



## EF-P Electric modular oven

Modular oven with electrical operation that, thanks to the technical characteristics and to the different possible configurations, can be used for baking bread, pastry, pizza and gastronomy products.

### Construction

Stackable baking chambers - with independent functioning - externally built in stainless steel, with cooking surface in refractory conglomerate and stainless steel hinged door with inspection window. Stainless steel armored electrical resistors. Max operating temperature: 400 °C.

### Capacity and characteristics of Chambers

They are equipped as standard with steams evacuation valve - they are proposed in three models, with baking surfaces equal to 0,88 sqm - 1,07 sqm - 1,50 sqm corresponding respectively to a capacity of No. 3 - 4 - 6 baking trays mm 400x600. The three versions can be equipped with a useful unloading height of 180 or 250 mm.

### Preparations and / or optional

- **Evo-Digital control with power distributor** for the differential management of the powers to the sky and the bottom part with the possibility of working up to 50% of the installed power of the oven, depending on the type of product. **\*(available option: left control side to be specified in the order)**

- **Leavening proofer** built in stainless steel, complete with electrical resistors for heating, water tank for humidification and tray-holder grid. Two proofer types are offered, with a height of 580 mm for baking trays mm 400x600 or with a height of 880 mm for tray mm 400x600, to be chosen depending on the final configuration of the set.

- **Automatic steam in proofer**

- **Support stand** as an alternative to the proofer, in stainless steel, with intermediate shelf

- **Natural draft hood**

- **Hood with extractor**

- **Steamer** that can be installed on request, with independent functioning for each baking chamber (when ordering please specify on which chamber it has to be installed).

- **Wheel kit for leavening proofer and supports**

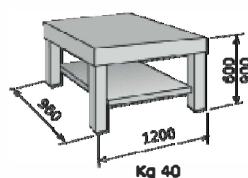
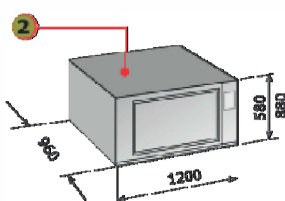
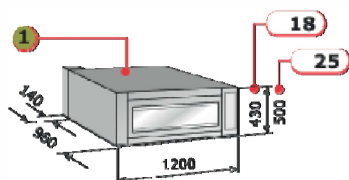
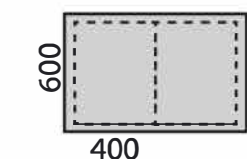
- **Tray-holder kit for supports**
- **Chamber Height H=300mm**
- **Black colored oven**

■ **Note:**  
provide the hydraulic lifter available for the installation.

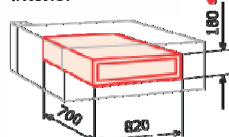
| Configuration                                        | 2TS | 2TL | 3TL | 4TS | 4TL | 6TL | 8TL |
|------------------------------------------------------|-----|-----|-----|-----|-----|-----|-----|
| Controls                                             |     |     |     |     |     |     |     |
| Oven Right side                                      | ■   | ■   | ■   | ■   | ■   | ■   | ■   |
| Oven Left side                                       | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Evo-Digital Control with power distributor           | ■   | ■   | ■   | ■   | ■   | ■   | ■   |
| Elements                                             |     |     |     |     |     |     |     |
| Decorative band                                      | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Natural draft hood                                   | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Hood with extractor                                  | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Leavening proofer                                    | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Automatic steam in the leavening proofer             | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Support Stand                                        | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Tray-holder kit                                      | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Wheels kit                                           | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Chamber Steam generator                              | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Chamber Height H=300 mm                              | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Black colored oven                                   | □ € | □ € | □ € | □ € | □ € | □ € | □ € |
| Supply Voltage                                       |     |     |     |     |     |     |     |
| 400 TRI + N + T 50Hz                                 | ■   | ■   | ■   | ■   | ■   | ■   | ■   |
| ■ Standard    □ € Payment option    ND Not available |     |     |     |     |     |     |     |



