



# EF-T



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## Anular steam tubes oven

The EF-T oven is a gas/fuel-oil oven with decks suitable for baking bakery and pastry products, to produce bread and other medium-large sized baked products with a crunchy crust and soft crumb, therefore requiring a strong boost of heat from the ground and an abundant supply of steam. The range includes ovens with 1, 2, 3 and 4 doors.

### Features

AISI 430 Stainless steel external panels  
Baking surface: from 4 to 30 m<sup>2</sup>  
Number of decks: 3, 4 or 5  
Useful height of the chamber: 200 mm  
4 chamber depths: 120-160-200-240 cm  
Availability: 1x800, 2x600, 3x600 and 4x600 doors

### Operating Principles

A watertight tube set containing water forms the exchanger and baking chambers of this oven. The energy produced by the burner is used two times: firstly to heat the fire chamber with the flame and secondly by heating the tubes with the combustion gases. The tubes diffuse even heat in all points of the baking chamber and give your oven exceptional flexibility and reactivity.

The heat produced is transmitted to the product being baked by means of a heating system guaranteed by Mannesmann type tubes, resistant to high pressures with a diameter of 27 mm. and a thickness of 4 mm.

Equipped with Electromechanical Control panel.

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.



Electromechanical Control Panel

### Manufacture

- Oven with AISI 430 stainless steel external construction both on the front, hood and perimetral.
- Doors: The oven doors are in tempered glass, perfectly balanced, with downward or upward opening and easy removable to facilitate cleaning operations. . Handle on the door.
- Hood with powerful extractor in stainless steel.
- Cooking chamber:
  - Baking Chamber is made entirely in AISI 304 stainless steel.
  - The floor of the baking chamber is made of refractory stone with 20 mm thick.
  - Double internal lighting
  - decompression valve.
- Steamer: an independent humidification device for each chamber equipped with a solenoid valve positioned in the lower part of the oven.

### 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)

### Accessories & Options

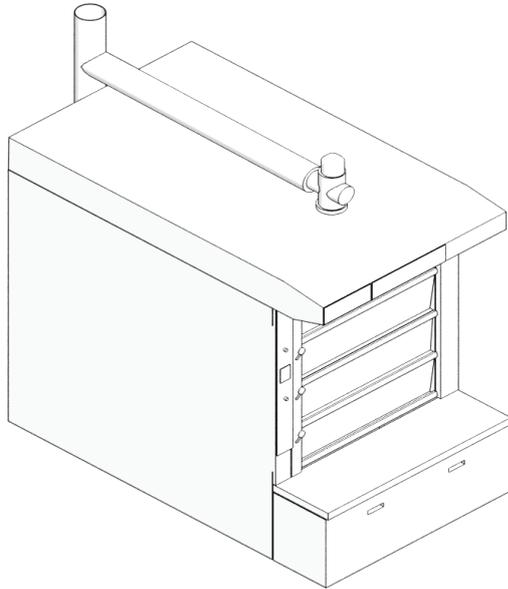
Manual-Semiautomatic-Automatic Column loader  
Integrated manual loader  
Integrated semi-automatic loader  
Loaders  
Trolley for loaders



Configuration EF-T 1x800		2x600	3x600	4x600
<b>Panels/doors</b>				
Stainless steel structure (Façade, hood and perimetral)	▪	▪	▪	▪
1 door	▪	ND	ND	ND
2 doors	ND	▪	ND	ND
3 doors	ND	ND	▪	ND
4 doors	ND	ND	ND	▪
<b>Technical access side/steamer/controls</b>				
Control Panel on the right	▪	▪	▪	▪
Control Panel on the left	□	□	□	□
Burner below the decks	▪	▪	▪	▪
Independent steamer per each deck	▪	▪	▪	▪
<b>Handles side</b>				
Handle on the door	▪	▪	▪	▪
<b>Control Panel</b>				
Electromechanical Control Panel	▪	▪	▪	▪
<b>Steam vent</b>				
Manual management per each deck	▪	▪	▪	▪
<b>Steam</b>				
Manual Steam Injection	▪	▪	▪	▪
<b>Baking capacity/Energy management</b>				
Decompression on each deck	▪	▪	▪	▪
Independent Steamer on each floor managed by control panel	▪	▪	▪	▪
<b>Accessories</b>				
Bench	▪	▪	▪	▪
Without Bench	ND	ND	ND	ND
Hood with extractor and lighting	▪	▪	▪	▪
Lifter (1 loader included)	□ €	□ €	□ €	□ €
Extra Stainless steel loader	□ €	□ €	□ €	□ €
Antiscale Filter	□ €	□ €	□ €	□ €
Pressure Reducer Kit	□ €	□ €	□ €	□ €
<b>Installation</b>				
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**



