

EKF 664 E UD - ELECTRONIC CONVECTION OVEN WITH STEAM
6 TRAYS/GRIDS (600x400 mm)

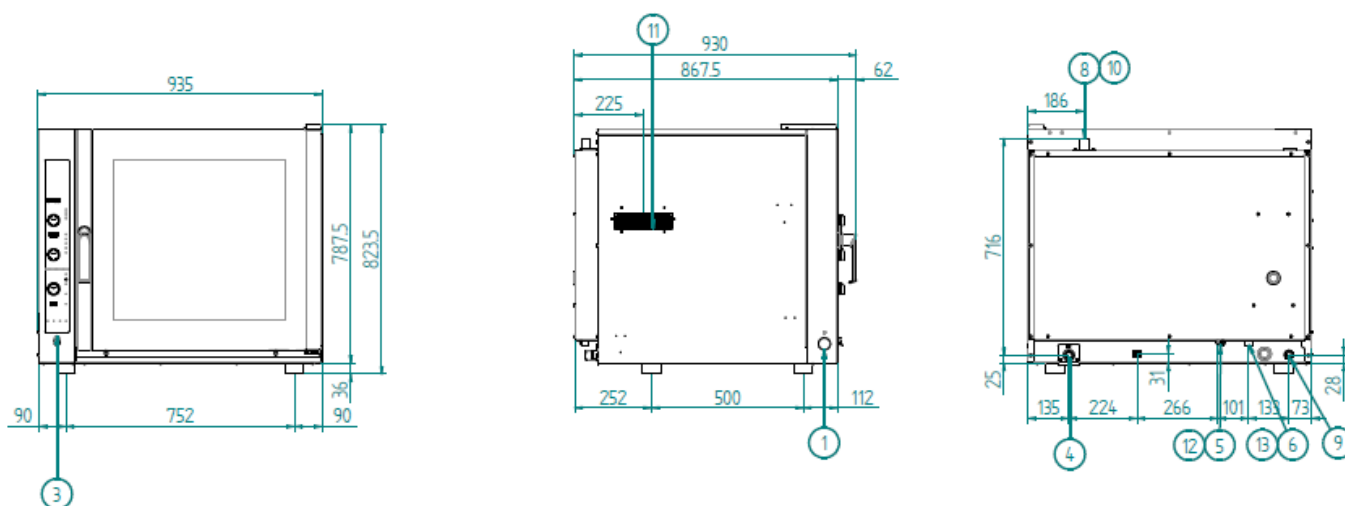
EKA EVOLUTION LINE

BAKING



Pizzas, bread, puff pastry, sponges, biscuits, cream puffs, panettone and yeast-raised products: rest assured your dishes will be cooked evenly every time, really bringing out their flavours. Efficient and compact, this oven is even suitable for delicate fine pastry preparations.

The digital display with storage for 99 programs and 4 cooking options lets you reproduce your favourite recipe any time, easily and with intuitive programming. The temperature is monitored constantly and extremely accurately, ensuring heat is kept consistent and even throughout.



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		

DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
DIMENSIONS	W	D	H	POWER	ELECTRICITY
OVEN DIMENSIONS (mm)	935	930	825	CAPACITY	N° 6 TRAYS/GRIDS (600x400 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	1000	990	990	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	36,81	36,61	32,48	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB WITH DISPLAY (10 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	38,97	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	96,2			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	114			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	212,08			TEMPERATURE	50 + 270°C
PACKED OVEN WEIGHT (lbs)	251,32			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
				PRE-HEATING TEMPERATURE	/
ELECTRICAL FEATURES				PRE-HEATING FUNCTION	PROGRAMMABLE
POWER SUPPLY (kW)	8,4			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50/60				VENTILATED
VOLTAGE (Volt)	AC 380/400 3N			MODULARITY	INSPECTIONABLE GLASS
N° OF MOTORS	2 BIDIRECTIONAL			FEET	YES
RPM	2800/1400			EQUIPMENT	
N° OF RESISTORS	CIRC.	2 pcs	4 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 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.1 HALOGEN LIGHT BULB (IN THE DOOR)			OPTIONAL	
PLUS				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 GRID (600x400 mm)	COD. KG5CPX
EMBEDDED GASKET				PROOFER	COD. EKL 1264 – COD. EKL 1264 R
STACKABLE				TABLE	COD. EKT 711 – COD. EKTR 711 – COD. EKTS 711 – COD. EKTRS 711 – COD. EKT 711 D
FORCED COOLING SYSTEM OF INNER PARTS				CONDENSATION HOOD	COD. EKKC6
IPX 3				AIR REDUCER	COD. EKRP A
MANUAL + AUTOMATIC WASHING SET UP				CORE PROBE	COD. EKSC
NEW DESIGN OF COOKING CHAMBER				CORE PROBE WITH SUPPORT	COD. EKSCS
CB CERTIFICATION				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.