



EF-B



Electric Decks Oven

EF-B is an electric decks oven intended for baking all types of bakery products. It is very performing both for the management of the baking homogeneity of the products and for the sustained and continuous production rate.

The baking temperature is independent on each deck. Possibility of deferred starting with optimization of energy consumption. The reactivity and flexibility of the oven allow you to have fresh bread at all hours of the day. It is a compact oven that can be placed side by side on one side (opposite to the technical area) and on the back.

Features

Baking surface: from 4.9 to 23.2 m²
Number of decks: 3, 4 or 5
Useful height of the upper chamber in the 3-4 level oven: 250 mm
Useful height of the upper chamber in the 5-level oven: 160 mm
Useful height of the lower chambers in the 3-4 level oven: 180 mm
Useful height of the lower chambers in the 5-level oven: 160 mm
4 chamber depths: 130-170-210-250 cm
Availability: 1x800, 2x600 and 3x600

Operating Principles

Equipped with the "EV8318" digital control panel, with capacitive keys and 2.8" graphic display for independent management of the top and bottom power %, or (optionally) for independent management of top and bottom temperatures. Possibility of centralized management of the decks, so as not to exceed the maximum power available from the electricity grid (HYPOTHESIS: max set point at 55 KW).

The conception, dimensioning and management of the humidification apparatus have been optimized in such a way as to always be able to offer generous and quality steam in each baking chamber and for each baking section.

Glasses that can be easily removed by the end-user and which can be opened specifically for cleaning.

The baking chamber has a particular sealing system: the useless dispersion of steam during baking is significantly reduced, which also helps to save energy.

Manufacture

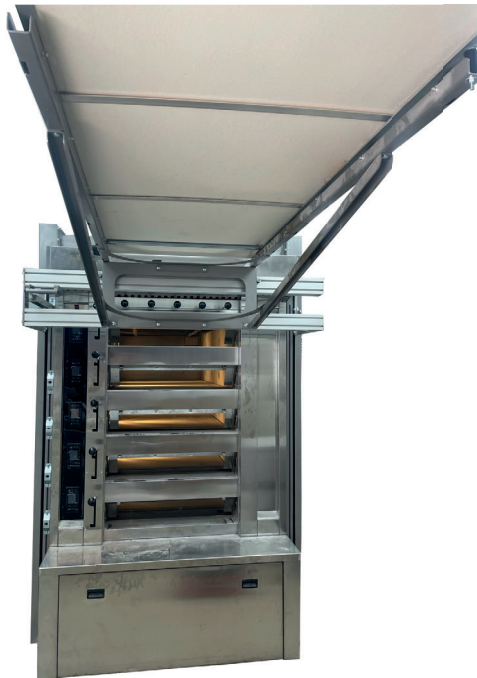
- Oven with all-stainless steel external construction both on the front, hood and perimetals. New spout with seal on all sides - 3-position handles (open, closed, semi-open)— glasses equipped with one position for cleaning and disassembly— hood with powerful extractor
- Cooking chamber:
 - upper and lower chambers: refractory material deck 20 mm thick
 - internal lighting - high performance stainless steel electric heaters
 - decompression valve
- Steamer: an independent humidification device for each chamber equipped with a solenoid valve positioned in the lower part of the oven.
- Diffusion of steam from the steamer via a ø 80 mm tube entering the bottom of the baking chamber with «anti-splash» water diffuser on the bread - optional: antiscale filter
- Insulation: crossed rock wool panels - glass with reflective treatment - new watertight mouth

Plus

- Excellent baking quality and regularity
- An oven that keeps pace
- High baking capacity
- Responsive and flexible
- Premium quality
- Easy cleaning: deck and glass
- Tileable on one side (opposite to the technical area)



