



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 664 UD

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EKF 664 UD - ELECTRIC CONVECTION OVEN WITH STEAM 6 TRAYS/GRIDS (600x400 mm)

EKA EVOLUTION LINE

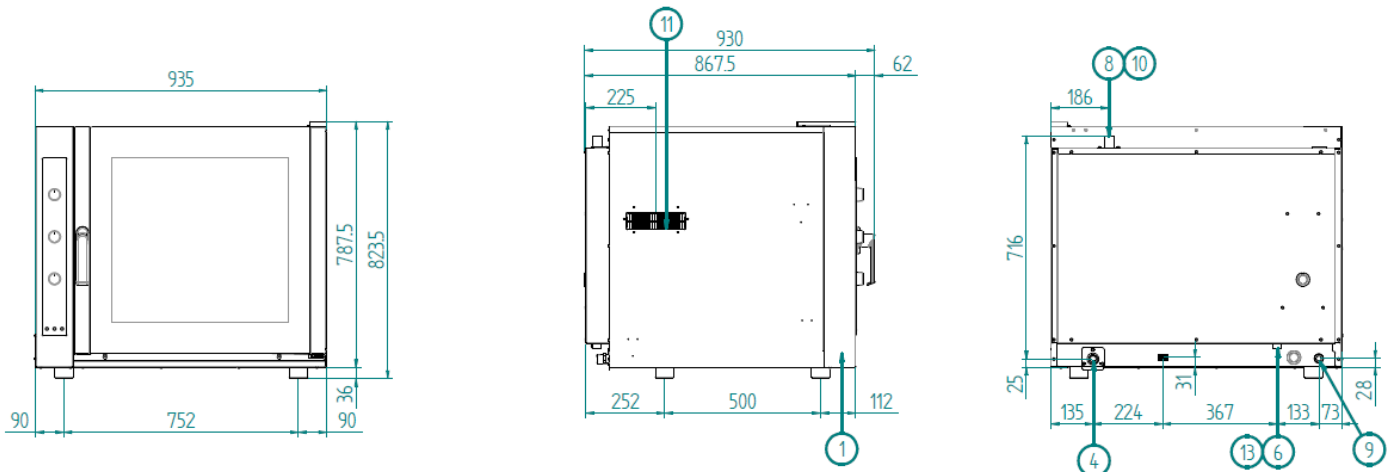
BAKING



Designed and engineered for medium-sized bakeries and pastry businesses requiring an oven that packs professional performance into a space-saving package.

Pizzas, bread, puff pastry, sponges, biscuits, cream puffs and yeast-raised products... and even fine pastries.

With the direct steam option, you can customize how you cook each dish, enjoying the opportunity to give your imagination free rein.



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	825	CAPACITY	N° 6 TRAYS/GRIDS (600x400 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	1000	990	990	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	36,81	36,61	32,48	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB (5 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	38,97	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	96,4			WATER OUTLET	Ø 30 mm TUBE
PACKED OVEN WEIGHT (kg)	114,2			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	212,52			TEMPERATURE	100 + 275°C
PACKED OVEN WEIGHT (lbs)	251,76			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	/
				PRE-HEATING TEMPERATURE	/
ELECTRICAL FEATURES				PRE-HEATING FUNCTION	/
POWER SUPPLY (kW)	8,4			DOOR	RIGHT SIDE OPENING
FREQUENCY (Hz)	50 (60 ON DEMAND)				VENTILATED
VOLTAGE (Volt)	AC 380/400 3N				INSPECTIONABLE GLASS
N° OF MOTORS	2 BIDIRECTIONAL			MODULARITY	YES
RPM	2800			FEET	NOT ADJUSTABLE
				EQUIPMENT	
N° OF RESISTORS	CIRC.	2 pcs	4 kW	LATERAL SUPPORTS	1R = 1L
	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			OPTIONAL	
PROTECTION AGAINST WATER	IPX3			ALUMINIUM TRAY (600x400x20 mm)	COD.KT9P/A
LIGHTING	NR.1 HALOGEN LIGHT BULB (IN THE DOOR)			PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD.KTF8P/A
PLUS				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 GRID (600x400 mm)	COD. KG5CPX
ADJUSTABLE DOOR HINGES				TABLE	COD. EKT 711 - COD. EKTR 711 - COD. EKTS 711 - COD. EKTRS 711 - COD. EKT 711 D
QUICK FASTENING OF LATERAL SUPPORTS				PROOFER	COD. EKL 1264 - COD. EKL 1264 R
EMBEDDED GASKET				CONDENSATION HOOD	COD. EKCC6
STACKABLE				AIR REDUCER	COD. EKPPA
FORCED COOLING SYSTEM OF INNER PARTS				SPRAY KIT WITH SUPPORT	COD. EKKD
IPX 3					
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.