EKF 1016 E UD

ELECTRONIC CONVECTION OVEN WITH STEAM

High output and top quality. Ideal for large bakeries and pastry businesses. Bread, pizzas, puff pastry, sponges, cream puffs, biscuits, panettone, yeast-raised products, croissants and fine pastries: you can customize your recipes using the practical electronic control panel, which has 99 programs, allowing you to cook in 4 stages. The programmable delayed start feature means you can decide beforehand what time you want to prepare your dishes, customizing the cooking process with the direct steam option.

DIMENSIONAL FEATURES

Oven dimensions (mm)	935	930	1150
Oven weight (kg)	134,8		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-phase [5g 2,5] - l=1600 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB certification

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 10 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Diresct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

OPTIONAL

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
Proofer	Cod. EKL 1264 Cod. EKL 1264 R
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111
Condensation hood	Cod. EKKC10
Air reducer	Cod. EKRPA
Core probe	Cod. EKSC
Core probe with support	Cod. EKSCS
Self-cleaning automatic system	Cod. KWT
Spray kit with support	Cod. KKD/A
Sparkling aid	Cod. KBRIL and Cod. KBRILMD
Cleaning fluid	Cod. KDET