



**PROFESSIONAL
THINKING**

PRODUCT SHEET EKF 411 UD

TECNOEKA SRL - VIA MARCO POLO, 11 - 35010 BORGORICCO - PADOVA - ITALY - TEL. +39 049 5791479 +39 049 9300344 - FAX +39 049 5794387 - E-MAIL: INFO@TECNOEKA.COM - WWW.TECNOEKA.COM - WWW.TECNOEKA.RU

EKF 411 UD - ELECTRIC COMBI OVEN 4 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

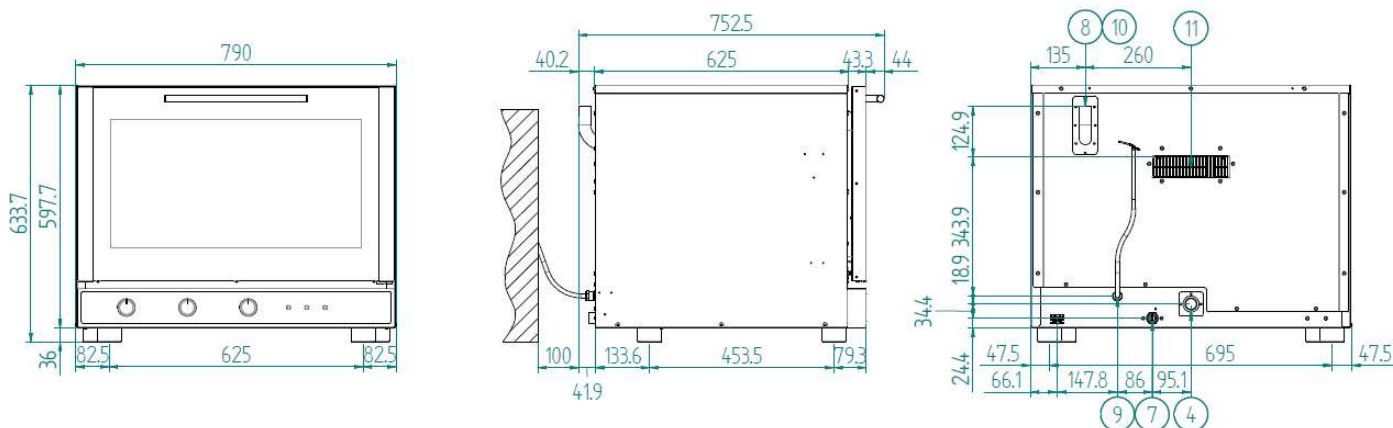
COOKING



Handy use and quality. It heats ready meals but can also be used for preparing quick and simple deli recipes: it is the perfect ally for small food outlets where space is at a premium.

Professional results and time optimization: compact and easy to use, it allows you to customize each recipe based on individual cooking requirements by exploiting the direct steam option.

The EKF 411 UD, like all the ovens from the new Eka Evolution line, also gives a nod to energy saving with a new type of high-performance latest generation thermal insulation.



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		





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DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
DIMENSIONS	W	D	H	POWER	ELECTRICITY
OVEN DIMENSIONS (mm)	790	750	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	29,52	25	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB (5 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	31,69	32,67	31,49	COOKING CHAMBER	AISI 430 STAINLESS STEEL
OVEN WEIGHT (kg)	56,2			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	66,8			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	123,89			TEMPERATURE	50 ± 300°C
PACKED OVEN WEIGHT (lbs)	147,26			TEMPERATURE CONTROL	THERMOSTAT
DISTANCE BETWEEN RACK RAILS (mm)	73			CONTROL PANEL	ELECTROMECHANIC – LOWER SIDE
FAN DIMENSION (mm)	Ø 200 - NR. 38 BLADES			N° OF PROGRAMS	/
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	625 (FRONT) – 695 (BACK)			PROGRAMMABLE COOKING STEPS	/
ELECTRICAL FEATURES				PRE-HEATING TEMPERATURE	/
				PRE-HEATING FUNCTION	/
POWER SUPPLY (kW)	6,4			DOOR	TILT DOOR
FREQUENCY (Hz)	50 (60 ON DEMAND)				VENTILATED
VOLTAGE (Volt)	AC 380/400 2N			MODULARITY	INSPECTIONABLE GLASS
N° OF MOTORS	2 BIDIRECTIONAL				FEET
RPM	2800			EQUIPMENT	
N° OF RESISTORS	CIRC.	2 PCS	3 KW	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
	TOP+GRILL	/	/	CABLE	TWO-PHASES [4G 2,5] - L=1600 mm
	SOLE	/	/	MANUAL WASHING SET UP	
BOILER	/				
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			OPTIONAL	
PROTECTION 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
PLUS				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				AIR REDUCER	COD. EKRP A
STACKABLE				WATER TANK LT. 7	COD. EKSA
FORCED COOLING SYSTEM OF INNER PARTS				PUMP KIT WITH HOSE AND FILTER	COD. KKPU
IPX 3					
MANUAL WASHING SET UP					
NEW DESIGN OF COOKING CHAMBER					
CB CERTIFICATION					
NEW DESIGN OF HANDLE					

LEGEND

STEAM



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

