



PROFESSIONAL
THINKING

PRODUCT SHEET EKF 664 G UD

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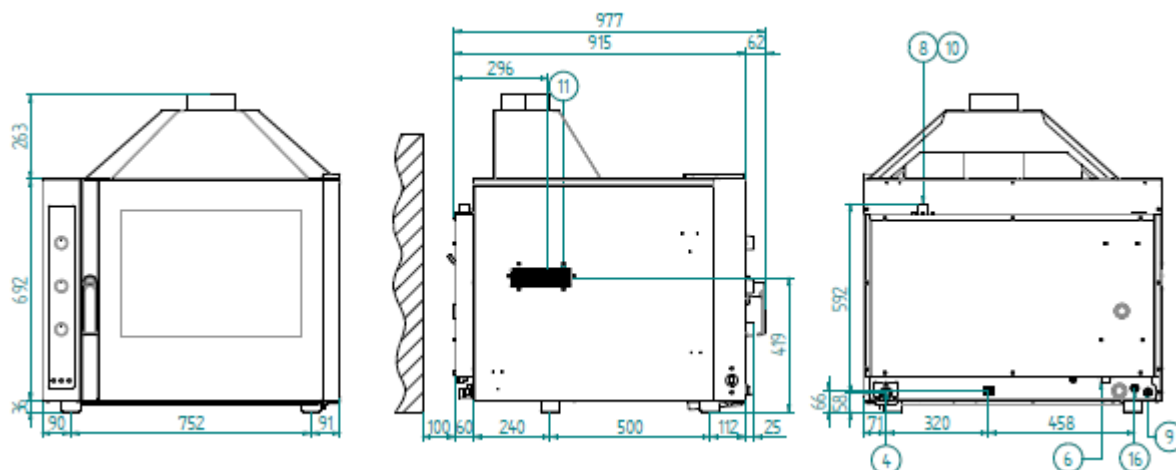
EKF 664 G UD – GAS CONVECTION OVEN WITH STEAM 6 TRAYS/GRIDS (600x400 mm)

EKA EVOLUTION
GAS LINE

BAKING

Designed and developed for medium size bakeries and pastry shops, which require a powerful oven with a small footprint. Thanks to the feature of direct steam, you can customize any type of cooking diversifying the offer.

An oven with electromechanical control panel that meets the various needs of professionals.



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	
DIMENSIONS	W	D	H	MAIN SOURCE	MULTIGAS (NATURAL GAS OR LPG SETTING, NOZZLES INCLUDED)
OVEN DIMENSIONS (mm)	935	978	1068	SUPPORT SOURCE	ELECTRIC
CARDBOARD BOX DIMENSIONS WITH PALLET (mm)	997	1037	1118	CAPACITY	N° 6 TRAYS/GRIDS (600x400 mm)
OVEN DIMENSIONS (inches)	36,81	38,50	42,04	TYPE OF COOKING	VENTILATED
CARDBOARD BOX DIMENSIONS WITH PALLET (inches)	39,25	40,82	44,01	STEAM (see legend)	DIRECT STEAM CONTROLLED BY KNOB (5LEVELS)
OVEN WEIGHT (kg)	117,4			COOKING CHAMBER	AISI 304 STAINLESS STEEL
PACKED OVEN WEIGHT (kg)	135,2			WATER OUTLET	Ø 30 mm TUBE
OVEN WEIGHT (lbs)	258,82			STEAM OUTLET	DIRECT
PACKED OVEN WEIGHT (lbs)	298,06			TEMPERATURE	100 ÷ 260°C
DISTANCE BETWEEN RACK RAILS (mm)	80			TEMPERATURE CONTROL	THERMOSTAT
FAN DIMENSION (mm)	Ø 197 - Nr. 36 BLADES			CONTROL PANEL	ELECTROMECHANICAL – LEFT SIDE
CENTER-TO-CENTER DISTANCE BETWEEN RUBBER FEET (mm)	752			N° OF PROGRAMS	/
				PROGRAMMABLE COOKING STEPS	/
ELECTRICAL FEATURES				PRE-HEATING TEMPERATURE	/
THERMAL SUPPLY (kW)	13			PRE-HEATING FUNCTION	/
POWER SUPPLY (kW)	0,50			DOOR	RIGHT SIDE OPENING – ALL GLASS DOOR
FREQUENCY (Hz)	50 OR 60 (ON DEMAND)				VENTILATED
VOLTAGE (Volt)	AC 220/230				INSPECTIONABLE GLASS
N° OF MOTORS	2 BIDIRECTIONAL			MODULARITY	/
RPM	2800			RUBBER FEET	NOT ADJUSTABLE
N° OF RESISTORS	CIRC.	/	/	EQUIPMENT	
	TOP+GRILL	/	/	LATERAL SUPPORTS	1RIGHT + 1LEFT
	SOLE	/	/	CABLE	SINGLE-PHASE [3G 1,5] - L=1200 mm
BOILER	/			MANUAL WASHING SET UP	
LIMIT CONTROL	BIPOLAR WITH MANUAL RESET			EXTRACTOR HOOD	
PROTECTION AGAINST WATER	IPX3			REMOVABLE DRIP BOX	
LIGHTING	NR.1 HALOGEN LIGHT BULB (IN THE DOOR)			NOZZLE FOR GAS ADAPTATION	
PLUS				OPTIONAL	
STAINLESS STEEL COOKING CHAMBER				ALUMINIUM TRAY (600x400x20 mm)	COD. KT9P/A
DOOR WITH INSPECTIONABLE GLASS				PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF8P/A
QUICK FASTENING OF LATERAL SUPPORTS				5 LANES PERFORATED ALUMINIUM TRAY (600x400x20 mm)	COD. KTF9P
EMBEDDED GASKET				CHROMED GRID (600x400 mm)	COD. KG9P
ADJUSTABLE DOOR HINGES				5 LANES AISI 304 CHROMED GRID (600x400 mm)	COD. KG5CPX
FORCED COOLING SYSTEM OF INNER PARTS				TABLE	COD. EKT 711 – COD. EKTR 711 – COD. EKTS 711 – COD. EKTRS 711
IPX 3				PROOFER	COD. EKL 1264 – COD. EKL 1264 R
MANUAL WASHING SET UP				SPRAY KIT WITH SUPPORT	COD. EKKD
NEW DESIGN OF COOKING CHAMBER				AIR REDUCER	COD. EKRPA
CB CERTIFICATION					
EC ACCORDING TO THE EUROPEAN GAS APPLIANCES 2009/142/EC					

LEGEND

STEAM



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

