

# EF-A EVO



## Steam pipes deck oven

EF-A EVO is Masonry anular steam tube powered by fuel oil (on request, through the adoption of a special small furnace, also solid fuels: wood-coal). It is suitable for baking of bakery and pastry products, particularly ideal for home-made bread and big bread. The range includes ovens with overall dimensions optimized to 3 overlapping chambers, to 2, 3 and 4 doors per deck to meet also the needs of bakeries with reduced spaces. The oven has an excellent energy efficiency and ensures bakings identical to those of traditional ovens. It is delivered in sub-assemblies to facilitate assembly operations.

### Standard features

AISI 430 Stainless steel external panels  
 Baking surface: from 4 to 30 m<sup>2</sup>  
 Number of decks: 3, 4 or 5  
 Useful height of the chamber: 200 mm  
 4 chamber depths: 120-160-200-240 cm  
 Availability: 1x800, 2x600, 3x600 and 4x600 doors

### Principle of operation

Heat distribution through pipes in special steel, closed-loop, with double branch for top and bottom of each chamber. The hot fumes generated by the burner (or by the solid fuel) transform the water, contained in the pipes, in superheated steam which evenly expands along the ring and its branches that constitute the radiant surface surrounding each baking chamber. The transmission of heat through "steam pipes" is very effective as it exploits the high coefficient of heat exchange of high temperature steam. The high values of thermal inertia allow the so-called "downhill" baking, when the burner is off, avoiding constant temperature changes.

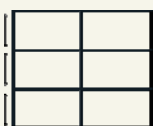
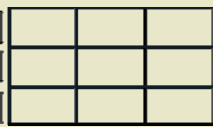
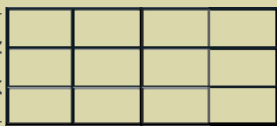
### Construction

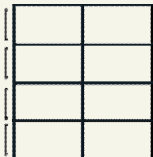
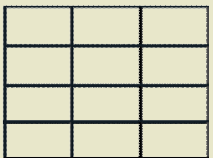
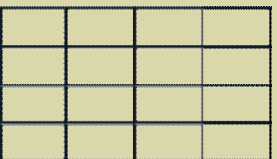
**Front:** stainless steel for mouth, hood and control panel.  
 Pallet panels in painted sheet metal. Removable glasses, 3-position "F" handle. **Hood with extractor.**  
**Baking chamber:** refractory stone soil 20 mm thick -halogen lighting.  
**Exchanger:** 24 single round annular tubes per linear meter  
 -combustion chamber in refractory stainless steel.  
 Insulation: with crossed rock wool panels - reflective glasses.

Configuration	EF-A EVO
Burner	
Fuel oil burner	<input type="checkbox"/> €
Small lateral furnace	<input type="checkbox"/> €
Controls	
Electromechanical control panel	▪
Valves	
Manual steam evacuation valve on each deck	▪
Hood - Extractor	
Hood with extractor	▪
Other	
Pulsed steam injection	▪
Furnace cleaning kit (only with small furnace)	<input type="checkbox"/> €
Supply voltage	
400 V MONO + N 50Hz	▪
▪ Standard <input type="checkbox"/> Option <input type="checkbox"/> € Payment option   NA Not available	



