

EF-R 80100 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

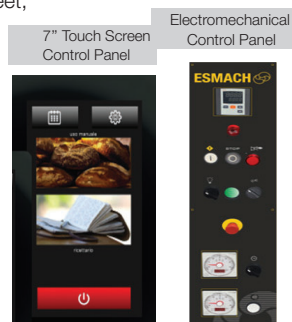
Solidly built for the most intensive use, in addition to the technology for homogeneous and quality baking and the possibility of intensifying steam production, they satisfy even the most demanding bakers. The EF-R oven guarantees excellent cooking quality and regularity for a wide range of products.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

Construction

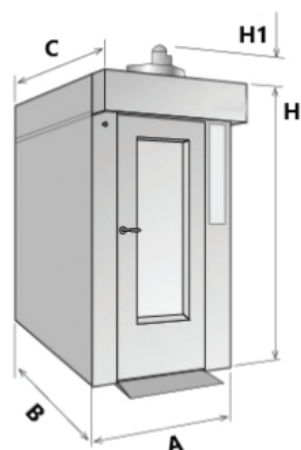
- Front and Lateral Panels: All in AISI 430 Stainless Steel;
- Cooking chamber: all in AISI 430 stainless steel - two low consumption halogen lamps - driven by gearmotor;
- Heat exchanger made of refractory steel, designed and strengthened for total exploitation of combustion, which ensures considerable 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

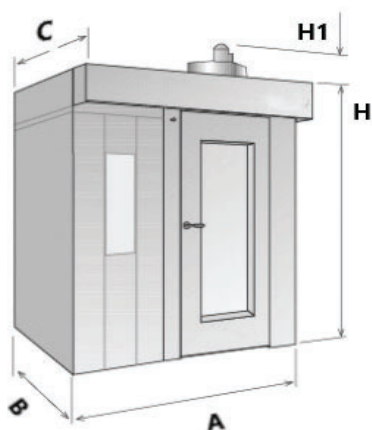
Trolley characteristics: see Trolleys data Sheet;
Double Steam generator;
Two or variable speeds fan motors (Hood)
Two or variable speeds fan motors (Chamber)
Electro steam dumper
7" Color Touch Screen



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		



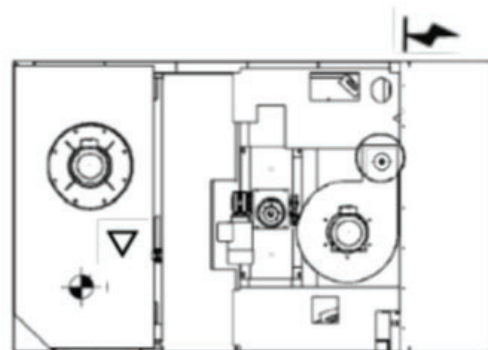
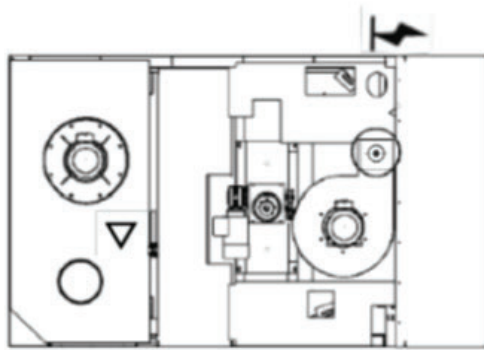
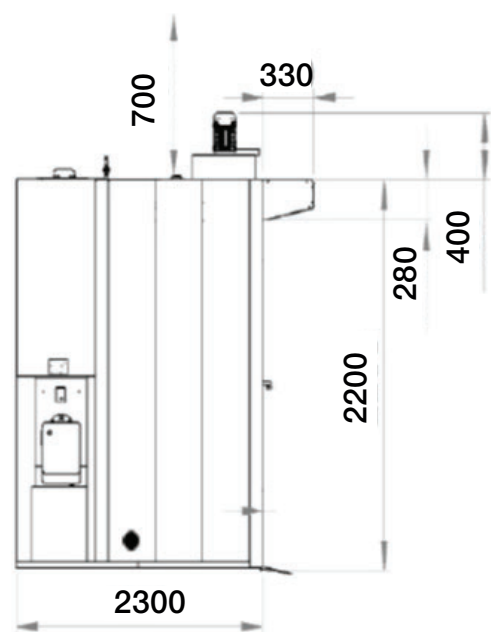
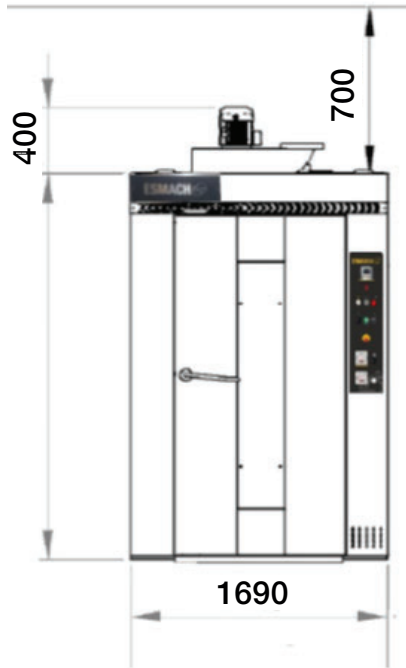
EF-R CPE/CPG Dimensions			
A	Width on the floor	mm	1690
B	Depth on the floor	mm	2300
C	Total depth with Hood	mm	2630
H	Height of the Oven	mm	2200
H1	Total height with motor extractor	mm	2600
Floor surface		sqm	3,88
Baking Area		sqm	



EF-R CLE/CLG Dimensions			
A	Width on the floor	mm	2360
B	Depth on the floor	mm	1760
C	Total depth with Hood	mm	2090
H	Height of the Oven	mm	2200
H1	Total height with motor extractor	mm	2600
Floor surface		sqm	4,15
Baking Area		sqm	

Energy features			
Baking Chamber		EF-R	
E	EF-R G		
Max Rack Height	1.880 mm	28.880 mm	
Max Rack Width	860 mm	860 mm	
Max rotation Ø	1300 mm	1300 mm	
Door	1150 mm.	1150 mm	

Energy features			
Electric powers		EF-R	
E	EF-R G		
Electric power supply	68,3 kW	3,5 kW	
Oven power	3,5 kW	3,5 kW	
Heating power	64,8 kW (24x2.700 W)	-	
Burner - Thermal Power	-	80.000 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.