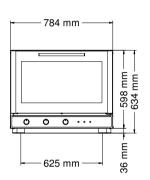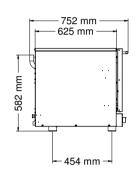# EKF 464 UD

eka®

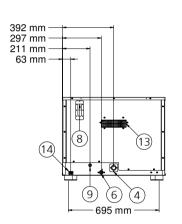## ELECTRIC COMBI OVEN WITH MANUAL CONTROL

Handy use and quality. It bakes plain and filled croissants and is a valuable ally when you want to heat and revive the fragrance of frozen bread: its natural habitat is the small bakery or pastry business where space is invariably at a premium. Despite its compact design and foolproof use, the EKF 464 UD oven - with its direct steam option allowing you to customize each recipe based on individual baking requirements - will reward you with professional results while keeping cooking time and energy usage to a minimum.
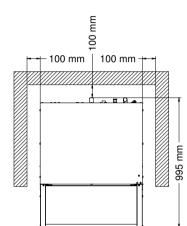
IPX3 — CB CERTIFICATION

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	784	752	634
Oven weight (kg)	58		
Distance between rack rails (mm)	83		

ELECTRICAL FEATURES

Power supply (kW)	6,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-Phase + neutral [5G 2,5] - L=1600 mm		
Manual washing set up			

OPTIONAL

Available in the dedicated section

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless Steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass
Modularity	Available

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification
New design of handle