



Convection oven

EF-C is a convection oven ideal for baking all types of pastry and bakery products: fresh or frozen bread and pre-baked bread in general. Available with 5, 8 and 10 trays of 400x600 mm. and it can be configured according to needs. Possibility of installation on an open support or on a leavening proofer with manual steam. Evo Digital control with possibility of delayed starting. Max baking temperature 300°C

Capacity

- 5 trays of 400x600 mm (electric heating)
- 8 trays of 400x600 mm (electric or gas heating)
- 10 trays of 400x600 mm (electric heating)

Construction

- Façade and external panels in stainless steel
- Stainless steel insulated door with tempered glass and flexible gas-kets also in stainless steel. As standard, the door opens on the right, on request it is possible to have it on the left.
- Baking chamber in stainless steel with halogen lamps, mounted inside the door. The chamber is equipped with adjustable tray-holders.
- Evo Digital control Ev8318 located on the right side of the oven easily accessible for any maintenance.
- Stainless steel armored Heating Elements.
- Steam Generator on all models.
- In the Gas version, intake air atmospheric burner in stainless steel (Natural Gas or LPG)
- Combustion chamber for the gas version models, in stainless steel, insulated with glass wool panels.
- Heat Exchanger, for the gas version models, in stainless steel.

Option

- Stainless steel hood - on request motor extractor
- Stainless steel support, which can be equipped with tray-holders and supplied with wheels.
- Leavening proofer with manual steam and tray-holder. Extra option can be mounted on wheels and can have an automatic steam kit.

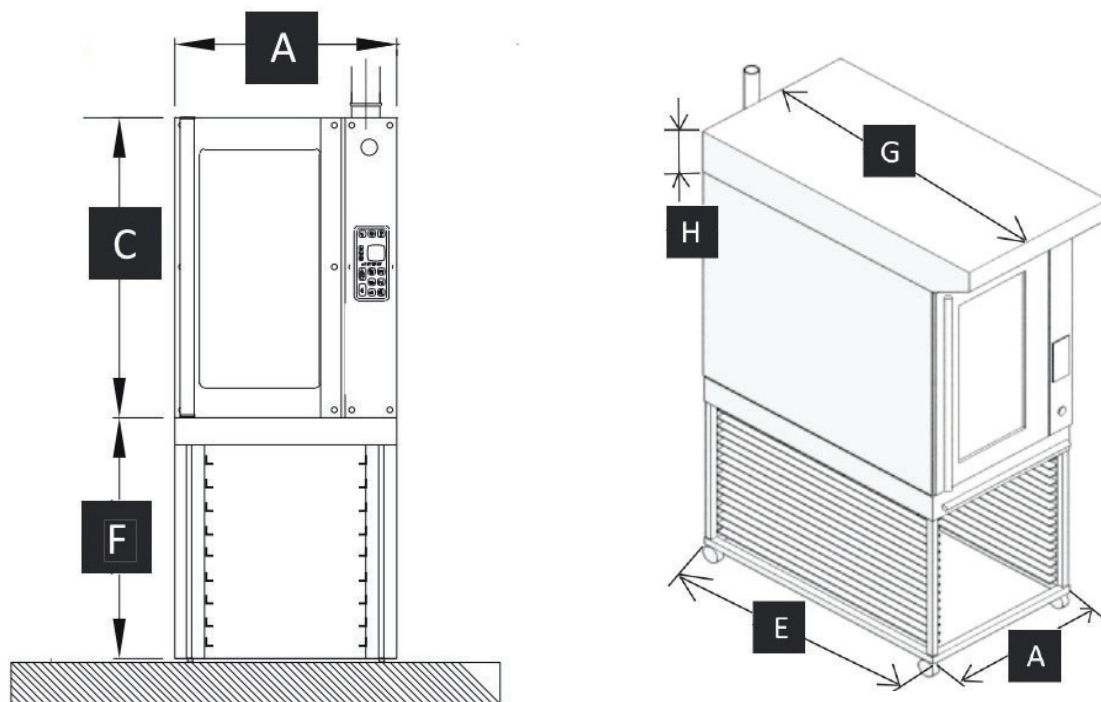
Digital
Control Panel



Principle of operation

The product is placed on baking trays or pastry pan and then baked in the convection oven. The hot air circulates homogeneously in all points of the baking chamber, thanks to the fans located on the rear wall. A quality steam and in sufficient quantity allows the baking of all pastry and bakery products, even the hydrated ones.

Configuration	EF-C 5E	EF-C 8E	EF-C 10E	EF-C 8G
Oven with steam	■	■	■	■
Heating Elements	■	■	■	NA
Atmospheric burner	NA	NA	NA	■
Capacity 5 trays 400x600 mm	■	NA	NA	NA
Capacity 8 trays 400x600 mm	NA	■	NA	■
Capacity 10 trays 400x600 mm	NA	NA	■	NA
Rear access	■	■	■	■
Door handle and controls on the right	■	■	■	■
Left side controls	□ €	□ €	□ €	□ €
Control Panel:				
Evo Digital Control	■	■	■	■
Hood - Extractor:				
Extractor hood	□ €	□ €	□ €	□ €
Motorized hood exhauster	□ €	□ €	□ €	□ €
Support:				
Stainless steel support	□ €	□ €	□ €	□ €
Tray-holder kit	□ €	□ €	□ €	□ €
Leavening proofer	□ €	□ €	□ €	□ €
Automatic steamer	□ €	□ €	□ €	□ €
Wheels kit	□ €	□ €	□ €	□ €
Supply voltage				
400 V TRI + N 50 Hz	■	■	■	■
Other Voltage	□ €	□ €	□ €	□ €
■ Standard □ Option □ € Payment option NA Not available				

**Technical features**

Features		Convection Oven			
	Models	EF-C 5E	EF-C 8E	EF-C 10E	EF-C 8G
A	Oven Width	870	870	870	870
B	Oven Depth	E (+150)	E (+150)	E (+150)	E (+150)
C	Oven Hight	700	1030	1260	1030
D	Support Width	870	870	870	870
E	Support Depth	1050	1050	1050	1050
F	Support Hight	1000	850	750	850
G	Hood Depth	1500	1500	1500	1500
H	Hood Hight	230	230	230	230
	Baking Area m²	1.2	1.92	2.4	1.92
	Baking Trays Size cm	60x40	60x40	60x40	60x40
	Baking Trays number	5	8	10	8
	Voltage	400 V 3Ph+N 50 Hz			
	Power kW	7.5	15	15	1.5
	Thermal Power Kcal/h	-	-	-	18.000
	Mass Kg	180	250	300	280