



PROFESSIONAL
THINKING

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

EKA EVOLUTION LINE

COOKING

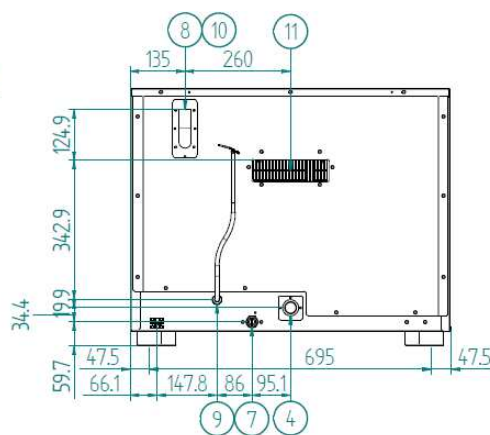
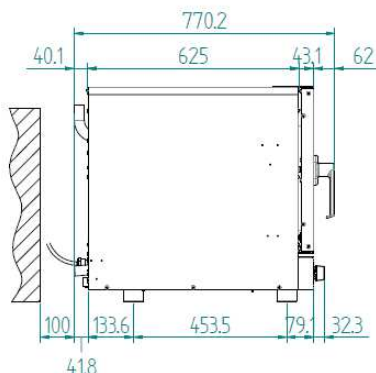
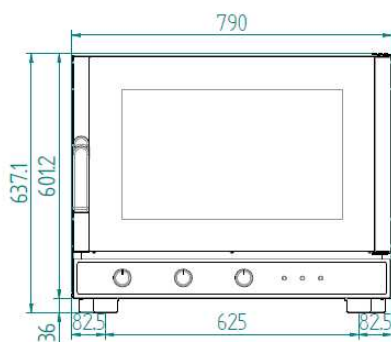


Rediscover the quality and flavours of traditional cooking.

The ideal tool for quick cooking but with excellent results, this appliance is suitable for snack bars and small delicatessens.

Whether you are heating ready meals or preparing quick and simple deli recipes, the direct steam option lets you adjust the oven to suit your individual cooking needs.

The practical side opening makes cleaning the cooking chamber quick and simple.



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**

PRODUCT SHEET EKF 411 AL 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

DIMENSIONAL FEATURES				FUNCTIONAL FEATURES				
DIMENSIONS	W	D	H	POWER	ELECTRICITY			
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 KNOB (5 LEVELS)			
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	31,69	32,67	31,49	COOKING CHAMBER	AISI 430 STAINLESS STEEL			
OVEN WEIGHT (kg)	56,4			WATER OUTLET	Ø 30MM TUBE			
PACKED OVEN WEIGHT (kg)	67			STEAM OUTLET	DIRECT			
OVEN WEIGHT (lbs)	124,34			TEMPERATURE	50 ÷ 300°C			
PACKED OVEN WEIGHT (lbs)	147,70			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	RIGHT SIDE OPENING			
FREQUENCY (Hz)	50 (60 ON DEMAND)				VENTILATED			
VOLTAGE (Volt)	AC 380/400 2N			MODULARITY	INSPECTIONABLE GLASS			
N° OF MOTORS	2 BIDIRECTIONAL				AVAILABLE			
RPM	2800			FEET	NOT ADJUSTABLE			
N° OF RESISTORS				EQUIPMENT				
				CIRC.	2 pcs	3 kW	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
				TOP+GRILL	/	/	CABLE	TWO-PHASE [4G 2,5] - L=1350 mm
SOLE				/	MANUAL WASHING SET UP			
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. 1 HALOGEN LIGHT BULB (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				CONDENSATION HOOD	COD. EKKC4			
DOOR WITH INSPECTIONABLE GLASS				SPRAY KIT WITH SUPPORT	COD. EKKD			
QUICK FASTENING OF LATERAL SUPPORTS				AIR REDUCER	COD. EKRP4			
EMBEDDED GASKET				WATER TANK LT. 7	COD. EKSA			
STACKABLE				PUMP KIT WITH HOSE AND FILTER	COD. KKPU			
FORCED COOLING SYSTEM OF INNER PARTS								
IPX 3								
MANUAL WASHING SET UP								
NEW DESIGN OF COOKING CHAMBER								
CB CERTIFICATION								

LEGEND

STEAM



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

