equipped with 8 different easy to use cooking settings. Can be used with grill, top or bottom heating elements.*

# KF912



KF912

## KF912 Electric Convection Oven

Specially designed for medium size restaurants and snack bars, this superb 3.4kw oven boasts a twin fan system and indirect humidification. Strong, reliable, easy to use and super value for money.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking, roasting and grilling with indirect humidification
<b>External Dimensions:</b>	W900mm x D680mm x H570mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W670mm x D445mm x H380mm	<b>Oven interior:</b>	Enamelled steel with interior light
<b>Tray size:</b>	600mm x 400mm or 1/1 GN	<b>Fans:</b>	Twin fan system
<b>Shelf positions:</b>	4	<b>Supplied with:</b>	3 shelf racks and lateral side supports
<b>Tray capacity:</b>	4	<b>Door:</b>	Ventilated drop down door Double tempered glass Automatic door switch
<b>Distance between trays:</b>	73mm	<b>Timer:</b>	120 mins
<b>Power rating:</b>	3.4kw	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Connection:</b>	Hardwired, single phase	<b>Safe and sure:</b>	Easy clean and maintenance Non slip feet and fixing kit Power indicators Suitable for counter use
<b>Power supply:</b>	AC 220/230V 50Hz		
<b>Product weight:</b>	53kg		
<b>Shipping weight:</b>	75kg		
<b>Other:</b>	Floor stand available		

*A versatile oven with indirect humidification fitted as standard. This oven bakes, roasts, holds and grills.*

# KF937

# KF937 UD



KF937

## KF937 Electric Convection Oven

This wide bodied, professional oven is ideal for small to medium sized sandwich bars, cafes, takeaways, bakers, convenience stores and confectioners. This 3.7kw oven is ideal for front of house, counter top and is supplied with 2 baking trays and 2 shelf racks.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Convection - Baking
<b>External Dimensions:</b>	W790mm x D665mm x H505mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W670mm x D430mm x H250mm	<b>Oven interior:</b>	Enamelled steel with interior light
<b>Tray size:</b>	600mm x 400mm	<b>Fan:</b>	Single reversing fan system
<b>Shelf positions:</b>	3	<b>Supplied with:</b>	2 trays and 2 shelf racks Side supports for removeable trays
<b>Tray capacity:</b>	3	<b>Door:</b>	Ventilated drop down door Double tempered glass Automatic door switch
<b>Distance between trays:</b>	73mm	<b>Timer:</b>	120 mins
<b>Power rating:</b>	3.7kw	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Connection:</b>	Hardwired, Single phase	<b>Safe and sure:</b>	Easy clean and maintenance Non slip feet and fixing kit Power indicators Ideal for counter use
<b>Power supply:</b>	AC 220/230V 50Hz		
<b>Product weight:</b>	45kg		
<b>Shipping weight:</b>	59kg		
<b>Other:</b>	Compatible with L898 Prover		

*Ideal for confectioners and for use in small bakeries for freshly baked 55cm baguettes.*



## KF937 UD Electric Convection Oven

Designed for bakers and confectioners, this wide bodied oven is ideal for use in sandwich bars, takeaways, cafés, convenience stores and small confectioners. The water injection feature offered with this model provides a perfect solution for where there is a need to consistently bake 55cm baguettes.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking with direct humidification
<b>External Dimensions:</b>	W790mm x D665mm x H505mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W670mm x D430mm x H250mm	<b>Oven interior:</b>	Enamelled steel with interior light
<b>Tray size:</b>	600mm x 400mm	<b>Fan:</b>	Single reversing fan system
<b>Shelf positions:</b>	3	<b>Supplied with:</b>	2 trays and 2 shelf racks
<b>Tray capacity:</b>	3		Side supports for removeable trays
<b>Distance between trays:</b>	73mm	<b>Door:</b>	Ventilated drop down door
<b>Power rating:</b>	3.7kw		Double tempered glass
<b>Connection:</b>	Hardwired, Single phase		Automatic door switch
<b>Power supply:</b>	AC 220/230V 50Hz	<b>Timer:</b>	120 mins
<b>Product weight:</b>	45kg	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Shipping weight:</b>	59kg	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Other:</b>	Compatible with L898 Prover		Non slip feet and fixing kit
			Power indicators
			Ideal for counter use