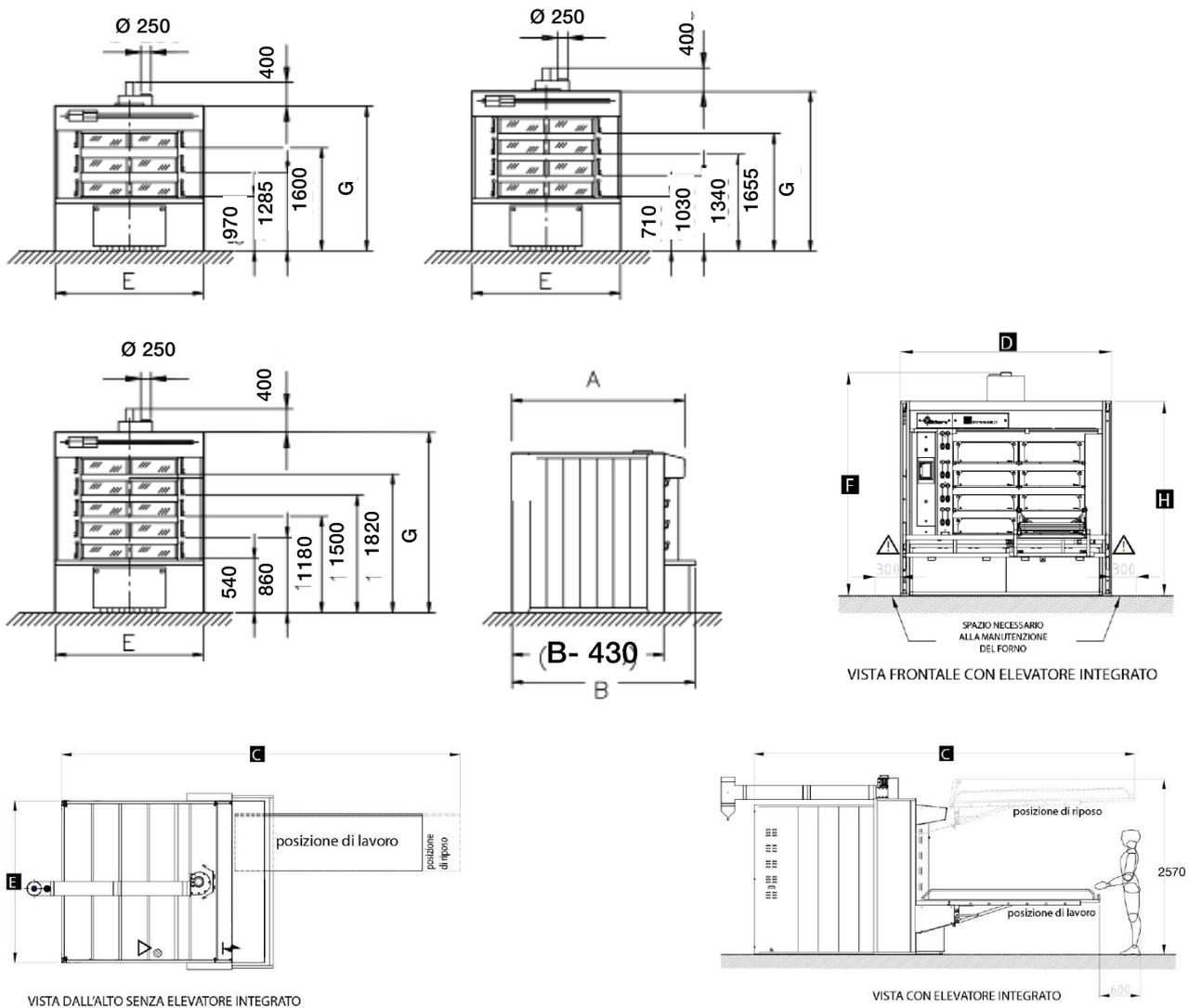
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Legend			
a) Door width			
b) Doors number			
80 1 / 4 . 160		c) Decks number	
a	b	c	d
		d) Chamber depth	

