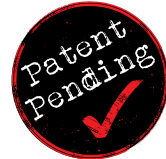


EKF 1664 G TC



GAS OVEN FOR BAKERY WITH STEAM FUNCTION AND TOUCH CONTROL

Is the gas oven for bakery and pastry most powerful of the new Touch Line range: 16 trays 600 x 400 mm that can be inserted by means of a practical extractable trolley, with ergonomic handle and wheels equipped with brakes. The technology of the Touch control panel, has an interface extremely intuitive, to make easy and immediate each preparation, and allow to memorize up to 240 recipes by setting for each recipe three different cooking systems: automatic, manual or semi-static.



Patent pending for the "Sliding glass"

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	984	1033	2173
Oven weight (kg)	269,4		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	30
Frequency (Hz)	50/60
Voltage (Volt)	AC 230
N° of motors	5 bidirectional
Boiler	/
Protection against water	IPX4

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1200	1200	2132
Braking wheeled trolley with handle			
Manual + automatic washing set up			
Plug for core probe			
Usb port			
Cable	Single-phase [3G 1,5] L=1600 mm		

FUNCTIONAL FEATURES

Power	Multigas (tested for natural gas)
Capacity	N° 16 trays/grids 600x400 mm
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control – Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

PLUS

USB port to upload and download recipes and HACCP data
240 storable recipes (40 Eka recipes, 200 user-settable recipes)
Delayed start function up to 23 hours and 59 minutes
12 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian-Turkish-Greek)
Chamber drain for liquids
Direct chimney for cooking fumes/steam
Double connection water entry (normal and softened)
"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles
Quick cooling of cooking chamber
Screen-printed glass control panel
Adjustable door hinges
Stainless steel cooking chamber
Embedded gasket
Forced cooling system of inner parts
IPX 4
Manual+automatic washing set up
CB certification