

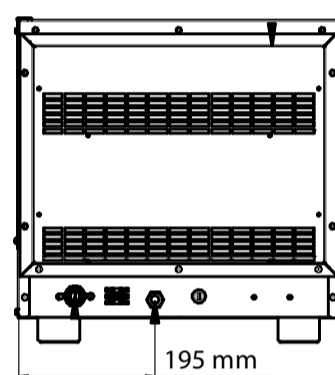
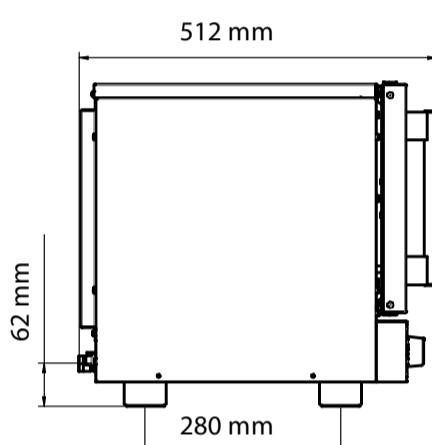
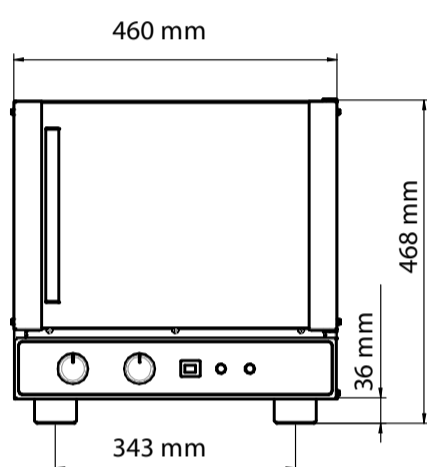
# EKF 412 ALU



## ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION



The 4 trays 1/2 GN with the new cooking chamber in stainless steel AISI 430, is the ideal solution for bars and eateries who want to heat pre-cooked meals or preparing small snacks but have limited space. Easily positionable on the bar counter, it is a limited encumbrance oven with very low power consumption. Ready meals quickly, always soft and tasty thanks to the humidification function through a button that allows you to customize all types of cooking.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	460	512	468
Oven weight (kg)	24,2		
Distance between rack rails (mm)	25		

ELECTRICAL FEATURES	
Power supply (kW)	2,6
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions (WxDxH mm)	545	620	470
Lateral supports	1 right + 1 left		
Aluminium tray 1/2 GN	2 Pcs		
Cable	Single-phase [3G 1,5] - L=1600 mm		
Horizontal chromed grid 1/2 GN	2 Pcs		

PLUS
Door with inspectionable glass
AISI 403 stainless steel cooking chamber
IPX3

CARATTERISTICHE FUNZIONALI	
Power	Electric
Capacity	N° 4 trays / grids 1/2 GN
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass Reversibility

ACCESSORI	
Aluminium tray 1/2 GN	Cod. KV4
Horizontal chromed grid 1/2 GN	Cod. EKG4
Table	Cod. EKT 423 - Cod. EKTR 423 Cod. EKTS 423 - Cod. EKTRS 423
Optional packaging	Cod. 01300731 Cage Cod. 01300900 Pallet HT treated (800x1200x118mm)

