

ELECTRIC CONVECTION OVEN **EKFA-412**

Features

- ◆ 4-Pan capacity with lateral door opening.
- ◆ Fits 13"x18" Half-Sized Baking Trays.
- ◆ Durable Stainless Steel construction.
- ◆ Heavy-duty door handle and hinges provide durability and smooth operation.
- ◆ Double glass doors feature an easy to open system for cleaning.
- ◆ Baking chamber is completely sealed, eliminating heat and steam loss due to leakage.
- ◆ Gentle airflow controlled by dual auto-reversing circulation system.
- ◆ Available with Manual or Programmable Electronic Controls. (99 programs/4 cooking options)
- ◆ Modern aesthetic design makes it a great showpiece for the front of the house, attracting customers.
- ◆ Wire Shelving Racks included.

Options & Accessories

- ◆ Optional steam system minimizes heat shock by atomizing water molecules before releasing them into the chamber.
- ◆ Multifunction version available with grill elements available on top and bottom allowing for a variety of cooking functions.



Versatile Baking at its Best!

The **Empire EKFA Bakery Convection Oven** is a high performance convection oven designed to meet the needs of the busiest bakeries, hotels, restaurants, cafeterias and a multitude of other applications. Designed for decreased energy consumption and increased productivity, the **EKFA Bakery Oven** heats up quickly and bakes uniformly and efficiently. The gentle airflow produced by the dual auto-reversing circulation fan allows for an even distribution of heat throughout the baking chamber.

The **EKFA Bakery Oven** features a robust steam system. The baking chamber is completely sealed eliminating steam and heat loss from the compartment, while its removable side walls and swing-out design make it extremely easy to clean. The heavy duty door design provides smooth operation that remains cool to the touch while in operation. The control panel is intuitive, easy-to-use and can have even the most fundamental baker up and baking in no time! So whether you're making baguettes or biscuits, pot pies or apple pies the **Empire EKFA Bakery Convection Oven** is an ideal addition to your establishment.

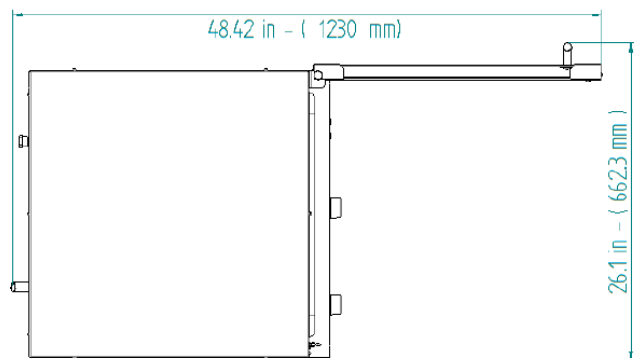
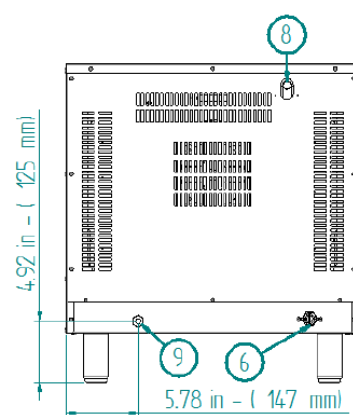
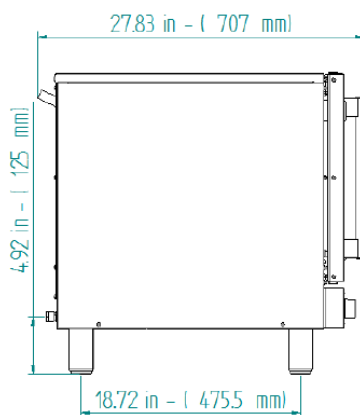
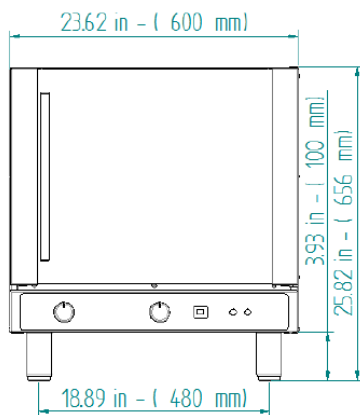


Technical Data

ELECTRIC CONVECTION OVEN EKFA-412

Model	Controls	Overall Dimensions			Steam	Tray Spacing	Cooking Chamber			Weight	Electrical		
		Width	Depth	Height			Width	Depth	Height		Volts	Phase	Amps
		in	in	in		in	in.	in.	in.	lbs			
EKFA 412 AL	Manual	23.6	27.8	25.8	N	2.9	19.8	16.2	11.9	87	208-240	1	13
EKFA 412 AL M	Manual; Multi	23.6	27.8	25.8	N	2.9	19.8	16.2	11.9	100	208-240	1	13
EKFA 412 AL UD	Manual	23.6	27.8	25.8	Y	2.9	19.8	16.2	11.9	104	208-240	1	13
EKFA 412 D AL UD	Digital	23.6	27.8	25.8	Y	2.9	19.8	16.2	11.9	104	208-240	1	13

* 4" minimum clearance to most surfaces. Oven must be positioned on a level surface for use.



UTILITIES ¹		
6	Softened Water Inlet ² (UD Models Only)	3/4" Threaded
8	Steam Exhaust (UD Models Only)	~1-1/8" O.D.
9	Cable Port for Power Supply	208-220/1-Ph

¹Water and Electrical connections located on the back of the unit.
²Approved water filter and pressure regulator required to ensure proper performance.

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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