



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 464 UD

TECNOEKA SRL - VIA MARCO POLO, 11 - 35010 BORGORICCO - PADOVA - ITALY - TEL. +39 049 5791479 +39 049 9300344 - FAX +39 049 5794387 - E-MAIL: INFO@TECNOEKA.COM - WWW.TECNOEKA.COM - WWW.TECNOEKA.RU

EKF 464 UD – ELECTRIC CONVECTION OVEN WITH STEAM 4 TRAYS/GRIDS (600x400 mm)

EKA EVOLUTION LINE

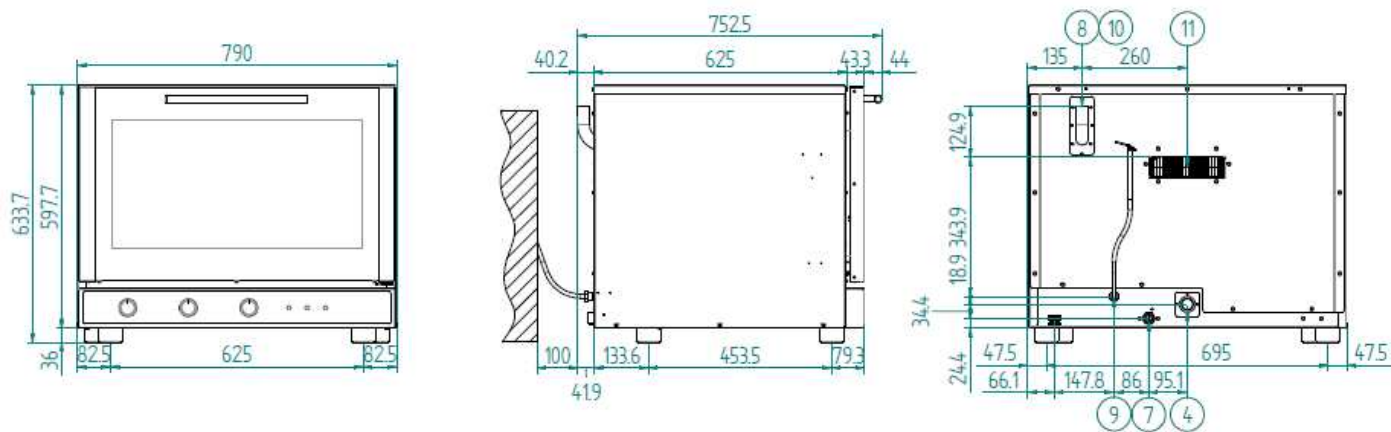
BAKING



Handy use and quality. It bakes plain and filled croissants and is a valuable ally when you want to heat and revive the fragrance of frozen bread.

Its natural habitat is the small bakery or pastry business where space is invariably at a premium.

Despite its compact design and foolproof use, the EKF 464 UD oven - with its direct steam option allowing you to customize each recipe based on individual baking requirements - will reward you with professional results while keeping cooking time and energy usage to a minimum.



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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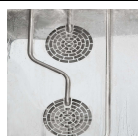
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DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
DIMENSIONS	W	D	H	POWER	ELECTRICITY
OVEN DIMENSIONS (mm)	790	750	635	CAPACITY	N° 4 TRAYS/GRIDS (600x400 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	805	830	800	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	31,10	29,52	25	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB (5LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	31,69	32,67	31,49	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	56,2			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	66,8			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	123,89			TEMPERATURE	50 ÷ 300°C
PACKED OVEN WEIGHT (lbs)	147,26			TEMPERATURE CONTROL	THERMOSTAT
DISTANCE BETWEEN RACK RAILS (mm)	83			CONTROL PANEL	ELECTROMECHANICAL – LOWER SIDE
FAN DIMENSION (mm)	Ø 200 - NR. 38 BLADES			N° OF PROGRAMS	/
CENTER-TO-CENTER DISTANCE BETWEEN RUBBER FEET (mm)	625 (FRONT) – 695 (BACK)			PROGRAMMABLE COOKING STEPS	/
				PRE-HEATING TEMPERATURE	/
ELECTRICAL FEATURES				PRE-HEATING FUNCTION	/
				DOOR	TILT DOOR
POWER SUPPLY (kW)	6,4				VENTILATED
FREQUENCY (Hz)	50 (60 ON DEMAND)				INSPECTIONABLE GLASS
VOLTAGE (Volt)	AC 380/400 2N			MODULARITY	YES
N° OF MOTORS	2 BIDIRECTIONAL			RUBBER FEET	NOT ADJUSTABLE
RPM	2800			EQUIPMENT	
N° OF RESISTORS	CIRC.	2 pcs	3 kW	LATERAL SUPPORTS	1RIGHT = 1LEFT
	TOP+GRILL	/	/	CABLE	TWO-PHASE [4G 2,5] - L=1600 mm
	SOLE	/	/	MANUAL WASHING SET UP	
BOILER	/			OPTIONAL	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			ALUMINIUM TRAY (600x400x20 mm)	COD. KT9P/A
PROTECTION AGAINST WATER	IPX3			PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF8P/A
LIGHTING	NR.1 HALOGEN LIGHT BULB (IN THE COOKING CHAMBER)			5 LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF9P
PLUS				CHROMED GRID (600x400 mm)	COD. KG9P
STAINLESS STEEL COOKING CHAMBER				5 LANES AISI 304 CHROMED GRID (600x400 mm)	COD. KG5CPX
DOOR WITH INSPECTIONABLE GLASS				TABLE	COD. EKT 411 – COD. EKTR 411 – COD. EKTS 411 – COD. EKTRS 411 – COD. EKT 411 D
QUICK FASTENING OF LATERAL SUPPORTS				PROOFER	COD. EKL 864 – COD. EKL 864 R
EMBEDDED GASKET				CONDENSATION HOOD	COD. EKKC4
STACKABLE				SPRAY KIT WITH SUPPORT	COD. EKKD
FORCED COOLING SYSTEM OF INNER PARTS				AIR REDUCER	COD. EKRP/A
IPX 3				WATER TANK LT. 7	COD. EKSA
MANUAL WASHING SET UP				PUMP KIT WITH HOSE AND FILTER	COD. KKPU
NEW DESIGN OF COOKING CHAMBER					
CB CERTIFICATION					
NEW DESIGN OF HANDLE					

LEGEND

STEAM



A pipe sprays the water directly on moving fans.
It's ideal for roast meat, fish and steamed vegetables.