



**PROFESSIONAL  
THINKING**

# PRODUCT SHEET EKF 464 D

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## EKF 464 D – DIGITAL ELECTRIC CONVECTION OVEN WITH HUMIDIFICATION 4 TRAYS/GRIDS 600x400 mm

EKA EVOLUTION LINE

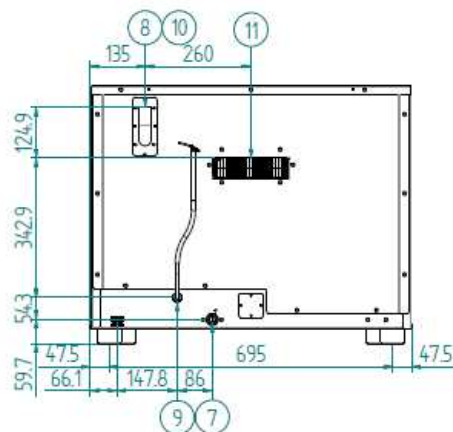
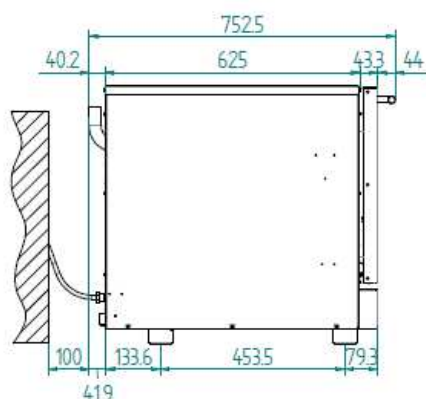
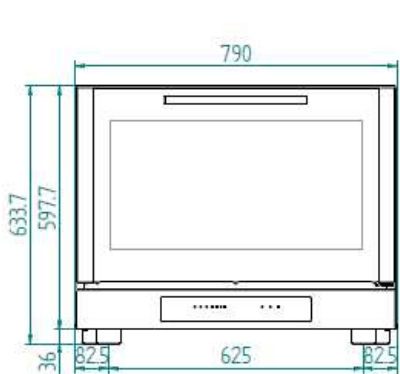
BAKING



This is the ideal tool for those small food outlets who need to bake cakes and croissants easily and with intuitive programming.

With the electronic control panel, which has 99 programs, you can cook in 4 stages and produce your favourite recipes with shorter cooking times, getting results that will wow your customers.

Your specialties will be a treat for the eyes and the taste buds thanks to the button-operated humidity control feature, which allows you to customize how you bake each dish.



LEGEND

1	USB PORT	11	DON'T CLOG UP VENTILATION OPENINGS
2	SERIAL PORT	12	WATER INLET MAX. 200 kPa
3	PLUG FOR CORE PROBE	13	SOFTENED WATER INLET MAX 200 kPa
4	WATER OUTLET TUBE	14	BOILER CLEANING INLET
5	WASHING WATER INLET	15	DON'T OPEN CAP WHILE WORKING
6	SOFTENED WATER INLET	16	GAS INLET THREADED JOINT 3/4"
7	WATER INLET	17	POWER SUPPLY TO TOP OVEN
8	STEAM OUTLET	18	PRE-CARVED HOLE FOR BOTTOM OVEN POWER SUPPLY
9	ELECTRIC CABLE FIXER	19	STEAM SUCTION PIPE
10	CAUTION! HOT SURFACE		





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DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
<b>Dimensions</b>	<b>W</b>	<b>D</b>	<b>H</b>	Power	Electricity
Oven dimensions (mm)	790	750	635	Capacity	N° 4 Trays/Grids (600x400 mm)
Cardboard box dimensions with pallet (mm)	805	830	800	Type of cooking	Ventilated
Oven dimensions (inches)	31,10	29,52	25	Humidification (see legend)	Indirect with button
Cardboard box dimensions with pallet (inches)	31,69	32,67	31,49	Cooking chamber	AISI 430 Stainless Steel
Oven weight (kg)	50,6			Water outlet	/
Packed oven weight (kg)	60,8			Steam outlet	Direct
Oven weight (lbs)	111,55			Temperature	50 + 270°C
Packed oven weight (lbs)	134,04			Temperature control	Digital probe thermometer
Distance between rack rails (mm)	83			Control panel	Digital – lower side
Fan dimension (mm)	Ø 150 - Nr. 6 Blades			N° of programs	99
Center-to-center distance between rubber feet (mm)	625 (Front) – 695 (Back)			Programmable cooking steps	4
<b>ELECTRICAL FEATURES</b>				Pre-heating temperature	180°C
				Pre-heating function	Available only in "Program Mode"
Power supply (kW)	3,4			Door	Tilt door
Frequency (Hz)	50/60				Ventilated
Voltage (Volt)	AC 220/230			Modularity	Inspectionable glass
N° of motors	2 Unidirectional				Rubber feet
Rpm	2250			<b>EQUIPMENT</b>	
N° of resistors	Circ.	2pcs	1,6kW	Lateral supports	1 right + 1 left
	Top+grill	/	/	Cable	Single-Phase [3G 1,5] - L=1600 mm
	Sole	/	/		
Boiler	/				
Limit control	Unipolar with manual reset			<b>OPTIONAL</b>	
Protection against water	IPX3			Aluminium tray (600x400x20 mm)	Cod. KT9P/A
Lighting	Nr.2 Incandescent light bulb (in the cooking chamber)			Perforated aluminium tray (600x400x20 mm)	Cod. KTF8P/A
<b>PLUS</b>				5 Lanes perforated aluminium tray (600x400x20 mm)	Cod. KTF9P
Stainless steel cooking chamber				Chromed grid (600x400 mm)	Cod. KG9P
Door with inspectionable glass				5 Lanes AISI 304 Chromed grid (600x400 mm)	Cod. KG5CPX
Quick fastening of lateral supports				Table	Cod. EKT 411 – Cod. EKTR 411 – Cod. EKTS 411 – Cod. EKTRS 411 – Cod. EKT 411 D
Embedded gasket				Proofer	Cod. EKL 864 – Cod. EKL 864 R
Stackable					
Forced cooling system of inner parts					
IPX 3					
New design of cooking chamber					
CB certification					
New design of handle					

## LEGEND

### HUMIDIFICATION



Water is filled in a drip box behind the air conveyor grid.  
Sort of activation: with button or with knob.  
Ideal for recipes that need humidity (for example roast meat).