



ELECTRIC CONVECTION OVEN WITH DIRECT STEAM

EKF 464 N AL UD

Handy use and quality. It bakes plain and filled croissants and is a valuable ally when you want to heat and revive the fragrance of frozen bread: its natural habitat is the small bakery or pastry business where space is invariably at a premium. Despite its compact design and foolproof use, the EKF 464 N AL UD oven - with its direct steam



CAPACITY	4
DISTANCE BETWEEN RACK RAILS	83 (mm)
OVEN DIMENSIONS (WxDxH)	784 x 754 x 634 (mm)
WEIGHT	58 (kg)
POWER SUPPLY	6.4 (kW)
VOLTAGE	AC 380/400 3N (V)
FREQUENCY	50(60) (Hz)
TEMPERATURE	100 - 260 (°C)
PROTECTION AGAINST WATER	IPX4
TRAY	600 x 400 (4pcs)
COOKING CHAMBER	AISI 304 Stainless steel

