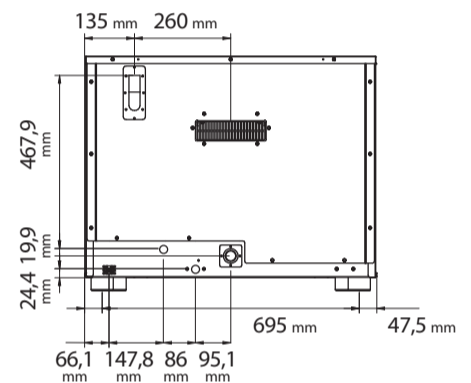
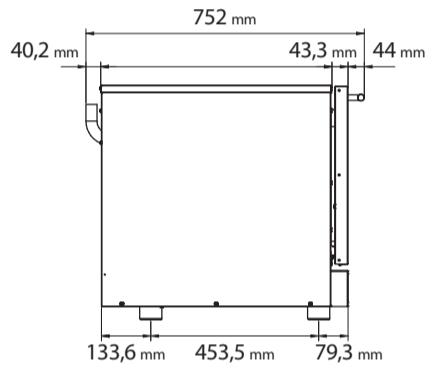
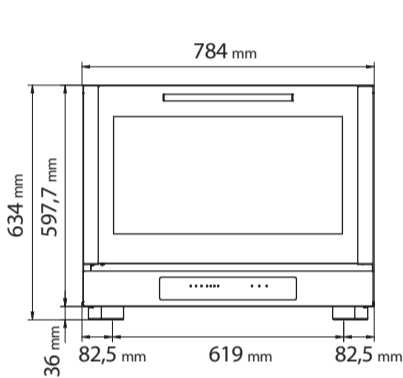


CHF 411 DUD



ELECTRIC COMBI OVEN WITH DIGITAL CONTROL

A marriage of technology and design quality 100% made in Italy. Whether you are heating ready meals, cooking bite-size pizzas and finger food or preparing quick and simple deli recipes, with the direct steam option you can customize how each dish is cooked. The oven is controlled via the innovative digital control panel, which has 99 programs, allowing you to cook in 4 stages, setting the time, temperature, humidity level and core probe temperature for each.



DIMENSIONAL FEATURES			
Oven dimensions EKF 411 D UD (WxDxH mm)	784	752	634
Oven dimensions EKF 411 D AL UD (WxDxH mm)	784	770	637
Oven weight EKF 411 D UD (kg)	58		
Oven weight EKF 411 D AL UD (kg)	56,2		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES	
Power supply (kW)	6,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

PLUS	
Stainless steel cooking chamber	
Door with inspectionable glass	
Quick fastening of lateral supports	
Embedded gasket	
Stackable	
Forced cooling system of inner parts	
IPX 3	
Manual washing set up	
New design of cooking chamber	
CB certification	
New design of handle	

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Digital – lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in "Program Mode"
Door	Tilt door Ventilated Inspectionable glass
Modularity	Available

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phase + neutral [5G 2,5] - L=1600 mm		
Manual washing set up			