



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 423 D UD

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EKF 423 D UD – DIGITAL ELECTRIC CONVECTION OVEN WITH STEAM 4 TRAYS (429x345 mm)

EKA EVOLUTION LINE

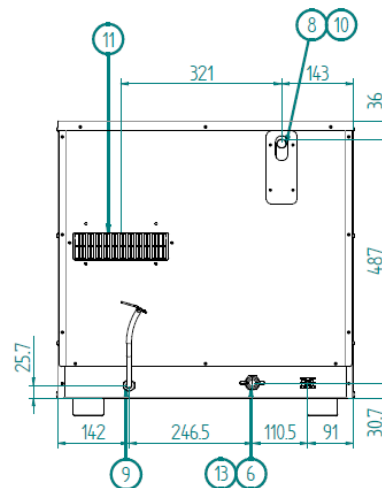
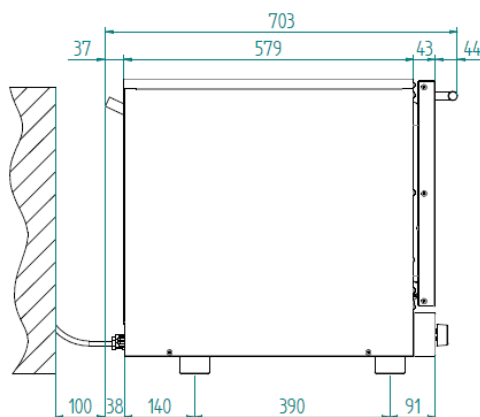
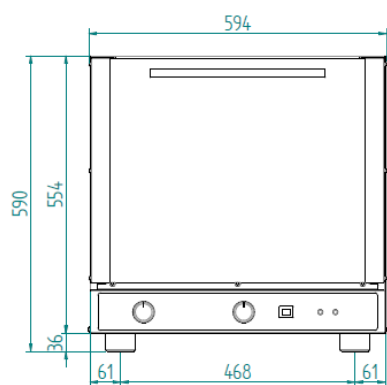
BAKING



The ideal solution for small pastry businesses and bakeries requiring a functional product that comes in a space-saving package and delivers the peace of mind that comes from knowing even the most demanding customers will not go away disappointed.

You can bake plain or filled croissants and revive frozen bread easily and with intuitive programming thanks to the digital display with storage for 99 programs and 4 cooking options.

With the direct steam option, you get to enjoy unbeatable flexibility and ultimate freedom to customize your baking.



LEGEND

1	USB PORT	11	DON'T CLOG UP VENTILATION OPENINGS
2	SERIAL PORT	12	WATER INLET MAX. 200 kPa
3	PLUG FOR CORE PROBE	13	SOFTENED WATER INLET MAX 200 kPa
4	WATER OUTLET TUBE	14	BOILER CLEANING INLET
5	WASHING WATER INLET	15	DON'T OPEN CAP WHILE WORKING
6	SOFTENED WATER INLET	16	GAS INLET THREADED JOINT 3/4"
7	WATER INLET	17	POWER SUPPLY TO TOP OVEN
8	STEAM OUTLET	18	PRE-CARVED HOLE FOR BOTTOM OVEN POWER SUPPLY
9	ELECTRIC CABLE FIXER	19	STEAM SUCTION PIPE
10	CAUTION! HOT SURFACE		





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DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
DIMENSIONS	W	D	H	POWER	ELECTRICITY
OVEN DIMENSIONS (mm)	590	695	590	CAPACITY	N° 4 TRAYS/GRIDS (429x345 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (WxDxH mm)	680	760	600	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	23,22	27,36	23,22	STEAM (see legend)	DIRECT STEAM CONTROLLED BY DIGITAL PANEL (10 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	26,77	29,92	23,62	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	38			WATER OUTLET	/
PACKED OVEN WEIGHT (kg)	42,8			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	83,77			TEMPERATURE	50 ÷ 270°C
PACKED OVEN WEIGHT (lbs)	94,35			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER
DISTANCE BETWEEN RACK RAILS (mm)	74			CONTROL PANEL	DIGITAL – LOWER SIDE
FAN DIMENSION (mm)	Ø 160 - NR. 30 BLADES			N° OF PROGRAMS	99
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	468			PROGRAMMABLE COOKING STEPS	4
				PRE-HEATING TEMPERATURE	180°C
ELECTRICAL FEATURES				PRE-HEATING FUNCTION	AVAILABLE ONLY IN “PROGRAM MODE”
				DOOR	TILT DOOR
POWER SUPPLY (kW)	2,9				VENTILATED
FREQUENCY (Hz)	50/60				INSPECTIONABLE GLASS
VOLTAGE (Volt)	AC 220/230			MODULARITY	AVAILABLE
N° OF MOTORS	1 BIDIRECTIONAL			FEET	NOT ADJUSTABLE
RPM	2800			EQUIPMENT	
N° OF RESISTORS	CIRC.	1 pcs	2,7 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	ALUMINIUM TRAYS (429x345 mm)	4 pcs
	SOLE	/	/	CABLE	SINGLE-PHASE [3G 1,5] - L=1350 mm
BOILER	/				
LIMIT CONTROL	BIPOLAR WITH MANUAL RESET			OPTIONAL	
PROTECTION AGAINST WATER	IPX3			AISI 430 ADAPTER KIT 2/3 GN (354x325 mm)	COD. KPG23
LIGHTING	NR.1 INCANDESCENT LIGHT BULB (IN THE COOKING CHAMBER)			ALUMINIUM TRAY (429x345x9 mm)	COD. KV7
PLUS				HORIZONTAL CHROMED GRID (435x340 mm)	COD.KG7
STAINLESS STEEL COOKING CHAMBER	AISI 304 HORIZONTAL CHROMED GRID (435x340 mm)			AISI 304 HORIZONTAL CHROMED GRID (435x340 mm)	COD.KG7X
DOOR WITH INSPECTIONABLE GLASS	NEW DESIGN OF COOKING CHAMBER			PERFORATED ALUMINIUM TRAY (435x345x10 mm)	COD. KTF6P
EMBEDDED GASKET	NEW DESIGN OF HANDLE			TABLE	COD. EKT 423 – COD. EKTR 423 – COD. EKTS 423 – COD. EKTRS 423 – COD. EKT 423 D
STACKABLE	CB CERTIFICATION			PROOFER	COD. EKL 823
FORCED COOLING SYSTEM OF INNER PARTS				WATER TANK LT. 7	COD. EKSA
				PUMP KIT WITH HOSE AND FILTER	COD. KKPU
				AIR REDUCER	COD. EKRPA
				OPTIONAL PACKAGING	COD. 01300731 CAGE COD. 01300280 PALLET (800x1200x118 mm)

LEGEND

STEAM



A pipe sprays the water directly on moving fans.
It's ideal for roast meat, fish and steamed vegetables.