# EF-A EVO DECK OVENS

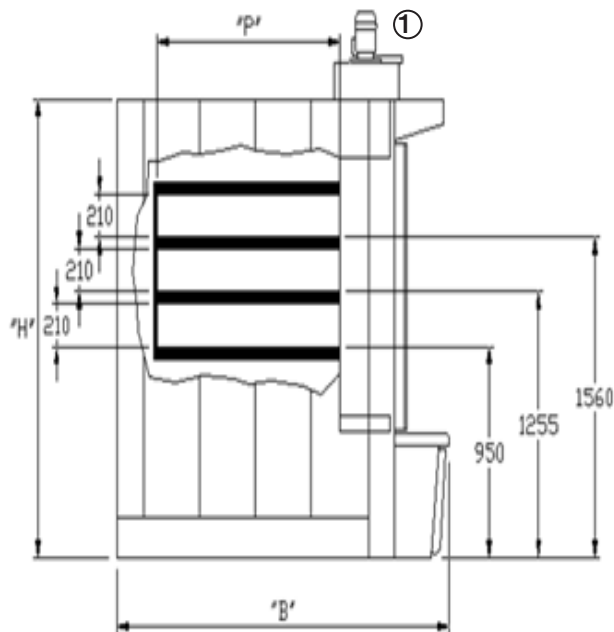
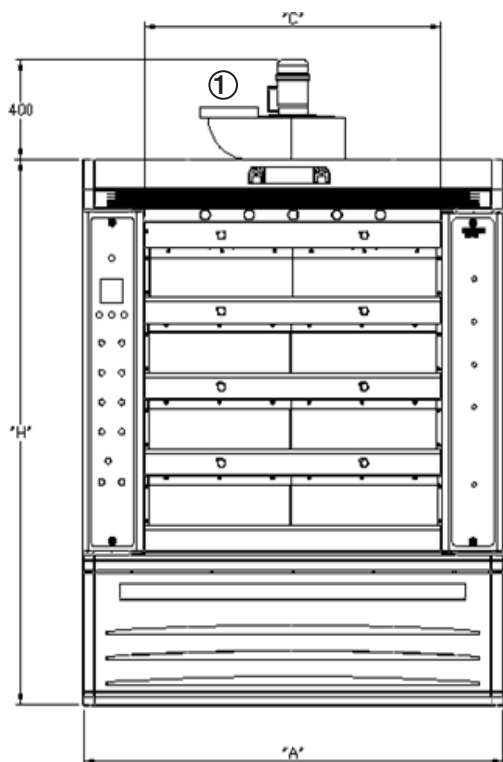
Configuration	Model	Baking area m <sup>2</sup>	Doors width mm	Number of doors per deck	Number of decks	Baking Chamber dim.	
						Width	Depth mm
H 200 mm 	EF-A 602.3.120	4,5	600	2	3	1250	1200
	EF-A 602.3.160	6,0	600	2	3	1250	1600
	EF-A 602.3.200	7,5	600	2	3	1250	2000
	EF-A 602.3.240	9,0	600	2	3	1250	2400
H 200 mm 	EF-A 603.3.120	6,6	600	3	3	1850	1200
	EF-A 603.3.160	8,9	600	3	3	1850	1600
	EF-A 603.3.200	11,1	600	3	3	1850	2000
	EF-A 603.3.240	13,3	600	3	3	1850	2400
H 200 mm 	EF-A 604.3.120	9,0	600	4	3	2500	1200
	EF-A 604.3.160	15	600	4	3	2500	1600
	EF-A 604.3.200	18	600	4	3	2500	2000
	EF-A 604.3.240	21	600	4	3	2500	2400

Configuration	Model	Baking area m <sup>2</sup>	Doors width mm	Number of doors per deck	Number of decks	Baking Chamber dim.	
						Width	Depth mm
H 200 mm 	EF-A 602.4.120	6,0	600	2	4	1250	1200
	EF-A 602.4.160	8,0	600	2	4	1250	1600
	EF-A 602.4.200	10,0	600	2	4	1250	2000
	EF-A 602.4.240	12,0	600	2	4	1250	2400
H 200 mm 	EF-A 603.4.120	8,8	600	3	4	1850	1200
	EF-A 603.4.160	11,8	600	3	4	1850	1600
	EF-A 603.4.200	14,8	600	3	4	1850	2000
	EF-A 603.4.240	17,7	600	3	4	1850	2400
H 200 mm 	EF-A 604.4.120	12,0	600	4	4	2500	1200
	EF-A 604.4.160	16,0	600	4	4	2500	1600
	EF-A 604.4.200	20,0	600	4	4	2500	2000
	EF-A 604.4.240	24,0	600	4	4	2500	2400

