



**PROFESSIONAL  
THINKING**

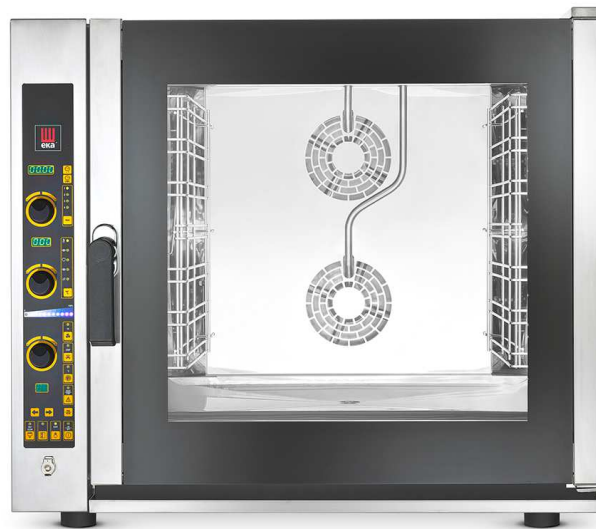
# PRODUCT SHEET EKF 664.3 E UD

TECNOEKA SRL - VIA MARCO POLO, 11 - 35010 BORGORICCO - PADOVA - ITALY - TEL. +39 049 5791479 +39 049 9300344 - FAX +39 049 5794387 - E-MAIL: INFO@TECNOEKA.COM - WWW.TECNOEKA.COM - WWW.TECNOEKA.RU

## EKF 664.3 E UD - ELECTRONIC CONVECTION OVEN WITH STEAM 6 TRAYS/GRIDS (600x400 mm)

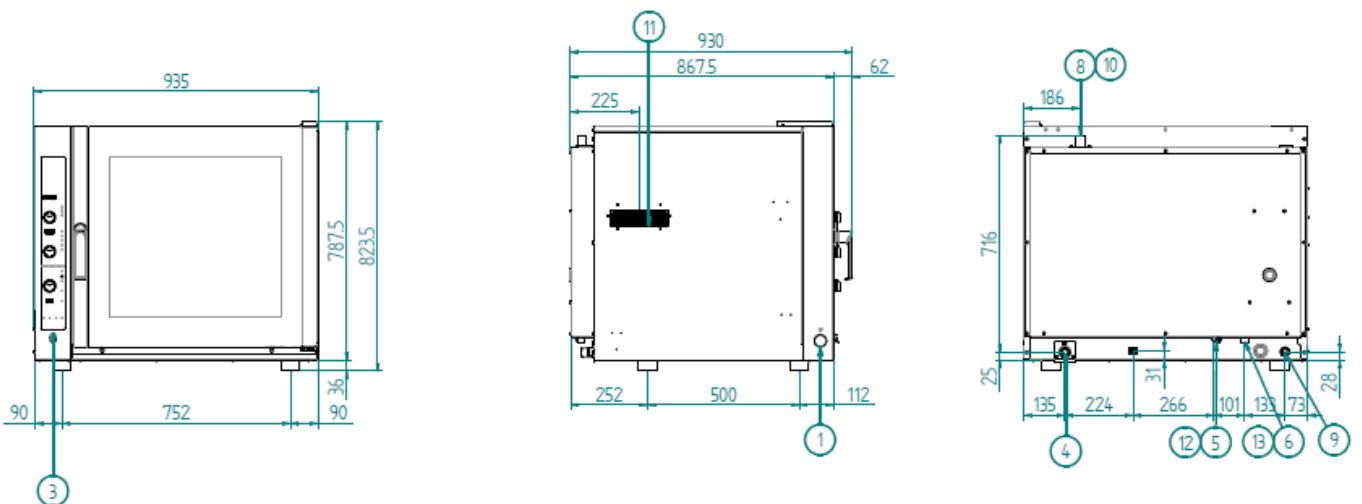
EKA EVOLUTION LINE

BAKING



An oven that combines power, design and technology, put together specially for chefs wanting to give customers a light, healthy and, at the same time, innovative alternative to the fried dishes that are such an important part of ethnic and traditional cuisine.

High-powered heating elements, a double-glazed tempered glass door that can be opened for inspection and a control panel with easy-to-read indicator LEDs are just some of the distinguishing features of this model designed for pastry businesses and bakeries.



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)	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)	68			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			
<b>ELECTRICAL FEATURES</b>				PRE-HEATING TEMPERATURE	180°C			
				PRE-HEATING FUNCTION	PROGRAMMABLE			
POWER SUPPLY (kW)	10,5			DOOR	RIGHT SIDE OPENING			
FREQUENCY (Hz)	50/60				VENTILATED			
VOLTAGE (Volt)	AC 380/400 3N			MODULARITY	INSPECTIONABLE GLASS			
N° OF MOTORS	2 BIDIRECTIONAL				AVAILABLE			
RPM	2800			FEET	NOT ADJUSTABLE			
N° OF RESISTORS				<b>EQUIPMENT</b>				
				CIRC.	2 pcs	4 kW	LATERAL SUPPORTS	1 RIGHT + 1 LEFT
				TOP+ GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 mm
BOILER	/			MANUAL + AUTOMATIC WASHING SET UP				
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			PLUG FOR CORE PROBE				
PROTECTION AGAINST WATER	IPX3			PC SERIAL PORT				
LIGHTING	NR.1 HALOGEN LIGHT BULB (IN THE DOOR)			REMOVABLE DRIP BOX				
<b>PLUS</b>				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.

