



**PROFESSIONAL
THINKING**

PRODUCT SHEET EKF 411.3 GRILL

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EKF 411.3 GRILL - ELECTRIC CONVECTION OVEN WITH GRILL AND HUMIDIFICATION 4 TRAYS/GRIDS 1/1 GN

EKA EVOLUTION LINE

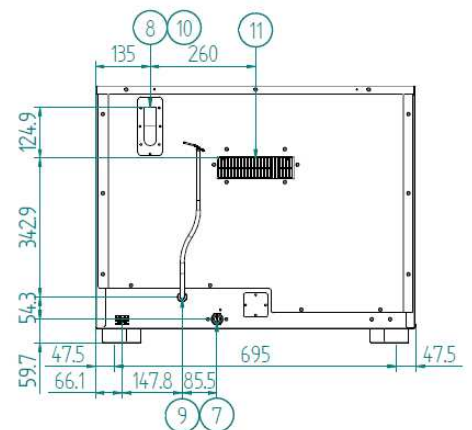
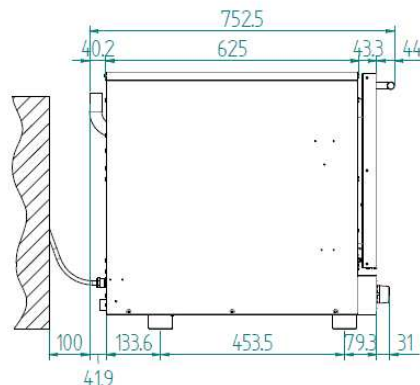
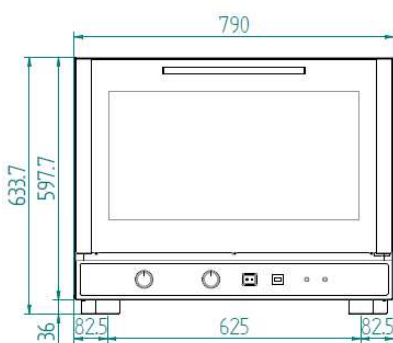
COOKING



Electric grilling is a simple and healthy cooking method for the fat-free cooking of all that food that is usually done on a grill: kebabs, cutlets, sliced vegetables, as well as sausages, bacon, and spare ribs.

This oven also makes it easier to prepare recipes that involve cooking the food au gratin: potato flans, timbales, potato-topped pies, macaroni cheese or moussaka.

The motor's impressive heat output coupled with the GRILL feature (which is also fan assisted) cuts cooking times and enhances the golden baked finish and fragrance of the food without cooking it to death.



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)	52			WATER OUTLET	/
PACKED OVEN WEIGHT (kg)	62,2			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	114,64			TEMPERATURE	50 + 300°C
PACKED OVEN WEIGHT (lbs)	137,12			TEMPERATURE CONTROL	THERMOSTAT
DISTANCE BETWEEN RACK RAILS (mm)	83			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	/
POWER SUPPLY (KW)	5,2			PRE-HEATING FUNCTION	/
FREQUENCY (HZ)	50/60			DOOR	TILT DOOR
VOLTAGE (VOLT)	AC 380/400 2N				VENTILATED
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).