EKF 664 G UD

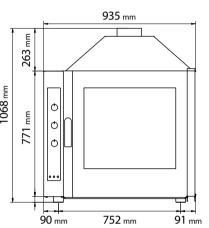


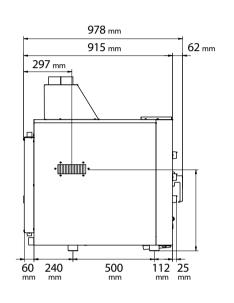


GAS CONVECTION OVEN WITH STEAM

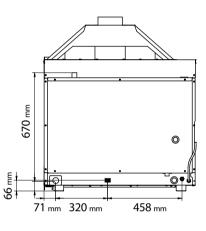
Designed and developed for medium size bakeries and pastry shops which require a powerful oven with a small footprint. Thanks to the feature of direct steam you can customize any type of cooking diversifying the offer. An oven with electromechanical control panel that meets the various needs of professionals.







1068



FUNCTIONAL FEATURES

Power	Multigas (tested for natural gas)		
Capacity	N° 6 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℃		
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 EKF616GUD		





1068 mm

DIMENSIONAL FEATURES Oven dimensions (WxDxH mm) 935 978

117,40 Oven weight (kg) Distance between rack rails (mm) 80

ELECTRICAL FEATURES Thermal supply (kW) 13 Frequency (Hz) 50 (60 on demand) AC 220/230 Voltage (Volt) N° of motors 2 Bidirectional Boiler / IPX3 **Protection against water**

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1104	1261	
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