### **PRODUCT SHEET EKF 464**

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 - WW.TECNOEKA.COM - WWW.TECNOEKA.COM - WW.TECNOEKA.COM - WW.

### EKF 464 - ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION

4 TRAYS/GRIDS (600x400 mm)

### **EKA EVOLUTION LINE**

### **BAKING**

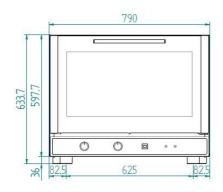


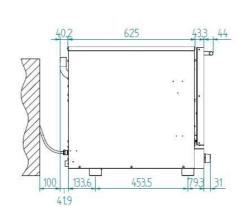


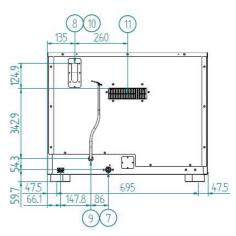
A single-phase oven that's as big on flexibility as it is on personality.

It really does sit well in any outlet, suiting any space, big or small, while also working with any type of power supply.

Designed to cater to the demands of small pastry businesses and bakeries, it will prove its worth when it comes to preparing sandwiches and cakes, even of the frozen variety.







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							











# PROFESSIONAL THINKING

## PRODUCT SHEET EKF 464

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DMMSNONS	DIMENSIONA	L FEATURES		FUNCTION	FUNCTIONAL FEATURES	
CARDBOAD DOX DIMENSIONS WITH AULE TO OVER DIMENSIONS (Inches)         31,10         29,52         25         HUMBINECATION (see legend)         INDRECT WITH BUTTON           OVEN DIMENSIONS (Inches)         31,10         29,52         25         HUMBINECATION (see legend)         INDRECT WITH BUTTON           CARBDADAR DOX DIMENSIONS WITH ALLET (inches)         31,69         32,67         31,49         COOKING CHAMBER         AIS 40 STANLESS STEEL           VOPEN WEIGHT (kg)         60,60         STEAN OUTLET         DIRECT         DIRECT           PACKED OVEN WEIGHT (kg)         133,60         TEMPERATURE CONTROL         THERMOSTAT           DISTANCE BETWEEN RACK RALS (inm)         83         CONTROL PANEL         ELECTROMICHANNIC – LOWER SIDE           PACKED OVEN WEIGHT (kg)         9150 - NR 6 BLADES         PO FROGRAMMABLE COOKING STEPS         /           PARTA DIMENSION (inm)         0150 - NR 6 BLADES         PO FROGRAMMABLE COOKING STEPS         /           CENTRE-TO-CENTER DISTANCE BETWEEN         675 (RONT) – 695 (BACK)         PROGRAMMABLE COOKING STEPS         /           PERCHENTION (KW)         3,4         DOOR         TILL DOOR           PROWER SUPPLY (kw)         3,4         DOOR         TILL DOOR           PROWER SUPPLY (kw)         3,4         DOOR         TILL DOOR           PROWER S	DIMENSIONS	W	D	Н	POWER	ELECTRICITY
