



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 416 G UD

TECNOEKA SRL - VIA MARCO POLO, 11 - 35010 BORGORICCO - PADOVA - ITALY - TEL. +39 049 5791479 +39 049 9300344 - FAX +39 049 5794387 - E-MAIL: INFO@TECNOEKA.COM - WWW.TECNOEKA.COM - WWW.TECNOEKA.RU

EKF 416 G UD – GAS CONVECTION OVEN WITH STEAM 4 TRAYS/GRIDS (1/1 GN or 600x400 mm)

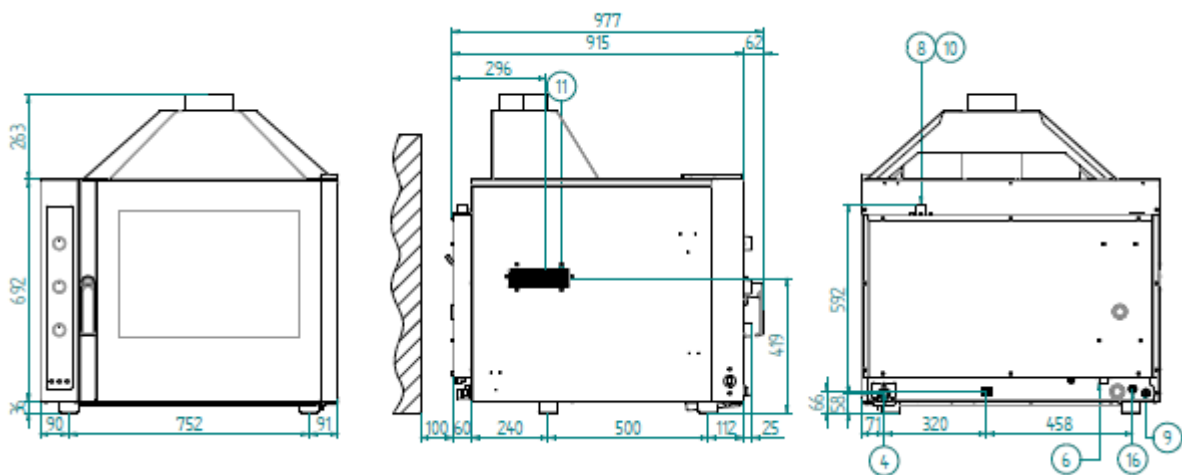
EKA EVOLUTION
GAS LINE

COOKING AND
BAKING



Practicality and quality for this oven. Bakes pastry and or gastronomy products quickly with a keen eye for consumption through the use of gas: desired temperatures is reached in a short time thus saving energy.

Its natural habitat is the small bakeries or restaurants and pastry shops where space is a valuable asset. Despite the compact dimensions and the ease of use, the oven EKF 464 G UD allows you to customize each recipe with its functionality of direct steam.



LEGEND

1	USB PORT	11	DON'T CLOS 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	MAIN SOURCE	MULTIGAS (NATURAL GAS OR LPG SETTING, NOZZLES INCLUDED)
OVEN DIMENSIONS (mm)	935	978	989	SUPPORT SOURCE	ELECTRIC
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	997	1037	1027	CAPACITY	N° 4 TRAYS/GRIDS (1/1 GN or 600x400 mm)
OVEN DIMENSIONS (inches)	36,81	38,50	38,93	TYPE OF COOKING	VENTILATED
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,25	40,82	40,43	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB (5LEVELS)
OVEN WEIGHT (kg)	99,2			COOKING CHAMBER	AISI 304 STAINLESS STEEL
PACKED OVEN WEIGHT (kg)	117			WATER OUTLET	Ø 30 mm TUBE
OVEN WEIGHT (lbs)	218,69			STEAM OUTLET	DIRECT
PACKED OVEN WEIGHT (lbs)	257,94			TEMPERATURE	100 ± 260°C
DISTANCE BETWEEN RACK RAILS (mm)	75			TEMPERATURE CONTROL	THERMOSTAT
FAN DIMENSION (mm)	Ø 197 - NR. 36 BLADES			CONTROL PANEL	ELECTROMECHANICAL – LEFT SIDE
CENTER-TO-CENTER DISTANCE BETWEEN RUBBER FEET (mm)	752			N° OF PROGRAMS	/
				PROGRAMMABLE COOKING STEPS	/
				PRE-HEATING TEMPERATURE	/
				PRE-HEATING FUNCTION	/
ELECTRICAL FEATURES					
THERMAL SUPPLY (kW)	9			DOOR	RIGHT SIDE OPENING – ALL GLASS DOOR
POWER SUPPLY (kW)	0,30				VENTILATED
FREQUENCY (Hz)	50 OR 60 (ON DEMAND)				INSPECTIONABLE GLASS
VOLTAGE (Volt)	AC 220/230				
N° OF MOTORS	1 BIDIRECTIONAL			MODULARITY	/
RPM	2800			RUBBER FEET	NOT ADJUSTABLE
N° OF RESISTORS	CIRC.	/	/	EQUIPMENT	
	TOP+GRILL	/	/	LATERAL SUPPORTS	1RIGHT = 1LEFT
	SOLE	/	/	CABLE	SINGLE-PHASE [3G 1,5] - L=1250 mm
BOILER	/			MANUAL WASHING SET UP	
LIMIT CONTROL	BIPOLAR WITH MANUAL RESET			EXTRACTOR HOOD	
PROTECTION AGAINST WATER	IPX3			REMOVABLE DRIP BOX	
LIGHTING	NR.1 HALOGEN LIGHT BULB (IN THE DOOR)			NOZZLE FOR GAS ADAPTATION	
PLUS				OPTIONAL	
STAINLESS STEEL COOKING CHAMBER				ALUMINIUM TRAY (600x400x20 mm)	COD. KT9P/A
DOOR WITH INSPECTIONABLE GLASS				PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF8P/A
QUICK FASTENING OF LATERAL SUPPORTS				5 LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF9P
EMBEDDED GASKET				CHROMED GRID (600x400 mm)	COD. KG9P
ADJUSTABLE DOOR HINGES				5 LANES AISI 304 CHROMED GRID (600x400 mm)	COD. KG5CPX
FORCED COOLING SYSTEM OF INNER PARTS				TABLE	COD. EKT 711 – COD. EKTR 711 – COD. EKTS 711 – COD. EKTRS 711
IPX 3				PROOFER	COD. EKL 1264 – COD. EKL 1264 R
MANUAL WASHING SET UP				SPRAY KIT WITH SUPPORT	COD. EKKD
NEW DESIGN OF COOKING CHAMBER				AIR REDUCER	COD. EKRPA
CB CERTIFICATION					
EC ACCORDING TO THE EUROPEAN GAS APPLIANCES 2009/142/EC					

LEGEND

STEAM



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