## **EKF 664 UD**





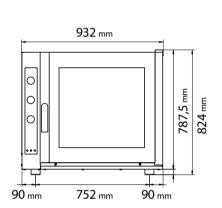
## **ELECTRIC CONVECTION OVEN WITH STEAM**

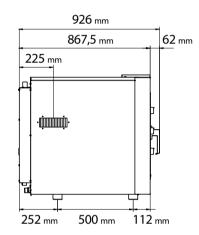
Designed and engineered for medium-sized bakeries and pastry businesses requiring an oven that packs professional performance into a space-saving package. Pizzas, bread, puff pastry, sponges, biscuits, cream puffs and yeast-raised products... and even fine pastries.

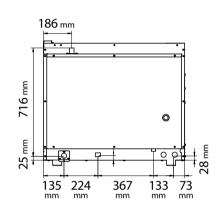
With the direct steam option, you can customize how you cook each dish, enjoying the opportunity to give your imagination free rein











DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	932	926	824
Oven weight (kg)	96,4		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES		
Power supply (kW)	8,4	
Frequency (Hz)	50 (60 on demand)	
Voltage (Volt)	AC 380/400 3N	
N° of motors	2 Bidirectional	
Boiler	/	
Protection against water	IPX3	

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
Lateral supports	1 right + 1 left		
Cable	Three-Phase [5G 2,5] - L=1600 mm		
Manual washing set up			
Removable drip box			

PLUS
Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
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

FUNCTIONAL FEATURES		
Power	Electricity	
Capacity	N° 6 Trays/Grids (600x400 mm)	
Type of cooking	Ventilated	
Steam	Direct steam controlled by knob (5 levels)	
Cooking chamber	AISI 304 Stainless Steel	
Temperature	100 ÷ 275°C	
Temperature control	Thermostat	
Control panel	Electromechanic – Left side	
N° of programs	/	
Programmable cooking steps	/	
Pre-heating temperature	/	
Pre-heating function	/	
Door	Right side opening Ventilated Inspectionable glass	

OPTIONAL		
Kit for overlapping ovens	Cod. EKKM6	
Aluminium tray (600x400x20 mm)	Cod. KT9P/A	
Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A	
5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P	
Chromed grid (600x400 mm)	Cod. KG9P	
5 Lanes AISI 304 Grid (600x400 mm)	Cod. KG5CPX	
Proofer	Cod. EKL 1264 Cod. EKL 1264 R	
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711 Cod. EKT 711 D	
Condensation hood	Cod. EKKC6	
Air reducer	Cod. EKRPA/A	
Spray kit with support	Cod. EKKD	
Possibility of bivalent supports	Dual-support oven code EKF616UD	



