

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.COM

EKF 464 D UD – DIGITAL ELECTRIC CONVECTION OVEN WITH STEAM

4 TRAYS/GRIDS (600x400 mm)

EKA EVOLUTION LINE

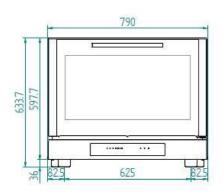
BAKING

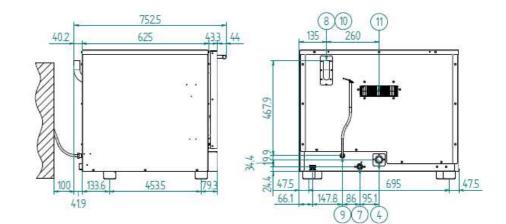


A blend of all-Italian technology and quality.

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.





| GS |
|----------------|
| |
| |
| |
| |
| |
| |
| N POWER SUPPLY |
| |
| |
| |





PROFESSIONAL THINKING

PRODUCT SHEET EKF 464 D 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.COM

| DIMENSIONAL FEATURES | | | | FUNCTIONAL FEATURES | |
|-----------------------------------------------------------------|-----------------------------------------------------|------------|---------------------------|------------------------------------------------------|--------------------------------------------------------------------------------------|
| DIMENSIONS | W D H | | | 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 |
| | | | | PRE-HEATING TEMPERATURE | 180°C |
| ELECTRICAL FEATURES | | | | PRE-HEATING FUNCTION | AVAILABLE ONLY IN "PROGRAM MODE" |
| | | | | | TILT DOOR |
| POWER SUPPLY (kW) | 6,4 | | | DOOR | VENTILATED |
| FREQUENCY (Hz) | 50/60 | | | 7 | INSPECTIONABLE GLASS |
| VOLTAGE (Volt) | AC 380/400 2N | | | MODULARITY | YES |
| N° OF MOTORS | 2 BIDIRECTIONAL | | | RUBBER FEET | NOT ADJUSTABLE |
| RPM | 2800 | | | EQ | JIPMENT |
| N° OF RESISTORS | CIRC. | 2 pcs | 3 kW | LATERAL SUPPORTS | 1RIGHT + 1LEFT |
| | | | | | |
| | TOP+GRILL | / | / | CABLE | TWO-PHASE [4G 2,5] - L=1350 mm |
| | SOLE | / | / | MANUAL WASHING SET UP | |
| BOILER | / | | | OF | TIONAL |
| LIMIT CONTROL | UNIPOLAR V | WITH MANUA | L 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 |
| PLUS | | | 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. EKRPA |
| FORCED COOLING SYSTEM OF INNER PARTS | IPX 3 | | | | COD. EKSA |
| | | | | WATER TANK LT. 7 | |
| IPX 3 MANUAL WASHING SET UP | | | | PUMP KIT WITH HOSE AND FILTER | COD. KKPU |
| IPX 3 MANUAL WASHING SET UP NEW DESIGN OF COOKING CHAMBER | | | | | COD. KKPU |
| IPX 3 MANUAL WASHING SET UP | | | | | COD. KKPU |

LEGEND





A pipe sprays the water directly on moving fans.

It's ideal for roast meat, fish and steamed vegetables.



