



**PROFESSIONAL  
THINKING**

# PRODUCT SHEET EKF 464 D UD

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

EKA EVOLUTION LINE

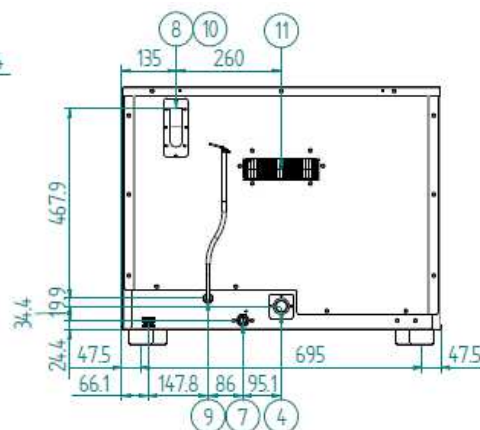
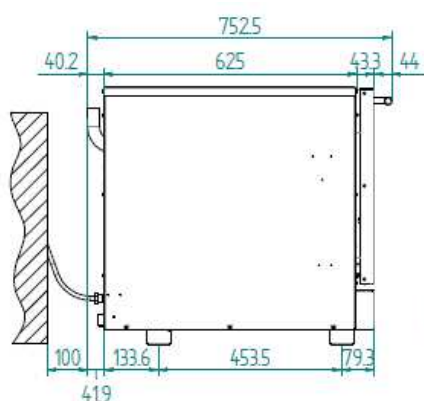
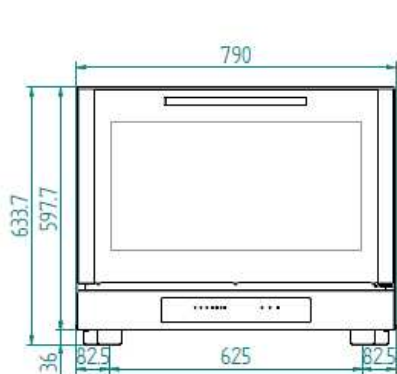
BAKING



A blend of all-Italian technology and quality.

Cakes, sweet snacks, plain or filled croissants: with the direct steam option you really can customize how each dish is baked.

You control the oven with its innovative digital control panel, which has 99 programs, allowing you to cook in 4 stages, setting the time, temperature, humidity level and core probe temperature for each.



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	PRIE-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				
<b>DIMENSIONS</b>	<b>W</b>	<b>D</b>	<b>H</b>	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 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)	58			WATER OUTLET	Ø 30 mm TUBE			
PACKED OVEN WEIGHT (kg)	68,2			STEAM OUTLET	DIRECT			
OVEN WEIGHT (lbs)	127,86			TEMPERATURE	50 ± 270°C			
PACKED OVEN WEIGHT (lbs)	150,35			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			
<b>ELECTRICAL FEATURES</b>				PRE-HEATING TEMPERATURE	180°C			
				PRE-HEATING FUNCTION	AVAILABLE ONLY IN "PROGRAM MODE"			
POWER SUPPLY (kW)	6,4			DOOR	TILT DOOR			
FREQUENCY (Hz)	50/60				VENTILATED			
VOLTAGE (Volt)	AC 380/400 2N			INSPECTIONABLE GLASS	YES			
N° OF MOTORS	2 BIDIRECTIONAL			MODULARITY	YES			
RPM	2800			RUBBER FEET	NOT ADJUSTABLE			
N° OF RESISTORS				<b>EQUIPMENT</b>				
				CIRC.	2 pcs	3 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
				TOP+GRILL	/	/	CABLE	TWO-PHASE [4G 2,5] - L=1350 mm
BOILER				/				
LIMIT CONTROL				<b>OPTIONAL</b>				
				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		
<b>PLUS</b>				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.