*Ideal for confectioners and for use in small bakeries for freshly baked 55cm baguettes.*

# KF933 U

# KF933 U/AL



KF933 U

## KF933 U Electric Convection Oven

Designed for use by bakers and confectioners, this powerful oven boasts twin reverse fan action to continually provide baking excellence especially when producing large quantities of food. Indirect humidification fitted as standard.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking and confectionery with indirect humidification
<b>External Dimensions:</b>	W790mm x D665mm x H635mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W670mm x D430mm x H360mm	<b>Oven interior:</b>	Enamelled steel with interior oven light
<b>Tray size:</b>	600mm x 400mm	<b>Fan:</b>	Twin reversing fan system
<b>Shelf positions:</b>	4	<b>Supplied with:</b>	2 trays and 2 shelf racks
<b>Tray capacity:</b>	4		Side supports for removeable trays
<b>Distance between trays:</b>	75mm	<b>Door:</b>	Double ventilated drop down door
<b>Power rating:</b>	6.4kw		Double tempered glass
<b>Connection:</b>	Hardwired, Single phase		Automatic door switch
<b>Power supply:</b>	AC 220/230V 50Hz	<b>Timer:</b>	120 mins
<b>Product weight:</b>	61kg	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Shipping weight:</b>	77kg	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Other:</b>	Compatible with L898 Prover		Non slip feet and fixing kit
			Power indicators
			Ideal for counter use

*Powerful twin reverse fan system provides excellent cooking results and energy efficiency every time.*



## KF933 U/AL Electric Convection Oven

Specifically designed to meet the needs of small bakers and confectioners, these powerful ovens boast twin fans with reverse action and double air ventilation. Guaranteed to produce excellent results for both medium and large daily quantities of food.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking and confectionery with indirect humidification
<b>External Dimensions:</b>	W790mm x D665mm x H635mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W670mm x D430mm x H360mm	<b>Oven interior:</b>	Stainless steel AISI 304
<b>Tray size:</b>	600mm x 400mm		Interior light
<b>Shelf positions:</b>	4	<b>Fan:</b>	Twin reversing fan system
<b>Tray capacity:</b>	4	<b>Supplied with:</b>	2 trays and 2 shelf racks
<b>Distance between trays:</b>	75mm		Side supports for removeable trays
<b>Power rating:</b>	6.4kw	<b>Door:</b>	Double ventilated drop down door
<b>Connection:</b>	Hardwired, Single phase		Double tempered glass
<b>Power supply:</b>	AC 220/230V 50Hz	<b>Timer:</b>	120 mins
<b>Product weight:</b>	61kg	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Shipping weight:</b>	77kg	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Other:</b>	Compatible with KL898 Prover		Non slip feet
			Power indicators

*Powerful twin reverse fan system provides excellent cooking results and energy efficiency every time.*

# KF965

# KF965 M KF965 AL/UD



KF965 AL/UD

## KF965 Electric Convection Oven

Specifically designed to meet the needs of small bakers and confectioners, these powerful ovens boast twin fans with reverse action. Guaranteed to produce excellent results for both medium and large daily quantities of food.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking, roasting and grilling with indirect humidification
<b>External Dimensions:</b>	W900mm x D680mm x H570mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W670mm x D430mm x H360mm	<b>Oven interior:</b>	Enamelled steel with interior oven light
<b>Tray size:</b>	600mm x 400mm or 1/1 GN	<b>Fan:</b>	Twin reversing fan system
<b>Shelf positions:</b>	4	<b>Supplied with:</b>	3 shelf racks Side supports for removeable trays
<b>Tray capacity:</b>	4	<b>Door:</b>	Ventilated drop down door Double tempered glass Automatic door switch
<b>Distance between trays:</b>	75mm (600 x 400) 73mm (1/1 GN)	<b>Timer:</b>	120 mins
<b>Power rating:</b>	6.4kw	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Connection:</b>	Hardwired, Single phase	<b>Safe and sure:</b>	Easy clean and maintenance Non slip feet Power indicators
<b>Power supply:</b>	AC 220/230V 50Hz		
<b>Product weight:</b>	58kg		
<b>Shipping weight:</b>	79kg		
<b>Other:</b>	Floor stand available		

