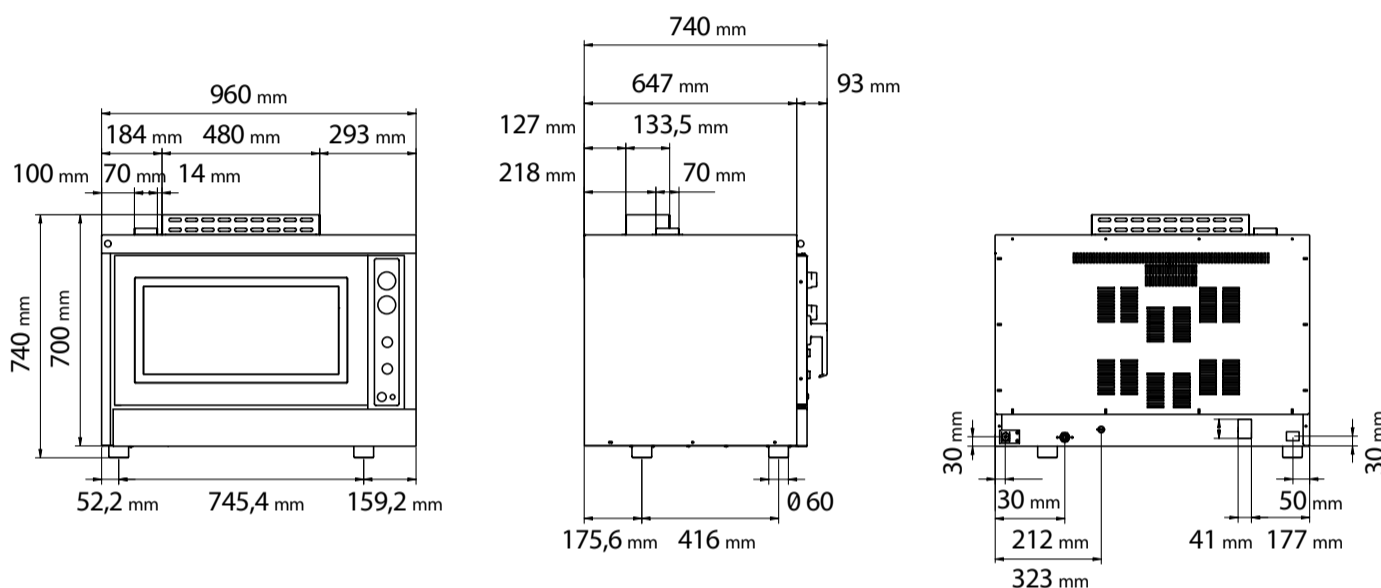
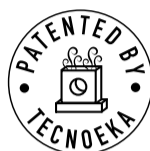


# KF 1001G IX AL



## GAS CONVECTION OVEN WITH HUMIDIFICATION

This is the gas oven from the EKA Line, ideally suited to pastry businesses and bakeries. It features a heat exchanger made to an exclusive Tecnoeka design, every detail of which is patented. Its cast iron housing ensures high heat output together with low consumption and complete resistance to deformation even at high temperatures. A tried-and-true electronic ignition device is used to manage oven operation and safety. It features an AISI 430 stainless steel chamber and side opening.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	960	760	740
Oven weight (kg)	92		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES	
Thermal supply (kW)	8
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	/

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	1009	806	902
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Nozzle for LPG			

PLUS	
Stainless steel cooking chamber	
Patented heat exchanger	

FUNCTIONAL FEATURES	
Power	Multigas (tested for natural gas)
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Humidification	Indirect with button
Cooking chamber	AISI 430 Stainless Steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanic - right side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Left side opening Ventilated Not inspectionable glass

OPTIONAL	
Aluminium tray (600x400x20 mm)	Cod. KT9P/A
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P
Chromed grid (600x400 mm)	Cod. KG9P
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX
Proofer	Cod. EKL 1264 Cod. EKL 1264 R
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711
Extractor hood	Cod. KK1000/B

