

EKF 411 D

DIGITAL ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION



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 favourite 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.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	635
Oven weight (kg)	50,6		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	3,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - l=1350 mm		

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
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 270°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

Chromed grid 1/1 GN	Cod. KG9G	
AISI 304 vertical chicken cooking pan	Cod. KGP	
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G	
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