Technical Features 1x 800 mm		
Models		
	Thermal Power Kcal/h)	Electric Power Supply (kW)
EF-T - 1 x 800 mm - 3 decks		
EF-T 801.3.120	33.000	1,5
EF-T 801.3.160	38.000	1,5
EF-T 801.3.200	43.000	1,5
EF-T 801.3.240	48.000	1,5
EF-T - 1 x 800 mm - 4 decks		
EF-T 801.4.120	40.000	1,7
EF-T 801.4.160	45.000	1,7
EF-T 801.4.200	57.000	1,7
EF-T 801.4.240	69.000	1,7
EF-T - 1 x 800 mm - 5 decks		
EF-T 801.5.120	43.000	1,9
EF-T 801.5.160	57.000	1,9
EF-T 801.5.200	67.000	1,9
EF-T 801.5.240	82.000	1,9



**Electric decks oven EF-T 801**

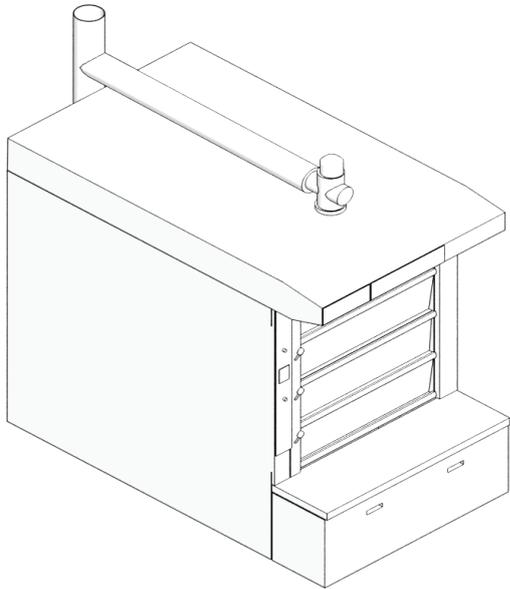


**Dimensions**

Models	Total depth A	Ground Depth B	Oven Depth + Loader C	Width Lifter included D	Oven Width E	Total Height F	Oven facade height G	Façade height with lifter H	Baking surface	Ground surface	Total weight
	(mm)								(m <sup>2</sup> )		Kg
EF-T - 1 x 800 mm - 3 decks											
EF-T 801.3.120	2000	2100	4600	1690	1450	2600	2200	2410	3.0	3.0	2000
EF-T 801.3.160	2400	2500	5400	1690	1450	2600	2200	2410	4.0	3.6	2200
EF-T 801.3.200	2800	2900	6200	1690	1450	2600	2200	2410	5.1	4.2	2450
EF-T 801.3.240	3200	3.300	7000	1690	1450	2600	2200	2410	6.1	4.8	2700
EF-T - 1 x 800 mm - 4 decks											
EF-T 801.4.120	2000	2100	4600	1690	1450	2600	2200	2410	4.0	3.0	2350
EF-T 801.4.160	2400	2500	5400	1690	1450	2600	2200	2410	5.4	3.6	2550
EF-T 801.4.200	2800	2900	6200	1690	1450	2600	2200	2410	6.8	4.2	2800
EF-T 801.4.240	3200	3.300	7000	1690	1450	2600	2200	2410	8.1	4.8	3000
EF-T - 1 x 800 mm - 5 decks											
EF-T 801.5.120	2000	2100	4600	1690	1450	2600	2200	2410	5,1	3.0	2350
EF-T 801.5.160	2400	2500	5400	1690	1450	2600	2200	2410	6,8	3.6	2550
EF-T 801.5.200	2800	2900	6200	1690	1450	2600	2200	2410	8,5	4.2	2800
EF-T 801.5.240	3200	3.300	7000	1690	1450	2600	2200	2410	10,2	4.8	3000