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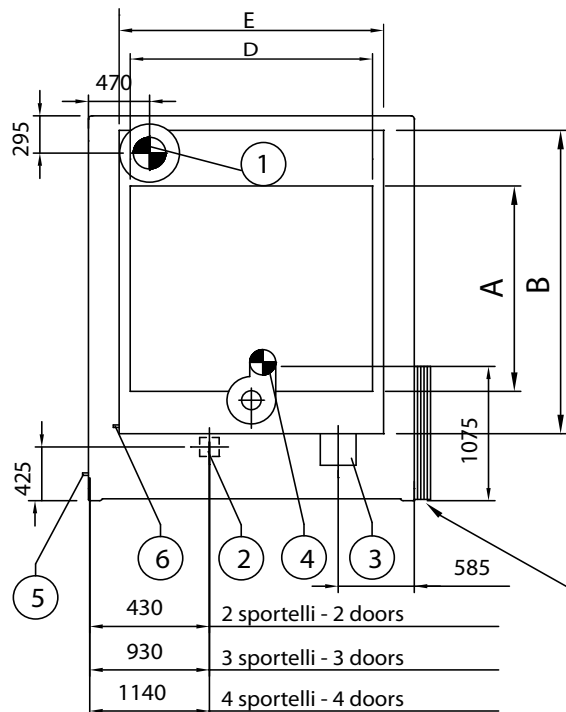
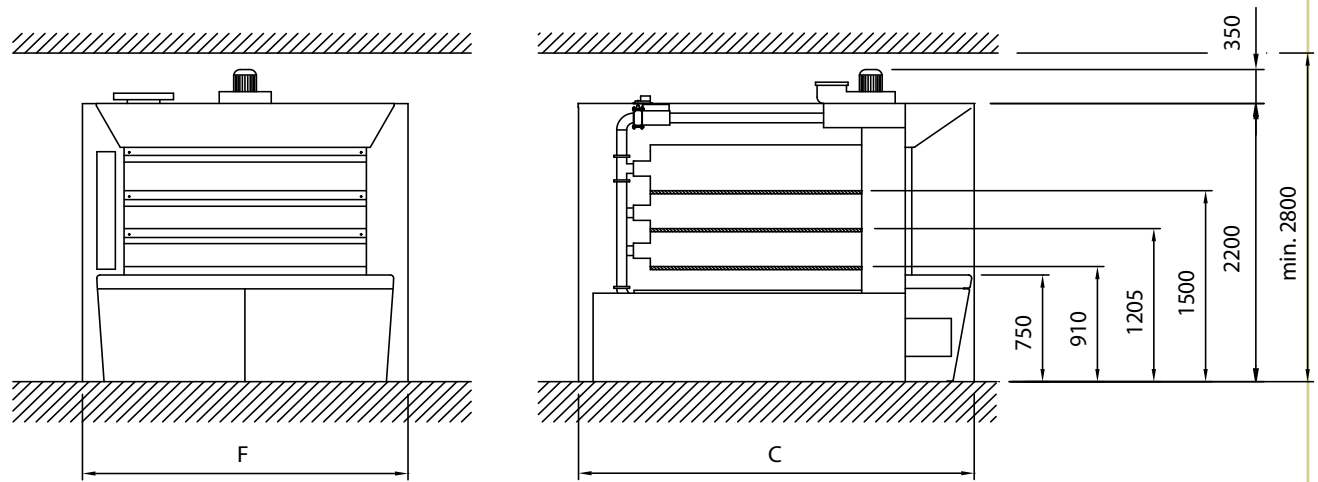
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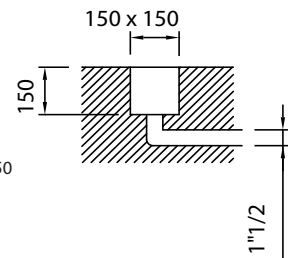
- 1 ○ smokes exhaust arranged for pipe Ø 250
- 2 ○ pozzetto scarico condensa condensate drain well
- 3 ○ bruciatore burner
- 4 ○ scarico vapori predisposto per tubo Ø 250 steams exhaust arranged for pipe Ø 250
- 5 ○ alimentazione acqua 3/4" H= 2200 mm water inlet 3/4" H= 2200 mm
- 6 ○ alimentazione elettrica 400V - 3PH+N+Gr - 50 Hz, messa a terra obbligatoria e indipendente per ciascun forno H = 2200 mm power supply 400V - 3PH+N+Gr - 50 Hz, mandatory and independent grounding for each oven H = 2200 mm