Electric decks oven EF-B 801 with lifter



Electric decks oven EF-B 801



Electric decks oven EF-B 602



Electric decks oven EF-B 603

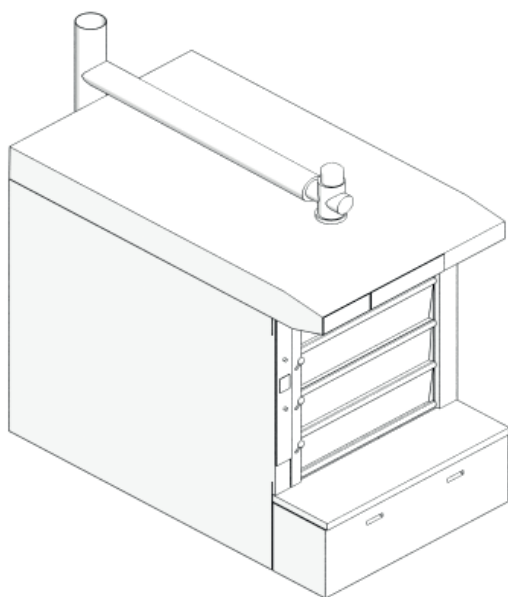




Configuration	EF-B	1x800	2x600	3x600
Panels/doors				
Stainless steel structure (Façade, hood and perimetral)	▪	▪	▪	▪
1 door	▪	ND	ND	ND
2 doors	ND	▪	ND	ND
3 doors	ND	ND	▪	ND
Technical access side/steamer/controls				
Control Panel on the left	▪	▪	▪	▪
Control Panel on the right	□	□	□	□
Heating elements on the left	▪	▪	▪	▪
Heating elements on the right	□	□	□	□
Independent steamer per each deck	▪	▪	▪	▪
Handles side				
1 door left handle side	▪	▪	▪	▪
2 doors, 1 left handle side and 1 right handle side	▪	▪	▪	▪
3 doors, 2 left handles side and 1 right handle side	▪	▪	▪	▪
opposite side (controls side)	□	□	□	□
Control Panel				
Digital Control Panel "EV8318" on each deck	▪	▪	▪	▪
Energy economizer	▪	▪	▪	▪
Steam vent				
Manual management per each deck	▪	▪	▪	▪
Steam				
Manual Steam Injection	▪	▪	▪	▪
Automatic Steam Injection	▪	▪	▪	▪
Baking capacity/Energy management				
Decompression on each deck	▪	▪	▪	▪
Independent Steamer on each floor managed by control panel	▪	▪	▪	▪
Energy centered Management for each deck	▪	▪	▪	▪
Accessories				
Bench	▪	▪	▪	▪
Without Bench	ND	ND	ND	ND
Hood with extractor and lighting	▪	▪	▪	▪
External Hooks on the Oven	▪	▪	▪	▪
Lifter (1 loader included)	□ €	□ €	□ €	□ €
Extra Stainless steel loader	□ €	□ €	□ €	□ €
Antisand Filter	▪	▪	▪	▪
Antiscale Filter	□ €	□ €	□ €	□ €
Installation				
Oven to be assembled on site	▪	▪	▪	▪
Power supply 400V TRI+ N 50Hz	▪	▪	▪	▪
Other Power Supplies	□ €	□ €	□ €	□ €
▪ Standard □ Optional □ € Payment option ND Not Available				



