



PROFESSIONAL  
THINKING

# PRODUCT SHEET EKF 1064 UD

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## EKF 1064 UD - ELECTRIC CONVECTION OVEN WITH STEAM 10 TRAYS/GRIDS (600x400 mm)

EKA EVOLUTION LINE

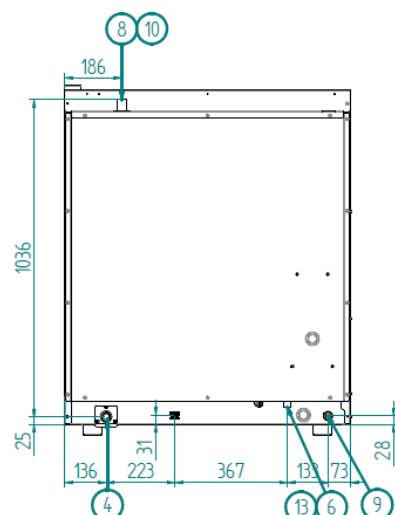
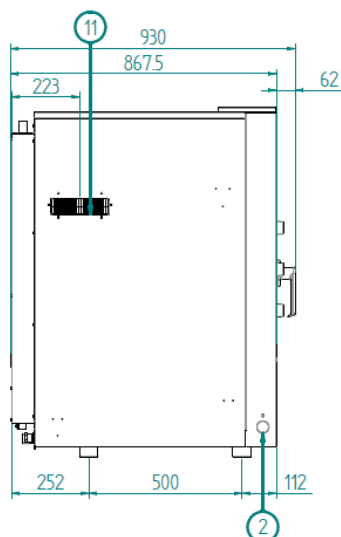
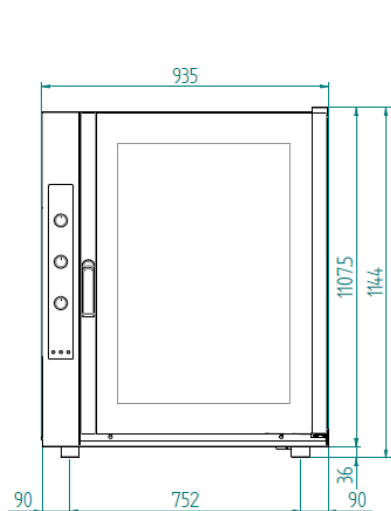
BAKING



Pizzas, bread and fine pastries: use it to cook large batches without sacrificing precious time.

Its high performance makes it the ideal ally for any professional in the bakery and pastry business.

Sturdy and reliable, it gives you unbeatable freedom to adjust cooking to suit your different needs thanks to the direct steam option.



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	
<b>DIMENSIONS</b>	<b>W</b>	<b>D</b>	<b>H</b>	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 KNOB (5 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	51,57	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	129,4			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	152,4			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	285,27			TEMPERATURE	100 ± 275°C
PACKED OVEN WEIGHT (lbs)	335,98			TEMPERATURE CONTROL	THERMOSTAT
DISTANCE BETWEEN RACK RAILS (mm)	80			CONTROL PANEL	ELECTROMECHANIC – LEFT SIDE
FAN DIMENSION (mm)	Ø 198 - NR. 45 BLADES			N° OF PROGRAMS	/
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	752			PROGRAMMABLE COOKING STEPS	/
<b>ELECTRICAL FEATURES</b>				PRE-HEATING TEMPERATURE	/
				PRE-HEATING FUNCTION	/
POWER SUPPLY (kW)	16			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50 (60 ON DEMAND)				VENTILATED
VOLTAGE (Volt)	AC 380/400 3N			MODULARITY	INSPECTIONABLE GLASS
N° OF MOTORS	3 BIDIRECTIONAL			FEET	NOT ADJUSTABLE
RPM	2800			<b>EQUIPMENT</b>	
N° OF RESISTORS	CIRC.	3 pcs	5kW	LATERAL SUPPORTS	1RIGHT = 1LEFT
	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1300 mm
	SOLE	/	/	MANUAL WASHING SET UP	
BOILER	/			REMOVABLE DRIP BOX	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			<b>OPTIONAL</b>	
PROTECTION AGAINST WATER	IPX3			ALUMINIUM TRAY (600x400x20 mm)	COD. KT9P/A
LIGHTING	NR.2 HALOGEN LIGHT BULB (IN THE DOOR)			PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF8P/A
<b>PLUS</b>				5 LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF9P
STAINLESS STEEL COOKING CHAMBER				CHROMED GRID (600x400 mm)	COD. KG9P
DOOR WITH INSPECTIONABLE GLASS				5 LANES AISI 304 CHROMED GRID (600x400 mm)	COD. KG5CPX
ADJUSTABLE DOOR HINGES				TABLE	COD. EKT 1111 – COD. EKTR 1111 – COD. EKTS 1111 – COD. EKTRS 1111
QUICK FASTENING OF LATERAL SUPPORTS				PROOFER	COD. EKL 1264 – COD. EKL 1264 R
EMBEDDED GASKET				CONDENSATION HOOD	COD. EKCC10
FORCED COOLING SYSTEM OF INNER PARTS				AIR REDUCER	COD. EKRP/A
IPX 3				SPRAY KIT WITH SUPPORT	COD. EKKD
MANUAL WASHING SET UP					
NEW DESIGN OF COOKING CHAMBER					
CB CERTIFICATION					

**LEGEND**

**STEAM**



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

