

# EKF 1664 UD

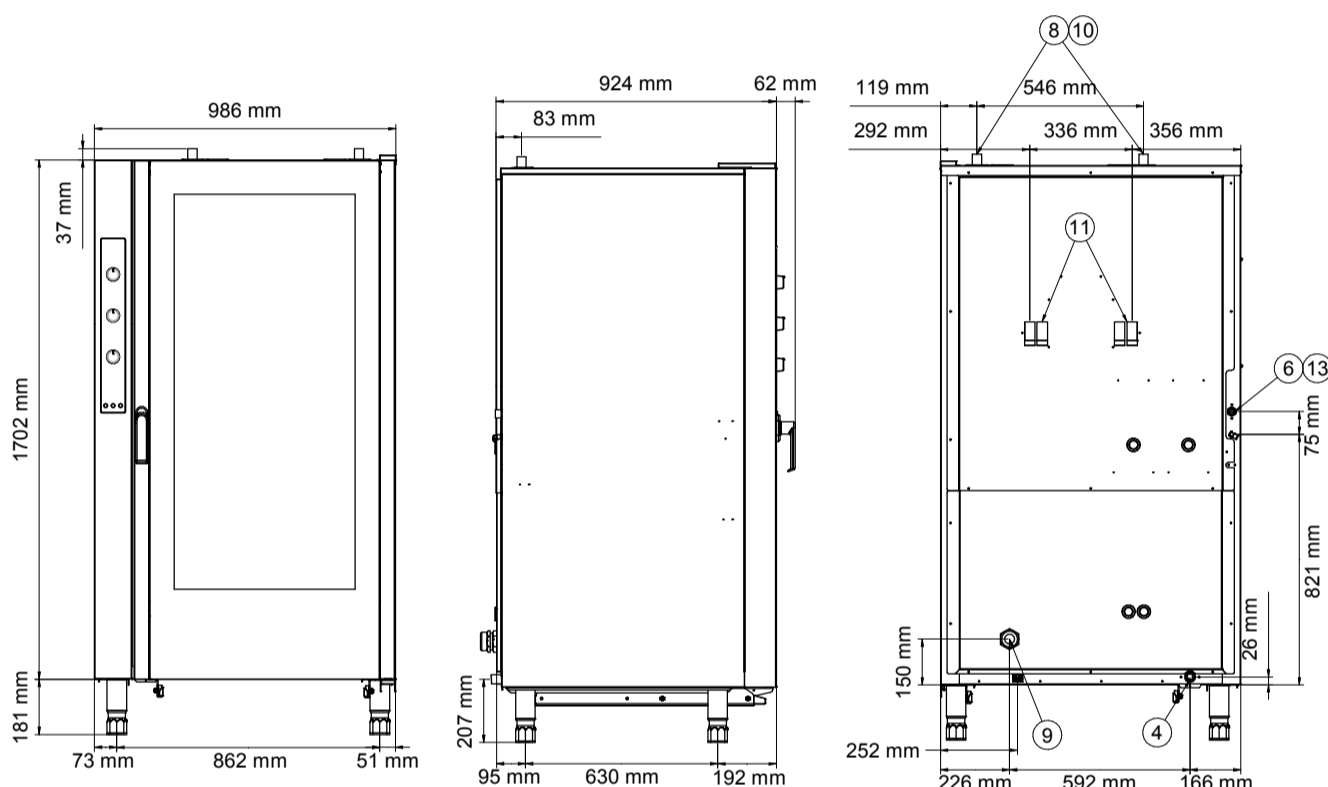


## ELECTRIC CONVECTION OVEN WITH STEAM

It is the most powerful oven for pastry businesses and bakeries in the new Eka Evolution Line range: 16 pans measuring 600x400 mm can be slotted into a practical removable trolley featuring an ergonomically designed grip and lockable castors. High-quality materials and 5 fans arranged along the full height of the oven wall combine to ensure even cooking.



Patent pending for the "Sliding glass"



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	986	1031	1920
Oven weight (kg)	210,8		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES	
Power supply (kW)	30
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 3N
N° of motors	5 bidirectional
Boiler	/
Protection against water	IPX4

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	1200	1200	2070
Braking wheeled trolley with handle			
Manual washing set up			

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 4	
Manual washing set up	
New design of cooking chamber	
CB certification	

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 16 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°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	
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
Spray kit with support	Cod. EKKD
Air reducer	Cod. EKRPA/A