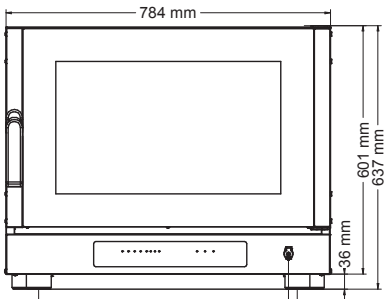
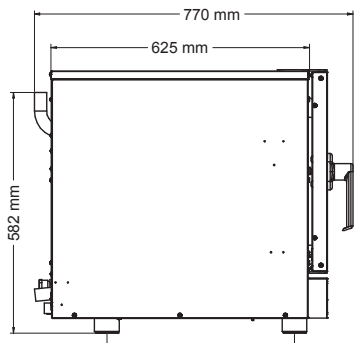
EKF 411 D AL UD

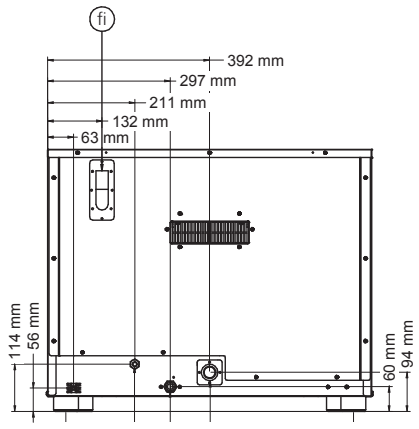


DIGITAL ELECTRIC COMBI OVEN

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.







Oven dimensions EKF 411 D UD (WxDxH mm)	784	752	634
Oven dimensions EKF 411 D AL UD (WxDxH mm)	784	770	637
Oven weight EKF 411 D UD (kg)	58		
Oven weight EKF 411 D AL UD (kg)	56,2		
Distance between rack rails (mm)	73		

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

Chromed grid 1/1 GN	KG9G
AISI 304 grid 1/1 GN	KG9GX
AISI 304 Tray 1/1 GN	KT9G
Smooth plate with non-stick coating 1/1 GN	KPGL11A
Striped plate with non-stick coating 1/1 GN	KPGR11A
Kit for overlapping ovens	Cod. EKKM4
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
Water softener - 8 Lt	Cod. KAF

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	30 ÷ 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
Modularity	Available

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