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 464 UD – ELECTRIC CONVECTION OVEN WITH STEAM
## 4 TRAYS/GRIDS (600x400 mm)
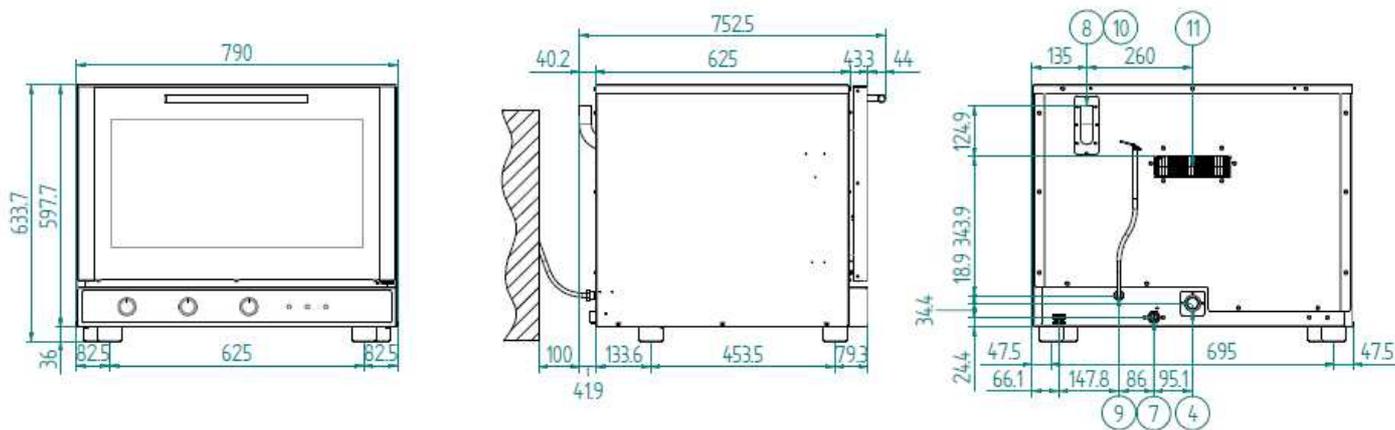
## EKA EVOLUTION LINE

### BAKING

Handy use and quality. It bakes plain and filled croissants and is a valuable ally when you want to heat and revive the fragrance of frozen bread.

Its natural habitat is the small bakery or pastry business where space is invariably at a premium.

Despite its compact design and foolproof use, the EKF 464 UD oven - with its direct steam option allowing you to customize each recipe based on individual baking requirements - will reward you with professional results while keeping cooking time and energy usage to a minimum.



## 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 | | |

**eka** ®
**PROFESSIONAL THINKING**
**PRODUCT SHEET** EKF 464 UD

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| 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 KNOB (5LEVELS) |
| CARDBOARD BOX DIMENSIONS WITH PALLET (inches) | 31,69 | 32,67 | 31,49 | COOKING CHAMBER | AISI 304 STAINLESS STEEL |
| OVEN WEIGHT (kg) | 56,2 | | | WATER OUTLET | Ø 30 mm TUBE |
| PACKED OVEN WEIGHT (kg) | 66,8 | | | STEAM OUTLET | DIRECT |
| OVEN WEIGHT (lbs) | 123,89 | | | TEMPERATURE | 50 ÷ 300°C |
| PACKED OVEN WEIGHT (lbs) | 147,26 | | | TEMPERATURE CONTROL | THERMOSTAT |
| DISTANCE BETWEEN RACK RAILS (mm) | 83 | | | CONTROL PANEL | ELECTROMECHANICAL – LOWER SIDE |
| FAN DIMENSION (mm) | Ø 200 - NR. 38 BLADES | | | N° OF PROGRAMS | / |
| CENTER-TO-CENTER DISTANCE BETWEEN RUBBER FEET (mm) | 625 (FRONT) – 695 (BACK) | | | PROGRAMMABLE COOKING STEPS | / |
| | | | | PRE-HEATING TEMPERATURE | / |
| **ELECTRICAL FEATURES** | | | | PRE-HEATING FUNCTION | / |
| POWER SUPPLY (kW) | 6,4 | | | DOOR | TILT DOOR |
| FREQUENCY (Hz) | 50 (60 ON DEMAND) | | | | VENTILATED |
| VOLTAGE (Volt) | AC 380/400 2N | | | | INSPECTIONABLE GLASS |
| N° OF MOTORS | 2 BIDIRECTIONAL | | | MODULARITY | YES |
| RPM | 2800 | | | RUBBER FEET | NOT ADJUSTABLE |
| | | | | **EQUIPMENT** | |
| **N° OF RESISTORS** | CIRC. | 2 pcs | 3 kW | LATERAL SUPPORTS | 1RIGHT = 1LEFT |
| | TOP+GRILL | / | / | CABLE | TWO-PHASE [4G 2,5] - L=1600 mm |
| | SOLE | / | / | MANUAL WASHING SET UP | |
| BOILER | / | | | **OPTIONAL** | |
| 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.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 |
| IPX 3 | | | | WATER TANK LT. 7 | COD. EKSA |
| MANUAL WASHING SET UP | | | | PUMP KIT WITH HOSE AND FILTER | COD. KKPU |
| NEW DESIGN OF COOKING CHAMBER | | | | | |
| CB CERTIFICATION | | | | | |
| NEW DESIGN OF HANDLE | | | | | |

LEGEND

| STEAM |
|---|

A pipe sprays the water directly on moving fans.
It's ideal for roast meat, fish and steamed vegetables.