



**PROFESSIONAL  
THINKING**

# PRODUCT SHEET EKF 423 U

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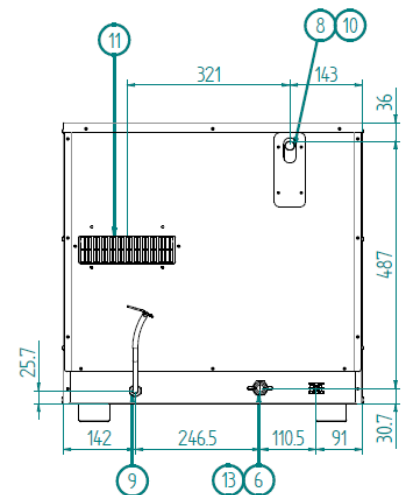
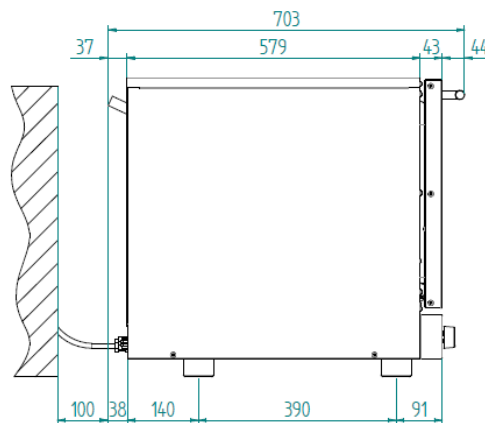
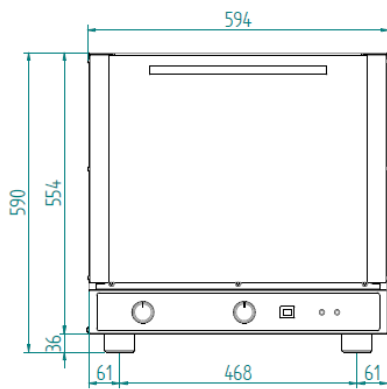
## EKF 423 U - ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION 4 TRAYS 2/3 GN (429x345 mm)

**EKA EVOLUTION  
LINE**

**COOKING**



This oven's small size and light weight make it perfect for bakeries and pastry businesses where space is at a premium and electricity is seen as a precious resource. Fresh desserts or frozen Danish pastries, bread rolls or bite-size pizzas: everything will be that much tastier and more flavourful, thanks in part to the practical indirect humidity control system.



**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				
<b>Dimensions</b>	<b>W</b>	<b>D</b>	<b>H</b>	Power	Electricity			
Oven dimensions (mm)	590	695	590	Capacity	N° 4 trays 2/3 GN (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	Humidification	Indirect with button			
Cardboard box dimensions with pallet (inches)	26,77	29,92	23,62	Cooking chamber	AISI 430 Stainless steel			
Oven weight (kg)	34,2			Water outlet	/			
Packed oven weight (kg)	39,2			Steam outlet	Direct			
Oven weight (lbs)	75,39			Temperature	50 + 300°C			
Packed oven weight (lbs)	86,42			Temperature control	Thermostat			
Distance between rack rails (mm)	74			Control panel	Electromechanic – Lower side			
Fan dimension (mm)	Ø 150 - Nr. 6 blades			N° of programs	/			
Center-to-center distance between feet (mm)	468			Programmable cooking steps	/			
<b>ELECTRICAL FEATURES</b>				Pre-heating temperature	/			
				Pre-heating function	/			
Power supply (kW)	2,8			Door	Tilt door			
Frequency (Hz)	50/60				Ventilated			
Voltage (Volt)	AC 220/230			Modularity	Inspectionable glass			
N° of motors	1 Unidirectional				Available			
Rpm	2250			Feet	Not adjustable			
N° of resistors				<b>EQUIPMENT</b>				
				Circ.	1 pcs	2,7 kW	Lateral supports	1right + 1left
				Top+grill	/	/	Aluminum trays (429x345 mm)	4 pcs
Boiler	/			Cable	Single-phase [3g 1,5] - l=1600 mm			
Limit control	Bipolar with manual reset			<b>OPTIONAL</b>				
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			
<b>PLUS</b>				Horizontal chromed grid (435x340 mm)	Cod.KG7			
Stainless steel cooking chamber	IPX3			AISI 304 horizontal chromed grid (435x340 mm)	Cod.KG7X			
Door of the oven with inspectionable glass	New design of cooking chamber			Table	Cod. EKT 423 – Cod. EKTR 423 – Cod. EKTS 423 – Cod. EKTRS 423 – Cod. EKT 423 D			
Embedded gasket	New design of handle			Proofer	Cod. EKL 823			
Stackable	CB Certification			Optional packaging	Cod. 01300731 Cage Cod. 01300280 Pallet (800x1200x118 mm)			
Forced cooling system of inner parts								

LEGEND

### HUMIDIFICATION



Water is filled in a drip box behind the air conveyor grid.  
Sort of activation: with button or with knob.  
Ideal for recipes that need humidity (for example roast meat).