**Caratteristiche tecniche - Technical features**



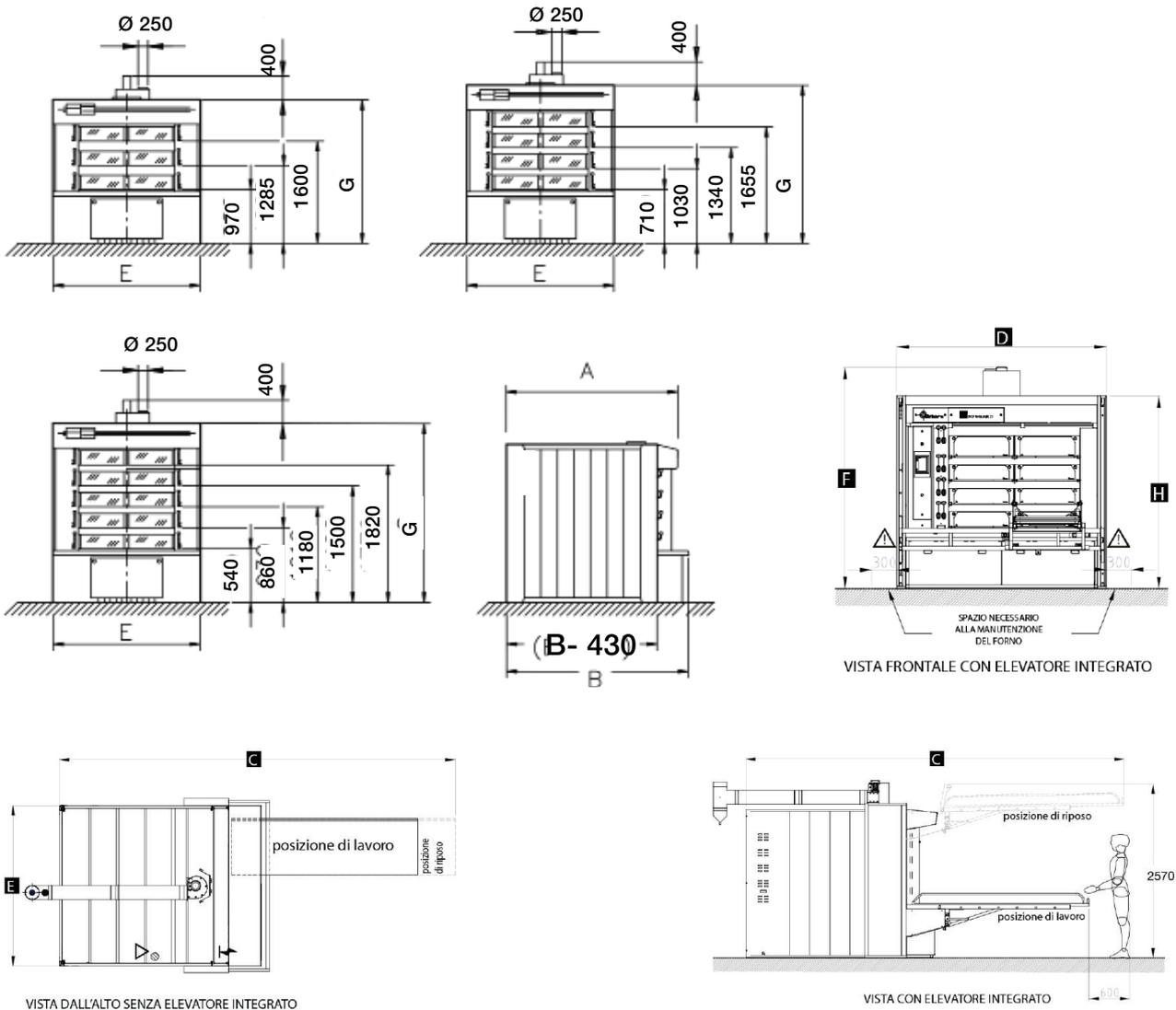
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Legend			
a) Door width			
b) Doors number			
602 / 4 . 160		c) Decks number	
a	b	c	d
			d) Chamber depth