Caratteristiche tecniche - Technical features



Legend

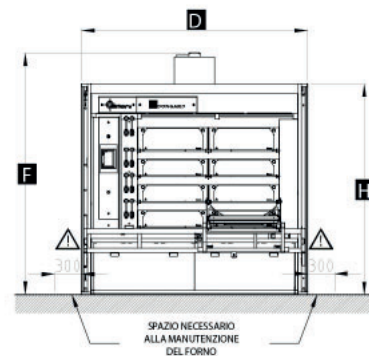
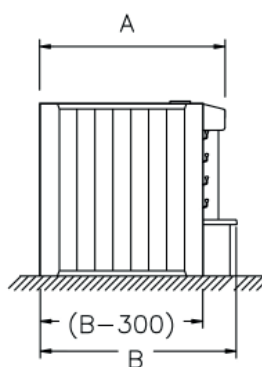
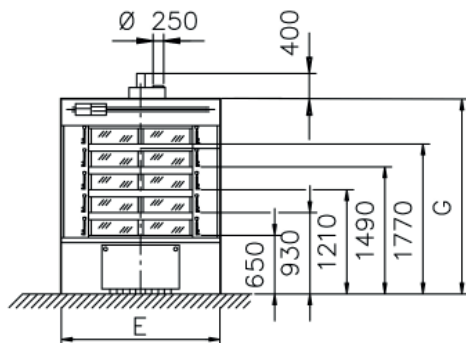
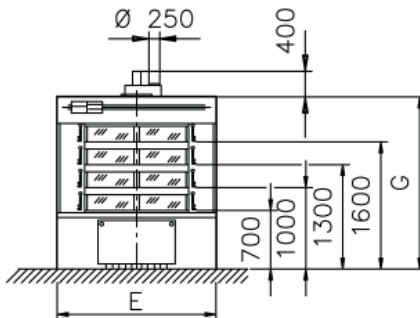
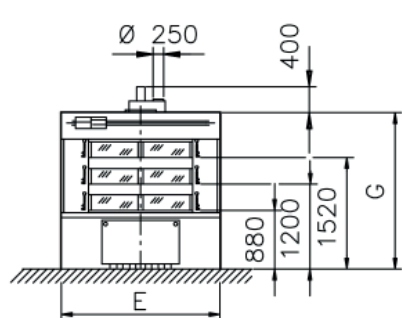
a) Door width			
b) Doors number			
80	1	4	170
a	b	c	d
c) Decks number			
d) Chamber depth			

Technical Features 1x 800 mm

Models	Digital Control Panel "EV8318"					
	Economizer baking capacity			Standard baking capacity		
	Heating elements Power (kW)	Steamers Power (kW)	Total Power (kW)	Heating elements Power (kW)	Steamers Power (kW)	Total Power (kW)
EF-B - 1 x 800 mm - 3 decks						
EF-B 801/3.130	12.6	6.9	19.5	25.2	6.9	32.1
EF-B 801/3.170	16.8	6.9	23.7	33.6	6.9	40.5
EF-B 801/3.210	19.8	6.9	26.7	39.6	6.9	46.5
EF-B 801/3.250	25.2	6.9	32.1	50.4	6.9	57.3
EF-B - 1 x 800 mm - 4 decks						
EF-B 801/4.130	16.8	9.2	26.0	33.6	9.2	42.8
EF-B 801/4.170	22.4	9.2	31.6	44.8	9.2	54.0
EF-B 801/4.210	26.4	9.2	35.6	52.8	9.2	62.0
EF-B 801/4.250	33.6	9.2	42.8	67.2	9.2	76.4
EF-B - 1 x 800 mm - 5 decks						
EF-B 801/5.130	21.0	11.5	32.5	42.0	11.5	53.5
EF-B 801/5.170	28.0	11.5	39.5	56.0	11.5	57.9
EF-B 801/5.210	33.0	11.5	44.5	66.0	11.5	73.5
EF-B 801/5.250	39.0	11.5	53.5	84.0	11.5	85.5



