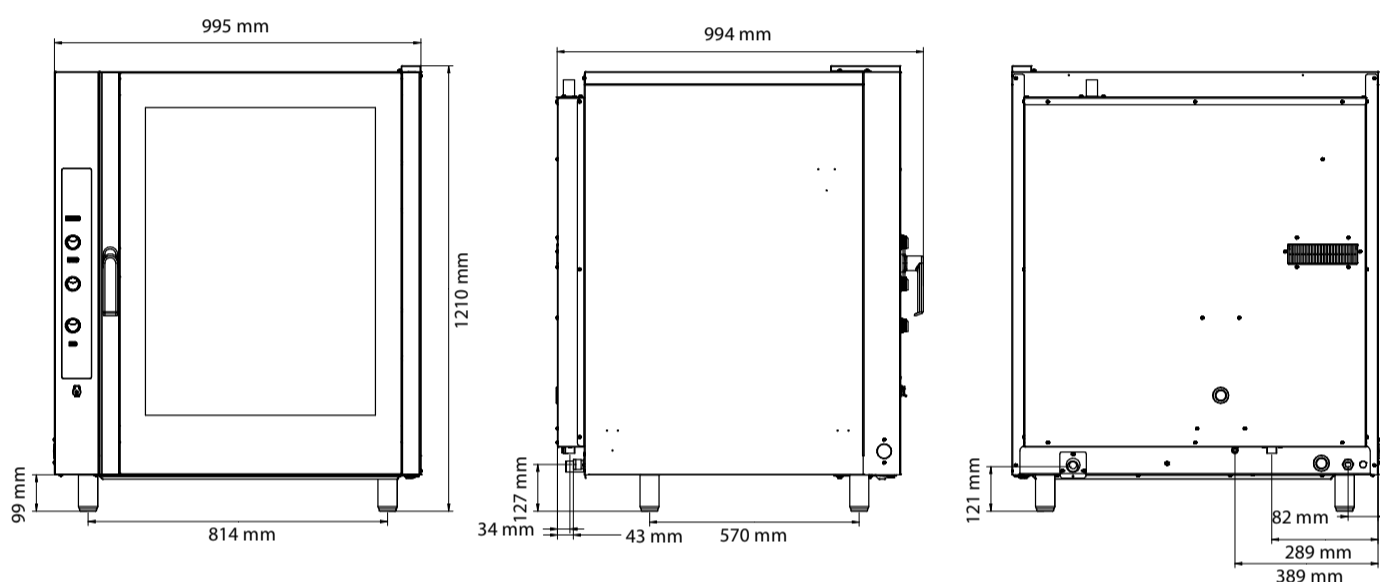
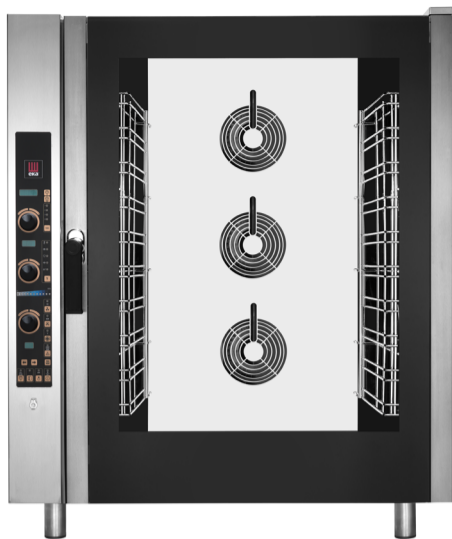


# EKF 1021 E UD



## ELECTRONIC COMBI OVEN

High output and top quality. Ideal for large delicatessens and food outlets. Lasagna, meat and fish roasts and chickens, as well as vegetables au gratin and food requiring gentle cooking: you can customize your recipes using the convenient electronic control panel giving access to 99 programs, which allows 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 (WxDxH mm)	995	994	1210
Oven weight (kg)	151,8		
Distance between rack rails (mm)	80		

### ELECTRICAL FEATURES

Power supply (kW)	27,7
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectionals
Boiler	/
Protection against water	IPX3

### EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1058	1060	1367
Lateral supports	1 right + 1 left		
Pc serial port			
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 2/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 - 260 °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

Core probe	Cod. EKSC
Core probe with support	Cod. EKSCS
Self-cleaning automatic system	Cod. KWT/A
Spray kit with support	Cod. EKKD
Sparkling aid	Cod. KBRILD - Cod. KBRILMD
Cleaning fluid	Cod. KDET
AISI 340 2/1 GN tray (height: 40 mm)	Cod. KT21G
AISI 304 grid 2/1 GN	Cod. KG21G
Table	Cod. EKTAS1064 - Cod. EKTARS1064

