

PRODUCT SHEET EKF 411 D AL UD

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EKF 411 D AL UD - DIGITAL ELECTRIC COMBI OVEN

4 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

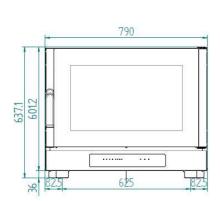
COOKING

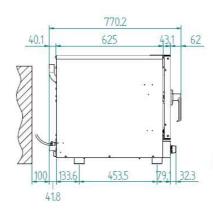


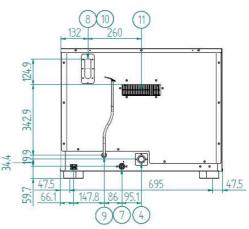
Suitable for all small food outlets wanting to turn out products cooked to perfection every time.

Whether cooking ready meals or preparing ratatouille, vegetable sides and quick deli recipes, the direct steam option caters to your every cooking need.

With its 99 programs, the digital control panel makes 4-stage cooking straightforward and intuitive. The practical side opening, makes cleaning the cooking chamber quick and simple, while also making it easier to remove pans.







LEGEND						
1	USB PORT	11	DON'T CLOG UP VENTILATION OPENINGS			
2	SERIAL PORT	12	WATER INLET MAX. 200 kPa			
3	PLUG FOR CORE PROBE	13	SOFTENED WATER INLET MAX 200 kPa			
4	WATER OUTLET TUBE	14	BOILER CLEANING INLET			
5	WASHING WATER INLET	15	DON'T OPEN CAP WHILE WORKING			
6	SOFTENED WATER INLET	16	GAS INLET THREADED JOINT 3/4"			
7	WATER INLET	17	POWER SUPPLY TO TOP OVEN			
8	STEAM OUTLET	18	PRE-CARVED HOLE FOR BOTTOM OVEN POWER SUPPLY			
9	ELECTRIC CABLE FIXER	19	STEAM SUCTION PIPE			
10	CAUTION! HOT SURFACE					













PROFESSIONAL THINKING

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DIMENSIONA	L FEATURES		FUNCTIONAL FEATURES			
DIMENSIONS	W D H			POWER		
OVEN DIMENSIONS (mm)	790	785	635	CAPACITY	N° 4 TRAYS/GRIDS 1/1 GN	
CARDBOARD BOX DIMENSIONS WITH PALLET (WxDxH mm)	805	830	800	TYPE OF COOKING	VENTILATED	
OVEN DIMENSIONS (inches)	31,10	30,90	25	STEAM (see legend)	DIRECT STEAM CONTROLLED BY DIGITAL PANEL (10 LEVELS)	
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	31,69	32,67	31,49	COOKING CHAMBER	AISI 304 STAINLESS STEEL	
OVEN WEIGHT (kg)	56,2			WATER OUTLET	Ø 30mm TUBE	
PACKED OVEN WEIGHT (kg)	66,4			STEAM OUTLET	DIRECT	
OVEN WEIGHT (lbs)	123,45			TEMPERATURE	50 ÷ 270°C	
PACKED OVEN WEIGHT (lbs)	146,38			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER	
DISTANCE BETWEEN RACK RAILS (mm)	73			CONTROL PANEL	DIGITAL – LOWER SIDE	
FAN DIMENSION (mm)	Ø 200 - NR. 38 BLADES			N° OF PROGRAMS	99	
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	625 (FRONT) – 695 (BACK)			PROGRAMMABLE COOKING STEPS	4	
				PRE-HEATING TEMPERATURE	180°C	
ELECTRICAL	FEATURES		PRE-HEATING FUNCTION	AVAILABLE ONLY IN "PROGRAM MODE"		
POWER SUPPLY (kW) 6.4				DOOR	RIGHT SIDE OPENING VENTILATED	
FREQUENCY (Hz)	50/60			- DOOK	INSPECTIONABLE GLASS	
VOLTAGE (Volt) AC 380/400 2N			MODULARITY	AVAILABLE GLASS		
N° OF MOTORS 2 BIDIRECTIONAL				FEET	NOT ADJUSTABLE	
RPM	2 01	2800		EQUIPMENT		
TAT IVI				LATERAL SUPPORTS	1 RIGHT + 1 LEFT	
N° OF RESISTORS	CIRC.	2 pcs	3 kW			
N OF RESISTORS	TOP+GRILL	/	/	CABLE	TWO-PHASE [4G 2,5] - L=1350 mm	
	SOLE / /		PLUG FOR CORE PROBE			
BOILER	/ UNIPOLAR WITH MANUAL RESET			MANUAL WASHING SET UP		
LIMIT CONTROL	UNIPOLAR V	WITH MANUA	L RESET	OPTIONAL		
PROTECTION AGAINST WATER	OTECTION AGAINST WATER IPX3			CHROMED GRID 1/1 GN	COD. KG9G	
LIGHTING	NR.1 HALOGEN LIGHT BULB (IN THE COOKING CHAMBER)			AISI 304 VERTICAL CHICKEN COOKING PAN	COD.KGP	
PLU	JS		AISI 304 TRAY 1/1 GN (530x325x40 mm)	COD. KT9G		
STAINLESS STEEL COOKING CHAMBER			TABLE	COD. EKT 411 – COD. EKTR 411- COD. EKTS 411 – COD. EKTRS 411 – COD. EKT 411 D		
DOOR WITH INSPECTIONABLE GLASS			CONDENSATION HOOD	COD. EKKC4		
QUICK FASTENING OF LATERAL SUPPORTS			SPRAY KIT WITH SUPPORT	COD. EKKD		
EMBEDDED GASKET			CORE PROBE	COD. EKSC		
STACKABLE			CORE PROBE WITH SUPPORT	COD. EKSCS		
FORCED COOLING SYSTEM OF INNER PARTS	-		AIR REDUCER	COD. EKRPA		
IPX 3			WATER TANK LT. 7	COD. EKSA		
MANUAL WASHING SET UP			PUMP KIT WITH HOSE AND FILTER	COD. KKPU		
NEW DESIGN OF COOKING CHAMBER						
CB CERTIFICATION						

LEGEND







A pipe sprays the water directly on moving fans. It's ideal for roast meat, fish and steamed vegetables.











