



Convection-Combi-Steam Baking Oven

EF-CV is a convection oven with three cooking modes: convection, combi, or steam. It is designed for baking pre-baked products, pastries, and Danish pastries. Its steam cooking mode also allows you to cook both snacks and meals. The EF-V oven is packed with time-saving features, such as simultaneous and synchronized cooking and regeneration cycles. Its ease of use, along with its compact and modern design, make it a true ally that finds its place in the bakery or in the store.

Operating Principles

The products are placed on grids, trays, nets, or in containers, then loaded into the ventilated cooking chamber.

In convection mode, dry air is guaranteed thanks to the forced extraction of humidity.

In combined or steam mode, steam is continuously produced thanks to a water injection system directly onto the heat source, thus transforming the water into steam.

Once heated, the steam is diffused onto the products via fans.

The opening and closing of the steam vent can be managed manually or automatically depending on the desired humidity percentage.

STANDARD Features

- It is available in three models, 4, 6 and 10 levels, compatible with 400 x 600 and GN 1/1 trays.
- 80 mm Pitch
- It is available in 3 types of control panel: electromechanical, digital and touch screen
- Steam is produced continuously thanks to a direct injection system.
- Automatic washing as standard in the Touch Screen models, as option in the Digital ones. Not available in the electromechanical version

Construction

Front in polished stainless steel and glass

- Double-glazed door, tool-free removal of the inner pane for easy cleaning

- Right handle

- Condensation drain and gutter

Cooking chamber

- Made entirely of 304 stainless steel

- Rounded bottom corners for easy cleaning

- The ventilation direction alternates every 120 seconds to ensure even air distribution.

- Halogen lighting, easy to replace.

Washing

- Automatic detergent dispensing based on the selected cycle

- Integrated pump

Options

- Condensing Hood and Condensing Hood with Carbon Filter

- Core Probe

- Open Stands without or with tray-holder

- Proofers



Models	EF-CV 4 EM	EF-CV 4 EM 2V	EF-CV 4 DG	EF-CV 4 DGC	EF-CV 4 TCC
TYPE OF CONTROL					
Electromechanical Control panel	•	•	-	-	-
2,4" Digital Control Panel	-	-	•	•	-
5" Touch Screen Control Panel	-	-	-	-	•
FAN MOTOR					
2 Fan motors	• (one speed)	• (two speeds)	• (five speeds)	• (five speeds)	• (two speeds)
MANUAL COOKING					
Convection cooking	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)
Mixed steam and convection cooking	• (30-230°C)	• (30-230°C)	• (30-230°C)	• (30-230°C)	• (30-230°C)
Steaming	• (35-130°C)	• (35-130°C)	• (35-130°C)	• (35-130°C)	• (35-130°C)
Dry air cooking	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)
Delta T cooking with core probe	-	-	•	•	•
With core probe	-	-	€	€	•
Sous vide cooking	-	-	-	-	•
SPECIAL CYCLES					
Multi-level mix	-	-	-	-	•
V-OVERNIGHT COOKING	-	-	•	•	•
V-COOK & HOLD	-	-	•	•	•
Multi-timer cooking	-	-	•	•	-
Proofing	-	-	•	•	•
Automatic cooling	-	-	•	•	•
V-SELF CLEANING SYSTEM	-	-	€	€	•
AUTOMATIC COOKING					
V-RECIPE BOOK	-	-	• (100 programs)	• (100 programs)	• (120 programs)
Program: saved with name and picture	-	-	•	•	•
Overnight automatic cleaning program	-	-	€	€	•
Cooking cycles for each program	-	-	• n 6	• n 6	• n 6
AIR DISTRIBUTION IN THE COOKING CHAMBER					
V-BI-DIRECTIONAL REVERSING FAN	•	•	•	•	•
Speed control settings	1 speed	2 speeds	• 5 speeds	• 5 speeds	• 2 speeds
OTHER FUNCTIONS					
Infinity time	•	•	•	•	•
Multi-language software	-	-	•	•	•
Unit of temperature: F° or C°	€	€	•	•	•
V-LIGHTS lights integrated in the door	• (Halogene)	• (Halogene)	• (Led)	• (Led)	• (Led)
CONNECTIONS					
USB	-	-	•	•	•
WI-FI	-	-	•	•	-
TECHNICAL DETAILS					
Internal glass with easy clean system	•	•	•	•	•
V-BREAK DROP technology for excellent humidity control	•	•	•	•	•
Thermally insulated structure (energy efficiency)	•	•	•	•	•
Digital injection control	•	•	•	•	•
OTHER INFORMATION					
Tray Capacity	4 (600x400/GN1/1)	4 (600x400/GN1/1)	4 (600x400/GN1/1)	4 (600x400/GN1/1)	4 (600x400/GN1/1)
Oven dimensions	937x885x715	937x885x715	937x885x715	937x885x715	937x885x715
Weight	86 Kg	86Kg.	88 Kg.	88 Kg.	89 Kg
Consumption	10,5 kW	10,5 kW	10,5 kW	10,5 kW	10,5 kW
Voltage	380-415V/220-240V-3Ph-50/60 Hz.				