PALLET (mm)	OVEN DIMENSIONS (mm)	790	750	635	CAPACITY	N° 4 TRAYS/GRIDS (600x400 mm)
CARDBOADD BOX DIMENSIONS WITH  31,69 32,67 31,49 COOKING CHAMBER  AISI 430 STAINLESS STEEL  PARLET (IRCHE)  PARLET (IRCHE)  10,000  PARLET (IRCHE)  PREPARATURE CONTROL  THEMOSTAT  THEMOSTAT  THEMOSTAT  PROBRAMMABLE COOKING STEPS  //  PREPARATURE CONTROL  PROBRAMMABLE COOKING STEPS  //  PREPARATURE  10,000  PROBRAMMABLE COOKING STEPS  //  PREPARATURE  PREPARATURE  PROBRAMMABLE COOKING STEPS  //  PREPARATURE CONTROL  PREPARATURE  PROBRAMMABLE COOKING STEPS  //  PREPARATURE CONTROL  PROBRAMMABLE COOKING STEPS  //  PREPARATURE  PROBRAMMABLE COOKING STEPS  //  PROBRAMMABLE COOKING STEPS  PROBRAMMABLE COOKING STEPS  //  PROBRAMMABLE COOKING STEPS  //  PROBRAMMABLE COOKING STEPS  //  PROBRAMMABLE COOKING STEPS  PROBRAMMABLE COOKING STEPS  PROBRAMMABLE COOKING STEPS  //  PROBRAMMABLE COOKING STEPS  PROBRAMMABLE COOKING STEPS  PROBRAMMABLE COOKING STEPS  PROBREM STEPS  PROBRAMMABLE COOKING STEPS  PROBRAMMA		805	830	800	TYPE OF COOKING	VENTILATED
PALLET (Inches)   31,69   32,67   31,49   COOKING CHAMBER   ASI 430 STANLESS STEEL	OVEN DIMENSIONS (inches)	31,10	29,52	25	HUMIDIFICATION (see legend)	INDIRECT WITH BUTTON
PACKED OVEN WEIGHT (kg)		31,69	32,67	31,49	COOKING CHAMBER	AISI 430 STAINLESS STEEL
OVEN WEIGHT (Ibs)	OVEN WEIGHT (kg)	50,40			WATER OUTLET	/
PRACKED OVEN WEIGHT (Ibs)  133.60  TEMPERATURE CONTROL  THEMPOSTAT  BISTANCE BETWEEN RACK RAILS (mm)  Ø 150 - NR. 6 BLADES  AN DIMENSION (mm)  Ø 150 - NR. 6 BLADES  AN "O" PROGRAMMS  /*  PROGRAMMABLE COOKING STEPS  /*  PRE-HEATING TEMPERATURE  /*	PACKED OVEN WEIGHT (kg)	60,60			STEAM OUTLET	DIRECT
DISTANCE BETWEEN RACK RAILS (mm)   83	OVEN WEIGHT (lbs)	111,11			TEMPERATURE	50 ÷ 300°C
FAN DIMENSION (mm)	PACKED OVEN WEIGHT (lbs)	133.60			TEMPERATURE CONTROL	THERMOSTAT
RUBBER FEET (mm)	DISTANCE BETWEEN RACK RAILS (mm)	· · · · · · · · · · · · · · · · · · ·			CONTROL PANEL	ELECTROMECHANIC – LOWER SIDE
RUBBER FEET (mm)	FAN DIMENSION (mm)	Ø 150 - NR. 6 BLADES			N° OF PROGRAMS	/
PRE-HEATING TEMPERATURE	CENTER-TO-CENTER DISTANCE BETWEEN	625 (FRONT) – 695 (BACK)			PROGRAMMABLE COOKING STEPS	/
TILT DOOR   TILT DOOR   TILT DOOR   TILT DOOR   TILT DOOR	· · · · · ·				PRE-HEATING TEMPERATURE	/
TILT DOOR   TILT DOOR   TILT DOOR   TILT DOOR   TILT DOOR	ELECTRICAL	FEATURES			/	