Technical Features 2x 600 mm		
Models		
	Thermal Power Kcal/h)	Electric Power Supply (kW)
EF-T - 2 x 600 mm - 3 decks		
EF-T 602.3.120	40.000	1,5
EF-T 602.3.160	55.000	1,5
EF-T 602.3.200	65.000	1,5
EF-T 602.3.240	72.000	1,5
EF-T - 2 x 600 mm - 4 decks		
EF-T 602.4.120	55.000	1,7
EF-T 602.4.160	66.000	1,7
EF-T 602.4.200	81.000	1,7
EF-T 602.4.240	96.000	1,7
EF-T - 2 x 600 mm - 5 decks		
EF-T 602.5.120	65.000	1,9
EF-T 602.5.160	81.000	1,9
EF-T 602.5.200	98.000	1,9
EF-T 602.5.240	122.000	1,9



**Electric decks oven EF-B 602**

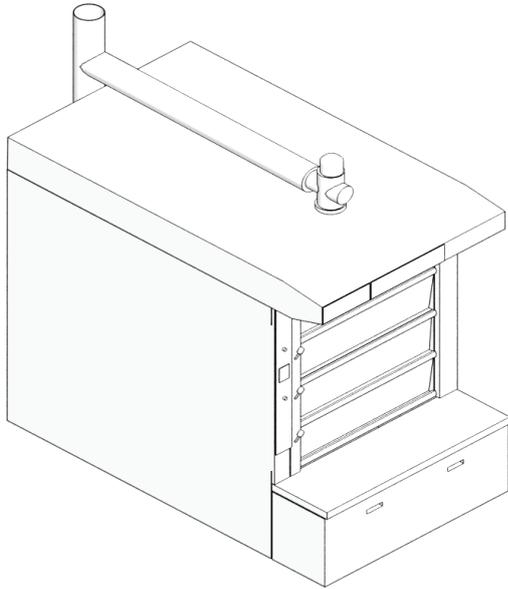


Dimensions											
Models	Total depth A	Ground Depth B	Oven Depth + Loader C	Width Lifter included D	Oven Width E	Total Height F	Oven facade height G	Façade height with lifter H	Baking surface	Ground surface	Total weight
	(mm)								(m²)		Kg
EF-B - 2 x 600 mm - 3 decks											
EF-B 602/3.120	2000	2100	4600	2240	2000	2600	2200	2410	4.5	4.2	2600
EF-B 602/3.160	2400	2500	5400	2240	2000	2600	2200	2410	6.0	5.0	2800
EF-B 602/3.200	2800	2900	6200	2240	2000	2600	2200	2410	7.5	5.8	3000
EF-B 602/3.240	3200	3.300	7000	2240	2000	2600	2200	2410	9.0	6,6	3200
EF-B - 2 x 600 mm - 4 decks											
EF-B 602/4.120	2000	2100	4600	2240	2000	2600	2200	2410	6.0	4.2	3000
EF-B 602/4.160	2400	2500	5400	2240	2000	2600	2200	2410	8.0	5,0	3300
EF-B 602/4.200	2800	2900	6200	2240	2000	2600	2200	2410	10.0	5,8	3500
EF-B 602/4.240	3200	3.300	7000	2240	2000	2600	2200	2410	12.0	6,6	3900
EF-B - 2 x 600 mm - 5 decks											
EF-B 602/5.120	2000	2100	4600	2240	2000	2600	2200	2410	7.5	4.2	2900
EF-B 602/5.160	2400	2500	5400	2240	2000	2600	2200	2410	10.0	5,0	3200
EF-B 602/5.200	2800	2900	6200	2240	2000	2600	2200	2410	12.5	5,8	3500
EF-B 602/5.240	3200	3.300	7000	2240	2000	2600	2200	2410	15.0	6,6	3800

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**Caratteristiche tecniche - Technical features**



