

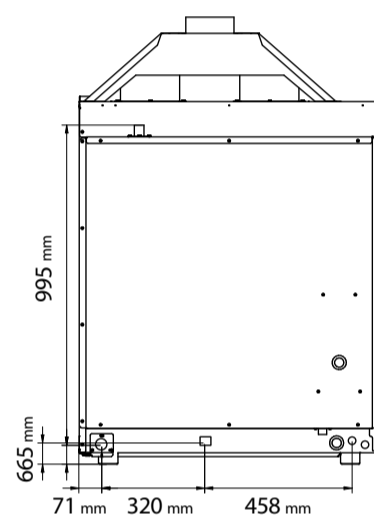
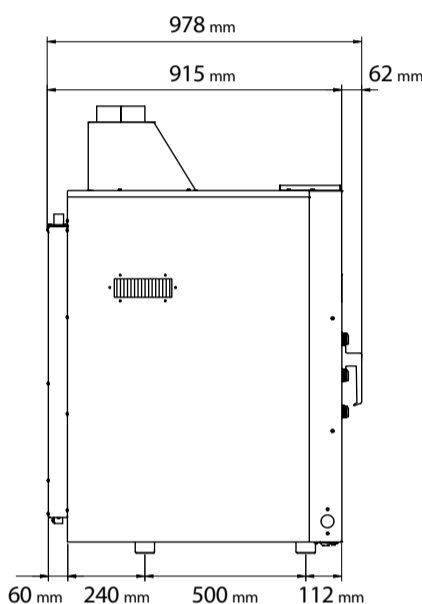
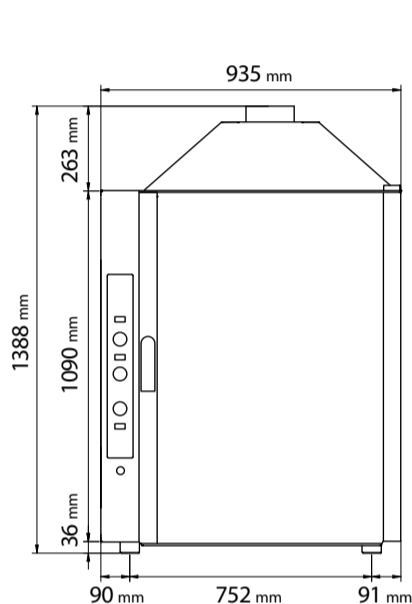
# EKF 1064 G E UD



## GAS ELECTRONIC OVEN WITH STEAM



High quantity and quality at the highest level. It's ideal for large bakeries and patisseries. Bread, pizza, sponge cake, cream puffs, cookies, Panettone, Pandoro, leavened products, croissants and fine pastry products: you can customize your recipes through the handy electronic control panel with 99 programs that allows you to cook in 4 phases.



### DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)		150,40	
Distance between rack rails (mm)		80	

### ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

### EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1104	1407
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
PC serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for LPG			

### 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+automatic washing set up
New design of cooking chamber
CB Certification
European Directive/Legislation for gas appliances 2009/142/CE

### FUNCTIONAL FEATURES

Power	Multigas (tested for natural gas)
Capacity	N° 10 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated 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 Cod. EKL 1264 R
Table	Cod. EKT 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111
Air reducer	Cod. EKRP/A
Core probe	Cod. EKSC
Core probe with support	Cod. EKSCS
Automatic washing set up	Cod. KWT/A
Spray kit with support	Cod. EKKD
Sparkling aid	Cod. KBRILD - Cod. KBRILMD
Cleaning fluid	Cod. KDET
Possibility of bivalent supports	Dual-support oven code EKF1016GEUD