

EKF 1064 TC – COMBI OVEN WITH TOUCH CONTROL
10 TRAYS/GRIDS (600x400 mm)

EKA TOUCH LINE

BAKING

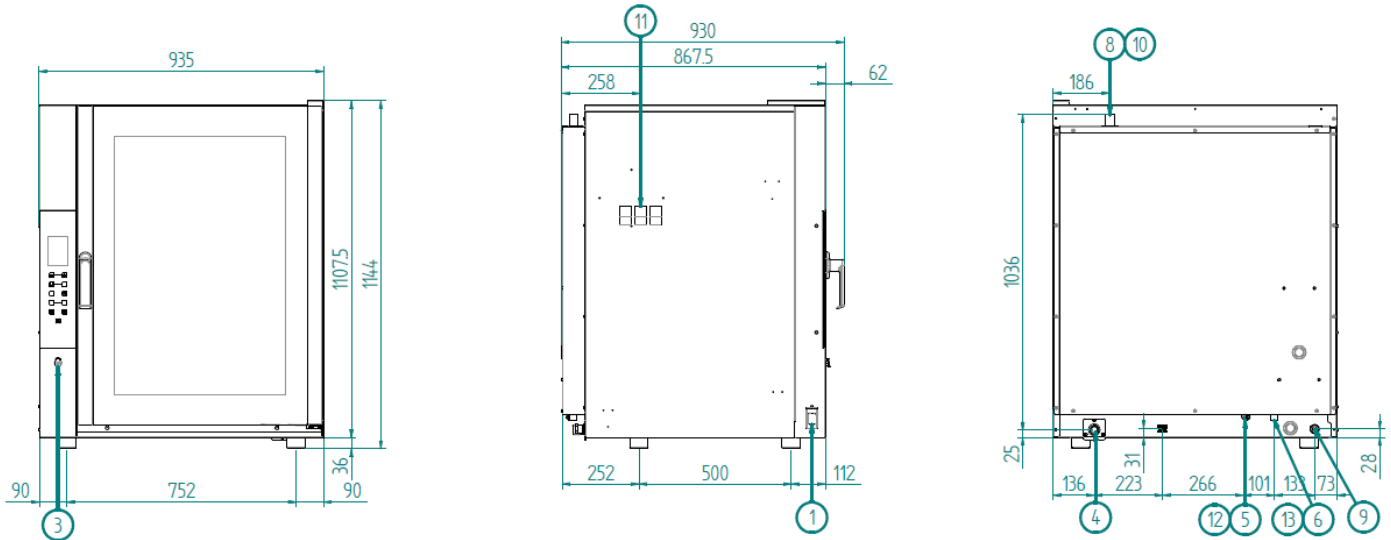


The 10 600x400mm trays make the EKF 1064 TC oven an ideal tool for bakeries and pastry businesses producing large batches.

With three speed settings and two cooking modes - convection and combination convection/direct steam - it has space for storing 240 recipes with 9 cooking steps each.

The use of latest generation insulating materials and LED lighting helps make this an energy-efficient appliance.

The 4 automatic cooking chamber wash programs have been specially designed for reduced environmental impact.



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	1150	CAPACITY	N° 10 TRAYS/GRIDS (600x400 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	1000	990	1310	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	36,81	36,61	45,27	STEAM (see legend)	DIRECT STEAM CONTROLLED BY TOUCH SCREEN (10 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	51,57	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	136,4			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	154,4			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	300,71			TEMPERATURE	30 + 260°C
PACKED OVEN WEIGHT (lbs)	340,39			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
POWER SUPPLY (kW)	16			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50/60				VENTILATED
VOLTAGE (Volt)	AC 380/400 3N				INSPECTIONABLE GLASS
N° OF MOTORS	3 BIDIRECTIONAL			MODULARITY	/
RPM	2800			FEET	NOT ADJUSTABLE
				EQUIPMENT	
N° OF RESISTORS	CIRC.	3 pcs	5 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1600 mm
	SOLE	/	/	MANUAL + AUTOMATIC WASHING SET UP	
BOILER	/			REMOVABLE DRIP BOX	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			USB PORT	
PROTECTION AGAINST WATER	IPX 5			OPTIONAL	
LIGHTING	NR.1 LED BAR (IN THE DOOR)			ALUMINIUM TRAY (600x400x20 mm)	COD. KT9P/A
PLUS				PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF8P/A
USB PORT TO UPLOAD AND DOWNLOAD RECIPES AND HACCP DATA	EMBEDDED GASKET			5 LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF9P
240 STORABLE RECIPES (40 EKA RECIPES, 200 USER-SETTABLE RECIPES)	IPX 5			CHROMED GRID (600x400 mm)	COD. KG9P
DELAYED START FUNCTION UP TO 23 HOURS AND 59 MINUTES	CB CERTIFICATION			5 LANES AISI 304 GRID (600x400 mm)	COD. KG5CPX
CHAMBER DRAIN FOR LIQUIDS	FORCED COOLING SYSTEM OF INNER PARTS			PROOFER	COD. EKL 1264 TC – COD. EKL 1264 TCR
10 LANGUAGES FOR THE CONTROL PANEL (IT-FR-ENG-DE-ES-ROMANIAN-POLISH-BULGARIAN-UKRAINIAN-RU)	MANUAL+AUTOMATIC WASHING SET UP			TABLE	COD. EKT1111 – COD. EKTR 1111 – C OD. EKTS 1111 – COD. EKTRS 1111
DIRECT CHIMNEY FOR COOKING FUMES/STEAM				CONDENSATION HOOD	COD. EKKC10
DOUBLE CONNECTION WATER ENTRY (NORMAL AND SOFTENED)				AIR REDUCER	COD. EKRPA
"ALL GLASS" DOOR WITH "SATIN-FINISH" (AISI 304) STAINLESS STEEL SIDE PROFILES				CORE PROBE	COD. EKSC
QUICK COOLING OF COOKING CHAMBER				CORE PROBE WITH SUPPORT	COD. EKSCS
SCREEN-PRINTED GLASS CONTROL PANEL				SELF-CLEANING AUTOMATIC SYSTEM	COD. KWT
ADJUSTABLE DOOR HINGES				SPRAY KIT WITH SUPPORT	COD. EKKD
QUICK FASTENING OF LATERAL SUPPORTS				SPARKLING AID	COD. KBRIL AND COD. KBRILMD
STAINLESS STEEL COOKING CHAMBER				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.