



**PROFESSIONAL
THINKING**

PRODUCT SHEET EKF 411 D

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 D – DIGITAL ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION 4 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

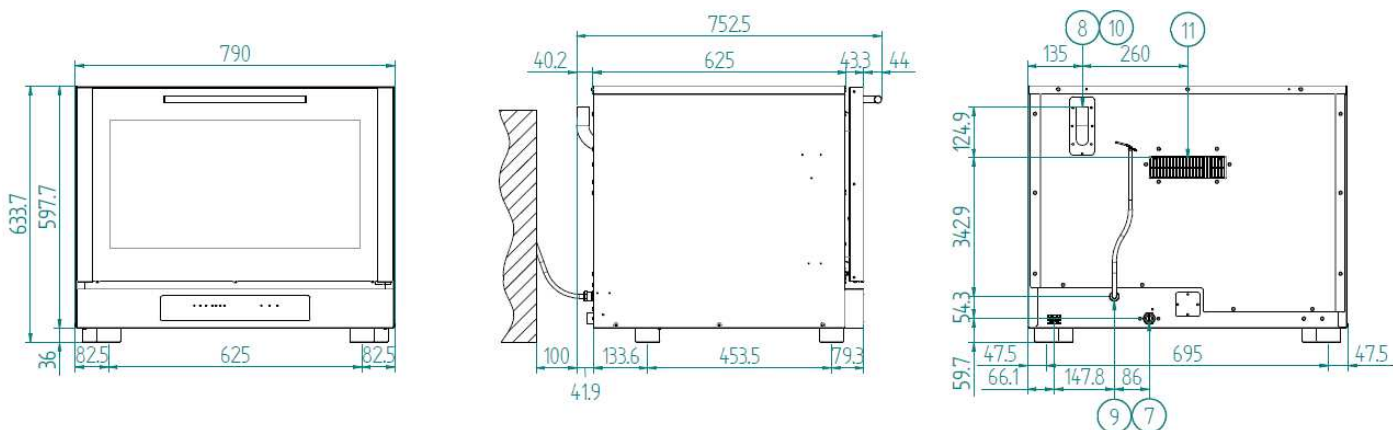
COOKING



This is the ideal tool for those small food outlets who need to heat sandwiches and frozen food easily and with intuitive programming.

With the electronic control panel, which has 99 programs, you can cook in 4 stages and produce your favorite recipes with shorter cooking times, getting results that will keep your customers coming back for more.

Your culinary creations will be succulent and tasty thanks to the button-operated humidity control feature, which allows you to customize how you cook each dish.



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	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)	50,6			WATER OUTLET	/			
PACKED OVEN WEIGHT (kg)	60,8			STEAM OUTLET	DIRECT			
OVEN WEIGHT (lbs)	111,55			TEMPERATURE	50 + 270°C			
PACKED OVEN WEIGHT (lbs)	134,04			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER			
DISTANCE BETWEEN RACK RAILS (mm)	73			CONTROL PANEL	DIGITAL – LOWER SIDE			
FAN DIMENSION (mm)	Ø 150 - NR. 6 BLADES			N° OF PROGRAMS	99			
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	625 (FRONT) – 695 (BACK)			PROGRAMMABLE COOKING STEPS	4			
ELECTRICAL FEATURES				PRE-HEATING TEMPERATURE	180°C			
				PRE-HEATING FUNCTION	AVAILABLE ONLY IN "PROGRAM MODE"			
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				EQUIPMENT				
				CIRC.	2 pcs	1,6 kW	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
				TOP+GRILL	/	/	CABLE	SINGLE-PHASE [3G 1,5] - L=1350 mm
BOILER	/							
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			OPTIONAL				
PROTECTION AGAINST WATER	IPX3			CHROMED GRID 1/1 GN	COD. KG9G			
LIGHTING	NR. 2 INCANDESCENT LIGHT BULBS (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								
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).

