

EF-R 6080 E/G



- Option: Opposite site Control Panel-Burner-door handle

Rotating Rack Oven

EF-R is a Electric Rotating Rack Oven. It is multipurpose and very compact, it is suitable for bakeries and pastry shop. It is an oven equipped with specific technology for homogeneous and quality baking. it generates a good quantity of steam and on request it can double the steam with the installation of a second steamer. It is ergonomic and easy to clean.

Capacity

- 1 Rack for baking pans of mm. 400x600

Operating principle

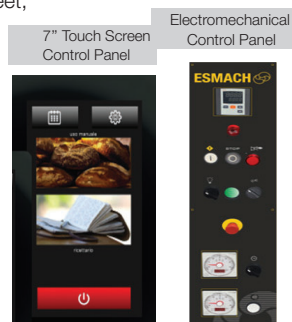
Solidly built for the most intensive use, in addition to the technology for homogeneous and quality baking and the possibility of intensifying steam production, they satisfy even the most demanding bakers. The EF-R oven guarantees excellent cooking quality and regularity for a wide range of products. It can be gas-diesel or electric powered oven.

Construction

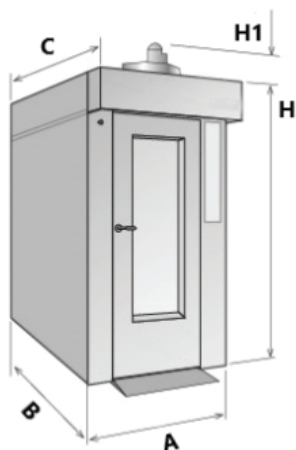
- Front and Lateral Panels: All in AISI 430 Stainless Steel;
- Cooking chamber: all in AISI 430 stainless steel - two low consumption halogen lamps - driven by gearmotor;
- Heat exchanger made of refractory steel, designed and strengthened for total exploitation of combustion, which ensures considerable energy saving.;
- Door: 150 mm thick with double anchoring - Door seals on 4 sides Removable - double-glazing for an easy cleaning - Ergonomic handle;
- CPE/G model: electric or gas version with rear electric heating elements or combustion chamber
- CLE/G model: electric or gas version - with side electric heating elements or combustion chamber.

Accessories and Options

Trolley characteristics: see Trolleys data Sheet;
Double Steam generator;
Two or variable speeds fan motors (Hood)
Two or variable speeds fan motors (Chamber)
Electro steam dumper
7" Color Touch Screen

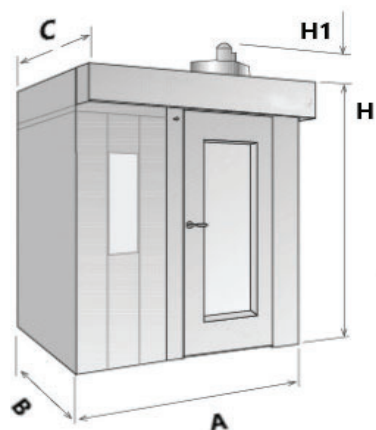


Technical Data EF-R G	EF-R E	
Drive system		
Hook	▪	▪
Turntable	□ €	□ €
Door handle/heating elements/burner		
On the left of the door	▪	▪
On the right of the door	□ €	□ €
Control Panel (opposite the Door handle)		
Electromechanical	▪	▪
Touch Screen	□ €	□ €
Gas Burner		
Gas or Gas-oil Burner	-	▪
Pellet Burner	-	□ €
Hood		
Hood with motor extractor	▪	▪
Miscellaneous:		
Pulsating steam injection	▪	▪
Manual steam discharge damper	▪	▪
Electro steam discharge damper	□ €	□ €
two speeds fan motor	□ €	□ €
variable speed fan motor	□ €	□ €
Anti-scale filter	□ €	□ €
Pressure reducer kit	□ €	□ €
Tensione di alimentazione		
400 V TRI + N 50/60 Hz	▪	▪
▪ Standard □ Optional □ € Opzione a pagamento		



EF-R CPE/CPG Dimensions

A	Width on the floor	mm	1450
B	Depth on the floor	mm	1950
C	Total depth with Hood	mm	2280
H	Height of the Oven	mm	2200
H1	Total height with motor extractor	mm	2600
Floor surface		sqm	2,82
Baking Area		sqm	8,64