*Equipped with a twin reversing fan system, optimising air circulation and reducing cooking time.*

# Professional convection ovens consistently demonstrating high performance and efficiency



## KF965 M Electric Convection Oven

With a separate grill facility and boasting a twin reverse fan system, this is the most powerful oven in the EKA 4 tray series. A remarkable cook and hold oven delivering consistently excellent results. Strong, reliable and easy to use.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking, roasting, grilling and defrost with indirect humidification & 8 easy use settings
<b>External Dimensions:</b>	W900mm x D680mm x H570mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W670mm x D430mm x H360mm	<b>Oven interior:</b>	Enamelled steel with interior oven light
<b>Tray size:</b>	600mm x 400mm or 1/1 GN	<b>Fan:</b>	Twin reversing fan system
<b>Shelf positions:</b>	4	<b>Supplied with:</b>	3 shelf racks
<b>Tray capacity:</b>	4		Side supports for removeable trays
<b>Distance between trays:</b>	76mm (600 x 400) 73mm (1/1 GN)	<b>Door:</b>	Ventilated drop down door
<b>Power rating:</b>	6.4kw		Double tempered glass
<b>Top Element:</b>	1.2kw/grill 2.5kw	<b>Timer:</b>	120 mins
<b>Bottom Element:</b>	2.0kw	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Connection:</b>	Hardwired, Single phase	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Power supply:</b>	AC 220/230V 50Hz		Non slip feet
<b>Product weight:</b>	80kg		Power indicators
<b>Shipping weight:</b>	80kg		
<b>Other:</b>	Floor stand available		

*Equipped with 8 different cooking settings. Can be used with grill, top or bottom heating elements.*

## KF965 AL/UD Electric Convection Oven

Complete with direct humidification and a twin reverse fan system, this is the most powerful oven in the EKA 4 tray series. Equipped with a lateral opening door, this is a remarkable cook and hold oven delivering consistently excellent results.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking, roasting, grilling and defrost with direct humidification to achieve 80% humidity
<b>External Dimensions:</b>	W900mm x D680mm x H570mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W670mm x D430mm x H360mm	<b>Oven interior:</b>	Stainless steel AISI 304
<b>Tray size:</b>	600mm x 400mm or 1/1 GN		Interior light
<b>Shelf positions:</b>	4	<b>Fan:</b>	Twin reversing fan system
<b>Tray capacity:</b>	4	<b>Supplied with:</b>	3 shelf racks and lateral side supports
<b>Distance between trays:</b>	76mm (600 x 400) 73mm (1/1 GN)	<b>Door:</b>	Ventilated lateral opening door
<b>Power rating:</b>	6.4kw		Double tempered glass
<b>Top Element:</b>	1.2kw/grill 2.5kw		Automatic door switch
<b>Bottom Element:</b>	2.0kw		Right/left opening door handle
<b>Connection:</b>	Hardwired, Single phase	<b>Timer:</b>	120 mins
<b>Power supply:</b>	AC 220/230V 50Hz	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Product weight:</b>	56kg	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Shipping weight:</b>	77kg		Non slip feet
<b>Other:</b>	Floor stand available		Power indicator

*All the features of the KF965M plus a lateral opening door with left or right push door handle.*

# KF981

# KF981 UD



KF981UD

## KF981 Electric Convection Oven

Specially designed to meet gastronomy, bakery and pastry cooking needs. Built to perform in medium size restaurants which require a contained oven but need to combine large output with high quality food. Strong, reliable and really easy to use.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking and roasting with indirect humidification
<b>External Dimensions:</b>	W910mm x D750mm x H775mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W685mm x D445mm x H515mm	<b>Oven interior:</b>	Stainless steel AISI 304 Interior light
<b>Tray size:</b>	600mm x 400mm or 1/1 GN	<b>Fan:</b>	Twin reversing fan system
<b>Shelf positions:</b>	6	<b>Supplied with:</b>	4 shelf racks Side supports for removeable trays
<b>Tray capacity:</b>	6	<b>Door:</b>	Ventilated lateral opening door, Double tempered glass, automatic door switch, right/left opening door handle
<b>Distance between trays:</b>	82mm (600 x 400) or 83mm (1/1 GN)	<b>Timer:</b>	120 mins
<b>Power rating:</b>	8.4kw	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Connection:</b>	Hardwired, Single phase or 3 phase	<b>Safe and sure:</b>	Easy clean and maintenance Non slip feet Power indicators
<b>Power supply:</b>	220/230V 50Hz or 380/400V 2N 50Hz		
<b>Product weight:</b>	86kg		
<b>Shipping weight:</b>	113kg		
<b>Other:</b>	Floor stand available Available as KF981 Double Oven		

