

# EKF 523 UD



## ELECTRIC COMBI OVEN WITH MANUAL CONTROL

Compact design and enviable performance. Roasts and chickens, as well as lasagna, baked pasta and dishes requiring particularly gentle cooking: guaranteed results and superior versatility, thanks in part to the direct steam option. The ideal ally for medium-sized restaurants and delicatessens who need to be able to adjust cooking to suit different requirements.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	610	729	660
Oven weight (kg)	43,6		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES	
Power supply (kW)	3,2
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	695	740	750
Lateral supports	1 dx + 1 sx		
Cable	Single-phase [3G 1,5] - L=1600 mm		
Manual washing set up			
Removable drip box			

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

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 5 trays/grids 2/3 GN (354x325 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Thermostat
Control panel	Electromechanic – left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL	
AISI 304 tray 2/3 GN (354x325x20 mm)	Cod. KT6G
AISI 304 horizontal grid 2/3 GN	Cod. KG6X
Table	Cod. EKT 423 Cod. EKTR 423 Cod. EKTS 423 Cod. EKTRS 423 Cod. EKT 423 D
Air reducer	Cod. EKRP/A/A
Water tank lt. 7	Cod. EKSA
Pump kit with hose and filter	Cod. KKPU
Spray kit with support	Cod. EKKD

