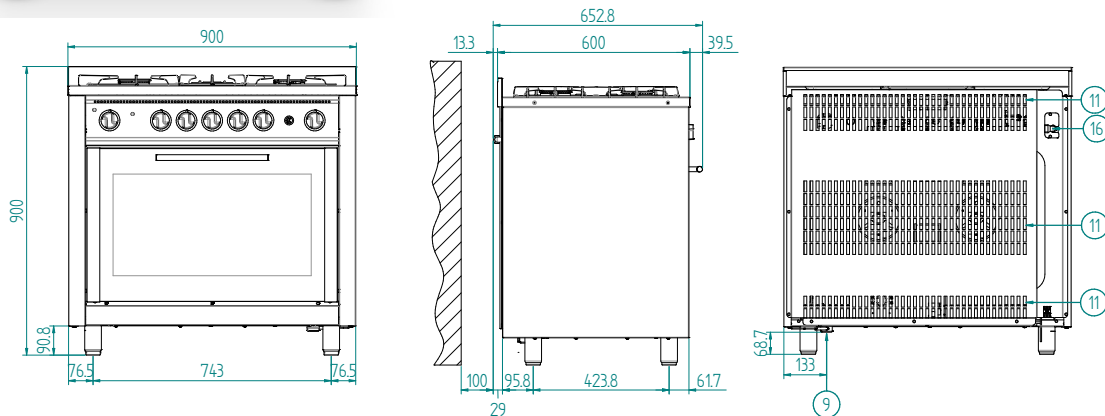


EKC 96.3



COOKER WITH 5 BURNERS AND ELECTRIC CONVECTION OVEN

Designed for the semi-professional sector, it is particularly suitable for snack food kiosks and bars. All burners fitted on the cookers feature safety thermocouples and electronic ignition. The cooker has a 5-gas-burner hob and an electric ventilated oven with high heat output.



DIMENSIONAL FEATURES

Cooker dimensions (WxDxH mm)	900	600	900
Cooker weight (kg)		74	
Distance between rack rails (mm)		70	

ELECTRICAL FEATURES

Oven power supply (kW)	5,2
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Monodirectional
Boiler	/
Protection against water	/

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	960	690	1070
Lateral supports	1 Right + 1 Left		
Cable	Two-phase + neutral [5G 2,5] – L=1600 mm		
Hob reducer cross shape			
Nozzle for LPG			

PLUS

Embedded gasket	
New door hinges	
Oven door with inspectionable glass	

HOB FUNCTIONAL FEATURES

Hob	AISI 304 Stainless Steel
Burners thermal supply (kW)	14,3
N° of burners	5 (tested for natural gas)
Burners ignition system	Electronic
Burners safety system	With thermocouple
Control panel	Electromechanical

OVEN FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids 1/1 GN
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 Stainless Steel
Temperature	100 ÷ 275°C
Temperature control	Thermostat
Control panel	Electromechanical
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

OPTIONAL

Chromed grid 1/1 GN	Cod. KG9G
AISI 304 vertical 8 chicken cooking grid	Cod. KGP
AISI 304 tray 1/1 GN (530x325x40mm)	Cod. KT9G