

## **PRODUCT SHEET EKF 423 D UD**

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## EKF 423 D UD – DIGITAL ELECTRIC COMBI OVEN

4 TRAYS (429x345 mm)

#### EKA EVOLUTION LINE

#### COOKING



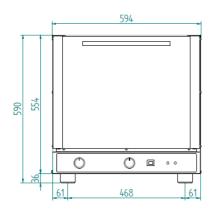
PROFESSIONAL

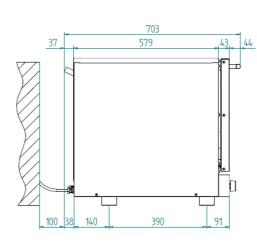
THINKING

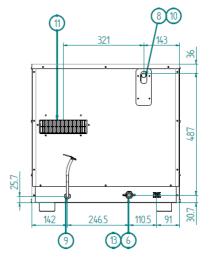
The ideal solution for small food outlets and delicatessens requiring a functional product that comes in a space-saving package and delivers the peace of mind that comes from knowing you will satisfy even the most demanding customers.

You can reheat ready meals and prepare quick deli recipes easily and with intuitive programming thanks to the digital display with storage for 99 programs and 4 cooking options.

With the direct steam option, you get to enjoy unbeatable flexibility and ultimate freedom to customize.







LEGEN	D		
1	USB PORT	11	DON'T CLOG UP VENTILATION OPENINGS
2	SERIAL PORT	12	WATER INLET MAX. 200 kPa
3	PLUG FOR CORE PROBE	13	SOFTENED WATER INLET MAX 200 kPa
4	WATER OUTLET TUBE	14	BOILER CLEANING INLET
5	WASHING WATER INLET	15	DON'T OPEN CAP WHILE WORKING
6	SOFTENED WATER INLET	16	GAS INLET THREADED JOINT 3/4"
7	WATER INLET	17	POWER SUPPLY TO TOP OVEN
8	STEAM OUTLET	18	PRE-CARVED HOLE FOR BOTTOM OVEN POWER SUPPLY
9	ELECTRIC CABLE FIXER	19	STEAM SUCTION PIPE
10	CAUTION! HOT SURFACE		





### PROFESSIONAL THINKING

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DIMENSIONA	L FEATURES		FUNCTIONAL FEATURES			
DIMENSIONS	w	D	Н	POWER	ELECTRICITY	
OVEN DIMENSIONS (mm)	590	695	590	CAPACITY	N° 4 TRAYS/GRIDS (429x345 mm)	
CARDBOARD BOX DIMENSIONS WITH PALLET (WxDxH mm)	680	760	600	TYPE OF COOKING	VENTILATED	
OVEN DIMENSIONS (inches)	23,22	27,36	23,22	STEAM (see legend)	DIRECT STEAM CONTROLLED BY DIGITAL PANEL (10 LEVELS)	
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	26,77	29,92	23,62	COOKING CHAMBER	AISI 304 STAINLESS STEEL	
OVEN WEIGHT (kg)	38			WATER OUTLET	/	
PACKED OVEN WEIGHT (kg)	42,8			STEAM OUTLET	DIRECT	
OVEN WEIGHT (lbs)	83,77			TEMPERATURE	50 ÷ 270°C	
PACKED OVEN WEIGHT (lbs)	94,35			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER	
DISTANCE BETWEEN RACK RAILS (mm)	74			CONTROL PANEL	DIGITAL – LOWER SIDE	
FAN DIMENSION (mm)	Ø 160 - NR. 30 BLADES			N° OF PROGRAMS	99	
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	468			PROGRAMMABLE COOKING STEPS	4	
	-			PRE-HEATING TEMPERATURE	180°C	
ELECTRICAL	FEATURES			PRE-HEATING FUNCTION	AVAILABLE ONLY IN "PROGRAM MODE"	
					TILT DOOR	
POWER SUPPLY (kW)		2,9		DOOR	VENTILATED	
FREQUENCY (Hz)	50/60			1	INSPECTIONABLE GLASS	
VOLTAGE (Volt)	AC 220/230			MODULARITY	AVAILABLE	
N° OF MOTORS	1 E	BIDIRECTION	AL .	FEET	NOT ADJUSTABLE	
RPM		2800		EQUIPMENT		
	CIRC.	1 pcs	2,7 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT	
N° OF RESISTORS	TOP+GRILL	/	/	ALUMINUM TRAYS (429x345 mm)	4 pcs	
	SOLE	/	/	CABLE	SINGLE-PHASE [3G 1,5] - L=1350 mm	
BOILER	/			OPTIONAL		
LIMIT CONTROL	BIPOLAR WITH MANUAL RESET			AISI 430 ADAPTER KIT 2/3 GN (354x325 mm)	COD. KPG23	
PROTECTION AGAINST WATER	IPX3			ALUMINIUM TRAY (429x345x9 mm)	COD. KV7	
LIGHTING	NR.1 INCANDESCENT LIGHT BULB (IN THE COOKING CHAMBER)			HORIZONTAL CHROMED GRID (435x340 mm)	COD.KG7	
PLU	JS		AISI 304 HORIZONTAL CHROMED GRID (435x340 mm)	COD.KG7X		
STAINLESS STEEL COOKING CHAMBER	AISI 304 HORIZONTAL CHROMED GRID (435x340 mm)			PERFORATED ALUMINIUM TRAY (435x345x10 mm)	COD. KTF6P	
DOOR WITH INSPECTIONABLE GLASS NEW DESIGN OF COOKING CHAMBER			G	TABLE	COD. EKT 423 – COD. EKTR 423 – COD. EKTS 423 – COD. EKTRS 423 – COD. EKT 423 D	
IBEDDED GASKET NEW DESIGN OF HANDLE				PROOFER	COD. EKL 823	
STACKABLE	CB CERTIFICATION			WATER TANK LT. 7	COD. EKSA	
FORCED COOLING SYSTEM OF INNER PARTS				PUMP KIT WITH HOSE AND FILTER	COD. KKPU	
				AIR REDUCER	COD. EKRPA	
				OPTIONAL PACKAGING	COD. 01300731 CAGE COD. 01300280 PALLET (800x1200x118 mm)	

LEGEND



STEAM

A pipe sprays the water directly on moving fans. It's ideal for roast meat, fish and steamed vegetables.



