EKF 364 UD

ELECTRIC CONVECTION OVEN WITH STEAM

Speedy baking and excellent results. Designed for small bakeries and pastry businesses that need a sturdy, compact appliance but still want to be able to produce top-quality food. With its direct steam option, it offers unbeatable flexibility, catering to all baking needs: you can bake tarts, cakes, Danish pastries and doughnuts, with great tasting, fragrant results every time.

DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	790	750	505
Oven weight (kg)	45		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES

Power supply (kW)	3,7
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	805	830	670
Lateral supports	1 right + 1 left		
Cable	Single-phase [3g 1,5] - l=1600 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 3 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door 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 chromed grid (600x400mm)	Cod. KG5CPX
Table	Cod. EKT 411 - Cod. EKTR 411 Cod. EKTS 411 - Cod. EKTRS 411 Cod. EKT 411 D
Proofer	Cod. EKL 864 Cod. EKL 864 R
Air reducer	Cod. EKRPA
Water tank lt. 7	Cod. EKSA
Pump kit with hose and filter	Cod. KKPU