



**PROFESSIONAL  
THINKING**

## PRODUCT SHEET EKF 416 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 UD - ELECTRIC COMBI OVEN

4 TRAYS/GRIDS 1/1 GN or 600x400 mm

EKA EVOLUTION LINE

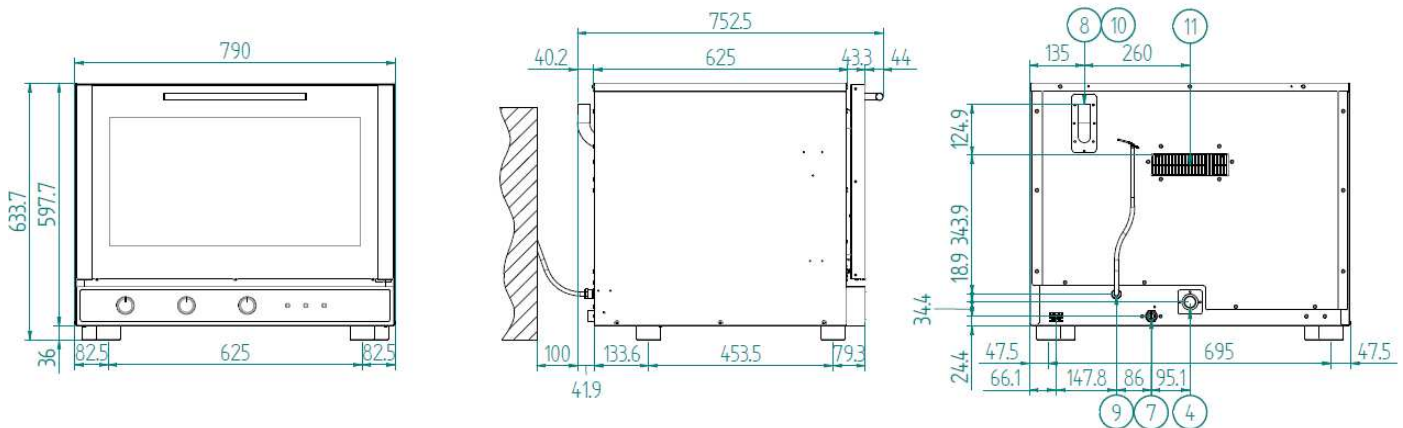
COOKING & BAKING



Handy use and quality. It heats ready meals but can also be used for preparing quick and simple deli recipes: it is the perfect ally for small food outlets where space is at a premium.

Professional results and time optimization: compact and easy to use, it allows you to customize each recipe based on individual cooking requirements by exploiting the direct steam option.

The EKF 411 UD, like all the ovens from the new Eka Evolution line, also gives a nod to energy saving with a new type of high-performance latest generation thermal insulation.



**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)	790	750	635	CAPACITY	N° 4 TRAYS/GRIDS 1/1 GN or 600x400 mm
CARDBOARD BOX DIMENSIONS WITH PALLET (WXDXH mm)	805	830	800	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	31,10	29,52	25	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB (5 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	31,69	32,67	31,49	COOKING CHAMBER	AISI 430 STAINLESS STEEL
OVEN WEIGHT (kg)	56,2			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	66,8			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	123,89			TEMPERATURE	50 ÷ 300°C
PACKED OVEN WEIGHT (lbs)	147,26			TEMPERATURE CONTROL	THERMOSTAT
DISTANCE BETWEEN RACK RAILS (mm)	73			CONTROL PANEL	ELECTROMECHANIC – LOWER SIDE
FAN DIMENSION (mm)	Ø 200 - NR. 38 BLADES			N° OF PROGRAMS	/
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	625 (FRONT) – 695 (BACK)			PROGRAMMABLE COOKING STEPS	/
<b>ELECTRICAL FEATURES</b>				PRE-HEATING TEMPERATURE	/
POWER SUPPLY (kW)	6,4			PRE-HEATING FUNCTION	/
FREQUENCY (Hz)	50 (60 ON DEMAND)			DOOR	TILT DOOR
VOLTAGE (Volt)	AC 380/400 2N				VENTILATED
N° OF MOTORS	2 BIDIRECTIONAL			MODULARITY	INSPECTIONABLE GLASS
RPM	2800			FEET	AVAILABLE
N° OF RESISTORS	CIRC.	2 PCS	3 KW	<b>EQUIPMENT</b>	
	TOP+GRILL	/	/	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
	SOLE	/	/	CABLE	TWO-PHASES [4G 2,5] - L=1350 mm
BOILER	/			MANUAL WASHING SET UP	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			<b>OPTIONAL</b>	
PROTECTION AGAINST WATER	IPX3			CHROMED GRID 1/1 GN	COD. KG9G
LIGHTING	NR.1 HALOGEN LIGHT BULB (IN THE COOKING CHAMBER)			AISI 304 VERTICAL CHICKEN COOKING PAN	COD. KGP
<b>PLUS</b>				AISI 304 TRAY 1/1 GN (530x325x40 mm)	COD. KT9G
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
STACKABLE				5 LANES AISI 304 CHROMED GRID (600x400 mm)	COD. KG5CPX
FORCED COOLING SYSTEM OF INNER PARTS				PROOFER	COD. EKL 864 – COD. EKL 864 R
IPX 3				TABLE	COD. EKT 411 – COD. EKTR 411- COD. EKTS 411 – COD. EKTRS 411 – COD. EKT 411 D
MANUAL WASHING SET UP				CONDENSATION HOOD	COD. EKKC4
NEW DESIGN OF COOKING CHAMBER				SPRAY KIT WITH SUPPORT	COD. EKKD
CB CERTIFICATION				AIR REDUCER	COD. EKRP/A
NEW DESIGN OF HANDLE				WATER TANK LT. 7	COD. EKSA
				PUMP KIT WITH HOSE AND FILTER	COD. KKPU

## LEGEND

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