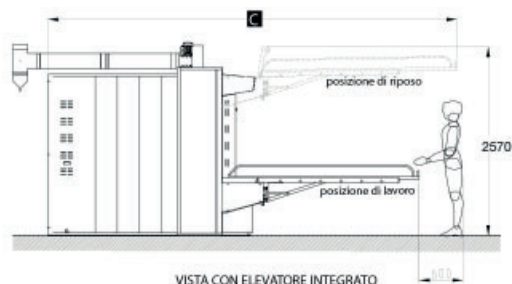
Electric decks oven EF-B



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VISTA DALL'ALTO SENZA ELEVATORE INTEGRATO

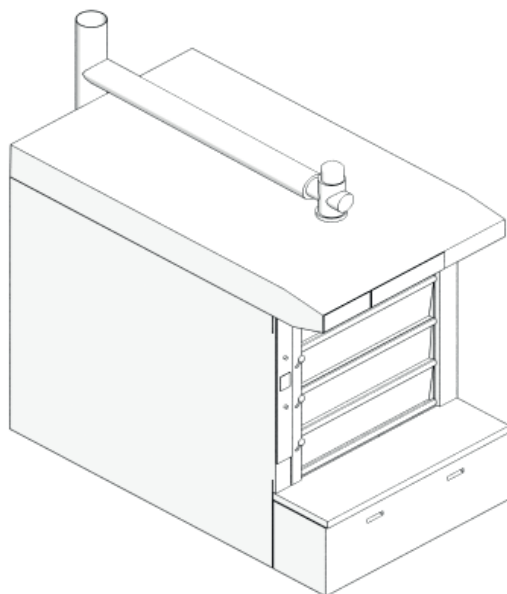


VISTA CON ELEVATORE INTEGRATO

Dimensions											
Models	Total depth	Ground Depth	Oven Depth + Loader	Width Lifter included	Oven Width	Total Height	Oven facade height	Façade height with lifter	Baking surface	Ground surface	Total weight
	A	B	C	D	E	F	G	H			
	(mm)								(m²)		Kg
EF-B - 1 x 800 mm - 3 decks											
EF-B 801/3.130	2450	2300	4600	1670	1430	2600	2200	2410	3.2	3.3	2000
EF-B 801/3.170	2850	2700	5400	1670	1430	2600	2200	2410	4.2	3.9	2200
EF-B 801/3.210	3250	3100	6200	1670	1430	2600	2200	2410	5.1	4.4	2450
EF-B 801/3.250	3650	3500	7000	1670	1430	2600	2200	2410	6.1	5.0	2700
EF-B - 1 x 800 mm - 4 decks											
EF-B 801/4.130	2450	2300	4600	1670	1430	2600	2200	2410	4.2	3.3	2350
EF-B 801/4.170	2850	2700	5400	1670	1430	2600	2200	2410	5.6	3.9	2550
EF-B 801/4.210	3250	3100	6200	1670	1430	2600	2200	2410	6.9	4.4	2800
EF-B 801/4.250	3650	3500	7000	1670	1430	2600	2200	2410	8.2	5.0	3000
EF-B - 1 x 800 mm - 5 decks											
EF-B 801/5.130	2450	2300	4600	1670	1430	2700	2300	2510	5.3	3.3	2700
EF-B 801/5.170	2850	2700	5400	1670	1430	2700	2300	2510	7.0	3.9	2950
EF-B 801/5.210	3250	3100	6200	1670	1430	2700	2300	2510	8.6	4.4	3150
EF-B 801/5.250	3650	3500	7000	1670	1430	2700	2300	2510	10.3	5.0	3500



Caratteristiche tecniche - Technical features



Legend

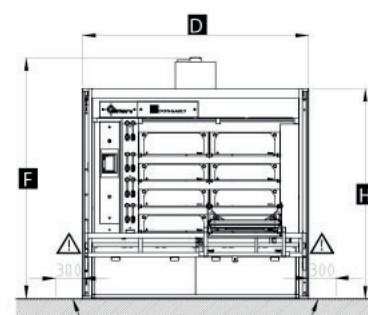
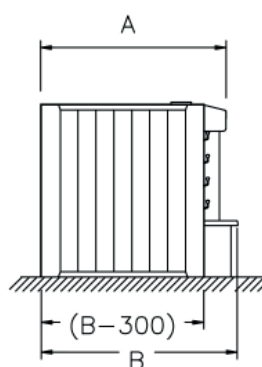
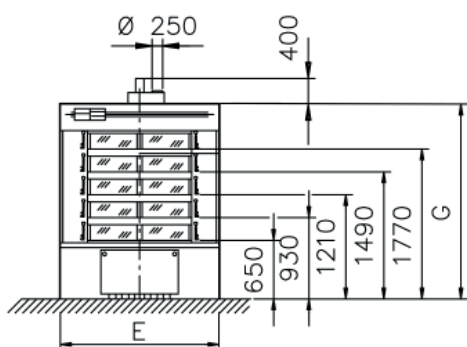
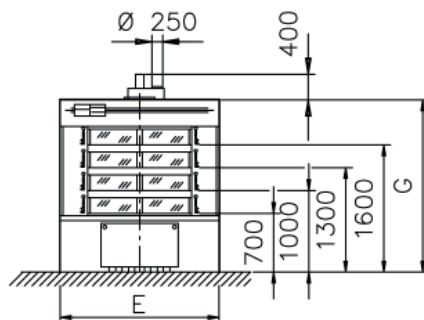
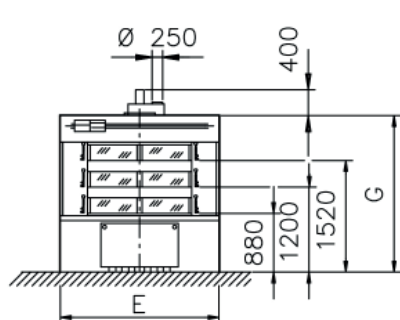
a) Door width			
b) Doors number			
60	2	4	170
a	b	c	d
c) Decks number			
d) Chamber depth			

