

ELECTRIC CONVECTION OVEN **EKFA-464**

Features

- ◆ 4-Pan capacity with lateral door opening.
- ◆ Durable Stainless Steel construction.
- ◆ Heavy-duty door handle and hinges provide durability and smooth operation.
- ◆ Double glass doors remain cool to the touch while in use and feature an easy open system for no-tools-required cleaning.
- ◆ Baking chamber is completely sealed, eliminating heat and steam loss due to leakage.
- ◆ Gentle airflow controlled by dual auto-reversing circulation system.
- ◆ Available with Manual or Programmable Electronic Controls. (99 programs/4 cooking options)
- ◆ Highly efficient steam system minimizes heat shock by atomizing water molecules before releasing them into the chamber.
- ◆ Standard Tray Slides fits all standard 18"x26" baking trays.
- ◆ Modern aesthetic design makes it a great showpiece for the front of the house, attracting customers.

Options & Accessories

- ◆ Equipment Stands available with or without casters.



Versatile Baking at its Best!

The **Empire EKFA Bakery Convection Oven** is a high performance convection oven designed to meet the needs of the busiest bakeries, hotels, restaurants, cafeterias and a multitude of other applications. Designed for decreased energy consumption and increased productivity, the **EKFA Bakery Oven** heats up quickly and bakes uniformly and efficiently. The gentle airflow produced by the dual auto-reversing circulation fan allows for an even distribution of heat throughout the baking chamber.

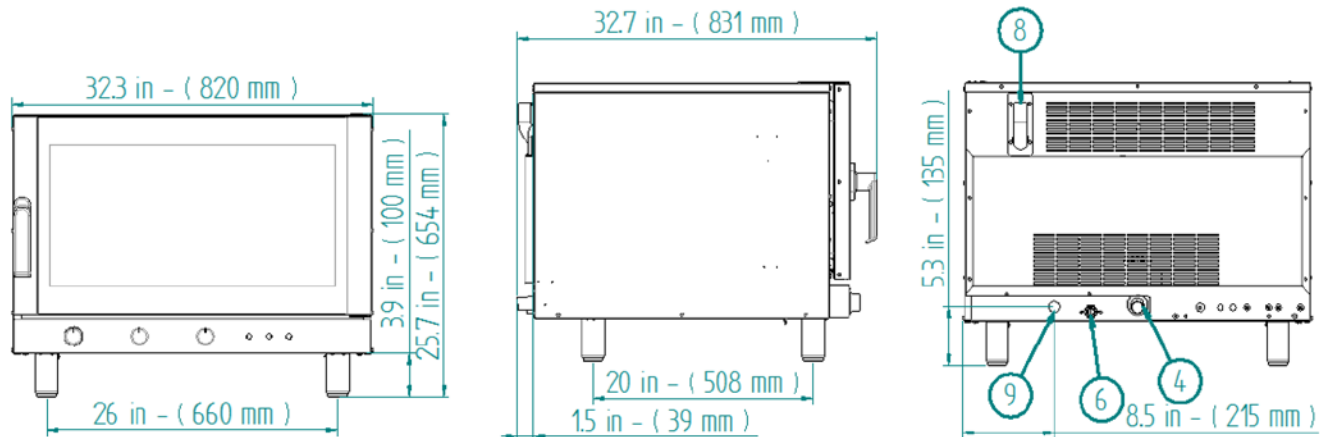
The **EKFA Bakery Oven** features a robust steam system. The baking chamber is completely sealed eliminating steam and heat loss from the compartment, while its removable side walls and swing-out design make it extremely easy to clean. The heavy duty door design provides smooth operation that remains cool to the touch while in operation. The control panel is intuitive, easy-to-use and can have even the most fundamental baker up and baking in no time! So whether you're making baguettes or biscuits, pot pies or apple pies the **Empire EKFA Bakery Convection Oven** is an ideal addition to your establishment.

Technical Data

ELECTRIC CONVECTION OVEN EKFA-464

Model	Controls	Overall Dimensions			Steam	Tray Spacing	Cooking Chamber			Weight	Electrical		
		Width	Depth	Height			Width	Depth	Height		Volts	Phase	Amps
		in	in	in		in	in.	in.	in.	lbs			
EKFA 464 UD	Manual	32.2	32.7	25.7	-	3.3	27.4	22.9	15.0	117	208-240	1	26
EKFA 464 AL UD	Manual	32.3	32.7	25.7	Y	3.3	27.4	22.9	15.0	134	208-240	1	26
EKFA 464 D AL UD	Digital	32.3	32.7	25.7	Y	3.3	27.4	22.9	15.0	134	208-240	1	26

* 4" minimum clearance to most surfaces. Oven must be positioned on a level surface for use.



UTILITIES ¹		
4	Drain Tube	DN 30 (~1-1/8" O.D.)
6	Softened Water Inlet ²	3/4" Threaded
8	Steam Exhaust	DN 30 (~1-1/8" O.D.)
9	Cable Port for Power Supply	3-Phase
¹ Water and Electrical connections located on the back of the unit.		
² Approved water filter and pressure regulator required to ensure proper performance.		

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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