



**PROFESSIONAL  
THINKING**

# PRODUCT SHEET EKF 1064 E 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 1064 E UD - ELECTRONIC CONVECTION OVEN WITH STEAM 10 TRAYS/GRIDS (600x400 mm)

### EKA EVOLUTION LINE

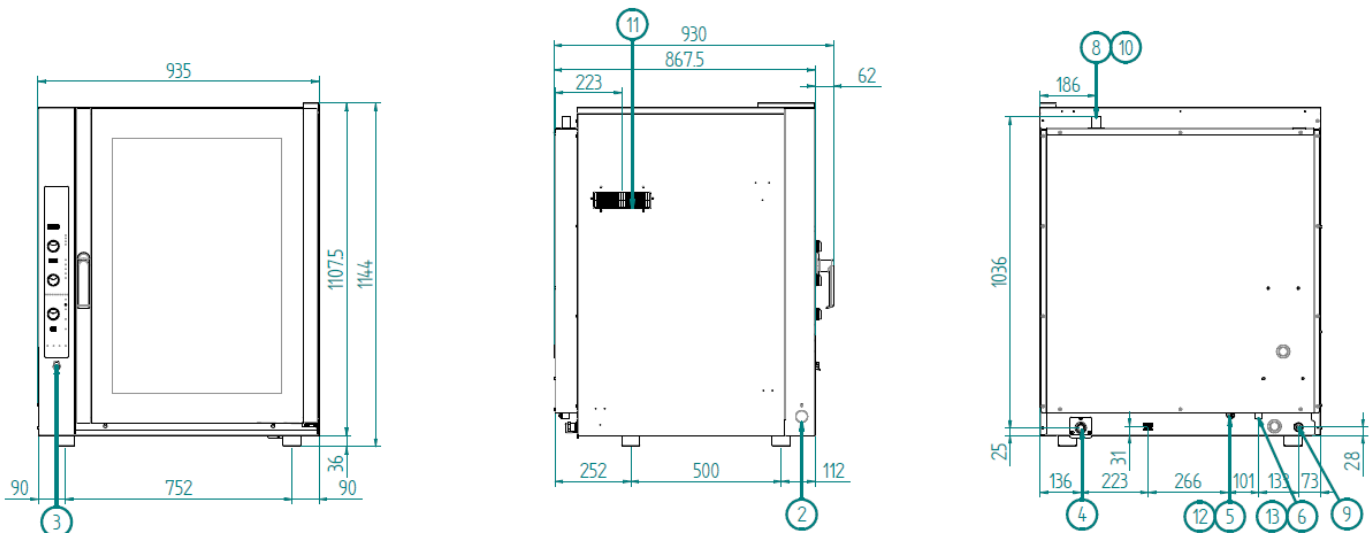
### BAKING



High output and top quality. Ideal for large bakeries and pastry businesses.

Bread, pizzas, puff pastry, sponges, cream puffs, biscuits, panettone, yeast-raised products, croissants and fine pastries: you can customize your recipes using the practical electronic control panel, which has 99 programs, allowing you to cook in 4 stages.

The programmable delayed start feature means you can decide beforehand what time you want to prepare your dishes, customizing the cooking process with the direct steam option.



**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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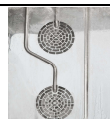
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DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
<b>DIMENSIONS</b>	<b>W</b>	<b>D</b>	<b>H</b>	POWER	ELECTRICITY
OVEN DIMENSIONS (mm)	935	930	1150	CAPACITY	N° 10 TRAYS/GRIDS (600x400 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	1000	990	1310	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	36,81	36,61	45,27	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB WITH DISPLAY (10 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	51,57	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	134,8			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	152,8			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	297,18			TEMPERATURE	50 ± 270°C
PACKED OVEN WEIGHT (lbs)	336,86			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER
DISTANCE BETWEEN RACK RAILS (mm)	80			CONTROL PANEL	ELECTRONIC - LEFT SIDE
FAN DIMENSION (mm)	Ø 198 - NR. 45 BLADES			N° OF PROGRAMS	99
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	752			PROGRAMMABLE COOKING STEPS	4
<b>ELECTRICAL FEATURES</b>				PRE-HEATING TEMPERATURE	180°C
				PRE-HEATING FUNCTION	PROGRAMMABLE
POWER SUPPLY (kW)	16			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50/60				VENTILATED
VOLTAGE (Volt)	AC 380/400 3N				INSPECTIONABLE GLASS
N° OF MOTORS	3 BIDIRECTIONAL				NOT ADJUSTABLE
RPM	2800			<b>EQUIPMENT</b>	
N° OF RESISTORS	CIRC.	3 pcs	5 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1600 mm
	SOLE	/	/	MANUAL + AUTOMATIC WASHING SET UP	
BOILER	/			PLUG FOR CORE PROBE	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			REMOVABLE DRIP BOX	
PROTECTION AGAINST WATER	IPX3				
LIGHTING	NR.2 HALOGEN LIGHT BULB (IN THE DOOR)			<b>OPTIONAL</b>	
<b>PLUS</b>				ALUMINIUM TRAY (600x400x20 mm)	COD. KT9P/A
STAINLESS STEEL COOKING CHAMBER				PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF8P/A
DOOR WITH INSPECTIONABLE GLASS				5 LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF9P
ADJUSTABLE DOOR HINGES				CHROMED GRID (600x400 mm)	COD. KG9P
QUICK FASTENING OF LATERAL SUPPORTS				5 LANES AISI 304 CHROMED GRID (600x400 mm)	COD. KG5CPX
EMBEDDED GASKET				TABLE	COD. EKT 1111 - COD. EKTR 1111 - COD. EKTS 1111 - COD. EKTRS 1111
FORCED COOLING SYSTEM OF INNER PARTS				PROOFER	COD. EKL 1264 - COD. EKL 1264 R
IPX 3				CONDENSATION HOOD	COD. EKKC10
MANUAL + AUTOMATIC WASHING SET UP				AIR REDUCER	COD. EKRPA
NEW DESIGN OF COOKING CHAMBER				CORE PROBE	COD. EKSC
CB CERTIFICATION				CORE PROBE WITH SUPPORT	COD. EKSCS
				SELF-CLEANING AUTOMATIC SYSTEM	COD. KWT
				SPRAY KIT WITH SUPPORT	COD. EKKD
				SPARKLING AID	COD. KBRIL AND COD. KBRILMD
				CLEANING FLUID	COD. KDET

**LEGEND**

**STEAM**



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