FREQUENCY (Hz)  VOLTAGE (Yolt)  AC 2200230 MODULARITY  YES  NO FACTOR ACT 200730 MODULARITY  FOR MOTORS  2 UNIDIRECTIONAL  RUBBER FEET  NOT ADJUSTABLE  RPM  CIRC.  2 pcs 1,6 kW LATERAL SUPPORTS  RIGHT = 1LEFT  SOLE  / / CABLE  SINGLE-PHASE [3G 1,5] - L=1350 mm  FOR TOP+GRILL  // / CABLE  SINGLE-PHASE [3G 1,5] - L=1350 mm  FOR TOPHORIL  LIMIT CONTROL  UNIPOLAR WITH MANUAL RESET  BOILER  PROTECTION AGAINST WATER  IPX3  REFORATED ALUMINIUM TRAY (600x400x20 mm)  FREFORATED ALUMINIUM TRAY (600x400x20 mm)  COD. KTF8P/A  COD. KTF8P/A  COD. KTF9P  STAINLESS STEEL COOKING CHAMBER  TAY (600x400x20 mm)  COD. KTF9P  STAINLESS STEEL COOKING CHAMBER  FOR WITH INSPECTIONABLE GLASS  TABLE  COD. EKT 411 - COD. EKTR 411 - COD.						TILT DOOR
FREQUENCY (Hz)  VOLTAGE (Yolt)  AC 2207230  AC 2207230  ROP OF MOTORS  2 UNIDIRECTIONAL  RUBBER FEET  NOT ADJUSTABLE  RPM  2250  EQUIPMENT  CIRC.  2 pcs	POWER SUPPLY (Kw)	3.4			DOOR	VENTILATED
N° OF MOTORS RPM    CIRC.   2 pcs   1,6 kW   LATERAL SUPPORTS   1RIGHT = 1LEFT     TOP+GRILL   /	FREQUENCY (Hz)					INSPECTIONABLE GLASS
RPM 2250 EQUIPMENT  CIRC. 2 pcs 1,6 kW LATERAL SUPPORTS 1RIGHT = 1LEFT  TOP+GRILL 7 7 CABLE SINGLE-PHASE [3G 1,5] - L=1350 mm  SOLE 7 7 OPTIONAL  BOILER  LIMIT CONTROL UNIPOLAR WITH MANUAL RESET (600x400x20 mm) COD. KT9P/A  PROTECTION AGAINST WATER PLUS  FLUS  RT2 INCANDESCENT LIGHT BULB (IN THAY (600x400x20 mm)) COD. KTF8P/A  RT3 INCANDESCENT LIGHT BULB (IN THAY (600x400x20 mm)) COD. KTF9P  THE COOKING CHAMBER STAINLESS STEEL COOKING CHAMBER STAINLESS STEEL COOKING CHAMBER STAINLESS STEEL COOKING CHAMBER STAINLESS ASS 1304 CHROMED GRID (600x400 mm) COD. KTF9P  TABLE COD. EKT 411 - COD. EKTR 411 - COD. EKT 411 D COD. EKTR	VOLTAGE (Volt)	AC 220/230			MODULARITY	YES
CIRC. 2 pcs 1,6 kW LATERAL SUPPORTS 1RIGHT = ILEFT  TOP+GRILL / / / CABLE SINGLE-PHASE [3G 1,5] - L= 1350 mm  BOILER / / / PROTECTION AGAINST WATER IPX3 PROTECTION AGAINST WATER IPX3 PROTECTION AGAINST WATER IPX5 COD. KTF8P/A  LIGHTING NR.2 INCANDESCENT LIGHT BULB (IN THE COOKING CHAMBER) TRAY (600x400x20 mm) COD. KTF9P  FLUS CHROMED GRID (600x400 mm) COD. KTF9P  STAINLESS STEEL COOKING CHAMBER COD. EKT 411 - COD. EKT 411	N° OF MOTORS				RUBBER FEET	NOT ADJUSTABLE
