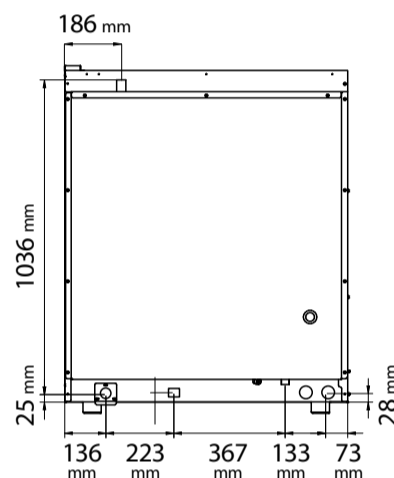
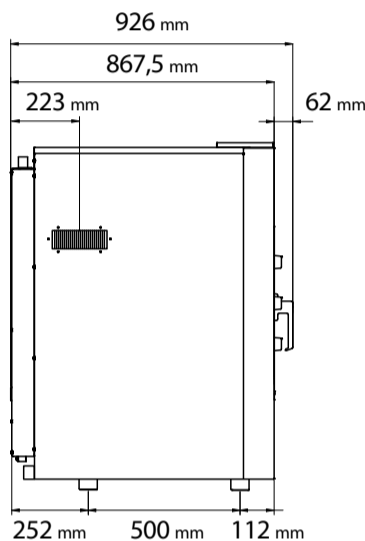
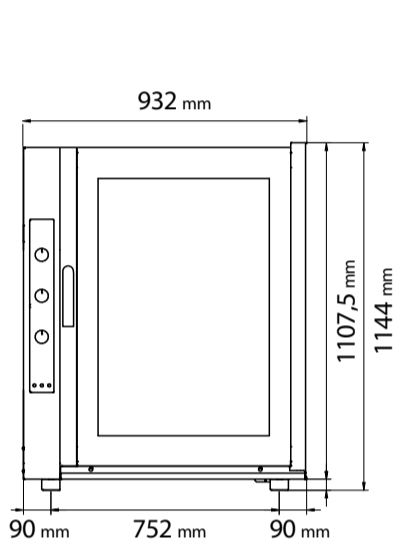


# EKF 1064 UD



## ELECTRIC CONVECTION OVEN WITH STEAM

Pizzas, bread and fine pastries: use it to cook large batches without sacrificing precious time. Its high performance makes it the ideal ally for any professional in the bakery and pastry business. Sturdy and reliable, it gives you unbeatable freedom to adjust cooking to suit your different needs thanks to the direct steam option.



| DIMENSIONAL FEATURES             |     |     |      |
|----------------------------------|-----|-----|------|
| Oven dimensions (WxDxH mm)       | 932 | 926 | 1144 |
| Oven weight (kg)                 | 135 |     |      |
| Distance between rack rails (mm) | 80  |     |      |

| ELECTRICAL FEATURES      |                   |
|--------------------------|-------------------|
| Power supply (kW)        | 16                |
| Frequency (Hz)           | 50 (60 on demand) |
| Voltage (Volt)           | AC 380/400 3N     |
| N° of motors             | 3 Bidirectional   |
| Boiler                   | /                 |
| Protection against water | IPX3              |

| EQUIPMENT                                       |                                  |     |      |
|---|----------------------------------|-----|------|
| Cardboard box dimensions with pallet (WxDxH mm) | 1000                             | 990 | 1310 |
| 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                      |  |
| 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° 10 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<br>Ventilated<br>Inspectionable glass |

| OPTIONAL  |  |
|---|--|
| 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<br>Cod. EKL 1264 R                                   |
| Table   | Cod. EKT 1111 - Cod. EKTR 1111<br>Cod. EKT5 1111 - Cod. EKTR5 1111 |
| Condensation hood                                 | Cod. EKKC10  |
| Air reducer                                       | Cod. EKRP/A  |
| Spray kit with support                            | Cod. EKKD  |
| Possibility of bivalent supports                  | Dual-support oven code EKF1016UD                                   |