Technical Features 2x 600 mm

Models	Digital Control Panel "EV8318"					
	Economizer baking capacity			Standard baking capacity		
	Heating elements Power (kW)	Steamers Power (kW)	Total Power (kW)	Heating elements Power (kW)	Steamers Power (kW)	Total Power (kW)
EF-B - 2 x 600 mm - 3 decks						
EF-B 602/3.130	22.5	7.5	30.0	45.0	7.5	52.5
EF-B 602/3.170	25.2	7.5	32.7	50.4	7.5	57.9
EF-B 602/3.210	33.0	7.5	40.5	66.0	7.5	73.5
EF-B 602/3.250	39.0	7.5	46.5	78.0	7.5	85.5
EF-B - 2 x 600 mm - 4 decks						
EF-B 602/4.130	30.0	10.0	40.0	60.0	10.0	70.0
EF-B 602/4.170	33.6	10.0	43.6	67.2	10.0	77.2
EF-B 602/4.210	44.0	10.0	54.0	88.0	10.0	98.0
EF-B 602/4.250	52.0	10.0	62.0	104.0	10.0	114.0
EF-B - 2 x 600 mm - 5 decks						
EF-B 602/5.130	37.5	12.5	50.0	75.0	12.5	87.5
EF-B 602/5.170	42.0	12.5	54.5	84.0	12.5	96.5
EF-B 602/5.210	55.0	12.5	67.5	110.0	12.5	122.5
EF-B 602/5.250	65.0	12.5	77.5	130.0	12.5	142.5



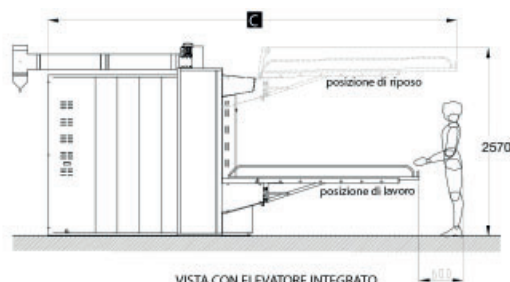
Electric decks oven EF-B



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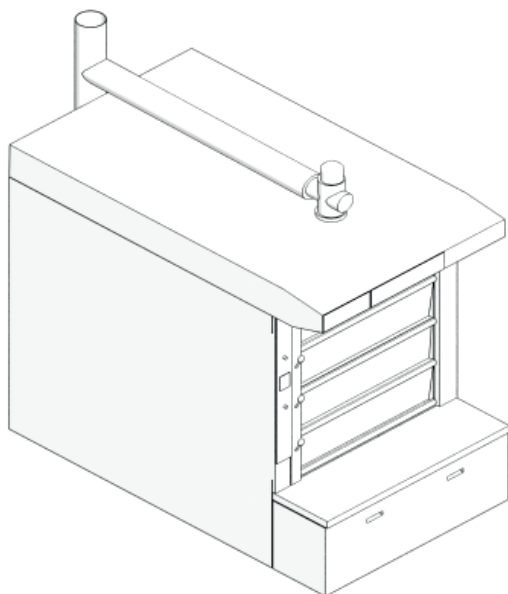