N° OF RESISTORS  TOP+GRILL / / / CABLE SINGLE-PHASE [3G 1,5] - L=1350 mm  SOLE / / / OPTIONAL  BOILER  LIMIT CONTROL  UNIPOLAR WITH MANUAL RESET  PROTECTION AGAINST WATER  IPX3  LIGHTING  NR.2 INCANDESCENT LIGHT BULB (IN THA COOKING CHAMBER)  PLUS  STAINLESS STEEL COOKING CHAMBER  DOOR WITH INSPECTIONABLE GLASS  QUICK FASTENING OF LATERAL SUPPORTS  EMBEDDED GASKET  STACKABLE  FORCED COOLING SYSTEM OF INNER PARTS  IPX3  TOP+GRILL / / / CABLE  SINGLE-PHASE [3G 1,5] - L=1350 mm  OPTIONAL  ALUMINIUM TRAY (600x400x20 mm)  COD. KT9P/A  COD. KTF8P/A  COD. KTF8P/A  COD. KTF8P/A  COD. KTF8P/A  COD. KTF8P/A  COD. KG9P  STAINLESS STEEL COOKING CHAMBER  COD. KG9P  STAINLESS STEEL COOKING CHAMBER  TABLE  COD. EKT 411 – COD. EKTR 411 – CO	RPM				EQUIPMENT	
BOILER    SOLE   7		CIRC.	2 pcs	1,6 kW	LATERAL SUPPORTS	1RIGHT = 1LEFT
BOILER  / OPTIONAL  LIMIT CONTROL  UNIPOLAR WITH MANUAL RESET  (600x400x20 mm) (600x400x20 mm) (600x400x20 mm) (600x400x20 mm) (COD. KTF8P/A  COD. KTF9P  COD. KTF9P  TRAY (600x400x20 mm) (600x400x20 mm) (COD. KTF9P  COD. KTF9P  COD. KTF9P  COD. KTF9P  TABLE  COD. EXT 411 – COD. EXTR 411 – COD.	N° OF RESISTORS	TOP+GRILL	/	/	CARLE	SINGI F-PHASE [3G 1 5] - I = 1350 mm
LIMIT CONTROL  UNIPOLAR WITH MANUAL RESET  (600x400x20 mm)  PROTECTION AGAINST WATER  IPX3  PROTECTION AGAINST WATER  IPX3  PROTECTION AGAINST WATER  IPX3  PREPROATED ALUMINIUM TRAY (600x400x20 mm)  S LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)  COD. KTF9P/A  COD. KTF9P  COD. KTF9P/A  COD. EXT 411 – COD. EXTR 411 –  COD. EXT 411 – COD. EXTR 411 –  COD. EXT 411 –  COD. EXT 411 D  QUICK FASTENING OF LATERAL SUPPORTS  PROOFER  COD. EXT 411 D					CABLE	311/322 111/132 [3/3 1/3] 2=1330 11111
LIMIT CONTROL  UNIPOLAR WITH MANUAL RESET  (600x400x20 mm)  PROTECTION AGAINST WATER  IPX3  PERFORATED ALUMINIUM TRAY (600x400x20 mm)  S LANES PERFORATED ALUMINIUM THE COOKING CHAMBER)  TARY (600x400x20 mm)  COD. KTF9P  COD. KTF9P  COD. KTF9P  COD. KTF9P  COD. KG9P  STAINLESS STEEL COOKING CHAMBER  STAINLESS STEEL COOKING CHAMBER  DOOR WITH INSPECTIONABLE GLASS  TABLE  QUICK FASTENING OF LATERAL SUPPORTS  EMBEDDED GASKET  STACKABLE  FORCED COOLING SYSTEM OF INNER PARTS  IPX 3  NEW DESIGN OF COOKING CHAMBER  COD. EKT 4MBER  COD. EKT 4MBE	BOILER /				OPTIONAL	
PROTECTION AGAINST WATER  IPX3  (600x400x20 mm)  NR.2 INCANDESCENT LIGHT BULB (IN THE COOKING CHAMBER)  PLUS  CHROMED GRID (600x400x20 mm)  COD. KTF9P  COD. KG9P  COD. KG9P  COD. KG5CPX  COD. EKT 411 – COD. EKT 411 – COD. EKT 411 – COD. EKTR 411 – COD. EKT 411 – COD. EKT 411 D  QUICK FASTENING OF LATERAL SUPPORTS  EMBEDDED GASKET  STACKABLE  FORCED COOLING SYSTEM OF INNER PARTS  PROSE  NEW DESIGN OF COOKING CHAMBER  COD. EKT 401 – COD. EKTR 4	LIMIT CONTROL UNIPOLAR WITH MANUAL RESET			==	COD. KT9P/A	