*The largest turbo fan oven in our range, includes marketing leading features that makes it one of the most popular in it's class of 6 tray ovens.*



## KF981 UD Electric Convection Oven

Specially designed to meet gastronomy, bakery and pastry cooking needs. Particularly suitable for medium size restaurants which require a contained oven but need to combine large output with high quality food. The direct humidification guarantees consistently perfect cooking results.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking and roasting with direct humidification to achieve 80% humidity
<b>External Dimensions:</b>	W910mm x D750mm x H775mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W685mm x D445mm x H515mm	<b>Oven interior:</b>	Stainless steel AISI 304
<b>Tray size:</b>	600mm x 400mm or 1/1 GN		Interior light
<b>Shelf positions:</b>	6	<b>Fan:</b>	Twin reversing fan system
<b>Tray capacity:</b>	6	<b>Supplied with:</b>	4 shelf racks
<b>Distance between trays:</b>	82mm (600 x 400) or 83mm (1/1 GN)		Side supports for removeable pans
<b>Power rating:</b>	8.4kw	<b>Door:</b>	Ventilated lateral opening door, Double tempered glass, automatic door switch, right/left opening door handle
<b>Connection:</b>	Hardwired, Single phase or 3 phase	<b>Timer:</b>	120 mins
<b>Power supply:</b>	220/230V 50Hz or 380/400V 2N 50Hz	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Product weight:</b>	87kg	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Shipping weight:</b>	113kg		Non slip feet
<b>Other:</b>	Floor stand available		Power indicators
	Available as KF981 UD Double Oven		
	- see page 18 for details		

*The largest turbo fan oven in our range, includes marketing leading features that makes it one of the most popular in it's class. Super value and quality.*

# KF981 V | KF981 EV



KF981V

## KF981 V Electric Convection/Steam Combination Oven

With 3 different cooking methods: convection, steam or convection and steam combined. The versatility of this oven allows the most demanding of chefs to create optimal results for every kind of dish - even the most delicate. Built to perform in full service and quick service restaurants, butchers, bakers and general caterers.

<b>Description:</b>	Electric Convection/Steam Electric Oven	<b>Operation:</b>	Combined convection and steam to achieve 100% humidity
<b>External Dimensions:</b>	W910mm x D750mm x H775mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W685mm x D445mm x H515mm	<b>Oven interior:</b>	Stainless steel AISI 304
<b>Tray size:</b>	600mm x 400mm or 1/1 GN		Interior light
<b>Shelf positions:</b>	6	<b>Fan:</b>	Twin reversing fan system
<b>Tray capacity:</b>	6	<b>Supplied with:</b>	4 shelf racks
<b>Distance between trays:</b>	82mm (600 x 400) or 83mm (1/1 GN)		Side supports for removeable pans,
<b>Power rating:</b>	11.4kw	<b>Door:</b>	Ventilated lateral opening door,
<b>Boiler element:</b>	3.0kw		Double tempered glass, automatic door switch, right/left opening door handles
<b>Connection:</b>	Hardwired, 3 phase	<b>Timer:</b>	120 mins
<b>Power supply:</b>	AC 380/400V 2N 50Hz	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Product weight:</b>	87kg	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Shipping weight:</b>	113kg		Non slip feet
<b>Other:</b>	Floor stand available		Power indicators
	Available as KF981V Double Oven or combined with another oven format from the KF981 oven series		

*Specially designed for the more demanding kitchens, consistently saving cooking times and energy.*



## KF981 EV Electric Convection/Steam Combination Oven

With 3 different cooking methods: convection, steam or convection and steam combined. The versatility of this oven allows the most demanding of chefs to create optimal results for every kind of dish - even the most delicate. This model has a digital control, PC connector and 99 programmable settings.

