



**PROFESSIONAL  
THINKING**

## PRODUCT SHEET EKF 464.3 GRILL

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 464.3 GRILL - ELECTRIC CONVECTION OVEN WITH GRILL AND HUMIDIFICATION 4 TRAYS/GRIDS (600x400 mm)

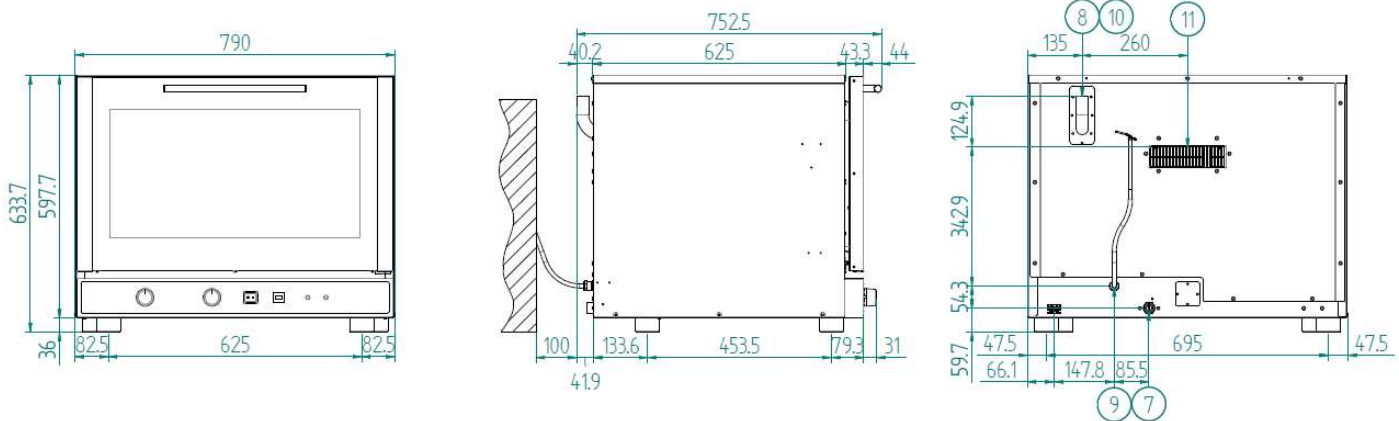
EKA EVOLUTION LINE

BAKING



Plain and filled croissants, toasted bread or even crème brûlée... prepare all this and much more with the EKF 464.3 GRILL electric oven: whether you are a baker or a pastry chef, you'll enjoy the opportunity to give your imagination free rein.

The motor's remarkable heat output coupled with the GRILL feature cuts baking times, enhancing the fragrance and golden baked finish of the resulting products.



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 |    |  |



**PROFESSIONAL  
THINKING**

# PRODUCT SHEET EKF 464.3 GRILL

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

| DIMENSIONAL FEATURES                               |   |          |          | FUNCTIONAL FEATURES                               |   |
|--|---|----------|----------|---|---|
| <b>DIMENSIONS</b>                                  | <b>W</b>  | <b>D</b> | <b>H</b> | 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       | HUMIDIFICATION (see legend)                       | INDIRECT WITH BUTTON  |
| CARDBOARD BOX DIMENSIONS WITH PALLET (inches)      | 31,69   | 32,67    | 31,49    | COOKING CHAMBER                                   | AISI 430 STAINLESS STEEL  |
| OVEN WEIGHT (kg)                                   | 52  |          |          | WATER OUTLET                                      | /   |
| PACKED OVEN WEIGHT (kg)                            | 62,2  |          |          | STEAM OUTLET                                      | DIRECT  |
| OVEN WEIGHT (lbs)                                  | 114,64  |          |          | TEMPERATURE                                       | 50 ÷ 300°C  |
| PACKED OVEN WEIGHT (lbs)                           | 137,12  |          |          | TEMPERATURE CONTROL                               | THERMOSTAT  |
| DISTANCE BETWEEN RACK RAILS (mm)                   | 83  |          |          | CONTROL PANEL                                     | ELECTROMECHANIC – LOWER SIDE  |
| FAN DIMENSION (mm)                                 | Ø 150 - NR. 6 BLADES                                  |          |          | N° OF PROGRAMS                                    | /   |
| CENTER-TO-CENTER DISTANCE BETWEEN RUBBER FEET (mm) | 625 (FRONT) – 695 (BACK)                              |          |          | PROGRAMMABLE COOKING STEPS                        | /   |
| <b>ELECTRICAL FEATURES</b>                         |   |          |          | PRE-HEATING TEMPERATURE                           | /   |
|  |   |          |          | PRE-HEATING FUNCTION                              | /   |
| POWER SUPPLY (kW)                                  | 5,2   |          |          | DOOR  | TILT DOOR   |
| FREQUENCY (Hz)                                     | 50/60   |          |          |   | INSPECTIONABLE GLASS  |
| VOLTAGE (Volt)                                     | AC 380/400 2N   |          |          | MODULARITY  | YES   |
| N° OF MOTORS                                       | 2 UNIDIRECTIONAL                                      |          |          | RUBBER FEET                                       | NOT ADJUSTABLE  |
| RPM  | 2250  |          |          | <b>EQUIPMENT</b>                                  |   |
| N° OF RESISTORS                                    | CIRC.   | 2 pcs    | 1,6 kW   | LATERAL SUPPORTS                                  | 1RIGHT + 1LEFT  |
|  | TOP+GRILL   | /        | /        | CABLE   | TWO-PHASE [4G 2,5] - L=1350 mm  |
|  | SOLE  | /        | /        |   |   |
| BOILER   | /   |          |          | <b>OPTIONAL</b>                                   |   |
| 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.2 INCANDESCENT 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. EKS 411 – COD. EKTRS 411 – COD- EKT 411 D |
| QUICK FASTENING OF LATERAL SUPPORTS                |   |          |          | PROOFER   | COD. EKL 864 – COD. EKL 864 R   |
| EMBEDDED GASKET                                    |   |          |          |   |   |
| STACKABLE  |   |          |          |   |   |
| FORCED COOLING SYSTEM OF INNER PARTS               |   |          |          |   |   |
| IPX 3  |   |          |          |   |   |
| NEW DESIGN OF COOKING CHAMBER                      |   |          |          |   |   |
| CB CERTIFICATION                                   |   |          |          |   |   |
| NEW DESIGN OF HANDLE                               |   |          |          |   |   |

LEGEND

### HUMIDIFICATION



Water is filled in a drip box behind the air conveyor grid.  
Sort of activation: with button or with knob.  
Ideal for recipes that need humidity (for example roast meat).