OPZIONE FORNACE A LEGNA  
WOOD-BURNING OVEN AS OPTION

Mod.	A mm	B mm	C mm	D mm	E mm	F mm	Thermal power Kcal/h	Baking area m <sup>2</sup>	Weight Kg
EF-A 602.3.120	1200	2000	2100	1250	1416	2000	40.000	4,5	5.500
EF-A 602.3.160	1600	2400	2500				55.000	6,0	5.900
EF-A 602.3.200	2000	2800	2900				65.000	7,5	6.400
EF-A 602.3.240	2400	3200	3300				72.000	9,0	6.800
EF-A 603.3.120	1200	2000	2100	1850	2033	2600	55.000	6,6	6.800
EF-A 603.3.160	1600	2400	2500				71.000	8,9	7.200
EF-A 603.3.200	2000	2800	2900				91.000	11,1	7.700
EF-A 603.3.240	2400	3200	3300				110.000	13,3	8.000
EF-A 604.3.120	1200	2000	2100	2500	2650	3200	72.000	9,0	8.200
EF-A 604.3.160	1600	2400	2500				98.000	12,0	8.800
EF-A 604.3.200	2000	2800	2900				122.000	15,0	9.400
EF-A 604.3.240	2400	3200	3300				143.000	18,0	10.000



- ① scarico fumi predisposto per tubo Ø 250  
smokes exhaust arranged for pipe Ø 250
- ② pozzetto scarico condensa  
condensate drain well
- ③ bruciatore  
burner
- ④ scarico vapori predisposto per tubo Ø 250  
steams exhaust arranged for pipe Ø 250
- ⑤ alimentazione acqua 3/4" H= 2200 mm  
water inlet 3/4" H= 2200 mm
- ⑥ alimentazione elettrica 400V - 3PH+N+Gr - 50 Hz, messa a terra obbligatoria  
e indipendente per ciascun forno H = 2200 mm  
power supply 400V - 3PH+N+Gr - 50 Hz, mandatory and  
independent grounding for each oven H = 2200 mm



OPZIONE FORNACE A LEGNA  
WOOD-BURNING OVEN AS OPTION

Mod.	A mm	B mm	C mm	D mm	E mm	F mm	Thermal power Kcal/h	Baking area m <sup>2</sup>	Weight Kg
EF-A 602.4.120	1200	2000	2100	1250	1416	2000	55.000	6,0	5,800
EF-A 602.4.160	1600	2400	2500				66.000	8,0	6.300
EF-A 602.4.200	2000	2800	2900				81.000	10,0	6.800
EF-A 602.4.240	2400	3200	3300				96.000	12,0	7.300
EF-A 603.4.120	1200	2000	2100	1850	2033	2600	71.000	8,8	7.300
EF-A 603.4.160	1600	2400	2500				95.000	11,8	7.800
EF-A 603.4.200	2000	2800	2900				116.000	14,8	8.000
EF-A 603.4.240	2400	3200	3300				137.000	17,7	9.000
EF-A 604.4.120	1200	2000	2100	2500	2650	3200	96.000	12,0	9.000
EF-A 604.4.160	1600	2400	2500				124.000	16,0	9.400
EF-A 604.4.200	2000	2800	2900				152.000	20,0	10.400
EF-A 604.4.240	2400	3200	3300				172.000	24,0	11.200