<b>Description:</b>	Electric Convection/Steam Electric Oven	<b>Operation:</b>	Combined convection and steam to achieve 100% humidity. Digital control panel with core probe and PC connector
<b>External Dimensions:</b>	W910mm x D750mm x H775mm		99 programmable settings
<b>Internal Dimensions:</b>	W685mm x D445mm x H515mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Tray size:</b>	600mm x 400mm or 1/1 GN	<b>Oven interior:</b>	Stainless steel AISI 304
<b>Shelf positions:</b>	6		Interior light
<b>Tray capacity:</b>	6	<b>Fan:</b>	Twin reversing fan system
<b>Distance between trays:</b>	82mm (600 x 400) or 83mm (1/1 GN)	<b>Supplied with:</b>	4 shelf racks with lateral side supports
<b>Power rating:</b>	9.4kw	<b>Door:</b>	Ventilated lateral opening door, Double tempered glass, automatic door switch, right/left opening door handle
<b>Boiler rating:</b>	3.0kw		120 mins
<b>Connection:</b>	Hardwired - 3 phase	<b>Timer:</b>	Temp 50°C to 300°C
<b>Power supply:</b>	AC 380/400V 2N 50Hz	<b>Temperature:</b>	Easy clean and maintenance
<b>Product weight:</b>	87kg	<b>Safe and sure:</b>	Non slip feet
<b>Shipping weight:</b>	113kg		Power indicators
<b>Other:</b>	Floor stand available Available as KF981EV Double Oven or combined with another oven format from the KF981 oven series		

*The electronic controls enable the cooking methods to be changed during the same cooking phase.*

# KF981 UD

## Double



KF981 UD Double

## KF981 UD Double Electric Convection Oven

Specially designed to meet gastronomy, bakery and pastry cooking needs. Equipped with 2 large stainless steel ovens and 4 powerful reversing fans, this oven maximises flexibility, cooking performance and energy saving. The direct humidification guarantees consistently perfect results.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking and roasting with direct humidification to achieve 80% humidity
<b>External Dimensions:</b>	W910mm x D750mm x H1550mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W685mm x D445mm x H515mm	<b>Oven interior:</b>	Stainless steel AISI 304
<b>Tray size:</b>	600mm x 400mm or 1/1 GN		Interior light
<b>Shelf positions:</b>	12	<b>Fan:</b>	2 x twin reversing fan system
<b>Tray capacity:</b>	12	<b>Supplied with:</b>	8 shelf racks with lateral side supports
<b>Distance between trays:</b>	82mm (600 x 400) or 83mm (1/1 GN)	<b>Door:</b>	Ventilated lateral opening door, Double tempered glass, automatic door switch, right/left opening door handle
<b>Power rating:</b>	16.8kw		120 mins
<b>Connection:</b>	Hardwired - 3 phase	<b>Timer:</b>	
<b>Power supply:</b>	AC 380/400V 2N 50Hz	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Product weight:</b>	172kg	<b>Safe and sure:</b>	Easy clean and maintenance
<b>Shipping weight:</b>	198kg		Non slip feet
<b>Other double models:</b>	KF981EV/UD - to order		Power indicators
	KF981V/UD - to order		

*Built to perform in full service and quick service restaurants, butchers, bakers and general catering environments. Available to order in a variety of oven combinations.*

# KF1010UD



KF1010UD

## KF1010UD Electric Convection Oven

Specially designed to meet gastronomy, bakery and pastry cooking needs of full service restaurants, bakers and general caterers. The 3 powerful reversing fans draw hot air around the ovenchamber to ensure consistent, uniform heat. In addition, the direct humidification guarantees perfect cooking results.

