## **EKF 1064 G UD**

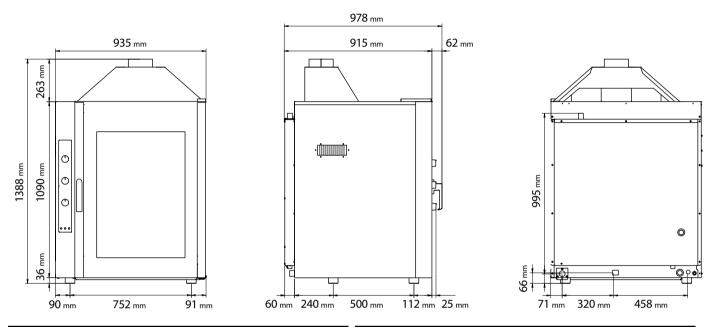




## GAS CONVECTION OVEN WITH STEAM

Bread, fine pastries but also pizza and leavened products: you can cook in large quantities (up to 10 trays 600x400 mm) without sacrificing valuable time. Robust and reliable allows maximum diversification of cooking as needed thanks to the direct steam feature.





FUNCTIONAL FEATURES

## DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	935	978	1388
Oven weight (kg)		150,60	
Distance between rack rails (mm)		80	

ELECTRICAL FEATURES		
Thermal supply (kW)	18	
Frequency (Hz)	50 (60 on demand)	
Voltage (Volt)	AC 220/230	
N° of motors	2 Bidirectional	
Boiler	/	
Protection against water	IPX3	

Voltage (Volt)	AC 220/230			Control panel
N° of motors	2 Bidirectional			N° of programs
Boiler	/		·	Programmable cooking steps
Protection against water	IPX3			Pre-heating temperature
Protection against water	IPX3			Pre-heating function
				Door
EQUIPMENT				
Cardboard box dimensions with pallet (WxDxH mm)	997	1104	1407	OPTIONAL
Lateral supports	1 right + 1 left			
Cable	Single-Phase [3G 1,5] - L=1600 mm			Aluminium tray (600x400x20 mm)
Manual washing set up			Perforated aluminium tray (600x400x20 mm)	
Removable drip box				
Extractor hood			5 lanes perforated aluminium tray (600x400x20 mm)	

DI	

Removable drip box Extractor hood Nozzle for LPG

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 3
Manual washing set up
New design of cooking chamber
CB Certification
European Directive/Legislation for gas appliances 2009/142/CE

Power	Multigas (tested for natural gas)
Capacity	N° 10 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 1111 - Cod. EKTR 1111 Cod. EKTS 1111 - Cod. EKTRS 1111
Air reducer	Cod. EKRPA/A
Spray kit with support	Cod. EKKD
Possibility of bivalent supports	Dual-support oven code EKF1016GUD



