

DIGITAL ELECTRIC COMBI OVEN

Designed for small food outlets who want to provide customers with ready meals or prepare quick deli recipes using a product that packs innovative features into a compact design. The digital display with storage for 99 programs and 4 cooking options gives you the utmost freedom when it comes to managing your recipes. The programmable delayed start feature means you can decide beforehand what time you want to cook your dishes, further customizing the cooking process with the direct steam option.





| DIMENSIONAL FEATURES | | | | |
|----------------------------------|-----|-----|-----|--|
| Oven dimensions (WxDxH mm) | 790 | 750 | 505 | |
| Oven weight (kg) | 44 | | | |
| Distance between rack rails (mm) | 70 | | | |

| ELECTRICAL FEATURES | | |
|--------------------------|-----------------|--|
| Power supply (kW) | 3,7 | |
| Frequency (Hz) | 50/60 | |
| Voltage (Volt) | AC 220/230 | |
| N° of motors | 1 Bidirectional | |
| Boiler | 1 | |
| Protection against water | IPX3 | |

| EQUIPMENT | | | |
|---|-----------------------------------|-----|-----|
| Cardboard box dimensions with pallet (WxDxH mm) | 805 | 830 | 670 |
| Lateral supports | 1 right + 1 left | | |
| Cable | Single-phase [3g 1,5] - I=1600 mm | | |

| PLUS |
|--------------------------------------|
| Stainless steel cooking chamber |
| Door with inspectionable glass |
| 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° 3 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 | 50 ÷ 270°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 |

| OPTIONAL | |
|---|--|
| Chromed grid 1/1 GN | Cod. KG9G |
| AISI 304 vertical chicken cooking pan | Cod. KGP |
| AISI 304 tray 1/1 GN (530x325x40 mm) | Cod. KT9G |
| Table | Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D |
| Air reducer | Cod. EKRPA |
| Water tank lt. 7 | Cod. EKSA |
| Pump kit with hose and filter | Cod. KKPU |
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