## EF-P - 2TS



Interno  
camera di cottura /  
Baking chamber  
interior



|                                     |                                       |                          |
|-------------------------------------|---------------------------------------|--------------------------|
| 2 Baking pans 4060<br><b>Pastry</b> | Chamber h 180                         | EF-P AS 180-2TS 400/3/50 |
|                                     | Chamber h 250                         | EF-P AS 250-2TS 400/3/50 |
|                                     | Option: sheet metal top - per chamber | OPT SHEET METAL          |

|                                    |                                        |                             |
|------------------------------------|----------------------------------------|-----------------------------|
| 2 Baking pans 4060<br><b>Bread</b> | Chamber h 180                          | EF-P ZZ 180-2TS 400/3/50    |
|                                    | Chamber h 250                          | EF-P ZZ 250-2TS 400/3/50    |
|                                    | Standard steam generator - per chamber | EF-P STEAM GENERATOR 1.5 kw |

|                                    |                              |                             |
|------------------------------------|------------------------------|-----------------------------|
| 2 Baking pans 4060<br><b>Pizza</b> | Chamber h 180                | EF-P ZZ 180-2TS 400/3/50    |
|                                    | Chamber h 250                | EF-P ZZ 250-2TS 400/3/50    |
|                                    | Option: refractory stone top | OPT 2T REFRACTORY STONE TOP |

|                                            |                                     |                                            |
|--------------------------------------------|-------------------------------------|--------------------------------------------|
| Option<br>to complement<br><b>2TS 4060</b> | Option: leavening proofer           | EF-P 2TS 400/3/50 PROOFER                  |
|                                            | Supporting stand                    | EF-P 2T STAND                              |
|                                            | Extraction hood with manual draught | TN EF-P 2T HOOD                            |
|                                            | Hood with extractor                 | EF-P 2T 400/3/50 EXTRACTOR<br>HOOD 0,37 kw |
|                                            | Decorative band                     | OPT 2TS BAND                               |
|                                            | Kit of wheels                       | EF-P WHEEL KIT                             |
|                                            | Kit of tray-holders                 | EF-P TRAY-HOLDER KIT                       |
|                                            | Option: black oven - per chamber    | OPT EF-P 2T 400/3/50 BLACK                 |

Connection socket: 32 A

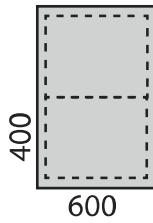
Ø Steam evacuation pipe:  
- Ø 120 without hood extractor  
- Ø 140 with extractor

| Model<br>EF-P 2TS |                       | No. of<br>oven chambers | Pans<br>No. | Power<br>kW | Power distributor<br>kW | Mass<br>kg                                      |
|-------------------|-----------------------|-------------------------|-------------|-------------|-------------------------|-------------------------------------------------|
| 1                 | AS180                 |                         | 2           | 6,6         | 3,3                     | 160 kg standard,<br>200 kg with steam generator |
|                   | AS 250                |                         |             |             |                         |                                                 |
|                   | ZZ180                 |                         |             | 8,4         | 4,2                     |                                                 |
|                   | ZZ 250                |                         |             |             |                         |                                                 |
| 2                 | Leavening<br>proofer* | 2                       | 16 (8x2)    | 1,6         |                         | 85                                              |
|                   | 1 Door                | 3                       | 12 (6x2)    |             |                         |                                                 |

\* For ovens with more than three rooms please ask to Sales Dept.



## EF-P - 2TL



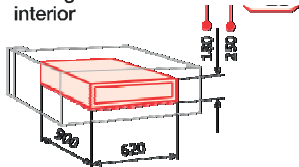
|                                     |                                       |                          |
|-------------------------------------|---------------------------------------|--------------------------|
| 2 Baking pans 6040<br><b>Pastry</b> | Chamber h 180                         | EF-P AS 180-2TL 400/3/50 |
|                                     | Chamber h 250                         | EF-P AS 250-2TL 400/3/50 |
|                                     | Option: sheet metal top - per chamber | OPT SHEET METAL          |

|                                    |                                        |                                 |
|------------------------------------|----------------------------------------|---------------------------------|
| 2 Baking pans 6040<br><b>Bread</b> | Chamber h 180                          | EF-P ZZ 180-2TL 400/3/50        |
|                                    | Chamber h 250                          | EF-P ZZ 250-2TL 400/3/50 1.5 kw |
|                                    | Standard steam generator - per chamber | EF-P STEAM GENERATOR            |