<b>Description:</b>	Electric Convection Oven	<b>Operation:</b>	Baking and roasting with direct humidification to achieve 80% humidity
<b>External Dimensions:</b>	W965mm x D850mm x H1270mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W670mm x D520mm x H920mm	<b>Oven interior:</b>	Stainless steel AISI 304
<b>Tray size:</b>	600mm x 400mm or 1/1 GN		Interior light
<b>Shelf positions:</b>	12	<b>Fan:</b>	Triple reversing fan system
<b>Tray capacity:</b>	10 (600 x 400) or 12 (1/1 GN)	<b>Supplied with:</b>	Lateral side supports
<b>Distance between trays:</b>	85mm (600 x 400) or 70mm (1/1 GN)	<b>Door:</b>	Reversible lateral door, Double tempered glass, Automatic door switch, Right/left opening door handle
<b>Power rating:</b>	16kw		120 mins digital timer with buzzer
<b>Connection:</b>	Hardwired - 3 phase	<b>Timer:</b>	
<b>Power supply:</b>	AC 380/400V 2N 50Hz	<b>Temperature:</b>	Temp 50°C to 300°C
<b>Product weight:</b>	152kg	<b>Command panel:</b>	Digital and manual controls
<b>Shipping weight:</b>	175kg	<b>Safe and sure:</b>	Non slip feet Power indicators
<b>Other:</b>	Floor stand available Available as KF1010G E/UD Gas Half speed setting for delicate dishes and pastries		

*Designed, equipped and built to perform in the most demanding of cooking environments, this oven provides high volume output with high quality cooking results. Boasts half speed setting for delicate dishes and pastries.*

# KL823



KL823

## KL823 Electric Prover

Strong and compact, designed to support KF620 and KF630 range of ovens. This unit is highly versatile used as either as a proofer, holding cabinet or counter base.

<b>Description:</b>	Electric Prover	<b>Operation:</b>	Rising
<b>External Dimensions:</b>	W500mm x D500mm x H850mm	<b>Exterior:</b>	Stainless steel
<b>Internal Dimensions:</b>	W455mm x D425mm x H625mm	<b>Oven interior:</b>	Stainless steel AISI 430
<b>Tray size:</b>	425mm x 345mm	<b>Door:</b>	Single glass door
<b>Shelf positions:</b>	8	<b>Timer:</b>	120 mins
<b>Connection:</b>	13 amp plug	<b>Power rating:</b>	0.8kw
<b>Tray capacity:</b>	8	<b>Temperature:</b>	Temp 30°C to 50°C
<b>Distance between trays:</b>	75mm (600 x 400) or 83mm (1/1 GN)	<b>Safe and sure:</b>	Easy to install
<b>Power supply:</b>	AC 220/230V 50Hz		Simple to operate
<b>Product weight:</b>	26kg		Easy to clean
<b>Shipping weight:</b>	29kg		Sturdy and compact
<b>Compatible with:</b>	KF620 - see page 5 for product details KF622 & KF630 - not shown in this brochure		

*Specially designed for general bakery and confectionery products.*



KL898



KL864

## KL898 Electric Prover

Strong and compact, designed to support KF937 and KF933 range of ovens. This unit is highly versatile used as either as a proofer, holding cabinet or counter base. Super cabinet for fresh and frozen dough products.

<b>Description:</b>	Electric Prover	<b>Operation:</b>	Rising and holding
<b>External Dimensions:</b>	W910mm x D630mm x H850mm	<b>Exterior:</b>	Stainless steel - solid build
<b>Internal Dimensions:</b>	W720mm x D570mm x H570mm	<b>Oven interior:</b>	Stainless steel AISI 430
<b>Cabinet body:</b>	W815mm x D630mm x H850mm (KL864)	<b>Door:</b>	Twin glass door
<b>Tray size:</b>	600mm x 400mm	<b>Temperature:</b>	Temp 30°C to 50°C
<b>Shelf positions:</b>	8	<b>Safe and sure:</b>	Easy to install
<b>Tray capacity:</b>	8		Simple to operate
<b>Connection:</b>	13 amp plug		Easy to clean
<b>Distance between trays:</b>	63mm	<b>Other:</b>	Sturdy and compact
<b>Power rating:</b>	1.6kw		KL864 excludes extra wide worktop
<b>Power supply:</b>	AC 220/230V 50Hz		
<b>Product weight:</b>	49kg		
<b>Shipping weight:</b>	66kg		
<b>Compatible with:</b>	KF937 series - see pages 8-9 for product details		
	KF933 series - see pages 10-11 for product details		

*Specially designed for general bakery and confectionery products, where proving or holding processes are required. Available without extra wide worktop.*

## SPARES AND ACCESSORIES

### Trays

Product Code	Models	Description	Dimensions
TS60038801	KF620/723/KL823	Baking tray	425mm x 345mm
TS64588801	KF912/937/933/965/981/1010/KL898	Baking tray	600mm x 400mm
TS60649002	KF912/937/933/965/981/1010/KL898	Baking tray	1/1 GN

