



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 464 D AL UD

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

EKA EVOLUTION LINE

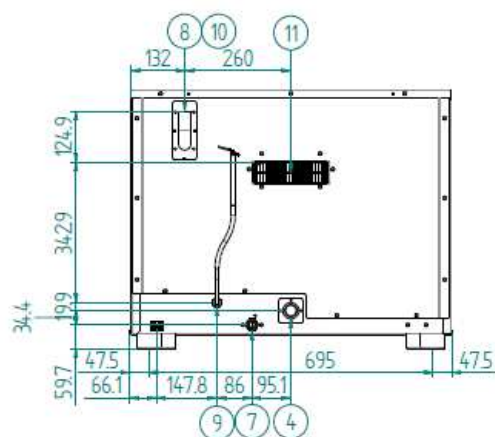
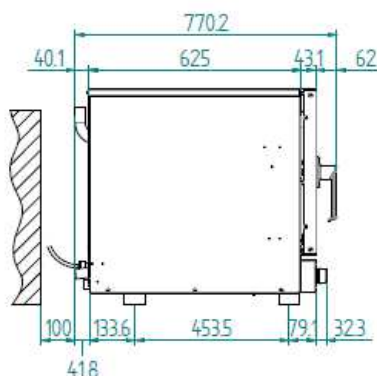
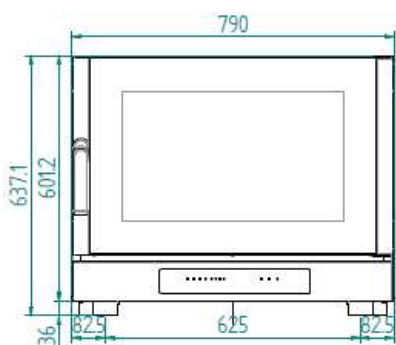
BAKING



Suitable for any small bakery or pastry business wanting to turn out sweet indulgences baked to perfection.

Whether producing Danish pastries or preparing crisp bread rolls and mouth-wateringly fragrant puff pastry treats, the direct steam option caters to your every baking need.

With its 99 programs, the digital control panel makes 4-stage cooking straightforward and intuitive. The practical side opening, makes cleaning the cooking chamber quick and simple, while also making it easier to remove pans



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 DIGITAL PANEL (10 LEVELS)
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)	66,4			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	123,45			TEMPERATURE	50 ± 270°C
PACKED OVEN WEIGHT (lbs)	146,38			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER
DISTANCE BETWEEN RACK RAILS (mm)	83			CONTROL PANEL	DIGITAL – LOWER SIDE
FAN DIMENSION (mm)	Ø 200 - NR. 38 BLADES			N° OF PROGRAMS	99
CENTER-TO-CENTER DISTANCE BETWEEN RUBBER FEET (mm)	625 (FRONT) – 695 (BACK)			PROGRAMMABLE COOKING STEPS	4
ELECTRICAL FEATURES				PRE-HEATING TEMPERATURE	180°C
				PRE-HEATING FUNCTION	AVAILABLE ONLY IN "PROGRAM MODE"
POWER SUPPLY (kW)	6,4			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50/60				VENTILATED
VOLTAGE (Volt)	AC 380/400 2N			MODULARITY	INSPECTIONABLE GLASS
N° OF MOTORS	2 BIDIRECTIONAL				RUBBER FEET
RPM	2800			EQUIPMENT	
N° OF RESISTORS	CIRC.	2 pcs	3 kW	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
	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. 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					

LEGEND

STEAM



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