•: Standard | €: paid option | -: Not available



Models	EF-CV 6 EM	EF-CV 6 EM 2V	EF-CV 6 DG	EF-CV 6 DGC	EF-CV 6 TCC
TYPE OF CONTROL					
Electromechanical Control panel	•	•	-	-	-
2,4" Digital Control Panel	-	-	•	•	-
5" Touch Screen Control Panel	-	-	-	-	•
FAN MOTOR					
2 Fan motors	• (one speed)	• (two speeds)	• (five speeds)	• (five speeds)	• (two speeds)
MANUAL COOKING					
Convection cooking	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)
Mixed steam and convection cooking	• (30-230°C)	• (30-230°C)	• (30-230°C)	• (30-230°C)	• (30-230°C)
Steaming	• (35-130°C)	• (35-130°C)	• (35-130°C)	• (35-130°C)	• (35-130°C)
Dry air cooking	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)
Delta T cooking with core probe	-	-	•	•	•
With core probe	-	-	€	€	•
Sous vide cooking	-	-	-	-	•
SPECIAL CYCLES					
Multi-level mix	-	-	-	-	•
V-OVERNIGHT COOKING	-	-	•	•	•
V-COOK & HOLD	-	-	•	•	•
Multi-timer cooking	-	-	•	•	-
Proofing	-	-	•	•	•
Automatic cooling	-	-	•	•	•
V-SELF CLEANING SYSTEM	-	-	€	€	•
AUTOMATIC COOKING					
V-RECIPE BOOK	-	-	• (100 programs)	• (100 programs)	• (120 programs)
Program: saved with name and picture	-	-	•	•	•
Overnight automatic cleaning program	-	-	€	€	•
Cooking cycles for each program	-	-	• n 6	• n 6	• n 2
AIR DISTRIBUTION IN THE COOKING CHAMBER					
V-BI-DIRECTIONAL REVERSING FAN	•	•	•	•	•
Speed control settings	1 speed	2 speeds	5 speeds	5 speeds	2 speeds
OTHER FUNCTIONS					
Infinity time	•	•	•	•	•
Multi-language software	-	-	•	•	•
Unit of temperature: F° or C°	€	€	•	•	•
V-LIGHTS lights integrated in the door	• (Halogene)	• (Halogene)	• (Led)	• (Led)	• (Led)
CONNECTIONS					
USB	-	-	•	•	•
WI-FI	-	-	•	•	-
TECHNICAL DETAILS					
Internal glass with easy clean system	•	•	•	•	•
V-BREAK DROP technology for excellent humidity control	•	•	•	•	•
Thermally insulated structure (energy efficiency)	•	•	•	•	•
Digital injection control	•	•	•	•	•
OTHER INFORMATION					
Tray Capacity	6 (600x400/GN1/1)	6 (600x400/GN1/1)	6 (600x400/GN1/1)	6 (600x400/GN1/1)	6 (600x400/GN1/1)
Oven dimensions	937x885x875	937x885x875	937x885x875	937x885x875	937x885x875
Weight	98 Kg	98 Kg	98 Kg	98 Kg	98 Kg
Consumption	10,5 kW	10,5 kW	10,5 kW	10,5 kW	10,5 kW
Voltage	380-415V/220-240V-3Ph-50/60 Hz.				

