



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 464 AL UD

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

EKA EVOLUTION LINE

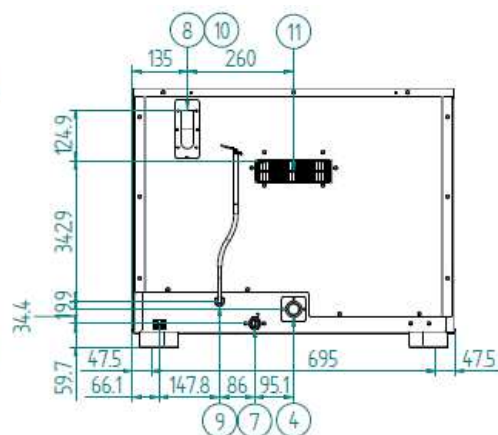
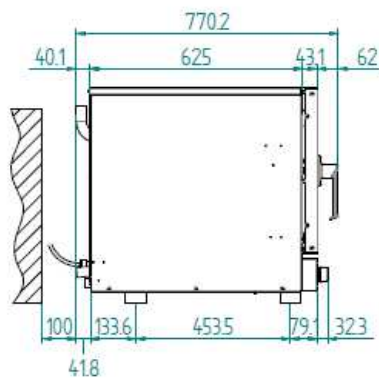
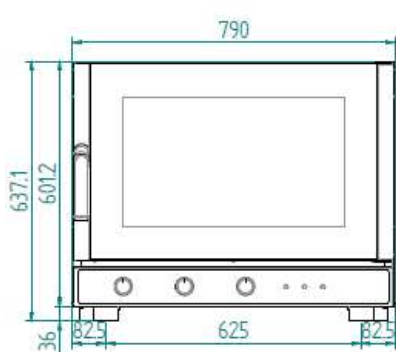
BAKING



Rediscover the quality and flavours of traditional baking.

The ideal tool for quick baking but with excellent results, this appliance is suitable for small bakeries and pastry businesses. Whether reviving frozen bread or preparing mouth-wateringly fragrant Danish pastries, the direct steam option lets you adjust the oven to suit your individual baking needs.

The practical side opening makes cleaning the cooking chamber quick and simple.



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 | |
|--|--|----------|----------|---|--|
| DIMENSIONS | W | D | H | POWER | ELECTRICITY |
| OVEN DIMENSIONS (mm) | 790 | 785 | 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 | 30,90 | 25 | STEAM (see legend) | DIRECT STEAM CONTROLLED BY KNOB (5 LEVELS) |
| CARDBOARD BOX DIMENSIONS WITH PALLET (inches) | 31,69 | 32,67 | 31,49 | COOKING CHAMBER | AISI 304 STAINLESS STEEL |
| OVEN WEIGHT (kg) | 56,4 | | | WATER OUTLET | Ø 30 mm TUBE |
| PACKED OVEN WEIGHT (kg) | 67 | | | STEAM OUTLET | DIRECT |
| OVEN WEIGHT (lbs) | 124,34 | | | TEMPERATURE | 50 ± 300°C |
| PACKED OVEN WEIGHT (lbs) | 147,70 | | | TEMPERATURE CONTROL | THERMOSTAT |
| DISTANCE BETWEEN RACK RAILS (mm) | 83 | | | CONTROL PANEL | ELECTROMECHANIC – 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 | / |
| ELECTRICAL FEATURES | | | | PRE-HEATING TEMPERATURE | / |
| | | | | PRE-HEATING FUNCTION | / |
| POWER SUPPLY (kW) | 6,4 | | | DOOR | RIGHT SIDE OPENING |
| FREQUENCY (Hz) | 50 (60 ON DEMAND) | | | | VENTILATED |
| VOLTAGE (Volt) | AC 380/400 2N | | | MODULARITY | INSPECTIONABLE GLASS |
| N° OF MOTORS | 2 BIDIRECTIONAL | | | RUBBER FEET | YES |
| RPM | 2800 | | | EQUIPMENT | |
| N° OF RESISTORS | CIRC. | 2 pcs | 3kW | LATERAL SUPPORTS | 1RIGHT + 1LEFT |
| | TOP+GRILL | / | / | CABLE | TWO-PHASE [4G 2,5] - L=1350 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. EKRPA |
| IPX 3 | | | | WATER TANK LT. 7 | COD. EKSA |
| MANUAL WASHING SET UP | | | | PUMPP KIT WITH HOSE AND FILTER | COD. KKPU |
| NEW DESIGN OF COOKING CHAMBER | | | | | |
| CB CERTIFICATION | | | | | |

LEGEND

STEAM



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