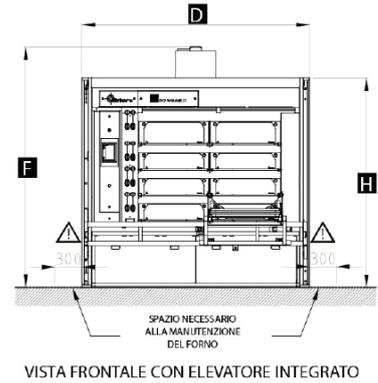
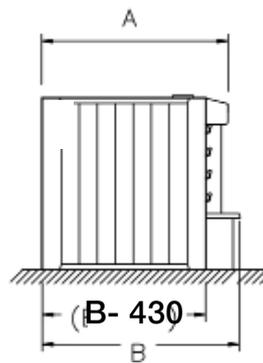
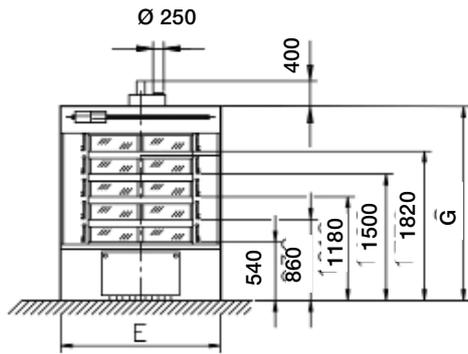
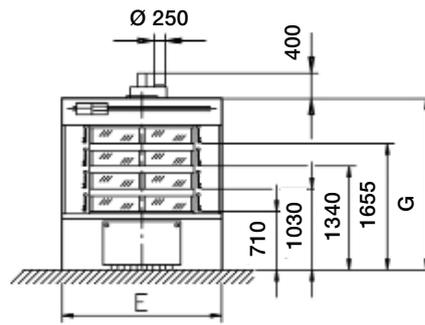
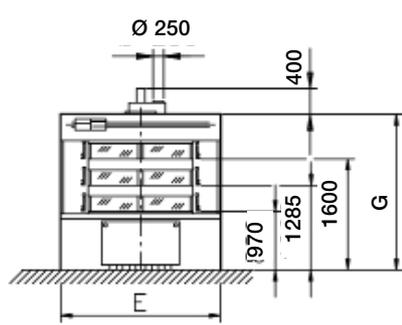
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Legend			
a) Door width			
b) Doors number			
603 / 4 . 160		c) Decks number	
a	b	c	d
d) Chamber depth			

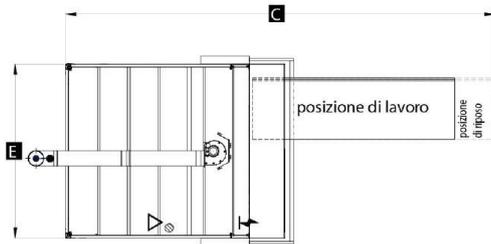
Technical Features 3x 600 mm		
Models		
	Thermal Power Kcal/h)	Electric Power Supply (kW)
EF-T - 3 x 600 mm - 3 decks		
EF-T 603.3.120	55.000	1,5
EF-T 603.3.160	71.000	1,5
EF-T 603.3.200	91.000	1,5
EF-T 603.3.240	110.000	1,5
EF-T - 3 x 600 mm - 4 decks		
EF-T 603.4.120	71.000	1,7
EF-T 603.4.160	95.000	1,7
EF-T 603.4.200	116.000	1,7
EF-T 603.4.240	137.000	1,7
EF-T - 3 x 600 mm - 5 decks		
EF-T 603.5.120	91.000	1,9
EF-T 603.5.160	116.000	1,9
EF-T 603.5.200	145.000	1,9
EF-T 603.5.240	170.000	1,9