•: Standard | €: paid option | -: Not available

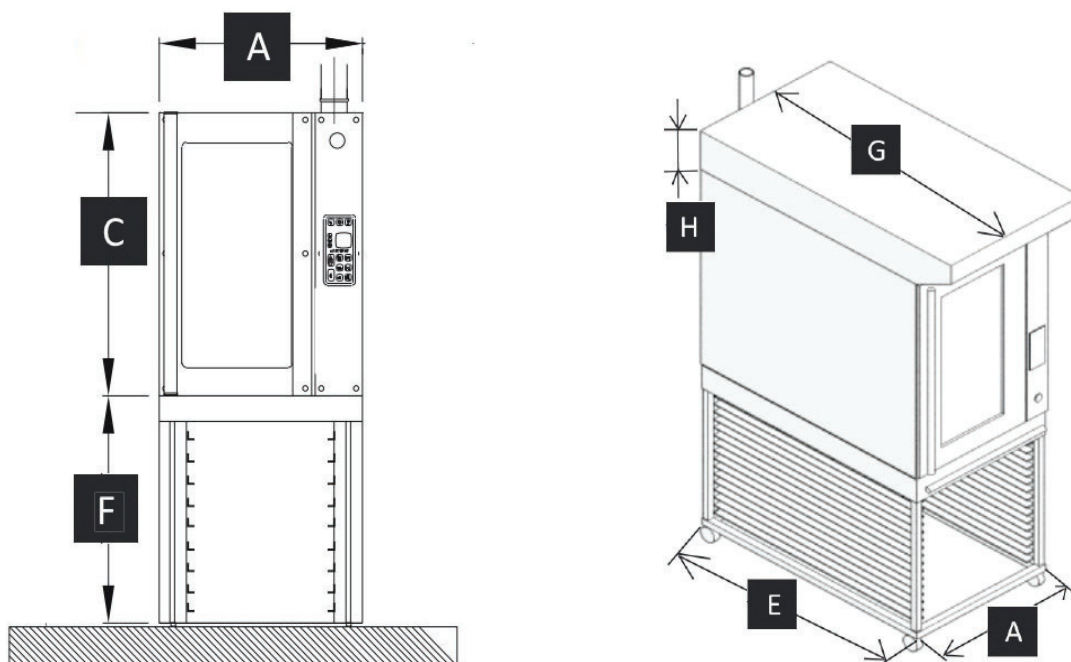


Models	EF-CV 10 EM	EF-CV 10 EM 2V	EF-CV 10 DG	EF-CV 10 DGC	EF-CV 10 TCC
TYPE OF CONTROL					
Electromechanical Control panel	•	•	-	-	-
2,4" Digital Control Panel	-	-	•	•	-
5" Touch Screen Control Panel	-	-	-	-	•
FAN MOTOR					
2 Fan motors	• (one speed)	• (two speeds)	• (five speeds)	• (five speeds)	• (two speeds)
MANUAL COOKING					
Convection cooking	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)
Mixed steam and convection cooking	• (30-230°C)	• (30-230°C)	• (30-230°C)	• (30-230°C)	• (30-230°C)
Steaming	• (35-130°C)	• (35-130°C)	• (35-130°C)	• (35-130°C)	• (35-130°C)
Dry air cooking	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)	• (30-260°C)
Delta T cooking with core probe	-	-	•	•	•
With core probe	-	-	€	€	•
Sous vide cooking	-	-	-	-	•
SPECIAL CYCLES					
Multi-level mix	-	-	-	-	•
V-OVERNIGHT COOKING	-	-	•	•	•
V-COOK & HOLD	-	-	•	•	•
Multi-timer cooking	-	-	•	•	-
Proofing	-	-	•	•	•
Automatic cooling	-	-	•	•	•
V-SELF CLEANING SYSTEM	-	-	€	€	•
AUTOMATIC COOKING					
V-RECIPE BOOK	-	-	• (100 programs)	• (100 programs)	• (120 programs)
Program: saved with name and picture	-	-	•	•	•
Overnight automatic cleaning program	-	-	€	€	•
Cooking cycles for each program	-	-	• n 6	• n 6	• n 2
AIR DISTRIBUTION IN THE COOKING CHAMBER					
V-BI-DIRECTIONAL REVERSING FAN	•	•	•	•	•
Speed control settings	1 speed	2 speeds	5 speeds	5 speeds	2 speeds
OTHER FUNCTIONS					
Infinity time	•	•	•	•	•
Multi-language software	-	-	•	•	•
Unit of temperature: F° or C°	€	€	•	•	•
V-LIGHTS lights integrated in the door	• (Halogene)	• (Halogene)	• (Led)	• (Led)	• (Led)
CONNECTIONS					
USB	-	-	•	•	•
WI-FI	-	-	•	•	-
TECHNICAL DETAILS					
Internal glass with easy clean system	•	•	•	•	•
V-BREAK DROP technology for excellent humidity control	•	•	•	•	•
Thermally insulated structure (energy efficiency)	•	•	•	•	•