|                                    |                              |                             |
|------------------------------------|------------------------------|-----------------------------|
| 2 Baking pans 6040<br><b>Pizza</b> | Chamber h 180                | EF-P ZZ 180-2TL 400/3/50    |
|                                    | Chamber h 250                | EF-P ZZ 250-2TL 400/3/50    |
|                                    | Option: refractory stone top | OPT 2T REFRACTORY STONE TOP |

|                                            |                                     |                                            |
|--------------------------------------------|-------------------------------------|--------------------------------------------|
| Option<br>to complement<br><b>2TL 6040</b> | Option: leavening proofer           | EF-P 2TL 400/3/50 PROOFER                  |
|                                            | Supporting stand                    | EF-P 2T STAND                              |
|                                            | Extraction hood with manual draught | TN EF-P 2T HOOD                            |
|                                            | Hood with extractor                 | EF-P 2T 400/3/50 EXTRACTOR HOOD<br>0,37 kw |
|                                            | Decorative band                     | OPT 2TL BAND                               |
|                                            | Kit of wheels                       | EF-P WHEEL KIT                             |
|                                            | Kit of tray-holders                 | EF-P TRAY-HOLDER KIT                       |
|                                            | Option: black oven - per chamber    | OPT EF-P 2T 400/3/50 BLACK                 |

Interno  
camera di cottura /  
Baking chamber  
interior



Connection socket: 32 A

Ø Steam evacuation pipe:  
- Ø 120 without hood extractor  
- Ø 140 with extractor

| Modello<br>EF-P 2TL |                                 | No. of<br>oven chambers | Pans<br>No. | Power<br>kW | Power distributor<br>kW | Mass<br>kg                                      |
|---------------------|---------------------------------|-------------------------|-------------|-------------|-------------------------|-------------------------------------------------|
| 1                   | AS180                           |                         | 2           | 6           | 3                       | 160 kg standard,<br>200 kg with steam generator |
|                     | AS 250                          |                         |             |             |                         |                                                 |
|                     | ZZ180                           |                         |             | 7,5         | 3,75                    |                                                 |
|                     | ZZ 250                          |                         |             |             |                         |                                                 |
| 2                   | Leavening<br>proofer*<br>1 Door | 2                       | 16 (8x2)    | 1,6         |                         | 85                                              |
|                     |                                 | 3                       | 12 (6x2)    |             |                         |                                                 |

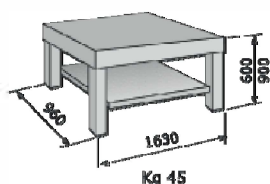
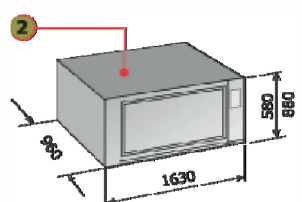
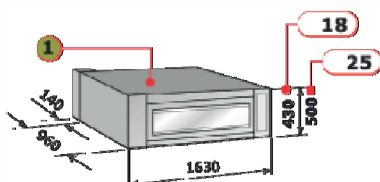
\* For ovens with more than three rooms please ask to Sales Dept.



# EFP - 3T

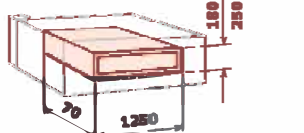


400



Kg 45

Interno  
camera di cottura /  
Baking chamber  
Interior



|                                     |                                       |                         |
|-------------------------------------|---------------------------------------|-------------------------|
| 3 Baking pans 4060<br><b>Pastry</b> | Chamber h 180                         | EF-P AS 180-3T 400/3/50 |
|                                     | Chamber h 250                         | EF-P AS 250-3T 400/3/50 |
|                                     | Option: sheet metal top - per chamber | OPT SHEET METAL         |

|                                    |                                        |                            |
|------------------------------------|----------------------------------------|----------------------------|
| 3 Baking pans 4060<br><b>Bread</b> | Chamber h 180                          | EF-P ZZ 180-3T 400/3/50    |
|                                    | Chamber h 250                          | EF-P ZZ 250-3T 400/3/50    |
|                                    | Standard steam generator - per chamber | EF-P STEAM GENERATOR 1.5kw |

|                                    |                              |                             |
|------------------------------------|------------------------------|-----------------------------|
| 3 Baking pans 4060<br><b>Pizza</b> | Chamber h 180                | EF-P ZZ 180-3T 400/3/50     |
|                                    | Chamber h 250                | EF-P ZZ 250-3T 400/3/50     |
|                                    | Option: refractory stone top | OPT 3T REFRACTORY STONE TOP |

