

## EKF 464 TC – ELECTRONIC CONVECTION OVEN WITH TOUCH CONTROL 4 TRAYS/GRIDS (600x400 mm)

### EKA TOUCH LINE

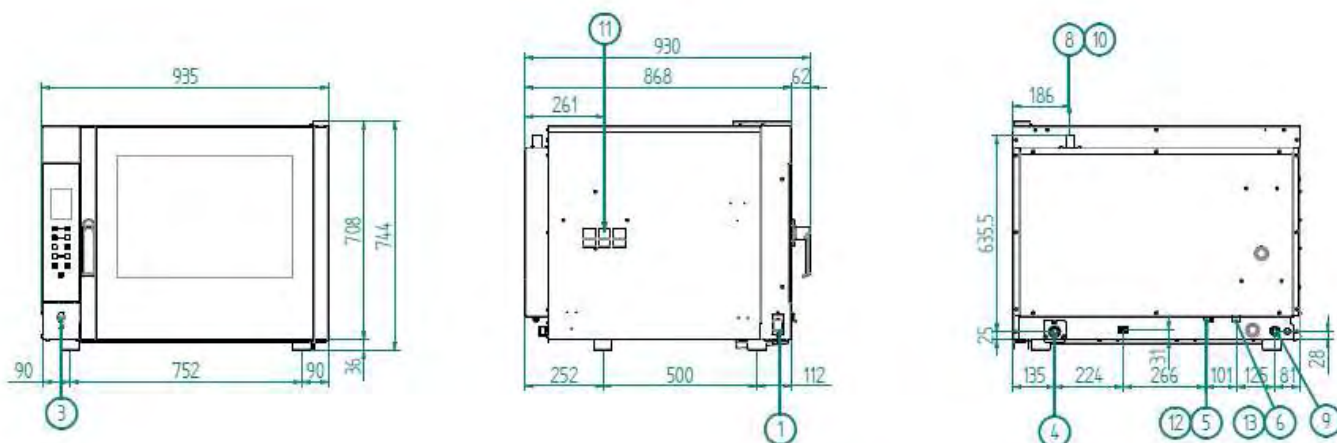
#### BAKING



A compact oven and a small footprint, ideal for medium - small size outlets which does not want to renounce to technology.

The programmable switching of the oven will allow you to set up your work effectively and efficiently.

It meets the needs of medium and small bakeries and pastry shops baking cakes and bread products in a simple and intuitive way.



#### 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 TC

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DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
DIMENSIONS	W	D	H	POWER	ELECTRICITY
OVEN DIMENSIONS (mm)	935	930	745	CAPACITY	N° 4 TRAYS/GRIDS (600x400 mm)
CARDBOARD BOX DIMENSIONS WITH PALLET (WxDxH mm)	1000	990	910	TYPE OF COOKING	VENTILATED
OVEN DIMENSIONS (inches)	36,81	33,97	29,33	STEAM (see legend)	DIRECT STEAM CONTROLLED BY TOUCH SCREEN (10 LEVELS)
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,37	38,97	35,82	COOKING CHAMBER	AISI 304 STAINLESS STEEL
OVEN WEIGHT (kg)	84			WATER OUTLET	Ø 30mm TUBE
PACKED OVEN WEIGHT (kg)	101,8			STEAM OUTLET	DIRECT
OVEN WEIGHT (lbs)	185,18			TEMPERATURE	30 ÷ 260°C
PACKED OVEN WEIGHT (lbs)	224,43			TEMPERATURE CONTROL	DIGITAL PROBE THERMOMETER
DISTANCE BETWEEN RACK RAILS (mm)	68			CONTROL PANEL	TOUCH CONTROL – LEFT SIDE
FAN DIMENSION (mm)	Ø 198 - NR. 45 BLADES			N° OF PROGRAMS	240
CENTER-TO-CENTER DISTANCE BETWEEN FEET (mm)	752			PROGRAMMABLE COOKING STEPS	9
				PRE-HEATING TEMPERATURE	180°C
ELECTRICAL FEATURES				PRE-HEATING FUNCTION	PROGRAMMABLE
				DOOR	RIGHT SIDE OPENING – ALL GLASS DOOR
POWER SUPPLY (kW)	8,2				VENTILATED
FREQUENCY (Hz)	50/60				INSPECTIONABLE GLASS
VOLTAGE (Volt)	AC 380/400 3N				AVAILABLE
N° OF MOTORS	1 BIDIRECTIONAL			FEET	NOT ADJUSTABLE
RPM	2800/1400/1100			EQUIPMENT	
N° OF RESISTORS	CIRC.	1 pcs	8 kW	LATERAL SUPPORTS	1RIGHT + 1LEFT
	TOP+GRILL	/	/	CABLE	THREE-PHASE [5G 2,5] - L=1250 mm
	SOLE	/	/	MANUAL + AUTOMATIC WASHING SET UP	
BOILER	/			USB PORT	
LIMIT CONTROL	UNIPOLAR WITH MANUAL RESET			REMOVABLE DRIP BOX	
PROTECTION AGAINST WATER	IPX 5			PLUG FOR CORE PROBE	
LIGHTING	NR.1 LED BAR (IN THE DOOR)				
PLUS				OPTIONAL	
USB PORT TO UPLOAD AND DOWNLOAD RECIPES AND HACCP DATA				ALUMINIUM TRAY (600x400x20 mm)	COD.KT9P/A
240 STORABLE RECIPES (40 EKA RECIPES, 200 USER-SETTABLE RECIPES)				PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD.KTF8P/A
DELAYED START FUNCTION UP TO 23 HOURS AND 59 MINUTES				5 LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD.KTF9P
10 LANGUAGES FOR THE CONTROL PANEL (ITALIAN-FRENCH-ENGLISH-GERMAN-SPANISH-ROMANIAN-POLISH-BULGARIAN-UKRAINIAN-RUSSIAN)				CHROMED GRID (600x400 mm)	COD. KG9P
CHAMBER DRAIN FOR LIQUIDS				5 LANES AISI 304 GRID (600x400 mm)	COD. KG5CPX
DIRECT CHIMNEY FOR COOKING FUMES/STEAM				CONDENSATION HOOD	COD. EKKC6
DOUBLE CONNECTION WATER ENTRY (NORMAL AND SOFTENED)				PROOFER	COD. EKL 1264 – COD. EKL 1264 TC R
“ALL GLASS” DOOR WITH “SATIN-FINISH” (AISI 304) STAINLESS STEEL SIDE PROFILES				CORE PROBE	COD. EKSC
QUICK COOLING OF COOKING CHAMBER				CORE PROBE WITH SUPPORT	COD. EKSCS
SCREEN-PRINTED GLASS CONTROL PANEL				SELF-CLEANING AUTOMATIC SYSTEM	COD. KWT
ADJUSTABLE DOOR HINGES				SPRAY KIT WITH SUPPORT	COD. EKKD
QUICK FASTENING OF LATERAL SUPPORTS				SPARKLING AID	COD. KBRILD AND COD. KBRILMD
STAINLESS STEEL COOKING CHAMBER				CLEANING FLUID	COD. KDET
EMBEDDED GASKET				AIR REDUCER	COD. EKRPA
FORCED COOLING SYSTEM OF INNER PARTS				TABLE	COD. EKT 711 – COD. EKTR 711 – COD. EKTS 711 – COD. EKTRS 711 – COD. EKT 711 D
IPX 5					
MANUAL+AUTOMATIC WASHING SET UP					
CB CERTIFICATION					
STACKABLE					

### LEGEND

#### STEAM



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

