

EKF 664 TC – ELECTRONIC CONVECTION OVEN WITH TOUCH CONTROL
6 TRAYS/GRIDS (600x400 mm)

EKA TOUCH LINE

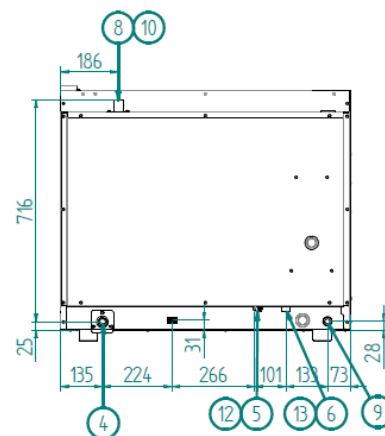
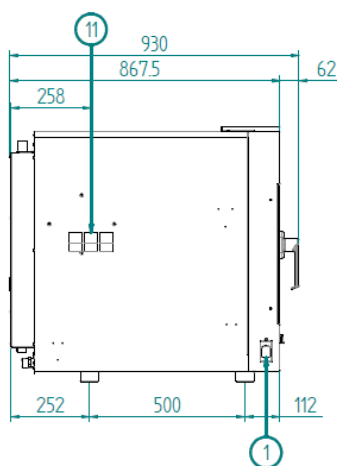
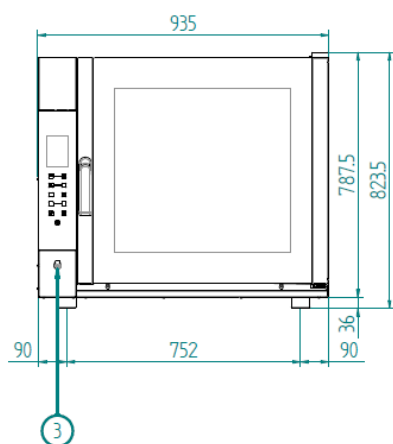
BAKING



A compact, minimal design for an oven that allows you to unleash your creativity at the touch of a screen.

Designed for medium-sized bakeries and pastry businesses needing to adjust baking to suit different requirements.

Brioche bread, crackers, sponges, pizzas, cream puffs, biscuits, yeast-raised products and fine pastries. Cutting-edge technology for an innovative oven featuring top-quality materials to ensure highly effective thermal insulation and protection against jetting water.



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 (WxDxH mm)	1000	990	990	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	36,81	36,61	32,48	STEAM (see legend)	DIRECT STEAM CONTROLLED BY TOUCH SCREEN (10 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	38,97	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	98			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	115,8			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	216,05			TEMPERATURE	30 + 260°C
PACKED OVEN WEIGHT (lbs)	255,29			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER
DISTANCE BETWEEN RACK RAILS (mm)	80			CONTROL PANEL	TOUCH CONTROL - LEFT SIDE
FAN DIMENSION (mm)	Ø 198 - NR. 45 BLADES			N° OF PROGRAMS	240
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	752			PROGRAMMABLE COOKING STEPS	9
				PRE-HEATING TEMPERATURE	180°C
ELECTRICAL FEATURES				PRE-HEATING FUNCTION	PROGRAMMABLE
				DOOR	RIGHT SIDE OPENING
POWER SUPPLY (kW)	10,5				VENTILATED
FREQUENCY (Hz)	50/60				INSPECTIONABLE GLASS
VOLTAGE (Volt)	AC 380/400 3N			MODULARITY	AVAILABLE
N° OF MOTORS	2 BIDIRECTIONAL			FEET	NOT ADJUSTABLE
RPM	2800			EQUIPMENT	
N° OF RESISTORS	CIRC.	2 pcs	5 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 mm
	SOLE	/	/	MANUAL + AUTOMATIC WASHING SET UP	
BOILER	/			USB PORT	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			REMOVABLE DRIP BOX	
PROTECTION AGAINST WATER	IPX 5			PLUG FOR CORE PROBE	
LIGHTING	NR.1 LED BAR (IN THE DOOR)			OPTIONAL	
PLUS				ALUMINIUM TRAY (600x400x20 mm)	COD.KT9P/A
USB PORT TO UPLOAD AND DOWNLOAD RECIPES AND HACCP DATA	ADJUSTABLE DOOR HINGES			PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD.KTF8P/A
240 STORABLE RECIPES (40 EKA RECIPES, 200 USER-SETTABLE RECIPES)	QUICK FASTENING OF LATERAL SUPPORTS			5 LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD.KTF9P
DELAYED START FUNCTION UP TO 23 HOURS AND 59 MINUTES	STAINLESS STEEL COOKING CHAMBER			CHROMED GRID (600x400 mm)	COD. KG9P
10 LANGUAGES CONTROL PANEL (IT-FR-ENG-DE-ES-ROMANIAN-POLISH-BULGARIAN-UKRAINIAN-RUSSIAN)	EMBEDDED GASKET			5 LANES AISI 304 GRID (600x400 mm)	COD. KG5CPX
CHAMBER DRAIN FOR LIQUIDS	STACKABLE			PROOFER	COD. EKL 1264 TC – EKL 1264 TCR
DIRECT CHIMNEY FOR COOKING FUMES/STEAM	FORCED COOLING SYSTEM OF INNER PARTS			TABLE	COD. EKT 711 – COD. EKTR 711 – COD. EKTS 711 – COD. EKTRS 711 – COD. EKT 711 D
DOUBLE CONNECTION WATER ENTRY (NORMAL AND SOFTENED)	IPX 5			CONDENSATION HOOD	COD. EKKC6
"ALL GLASS" DOOR WITH "SATIN-FINISH" (AISI 304) STAINLESS STEEL SIDE PROFILES	MANUAL+AUTOMATIC WASHING SET UP			AIR REDUCER	COD. EKRPA
QUICK COOLING OF COOKING CHAMBER	CB CERTIFICATION			CORE PROBE	COD. EKSC
SCREEN-PRINTED GLASS CONTROL PANEL				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.