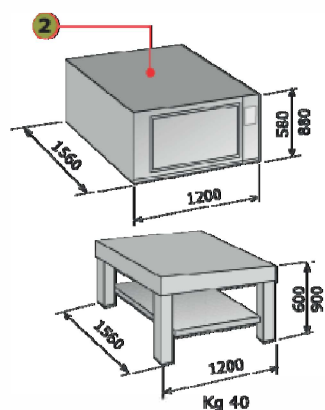
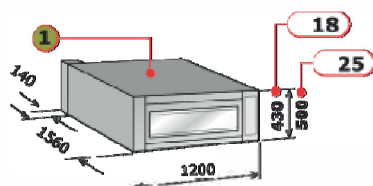
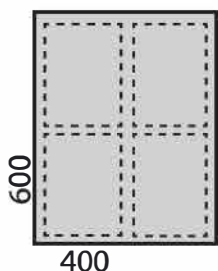
|                                           |                                     |                                            |
|-------------------------------------------|-------------------------------------|--------------------------------------------|
| Option<br>to complement<br><b>3T 4060</b> | Option: leavening proofer           | EF-P 3T 400/3/50 PROOFER                   |
|                                           | Supporting stand                    | EF-P 3T STAND                              |
|                                           | Extraction hood with manual draught | TN EF-P 3T HOOD                            |
|                                           | Hood with extractor                 | EF-P 3T 400/3/50 EXTRACTOR<br>HOOD 0,37 kw |
|                                           | Decorative band                     | OPT 3T BAND                                |
|                                           | Kit of wheels                       | EF-P WHEEL KIT                             |
|                                           | Kit of tray-holders                 | EF-P TRAY-HOLDER KIT                       |
|                                           | Option: black oven - per chamber    | OPT EF-P 3T 400/3/50 BLACK                 |

Connection socket: 32 A

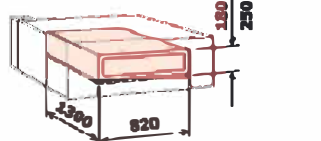
Ø Steam evacuation pipe:  
- Ø 120 without hood extractor  
- Ø 180 with extractor

|   | Model<br>EFP 3T                  | No. of<br>oven chambers | Baking pans<br>No. | Power kW | Power distributor<br>kW | Mass<br>kg                                      |
|---|----------------------------------|-------------------------|--------------------|----------|-------------------------|-------------------------------------------------|
| 1 | AS180                            |                         | 3                  | 8,4      | 4,2                     | 230 kg standard,<br>200 kg with steam generator |
|   | AS 250                           |                         |                    |          |                         |                                                 |
|   | ZZ180                            |                         |                    | 12       | 6                       |                                                 |
|   | ZZ 250                           |                         |                    |          |                         |                                                 |
| 2 | Leavening<br>proofer*<br>2 Doors | 2                       | 32 (16x2)          | 1,6      |                         | 120                                             |
|   |                                  | 3                       | 24 (12x2)          |          |                         |                                                 |

\* For ovens with more than three rooms please ask to Sales Dept.


