



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 411

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EKF 411 - ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION 4 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

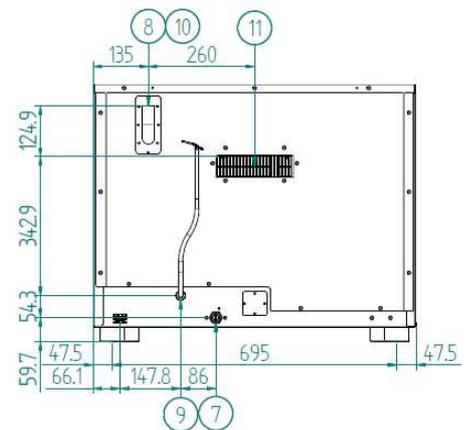
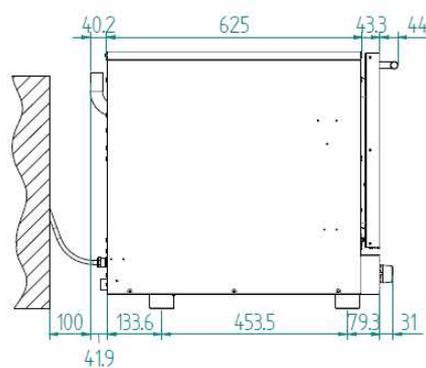
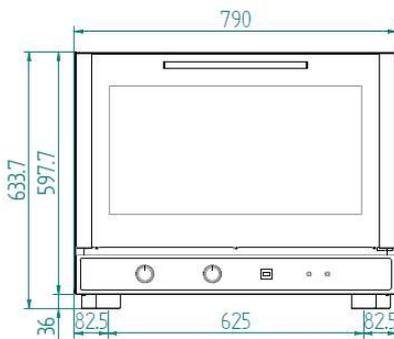
COOKING



A single-phase oven that's as big on flexibility as it is on personality. It really does sit well in any outlet, suiting any space, big or small, while also working with any type of power supply.

Designed to cater to the demands of small restaurants and delicatessens, it will allow you to heat ready meals while keeping energy usage to a minimum.

The inspection door makes cleaning a breeze, while the bidirectional fan system means cooking is perfectly even.



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 | | |



| 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 | HUMIDIFICATION (SEE LEGEND) | INDIRECT WITH BUTTON |
| CARDBOARD BOX DIMENSIONS WITH PALLET (inches) | 31,69 | 32,67 | 31,49 | COOKING CHAMBER | AISI 430 STAINLESS STEEL |
| OVEN WEIGHT (kg) | 50,4 | | | WATER OUTLET | / |
| PACKED OVEN WEIGHT (kg) | 60,60 | | | STEAM OUTLET | DIRECT |
| OVEN WEIGHT (lbs) | 111,11 | | | TEMPERATURE | 50 ± 300°C |
| PACKED OVEN WEIGHT (lbs) | 133,60 | | | TEMPERATURE CONTROL | THERMOSTAT |
| DISTANCE BETWEEN RACK RAILS (mm) | 73 | | | CONTROL PANEL | ELECTROMECHANIC – LOWER SIDE |
| FAN DIMENSION (mm) | Ø 150 - NR. 6 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) | 3,4 | | | DOOR | TILT DOOR |
| FREQUENCY (Hz) | 50/60 | | | | VENTILATED |
| VOLTAGE (Volt) | AC 220/230 | | | | INSPECTIONABLE GLASS |
| N° OF MOTORS | 2 UNIDIRECTIONAL | | | MODULARITY | AVAILABLE |
| RPM | 2250 | | | FEET | NOT ADJUSTABLE |
| N° OF RESISTORS | CIRC. | 2 pcs | 1,6 kW | EQUIPMENT | |
| | TOP+GRILL | / | / | LATERAL SUPPORTS | 1 RIGHT + 1 LEFT |
| | SOLE | / | / | CABLE | SINGLE-PHASE [3G 1,5] - L=1350 mm |
| BOILER | / | | | OPTIONAL | |
| LIMIT CONTROL | UNIPOLAR WITH MANUAL RESET | | | CHROMED GRID 1/1 GN | COD. KG9G |
| PROTECTION AGAINST WATER | IPX3 | | | AISI 304 VERTICAL CHICKEN COOKING PAN | COD.KGP |
| LIGHTING | NR.2 INCANDESCENT LIGHT BULBS (IN THE COOKING CHAMBER) | | | AISI 304 TRAY 1/1 GN (530x325x40 mm) | COD. KT9G |
| PLUS | | | | TABLE | COD. EKT 411 – COD. EKTR 411- COD. EKTS 411 – COD. EKTRS 411 – COD. EKT 411 D |
| STAINLESS STEEL COOKING CHAMBER | | | | | |
| DOOR WITH INSPECTIONABLE GLASS | | | | | |
| QUICK FASTENING OF LATERAL SUPPORTS | | | | | |
| EMBEDDED GASKET | | | | | |
| STACKABLE | | | | | |
| FORCED COOLING SYSTEM OF INNER PARTS | | | | | |
| IPX 3 | | | | | |
| NEW DESIGN OF COOKING CHAMBER | | | | | |
| CB CERTIFICATION | | | | | |
| NEW DESIGN OF HANDLE | | | | | |

LEGEND

HUMIDIFICATION



Water is filled in a drip box behind the air conveyor grid.
Sort of activation: with button or with knob.
Ideal for recipes that need humidity (for example roast meat).