VISTA CON ELEVATORE INTEGRATO

Dimensions											
Models	Total depth	Ground Depth	Oven Depth + Loader	Width Lifter included	Oven Width	Total Height	Oven facade height	Façade height with lifter	Baking surface	Ground surface	Total weight
	A	B	C	D	E	F	G	H			
	(mm)								(m²)		Kg
EF-B - 2 x 600 mm - 3 decks											
EF-B 602/3.130	2450	2300	4600	2100	1860	2600	2200	2410	4.9	4.3	2600
EF-B 602/3.170	2850	2700	5400	2100	1860	2600	2200	2410	6.4	5.0	2800
EF-B 602/3.210	3250	3100	6200	2100	1860	2600	2200	2410	7.9	5.8	3000
EF-B 602/3.250	3650	3500	7000	2100	1860	2600	2200	2410	9.4	6.5	3200
EF-B - 2 x 600 mm - 4 decks											
EF-B 602/4.130	2450	2300	4600	2100	1860	2600	2200	2410	6.5	4.3	3000
EF-B 602/4.170	2850	2700	5400	2100	1860	2600	2200	2410	8.4	5.0	3300
EF-B 602/4.210	3250	3100	6200	2100	1860	2600	2200	2410	10.5	5.8	3500
EF-B 602/4.250	3650	3500	7000	2100	1860	2600	2200	2410	12.5	6.5	3900
EF-B - 2 x 600 mm - 5 decks											
EF-B 602/5.130	2450	2300	4600	2100	1860	2700	2300	2510	8.1	4.3	2900
EF-B 602/5.170	2850	2700	5400	2100	1860	2700	2300	2510	10.5	5.0	3200
EF-B 602/5.210	3250	3100	6200	2100	1860	2700	2300	2510	13.1	5.8	3500
EF-B 602/5.250	3650	3500	7000	2100	1860	2700	2300	2510	15.6	6.5	3800



Caratteristiche tecniche - Technical features



Legend

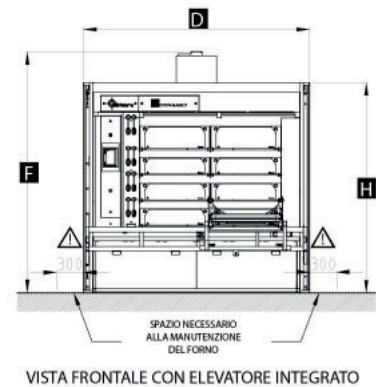
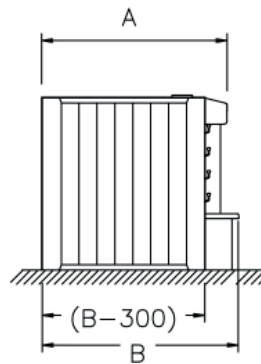
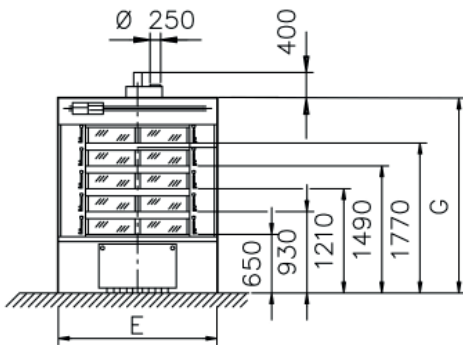
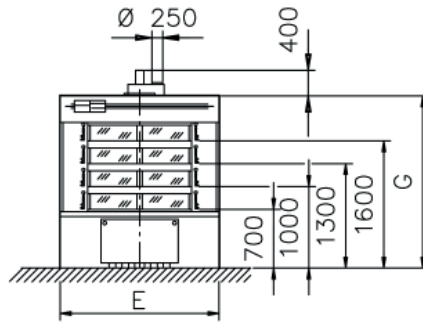
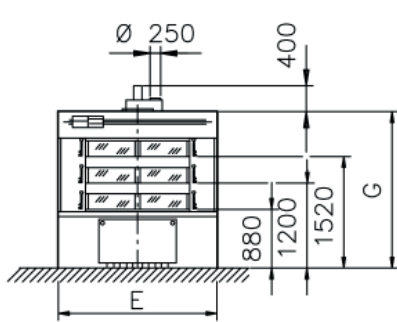
a) Door width			
b) Doors number			
60	3	4	170
a	b	c	d
c) Decks number			
d) Chamber depth			

