



**PROFESSIONAL  
THINKING**

**PRODUCT SHEET EKF 464**

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**EKF 464 - ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION**  
4 TRAYS/GRIDS (600x400 mm)

EKA EVOLUTION LINE

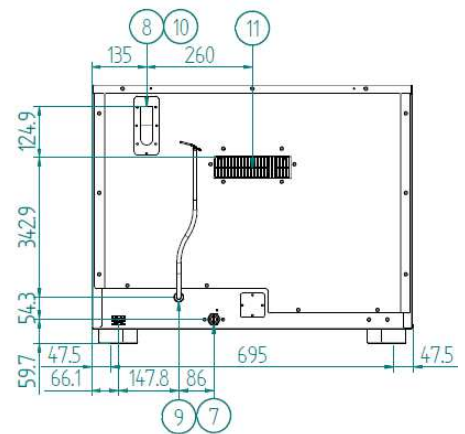
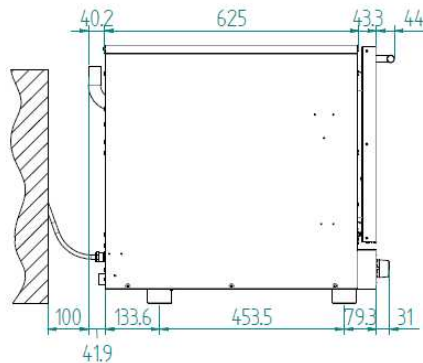
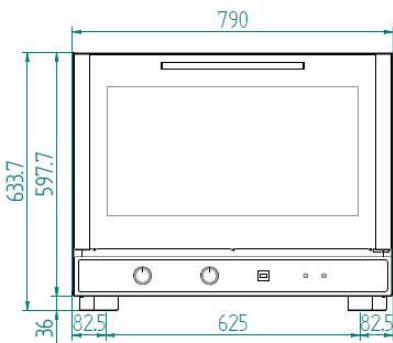
BAKING



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		





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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	HUMIDIFICATION (see legend)	INDIRECT WITH BUTTON
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	31,69	32,67	31,49	COOKING CHAMBER	AISI 430 STAINLESS STEEL
OVEN WEIGHT (kg)	50,40			WATER OUTLET	/
PACKED OVEN WEIGHT (kg)	60,60			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	111,11			TEMPERATURE	50 + 300°C
PACKED OVEN WEIGHT (lbs)	133,60			TEMPERATURE CONTROL	THERMOSTAT
DISTANCE BETWEEN RACK RAILS (mm)	83			CONTROL PANEL	ELECTROMECHANIC – LOWER SIDE
FAN DIMENSION (mm)	Ø 150 - NR. 6 BLADES			N° OF PROGRAMS	/
CENTER-TO-CENTER DISTANCE BETWEEN RUBBER FEET (mm)	625 (FRONT) – 695 (BACK)			PROGRAMMABLE COOKING STEPS	/
<b>ELECTRICAL FEATURES</b>				PRE-HEATING TEMPERATURE	/
				PRE-HEATING FUNCTION	/
POWER SUPPLY (Kw)	3,4			DOOR	TILT DOOR
FREQUENCY (Hz)	50/60				VENTILATED
VOLTAGE (Volt)	AC 220/230			MODULARITY	YES
N° OF MOTORS	2 UNIDIRECTIONAL			RUBBER FEET	NOT ADJUSTABLE
RPM	2250			<b>EQUIPMENT</b>	
N° OF RESISTORS	CIRC.	2 pcs	1,6 kW	LATERAL SUPPORTS	1RIGHT = 1LEFT
	TOP+GRILL	/	/	CABLE	SINGLE-PHASE [3G 1,5] - L=1350 mm
	SOLE	/	/		
BOILER	/			<b>OPTIONAL</b>	
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.2 INCANDESCENT 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					
STACKABLE					
FORCED COOLING SYSTEM OF INNER PARTS					
IPX 3					
NEW DESIGN OF COOKING CHAMBER					
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).

