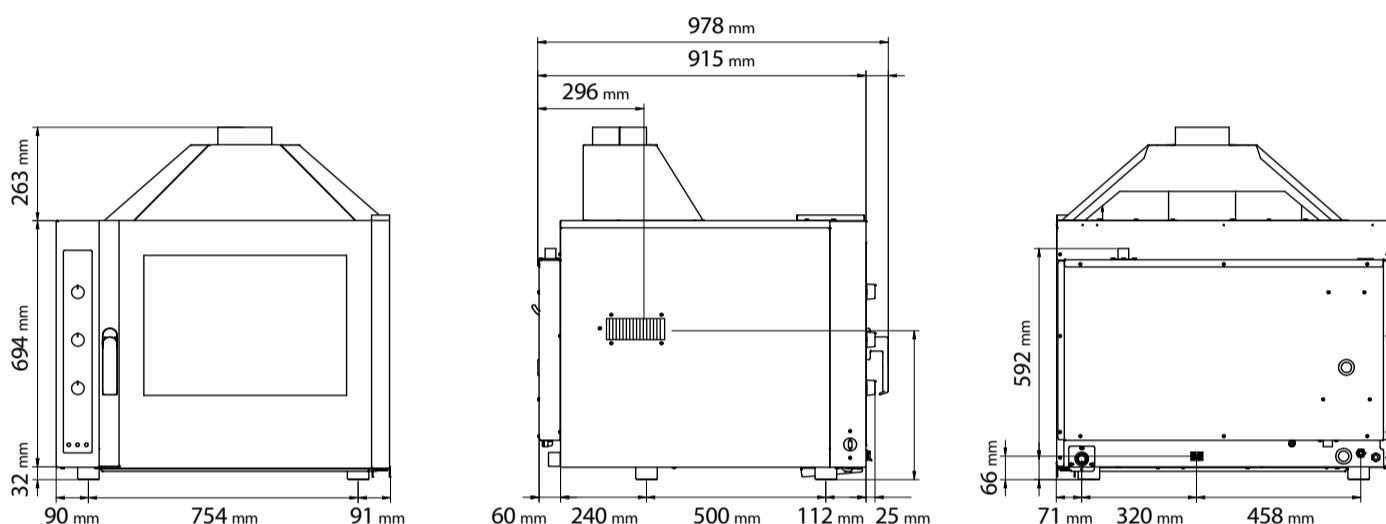
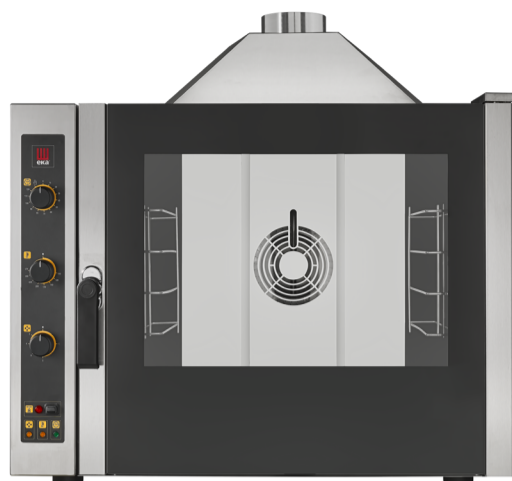


EKF 464 G UD



GAS CONVECTION OVEN WITH STEAM

Practicality and quality for this oven. Bakes pastry and bakery products quickly with a keen eye for consumption through the use of gas: desired temperatures is reached in a short time thus saving energy. Its natural habitat is the small bakeries and pastry shops where space is a valuable asset. Despite the compact dimensions and the ease of use, the oven EKF 464 G UD allows you to customize each recipe with its functionality of direct steam.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	989
Oven weight (kg)	99,2		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	9
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1104	1182
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Manual 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
Manual washing set up
New design of cooking chamber
IPX 3
CB Certification
European Directive/Legislation for gas appliances 2009/142/CE

FUNCTIONAL FEATURES

Power	Multigas (tested for natural gas)
Capacity	N° 4 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
Table	Cod. EKT 711 - Cod. EKTR 711 Cod. EKTS 711 - Cod. EKTRS 711
Air reducer	Cod. EKRPA/A
Spray kit with support	Cod. EKKD
Possibility of bivalent supports	Dual-support oven code EKF416GUD