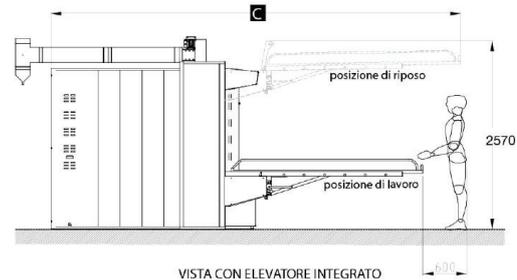
**Electric decks oven EF-T 603**



VISTA FRONTALE CON ELEVATORE INTEGRATO



VISTA DALL'ALTO SENZA ELEVATORE INTEGRATO

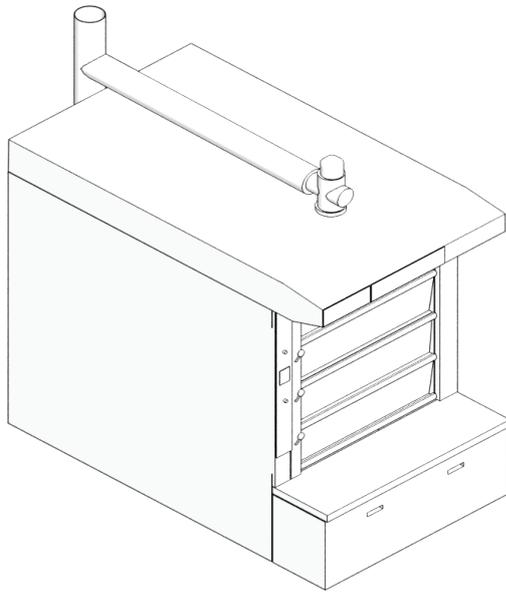


VISTA CON ELEVATORE INTEGRATO

Dimensions											
Models	Total depth A	Ground Depth B	Oven Depth + Loader C	Width Lifter included D	Oven Width E	Total Height F	Oven facade height G	Facade height with lifter H	Baking surface	Ground surface	Total weight
	(mm)								(m <sup>2</sup> )		Kg
EF-B - 3 x 600 mm - 3 decks											
EF-B 603/3.120	2000	2100	4600	2840	2600	2600	2200	2410	6.6	5,5	3000
EF-B 603/3.160	2400	2500	5400	2840	2600	2600	2200	2410	8.9	6,5	3300
EF-B 603/3.200	2800	2900	6200	2840	2600	2600	2200	2410	11.1	7,5	3600
EF-B 603/3.240	3200	3.300	7000	2840	2600	2600	2200	2410	13.3	8,6	3900
EF-B - 3 x 600 mm - 4 decks											
EF-B 603/4.120	2000	2100	4600	2840	2600	2600	2200	2410	8,8	5,5	3300
EF-B 603/4.160	2400	2500	5400	2840	2600	2600	2200	2410	11.8	6,5	3600
EF-B 603/4.200	2800	2900	6200	2840	2600	2600	2200	2410	14.8	7,5	3900
EF-B 603/4.200	3200	3.300	7000	2840	2600	2600	2200	2410	17,7	8,6	4100
EF-B - 3 x 600 mm - 5 decks											
EF-B 603/5.120	2000	2100	4600	2840	2600	2600	2200	2410	11.1	5,5	3600
EF-B 603/5.160	2400	2500	5400	2840	2600	2600	2200	2410	14.8	6,5	3900
EF-B 603/5.200	2800	2900	6200	2840	2600	2600	2200	2410	18.5	7,5	4200
EF-B 603/5.240	3200	3.300	7000	2840	2600	2600	2200	2410	22,2	8,6	4500



**Caratteristiche tecniche - Technical features**



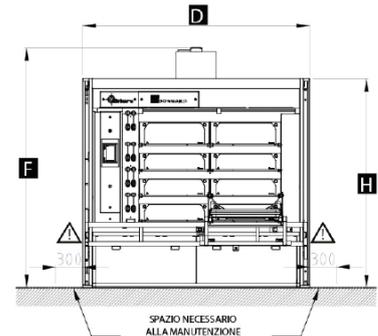
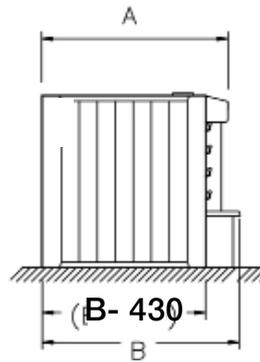
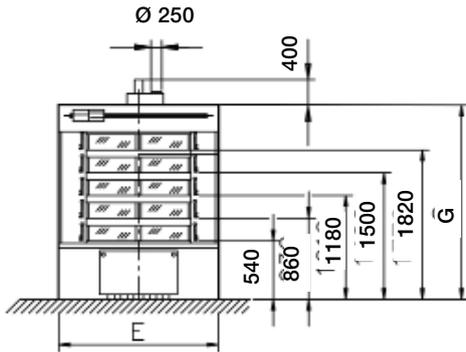
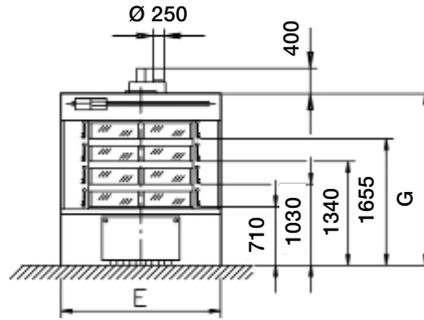
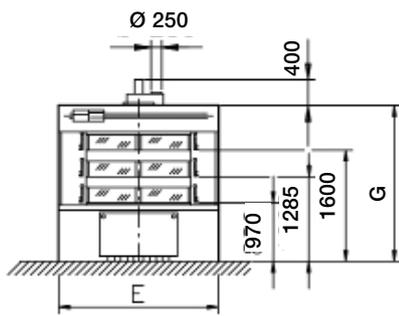
Legend			
a) Door width			
b) Doors number			
604 / 4 . 160		c) Decks number	
a	b	c	d
		d) Chamber depth	