Technical Features 3x 600 mm

Models	Digital Control Panel "EV8318"					
	Economizer baking capacity			Standard baking capacity		
	Heating elements Power (kW)	Steamers Power (kW)	Total Power (kW)	Heating elements Power (kW)	Steamers Power (kW)	Total Power (kW)
EF-B - 3 x 600 mm - 3 decks						
EF-B 603/3.130	28.8	7.8	36.6	57.6	7.8	65.4
EF-B 603/3.170	31.5	7.8	39.3	63.0	7.8	70.8
EF-B 603/3.210	42.0	7.8	49.8	84.0	7.8	91.8
EF-B 603/3.250	48.0	7.8	55.8	96.0	7.8	103.8
EF-B - 3 x 600 mm - 4 decks						
EF-B 603/4.130	38.4	10.4	48.8	76.8	10.4	87.2
EF-B 603/4.170	42.0	10.4	52.4	84.0	10.4	94.4
EF-B 603/4.210	56.0	10.4	66.4	112.0	10.4	122.4
EF-B 603/4.250	64.0	10.4	74.4	128.0	10.4	138.4
EF-B - 3 x 600 mm - 5 decks						
EF-B 603/5.130	48.0	13.0	61.0	96.0	13.0	109.0
EF-B 603/5.170	52.5	13.0	65.5	105.0	13.0	118.0
EF-B 603/5.210	70.0	13.0	83.0	140.0	13.0	153.0
EF-B 603/5.250	80.0	13.0	93.0	160.0	13.0	173.0



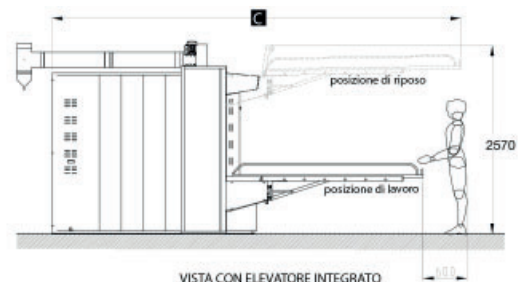
Electric decks oven EF-B



VISTA FRONTALE CON ELEVATORE INTEGRATO



VISTA DALL'ALTO SENZA ELEVATORE INTEGRATO



VISTA CON ELEVATORE INTEGRATO

Dimensions

Models	Total depth	Ground Depth	Oven Depth + Loader	Width Lifter included	Oven Width	Total Height	Oven facade height	Façade height with lifter	Baking surface	Ground surface	Total weight
	A	B	C	D	E	F	G	H			
	(mm)								(m²)		Kg
EF-B - 3 x 600 mm - 3 decks											
EF-B 603/3.130	2450	2300	4600	2810	2570	2600	2200	2410	7.3	5.9	3000
EF-B 603/3.170	2850	2700	5400	2810	2570	2600	2200	2410	9.5	6.9	3300
EF-B 603/3.210	3250	3100	6200	2810	2570	2600	2200	2410	11.7	8.0	3600
EF-B 603/3.250	3650	3500	7000	2810	2570	2600	2200	2410	13.9	9.0	3900
EF-B - 3 x 600 mm - 4 decks											
EF-B 603/4.130	2450	2300	4600	2810	2570	2600	2200	2410	9.7	5.9	3300
EF-B 603/4.170	2850	2700	5400	2810	2570	2600	2200	2410	12.7	6.9	3600
EF-B 603/4.210	3250	3100	6200	2810	2570	2600	2200	2410	15.6	8.0	3900
EF-B 603/4.250	3650	3500	7000	2810	2570	2600	2200	2410	18.5	9.0	4100
EF-B - 3 x 600 mm - 5 decks											
EF-B 603/5.130	2450	2300	4600	2810	2570	2700	2300	2510	12.2	5.9	3600
EF-B 603/5.170	2850	2700	5400	2810	2570	2700	2300	2510	15.8	6.9	3900
EF-B 603/5.210	3250	3100	6200	2810	2570	2700	2300	2510	19.5	8.0	4200
EF-B 603/5.250	3650	3500	7000	2810	2570	2700	2300	2510	23.2	9.0	4500