

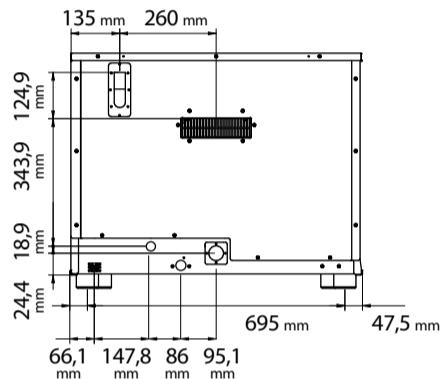
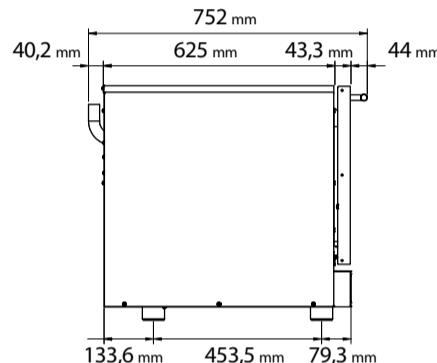
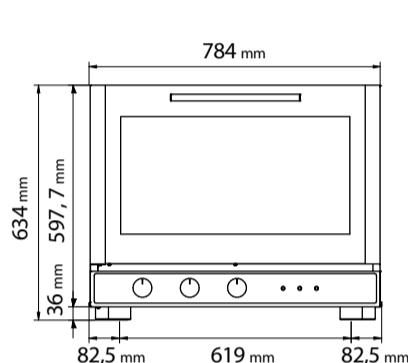
EKF 416 UD



ELECTRIC CONVECTION OVEN WITH STEAM



Handy use and quality. It bakes plain and filled croissants and is a valuable ally when you want to heat and revive the fragrance of frozen bread: its natural habitat is the small bakery or pastry business where space is invariably at a premium. Despite its compact design and foolproof use, the EKF 416 UD oven - with its direct steam option allowing you to customize each recipe based on individual baking requirements - will reward you with professional results while keeping cooking time and energy usage to a minimum.



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 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Cable	Two-Phase [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

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	50 ÷ 300°C
Temperature control	Digital probe thermometer
Control panel	Digital – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass
Modularity	Available

OPTIONAL

Kit for overlapping ovens	Cod. EKKM4
Aluminium tray (600x400x20 mm)	Cod. KT9P/A
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P
Chromed grid (600x400 mm)	Cod. KG9P
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D
Proofer	Cod. EKL 864 Cod. EKL 864 R
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
Kit for overlapping ovens	Cod. EKKM4
Chromed grid 1/1 GN	Cod. KG9G
AISI 304 vertical chicken cooking pan (for 8 chicken)	Cod. KGP
Fat drip pan for chicken grids	Cod. EKT11RG/A
AISI 304 tray 1/1 GN	Cod. KT9G