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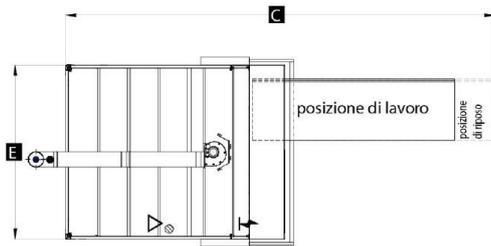
Technical Features 4x 600 mm		
Models		
	Thermal Power Kcal/h)	Electric Power Supply (kW)
EF-T - 4 x 600 mm - 3 decks		
EF-T 604.3.120	72.000	1,5
EF-T 604.3.160	98.000	1,5
EF-T 604.3.200	122.000	1,5
EF-T 604.3.240	143.000	1,5
EF-T - 4 x 600 mm - 4 decks		
EF-T 604.4.120	96.000	1,7
EF-T 604.4.160	124.000	1,7
EF-T 604.4.200	152.000	1,7
EF-T 604.4.240	172.000	1,7
EF-T - 4 x 600 mm - 5 decks		
EF-T 604.5.120	122.000	1,9
EF-T 604.5.160	152.000	1,9
EF-T 604.5.200	175.000	1,9
EF-T 604.5.240	230.000	1,9



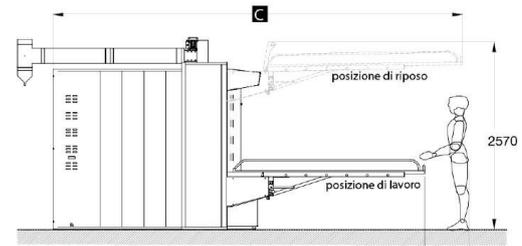
**Electric decks oven EF-T 604**



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	(m <sup>2</sup> )		Kg
(mm)											
EF-B - 4 x 600 mm - 3 decks											
EF-B 604/3.120	2000	2100	4600	3440	3200	2600	2200	2410	9,0	6,7	3200
EF-B 604/3.160	2400	2500	5400	3440	3200	2600	2200	2410	12,0	8,0	3500
EF-B 604/3.200	2800	2900	6200	3440	3200	2600	2200	2410	15,0	9,3	3800
EF-B 604/3.240	3200	3.300	7000	3440	3200	2600	2200	2410	18,0	10,6	4100
EF-B - 4 x 600 mm - 4 decks											
EF-B 604/4.120	2000	2100	4600	3440	3200	2600	2200	2410	12,0	6,7	3500
EF-B 604/4.160	2400	2500	5400	3440	3200	2600	2200	2410	16,0	8,0	3800
EF-B 604/4.200	2800	2900	6200	3440	3200	2600	2200	2410	20,0	9,3	4100
EF-B 604/4.200	3200	3.300	7000	3440	3200	2600	2200	2410	24,0	10,6	4300
EF-B - 4 x 600 mm - 5 decks											
EF-B 604/5.120	2000	2100	4600	3440	3200	2600	2200	2410	15,0	6,7	3800
EF-B 604/5.160	2400	2500	5400	3440	3200	2600	2200	2410	20,0	8,0	4100
EF-B 604/5.200	2800	2900	6200	3440	3200	2600	2200	2410	25,0	9,3	4400
EF-B 604/5.240	3200	3.300	7000	3440	3200	2600	2200	2410	30,0	10,6	4700