Cod: 4435

Electric Convection Oven with Steam, 4 x 1/1 GN Trays



Description

A highly practical and high-quality electric fan-assisted convection oven with steam function. It reheats ready meals but can also be used to prepare small gourmet dishes: it is the perfect ally for small catering outlets where space is at a premium. Professional results and optimised time management: compact and easy to use, it allows you to tailor each recipe to your cooking requirements thanks to its direct steam function. The EKF 411 UD, like all ovens in the new Eka Evolution range, also prioritises energy efficiency with a new, state-of-the-art thermal insulation system
. Steam: Direct, with automatic adjustment via a 5-position rotary selector knob.

Dimensions

External dimensions	784x752x634 mm

Technical specifications

Baking tray capacity	4 Jan 1/1
Cooking method	ventilated
Electrical Power	6.4 kW
Engines	bidirectional
Frequency	60 Hz
Net weight	58 kg
Operating temperature	+50 +270 °C
Power supply	Electric
Voltage	400 V