EF-R CLE/CLG Dimensions

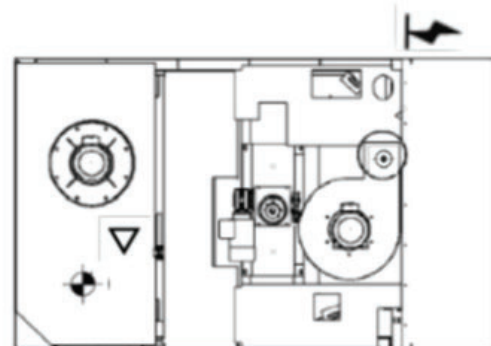
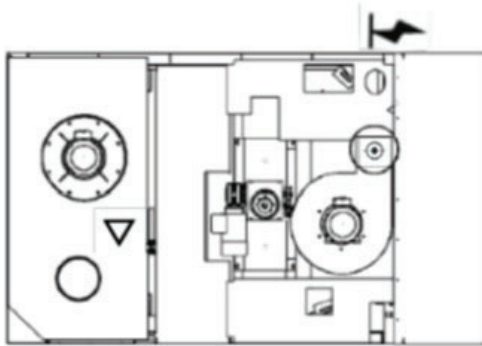
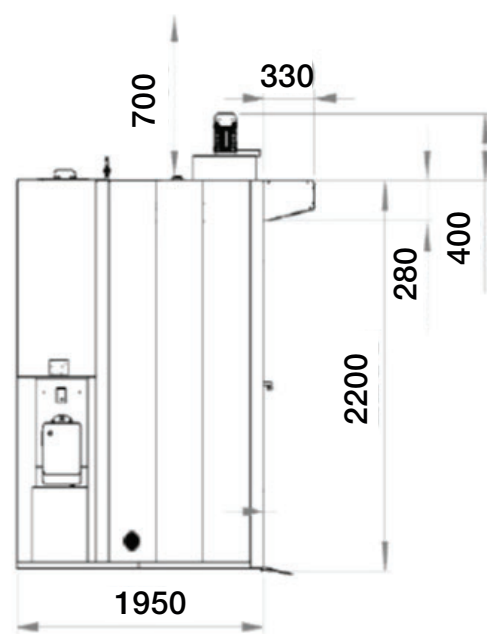
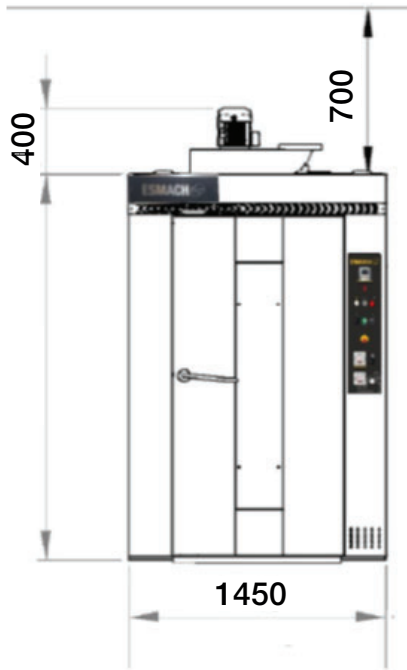
A	Width on the floor	mm	1950
B	Depth on the floor	mm	1500
C	Total depth with Hood	mm	1830
H	Height of the Oven	mm	2200
H1	Total height with motor extractor	mm	2600
Floor surface		sqm	2,92
Baking Area		sqm	8,64

Energy features

Baking Chamber	EF-R	
E	EF-R G	
Max Rack Height	1.880 mm	1.880 mm
Max Rack Width	660 mm	660 mm
Max rotation Ø	1000 mm	1000 mm
Door	970 mm.	970 mm

Energy features

Electric powers	EF-R	
E	EF-R G	
Electric power supply	53,4 kW	3 kW
Oven power	3 kW	3 kW
Heating power	50,4 kW (24x2.100 W)	-
Burner - Thermal Power	-	56.000 Kcal/h
Temperature average increase	da 8 a 10° C/min	da 8 a 10° C/min
Max. oven baking temperature	300° C	300° C
Voltage	400V-3PH-50/60Hz.	400V-3PH-50/60Hz.



Water drain, H=100 mm, Ø 3/4"



Electrical connection from ceiling direct to the power supply box



Water connection from ceiling cold water Ø 1/2 - Pressure 2,4 - 4 Bar

Steam Exhaust Duck, Ø 220 mm.
Extraction between 8000 and 1100 m3/h



Smoke Exhaust, Ø 220 mm. (Only gas version).
Extraction between 0,1 - 0,3 mbar

Important: minimum technical space above the oven 700 mm.