THE COOKING CHAMBER)  TRAY (600x400x20 mm)  COD. KG9P  STAINLESS STEEL COOKING CHAMBER  STAINLESS STEEL COOKING CHAMBER  TABLE  COD. EKT 411 – COD. EKTR 411 – COD. EKT 411 D COD. EK	PROTECTION AGAINST WATER		IPX3			COD. KTF8P/A
STAINLESS STEEL COOKING CHAMBER  5 LANES AISI 304 CHROMED GRID (600x400 mm)  COD. KG5CPX  COD. EKT 411 – COD. EKTR 411 –  COD. EKTS 411 – COD. EKTRS 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  STACKABLE  FORCED COOLING SYSTEM OF INNER PARTS  IPX 3  NEW DESIGN OF COOKING CHAMBER  CB CERTIFICATION	LIGHTING					COD. KTF9P
STAINLESS STEEL COOKING CHAMBER  (600x400 mm)  COD. EKT 411 – COD. EKTR 411 –  COD. EKTR 411 –  COD. EKTR 411 –  COD. EKTR 411 –  COD. EKTR 411 –  COD. EKTR 411 –  COD. EKTR 411 –  COD. EKT 411 D  QUICK FASTENING OF LATERAL SUPPORTS  PROOFER  COD. EKL 864 – COD. EKL 864 R  EMBEDDED GASKET  STACKABLE  FORCED COOLING SYSTEM OF INNER PARTS  IPX 3  NEW DESIGN OF COOKING CHAMBER  CB CERTIFICATION	PLU	JS .		CHROMED GRID (600x400 mm)	COD. KG9P	
DOOR WITH INSPECTIONABLE GLASS  TABLE  COD. EKTS 411 – COD. EKTRS 411 – COD. EKTRS 411 – COD. EKTR 411 D  QUICK FASTENING OF LATERAL SUPPORTS  PROOFER  COD. EKL 864 – COD. EKL 864 R  EMBEDDED GASKET  STACKABLE  FORCED COOLING SYSTEM OF INNER PARTS  IPX 3  NEW DESIGN OF COOKING CHAMBER  CB CERTIFICATION  TABLE  COD. EKTS 411 – COD. EKTRS 411 – C	STAINLESS STEEL COOKING CHAMBER				COD. KG5CPX	
EMBEDDED GASKET  STACKABLE FORCED COOLING SYSTEM OF INNER PARTS  IPX 3  NEW DESIGN OF COOKING CHAMBER  CB CERTIFICATION	DOOR WITH INSPECTIONABLE GLASS			TABLE	COD. EKTS 411 – COD. EKTRS 411 –	
STACKABLE FORCED COOLING SYSTEM OF INNER PARTS IPX 3 NEW DESIGN OF COOKING CHAMBER CB CERTIFICATION CB CERTI	QUICK FASTENING OF LATERAL SUPPORTS			PROOFER	COD. EKL 864 – COD. EKL 864 R	
FORCED COOLING SYSTEM OF INNER PARTS  IPX 3  NEW DESIGN OF COOKING CHAMBER  CB CERTIFICATION  CB CERTIFICATION	EMBEDDED GASKET					
IPX 3 NEW DESIGN OF COOKING CHAMBER CB CERTIFICATION CB CERTIFICATION	STACKABLE					
NEW DESIGN OF COOKING CHAMBER  CB CERTIFICATION  CB CERTIFICATION	FORCED COOLING SYSTEM OF INNER PARTS					
CB CERTIFICATION CB CERTIFICATION	IPX 3					
	NEW DESIGN OF COOKING CHAMBER					
NEW DESIGN OF HANDLE	CB CERTIFICATION					
	NEW DESIGN OF HANDLE					

### 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).









