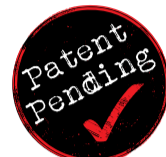


EKF 1664 TC

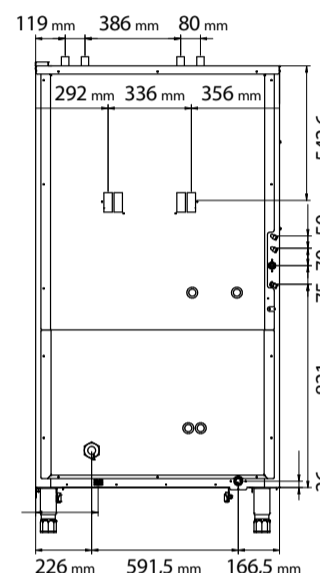
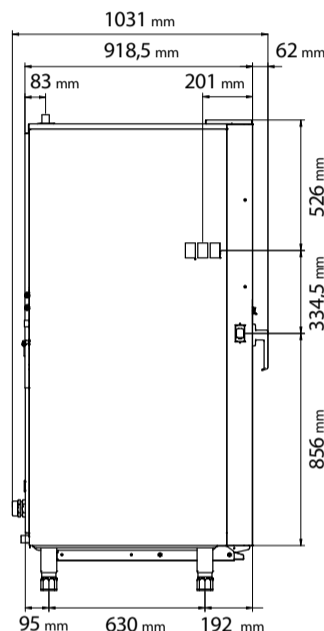
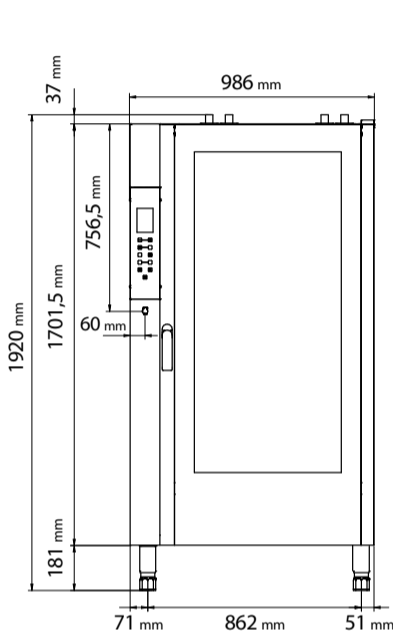


COMBI OVEN WITH TOUCH CONTROL

It is the most powerful oven for pastry businesses and bakeries in the new Touch Line range: 16 pans measuring 600x400 mm can be slotted into a practical removable trolley featuring an ergonomically designed grip and lockable castors. It has a circuit board allowing you to store 240 recipes, each with 9 cooking steps. The Touch Control panel has an extremely intuitive interface to make preparing even particularly elaborate desserts quick and easy. High-quality materials and 5 fans arranged along the full height of the oven wall combine to ensure even cooking.



Patent pending for the "Sliding glass"



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	986	1031	1920
Oven weight (kg)	244,4		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES	
Power supply (kW)	30
Frequency (Hz)	50
Voltage (Volt)	AC 380/400 3N
N° of motors	5 bidirectional
Boiler	/
Protection against water	IPX5

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	1200	1200	2070
Braking wheeled trolley with handle			
Plug for core probe			
Manual + automatic washing set up*			
Usb port			

* Per il lavaggio automatico sono necessari n. 2 kit cod. KWT/A

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 TC Cod. EKL 1264 TCR
Condensation hood	Cod. EKKC20 TC
Core probe	Cod. EKSC
Core probe with support	Cod. EKSCS
Self-cleaning automatic system	Cod. KWT/A
Spray kit with support	Cod. EKKD
Sparkling aid	Cod. KBRILD e Cod. KBRILMD
Cleaning fluid	Cod. KDET

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 16 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 level)
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 5
Manual+automatic washing set up
CB certification