Digital injection control	•	•	•	•	•
OTHER INFORMATION					
Tray Capacity	10 (600x400/GN1/1)	10 (600x400/ GN1/1)	10 (600x400/GN1/1)	10 (600x400/ GN1/1)	10 (600x400/GN1/1)
Oven dimensions	937x890x1211	937x890x1211	937x890x1211	937x890x1211	937x890x1211
Weight	135 Kg	135 Kg	135 Kg	135 Kg	135 Kg
Consumption	15,7 kW	15,7 kW	15,7 kW	15,7 kW	15,7 kW
Voltage	380-415V/220-240V-3Ph-50/60 Hz.				

•: Standard | €: paid option | -: Not available



Technical features



Features		Convection Oven					
	Models	EF-CV 4	EF-CV 6	EF-CV 10	EF-CV 4G	EF-CV 6G	EF-CV 10 G
A	Oven Width (mm)	937	937	937	939	939	939
B	Oven Depth (mm)	885	885	890	933	933	933
C	Oven Height (mm)	715	875	1211	821	986	1321
	Power (Kw)	10,5	10,5	15,7	0,22	0,4	0,58
	Maximum rated gas power (Kw)	-	-	-	12 (G30-G3/G20)	15 (G30-G3/G20)	20 (G30-G3/G20)
	Weight (Kg)	88	98	135	117	129	164
D	Support Width (mm)	930	930	930	930	930	930
E	Support Depth (mm)	740	740	740	740	740	740
F	Support Height (mm)	800	800	700	800	800	700
	Load Capacity (600x400-GN1/1)	7	7	6	7	7	6
	Space between Trays (mm)	80	80	80	80	80	80
	Support Weight (kg)	25,2	25,2	23,4	25,2	25,2	23,4
D	Proofer Width (mm)	935	935	935	935	935	935
E	Proofer Depth (mm)	893	893	893	893	893	893
F	Proofer Height (mm)	706	706	706	706	706	706
F	Proofer tray capacity	12	12	12	12	12	12
	Space between Trays (mm)	75	75	75	75	75	75
	Max Cooking Temperature	60°C	60°C	60°C	60°C	60°C	60°C
	Proofer Weight (kg)	50	50	50	50	50	50
	Power	2,4 kW (220-240V-1Ph-50/60Hz.)					
A	Condensation Hood Width (mm)	937	937	937	-	-	-
G	Condensation Hood Depth (mm)	892	892	892	-	-	-
H	Condensation Hood Height (mm)	323/433	323/433	323/433	-	-	-
	Condensation Hood Weight (kg)	31,5/36,7 Kg	31,5/36,7 Kg	31,5/36,7 Kg	-	-	-
	Condensation Hood Power (kW)	0,3 kW	0,3 kW	0,3 kW	-	-	-
	Voltage	220-240V-1Ph-50/60Hz.			-	-	-
	Condensing system	water/air	water/air	water/air	-	-	-