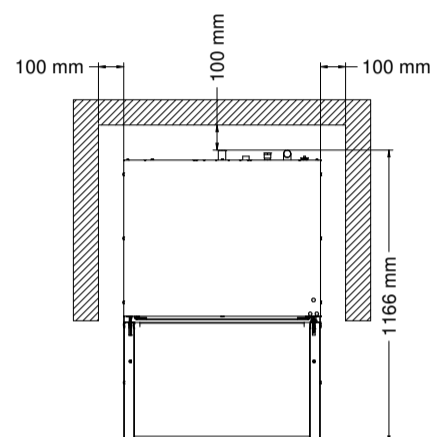
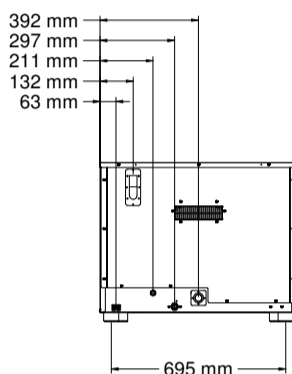
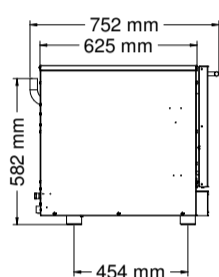
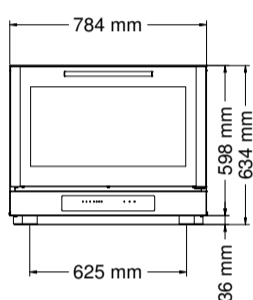


EKF 464 D UD



ELECTRIC COMBI OVEN WITH DIGITAL CONTROL

A blend of all-Italian technology and quality. Cakes, sweet snacks, plain or filled croissants: with the direct steam option you really can customize how each dish is baked. You control the oven with its innovative digital control panel, which has 99 programs, allowing you to cook in 4 stages, setting the time, temperature, humidity level and core probe temperature for each.



| DIMENSIONAL FEATURES | | | |
|----------------------------------|-----|-----|-----|
| Oven dimensions (WxDxH mm) | 784 | 752 | 634 |
| Oven weight (kg) | 58 | | |
| Distance between rack rails (mm) | 83 | | |

| ELECTRICAL FEATURES | |
|--------------------------|-----------------|
| Power supply (kW) | 6,4 |
| Frequency (Hz) | 50/60 |
| Voltage (Volt) | AC 380/400 2N |
| N° of motors | 2 Bidirectional |
| Boiler | / |
| Protection against water | IPX3 |

| EQUIPMENT | | | |
|---|--|-----|-----|
| Cardboard box dimensions with pallet (WxDxH mm) | 805 | 830 | 800 |
| Lateral supports | 1 right + 1 left | | |
| Cable | Two-Phase + neutral [5G 2,5] - L=1600 mm | | |
| Manual washing set up | | | |

| OPTIONAL |
|------------------------------------|
| Available in the dedicated section |

| FUNCTIONAL FEATURES | |
|----------------------------|--|
| Power | Electricity |
| Capacity | N° 4 Trays/Grids (600x400 mm) |
| Type of cooking | Ventilated |
| Steam | Direct steam controlled by digital panel (10 levels) |
| Cooking chamber | AISI 304 Stainless Steel |
| Temperature | 30 ÷ 260°C |
| Temperature control | Digital probe thermometer |
| Control panel | Digital - Lower side |
| N° of programs | 99 |
| Programmable cooking steps | 4 |
| Pre-heating temperature | 180°C |
| Pre-heating function | Available only in "Program Mode" |
| Door | Tilt door Ventilated Inspectionable glass |
| Modularity | Available |

| PLUS |
|--------------------------------------|
| Stainless steel cooking chamber |
| Door with inspectionable glass |
| Quick fastening of lateral supports |
| Embedded gasket |
| Stackable |
| Forced cooling system of inner parts |
| IPX 3 |
| Manual washing set up |
| New design of cooking chamber |
| CB certification |
| New design of handle |