### Racks

Product Code	Models	Description	Dimensions
RS60597915	KF620/723/KL823	Shelf rack	425mm x 345mm
RS60917915	KF912/937/933/965/981/1010/KL898	Shelf rack	600mm x 400mm
RS61007915	KF912/937/933/965/981/1010K/L898	Shelf rack	1/1 GN

### Stainless Steel Floor Stands

Product Code	Models	Description	Dimensions
KTF96	KF620/723/912/937/933/965	Table with feet	W900xD600xH645
KTF97	KF620/723/912/937/933/965	Table with feet	W900xD600xH850
KTR96	KF620/723/912/937/933/965	Table with wheels	W900xD600xH645
KTR97	KF620/723/912/937/933/965	Table with wheels	W900xD600xH850
KTFS96	KF620/723/912/937/933/965	5 tray support table with feet	W900xD600xH645
KTFS97	KF620/723/912/937/933/965	6 tray support table with feet	W900xD600xH850
KTFS98	KF981	6 tray support table with feet	W900xD700xH850
KTFS1010	KF1010	4 tray support table with feet	W970xD830xH540
KT Double	KF981 Double Series	3 tray support table with feet	W825xD585xH400
KTR96	KF620/723/912/937/933/965	5 tray support table with wheels	W900xD600xH645
KTR97	KF620/723/912/937/933/965	5 tray support table with wheels	W900xD600xH850

### Door Gaskets

Product Code	Models	Description	Pack Quantity
KDS620723	KF620/723	Door gasket	1
KDS900965	KF912/933/965	Door gasket	1
KDS937000	KF937	Door gasket	1
KDS981000	KF981	Door gasket	1
KDS101000	KF1010	Door gasket	1

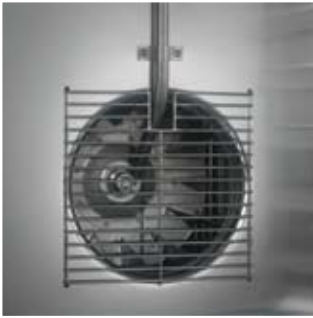
### Miscellaneous

Product Code	Models	Description	Pack Quantity
KAF	KF1010	Water softener	1
KCK	All	Cleaning kit	1
KP7	KF620/723	Grippers	2
KSC	KF981 EV	Core probe	1

We supply the following spare parts: Door hinges, motors, thermostats and lateral support kits. For prices and availability please contact our sales department on 01327 810370 or email to [sales@angelcommercial.co.uk](mailto:sales@angelcommercial.co.uk)

A delivery charge will be made for spares and accessories which are not delivered with a main product order.

# TECHNICAL FEATURES



## Direct humidification

This facility automatically injects water directly into cooking chamber via the fan system. Guarantees consistently successful results for those dishes and products requiring 80% humidity. Look for models with the 'UD' code.

## Indirect humidification

Water is manually injected into the cooking chamber as required by the dishes and products being prepared. A standard feature of the KF912, KF965, KF965M and KF981 electric convection ovens. Easy to use.

## Multi-function selector

Simply allows the operator to select from 8 different cooking functions to create perfect results every time. A standard feature that enables all our ovens to be easily and accurately operated.

## Combination cooking

With the combination of consistent heat and uniform steam distribution throughout the cooking chamber any type of meal can be produced - especially the most delicate of dishes. See details of KF981V and KF981EV on pages 16 and 17 of this brochure.



## Hygiene

Rounded edges within the cooking chamber and easy to remove side lateral side supports makes these ovens an ideal choice for any establishment where cleanliness is essential feature of day to day working.

## Ventilated lateral door

Our ventilation system ensures consistent humidity and even cooking temperatures are maintained through out the cooking process. All lateral doors are fitted with a right/left door handle, automatic cut off switch and double tempered glass.

## Core probe

When combined with the 99 digitally programmable settings of the KF981EV and KF981EV Double convection oven the core probe ensures that food is produced to precise and exact cooking standards.

## Digital command panel

Easy to programme controls allow the cooking methods to be preset and changed within the same cooking phase. Allowing busy chefs to continue to produce optimal results time after time.



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