EKF 411 D UD

Available version with right hinged door mod. EKF 411 D AL UD



ELECTRIC COMBI OVEN WITH DIGITAL CONTROL

A marriage of technology and design quality 100% made in Italy. Whether you are heating ready meals, cooking bite-size pizzas and finger food or preparing quick and simple deli recipes, with the direct steam option you can customize how each dish is cooked. The oven is controlled via the innovative digital control panel, which has 99 programs, allowing you to cook in 4 stages, setting the time, temperature, humidity level and core probe temperature for each.





DIMENSIONAL FEATURES Oven dimensions (WxDxH mm) 784 752 634 Oven weight (kg) 58 Distance between rack rails (mm) 73

| ELECTRICAL FEATURES | | |
|--------------------------|-----------------|--|
| Power supply (kW) | 6,4 | |
| Frequency (Hz) | 50/60 | |
| Voltage (Volt) | AC 380/400 2N | |
| N° of motors | 2 Bidirezionali | |
| Boiler | / | |
| Protection against water | IPX3 | |

| EQUIPMENT | | | |
|---|---|-----|-----|
| Cardboard box dimensions with pallet (WxDxH mm) | 805 | 830 | 800 |
| Lateral supports | 1 right + 1 left | | |
| Cable | Two-phase + neutral [5G 2,5] - L=1600 mm | | |

Manual washing set up

| PLUS |
|--------------------------------------|
| Stainless steel cooking chamber |
| Door with inspectionable glass |
| Quick fastening of lateral supports |
| Embedded gasket |
| Stackable |
| Forced cooling system of inner parts |
| IPX 3 |
| Manual washing set up |
| New design of cooking chamber |
| CB certification |
| New design of handle |
| |

^{*} Version with USB socket on request at the order, add 160 € on price list

| FUNCTIONAL FEATURES | | |
|----------------------------|--|--|
| Power | Electricity | |
| Capacity | N° 4 trays/grids 1/1 GN | |
| Type of cooking | Ventilated | |
| Steam | Direct steam controlled by digital panel (10 levels) | |
| Cooking chamber | AISI 304 Stainless steel | |
| Temperature | 50 ÷ 260°C | |
| Temperature control | Digital probe thermometer | |
| Control panel | Digital – lower side | |
| N° of programs | 99 | |
| Programmable cooking steps | 4 | |
| Pre-heating temperature | 180°C | |
| Pre-heating function | Available only in "Program Mode" | |
| Door | Tilt door Ventilated Inspectionable glass | |

| OPTIONAL | |
|---|--|
| Kit for overlapping ovens | Cod. EKKM4 |
| Chromed grid 1/1 GN | Cod. KG9G |
| AISI 304 vertical 8 chicken cooking grid | Cod. KGP |
| Fat drip pan for chicken grids | Cod. EKT11RG/A |
| AISI 304 tray 1/1 GN (530x325x40 mm) | Cod. KT9G |
| Table | Cod. EKT 411 Cod. EKTR 411 Cod. EKTS 411 Cod. EKTRS 411 Cod. EKT 411 D |
| Condensation hood | Cod. EKKC4 |
| Spray kit with support | Cod. EKKD |
| Air reducer | Cod. EKRPA/A |
| Water tank lt. 7 | Cod. EKSA |
| Pump kit with hose and filter | Cod. KKPU |
| Core probe only for mod. EKF 411 D AL UD | Cod. EKSC |
| Core probe with support only for mod. EKF 411 D AL UD | Cod. EKSCS |