



**PROFESSIONAL  
THINKING**

# PRODUCT SHEET EKF 364 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 364 UD - ELECTRIC CONVECTION OVEN WITH STEAM 3 TRAYS/GRIDS (600x400 mm)

EKA EVOLUTION LINE

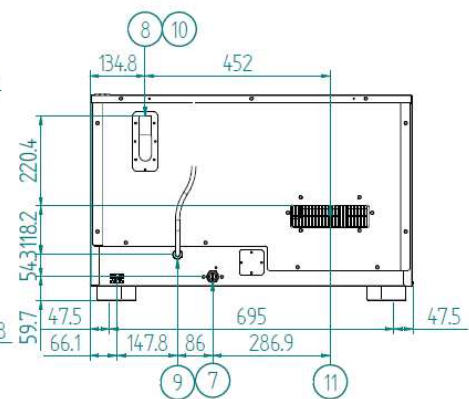
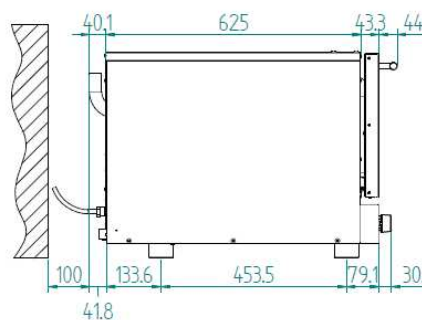
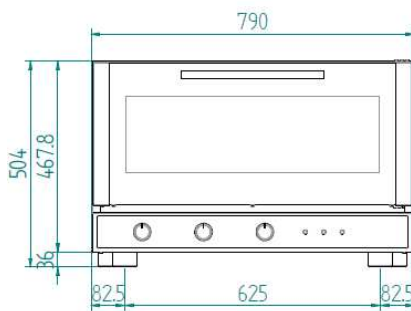
BAKING



Speedy baking and excellent results.

Designed for small bakeries and pastry businesses that need a sturdy, compact appliance but still want to be able to produce top-quality food.

With its direct steam option, it offers unbeatable flexibility, catering to all baking needs: you can bake tarts, cakes, Danish pastries and doughnuts, with great tasting, fragrant results every time.



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)	790	750	505	CAPACITY	N° 3 TRAYS/GRIDS (600x400 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (WxDxH mm)	805	830	670	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	31,10	29,52	19,88	STEAM (SEE LEGEND)	DIRECT STEAM CONTROLLED BY KNOB (5 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	31,69	32,67	26,37	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	45			WATER OUTLET	/
PACKED OVEN WEIGHT (kg)	55,4			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	99,20			TEMPERATURE	50 ± 300°C
PACKED OVEN WEIGHT (LBS)	122,13			TEMPERATURE CONTROL	THERMOSTAT
DISTANCE BETWEEN RACK RAILS (mm)	70			CONTROL PANEL	ELECTROMECHANIC – LOWER SIDE
FAN DIMENSION (mm)	Ø 200 - NR. 38 BLADES			N° OF PROGRAMS	/
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	625 (FRONT) – 695 (BACK)			PROGRAMMABLE COOKING STEPS	/
				PRE-HEATING TEMPERATURE	/
<b>ELECTRICAL FEATURES</b>				PRE-HEATING FUNCTION	/
POWER SUPPLY (kW)	3,7			DOOR	TILT DOOR
FREQUENCY (Hz)	50 (60 ON DEMAND)				VENTILATED
VOLTAGE (Volt)	AC 220/230			MODULARITY	INSPECTIONABLE GLASS
N° OF MOTORS	1 BIDIRECTIONAL			FEET	AVAILABLE
RPM	2800			<b>EQUIPMENT</b>	
N° OF RESISTORS	CIRC.	1PCS	3,5 KW	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	CABLE	SINGLE-PHASE [3G 1,5] - L=1350 mm
	SOLE	/	/		
BOILER	/			<b>OPTIONAL</b>	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			ALUMINIUM TRAY (600x400MMx20 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
<b>PLUS</b>				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
EMBEDDED GASKET				PROOFER	COD. EKL 864 – COD. EKL 864 R
STACKABLE				AIR REDUCER	COD. EKRPA
FORCED COOLING SYSTEM OF INNER PARTS				WATER TANK LT. 7	COD. EKSA
IPX 3				PUMP KIT WITH HOSE AND FILTER	COD. KKPU
NEW DESIGN OF COOKING CHAMBER					
NEW DESIGN OF HANDLE					
CB CERTIFICATION					

## LEGEND

### STEAM



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