



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 412 US

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EKF 412 US - ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION 4 TRAYS 1/2 GN (325x265 mm)

EKA EVOLUTION LINE

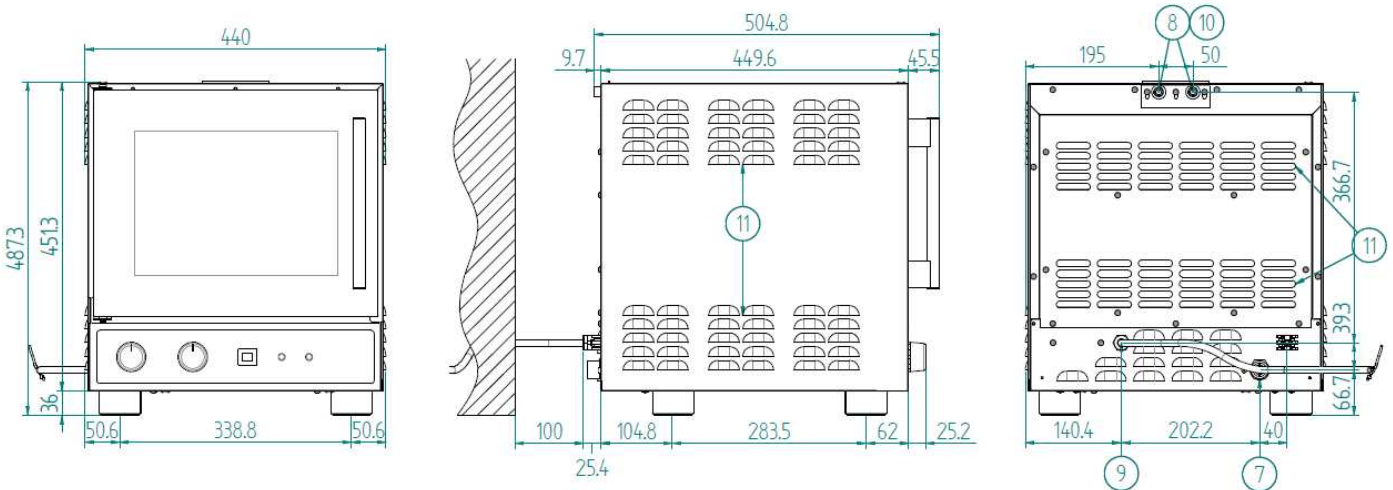
COOKING



Compact and reliable, this is the ideal solution for bars and food outlets who want to reheat precooked food or prepare small snacks in a limited space.

Sitting happily on a bar counter, this oven takes up hardly any room and features impressively low energy consumption.

Dishes are ready in no time and turn out soft and great tasting thanks to the button-operated humidity control feature, which allows you to customize how you cook each dish.



LEGEND

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		





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DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
DIMENSIONS	W	D	H	POWER	ELECTRICITY
OVEN DIMENSIONS (mm)	440	535	485	CAPACITY	N° 4 TRAYS/GRIDS 1/2 GN (325x265 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (WxDxH mm)	485	540	520	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	17,32	21,06	19,09	HUMIDIFICATION (see legend)	INDIRECT WITH BUTTON
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	19,09	21,25	20,47	COOKING CHAMBER	ENAMELLED
OVEN WEIGHT (kg)	21			WATER OUTLET	/
PACKED OVEN WEIGHT (kg)	24			STEAM OUTLET	/
OVEN WEIGHT (lbs)	46,29			TEMPERATURE	50 ± 300°C
PACKED OVEN WEIGHT (lbs)	52,91			TEMPERATURE CONTROL	THERMOSTAT
DISTANCE BETWEEN RACK RAILS (mm)	20			CONTROL PANEL	ELECTROMECHANIC – LOWER SIDE
FAN DIMENSION (mm)	Ø 150 - NR. 6 BLADES			N° OF PROGRAMS	/
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	338			PROGRAMMABLE COOKING STEPS	/
				PRE-HEATING TEMPERATURE	/
				PRE-HEATING FUNCTION	/
ELECTRICAL FEATURES					
POWER SUPPLY (kW)	2,6			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50/60				BOXED
VOLTAGE (Volt)	AC 220/230			MODULARITY	INSPECTIONABLE GLASS
N° OF MOTORS	1 UNIDIRECTIONAL			FEET	NOT ADJUSTABLE
RPM	2250			EQUIPMENT	
N° OF RESISTORS	CIRC.	1 pcs	2,5 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	CABLE	SINGLE-PHASE [3G 1,5] - L=1350 mm
	SOLE	/	/	ALUMINIUM TRAY (325x265x1 mm)	2 pcs
BOILER	/			HORIZONTAL CHROMED GRID 1/2 GN	2 pcs
LIMIT CONTROL	BIPOLAR WITH MANUAL RESET			OPTIONAL	
PROTECTION AGAINST WATER	IPX 3			DIAMOND ALUMINIUM TRAY 1/2 GN	COD.KV4
LIGHTING	NR.1 INCANDESCENT LIGHT BULB (IN THE DOOR)			HORIZONTAL CHROMED GRID 1/2 GN	COD.KG4
PLUS				TABLE	COD. EKT 423 – COD. EKTR 423 – COD. EKTS 423 – COD. EKTRS 423
DOOR OF THE OVEN WITH INSPECTIONABLE GLASS	IPX 3			OPTIONAL PACKAGING	COD. 01302450 CAGE COD. 01300280 PALLET (800x1200x118 mm)
ENAMELLED COOKING CHAMBER	CB CERTIFICATION				

LEGEND

HUMIDIFICATION



Water is filled in a drip box behind the air conveyor grid.
Sort of activation: with button or with knob.
Ideal for recipes that need humidity (for example roast meat).