**EF-P - 4TS**


Interno  
camera di cottura /  
Baking chamber  
interior



|                                     |                                       |                          |
|-------------------------------------|---------------------------------------|--------------------------|
| 4 Baking pans 4060<br><b>Pastry</b> | Chamber h 180                         | EF-P AS 180-4TS 400/3/50 |
|                                     | Chamber h 250                         | EF-P AS 250-4TS 400/3/50 |
|                                     | Option: sheet metal top - per chamber | OPT SHEET METAL          |

|                                    |                                        |                             |
|------------------------------------|----------------------------------------|-----------------------------|
| 4 Baking pans 4060<br><b>Bread</b> | Chamber h 180                          | EF-P ZZ 180-4TS 400/3/50    |
|                                    | Chamber h 250                          | EF-P ZZ 250-4TS 400/3/50    |
|                                    | Standard steam generator - per chamber | EF-P STEAM GENERATOR 1,5 kw |

|                                    |                              |                             |
|------------------------------------|------------------------------|-----------------------------|
| 4 Baking pans 4060<br><b>Pizza</b> | Chamber h 180                | EF-P ZZ 180-4TS 400/3/50    |
|                                    | Chamber h 250                | EF-P ZZ 250-4TS 400/3/50    |
|                                    | Option: refractory stone top | OPT 4T REFRACTORY STONE TOP |

|                                            |                                     |                                            |
|--------------------------------------------|-------------------------------------|--------------------------------------------|
| Option<br>to complement<br><b>4TS 4060</b> | Option: leavening proofer           | EF-P 4TS 400/3/50 PROOFER                  |
|                                            | Supporting stand                    | EF-P 4T STAND                              |
|                                            | Extraction hood with manual draught | TN EF-P 4T HOOD                            |
|                                            | Hood with extractor                 | EF-P 4T 400/3/50 EXTRACTOR HOOD<br>0,37 kw |
|                                            | Decorative band                     | OPT 4TS BAND                               |
|                                            | Kit of wheels                       | EF-PWHEEL KIT                              |
|                                            | Kit of tray-holders                 | EF-P TRAY-HOLDER KIT                       |
|                                            | Option: black oven - per chamber    | OPT EF-P 4T 400/3/50 BLACK                 |

Connection socket: 32 A

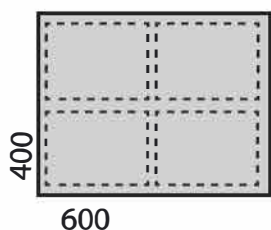
Ø Steam evacuation pipe:  
- Ø 120 without hood extractor  
- Ø 180 with extractor

| Model<br>EF-P 4TS |                       | No. of<br>oven chambers | Baking pans<br>No. | Power kW | Power distributor<br>kW | Mass<br>kg                                      |
|-------------------|-----------------------|-------------------------|--------------------|----------|-------------------------|-------------------------------------------------|
| 1                 | AS180                 |                         | 4                  | 8,4      | 4,2                     | 240 kg standard,<br>200 kg with steam generator |
|                   | AS 250                |                         |                    |          |                         |                                                 |
|                   | ZZ180                 |                         |                    | 11,7     | 5,85                    |                                                 |
|                   | ZZ 250                |                         |                    |          |                         |                                                 |
| 2                 | Leavening<br>proofer* | 2                       | 24 (8x3)           | 1,6      |                         | 120                                             |
|                   | 1 Door                | 3                       | 18 (6x3)           |          |                         |                                                 |

\* For ovens with more than three chambers, please ask our Sales Dept.

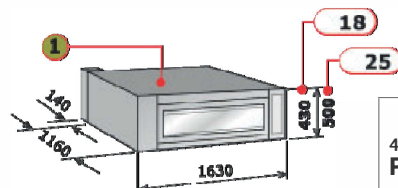


## EFP - 4TL

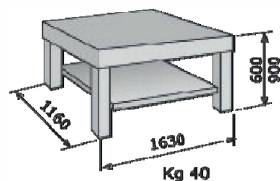
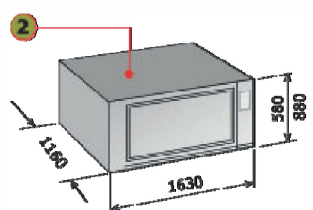


|                                     |                                       |                          |
|-------------------------------------|---------------------------------------|--------------------------|
| 4 Baking pans 6040<br><b>Pastry</b> | Chamber h 180                         | EF-P AS 180-4TL 400/3/50 |
|                                     | Chamber h 250                         | EF-P AS 250-4TL 400/3/50 |
|                                     | Option: sheet metal top - per chamber | OPT SHEET METAL          |

|                                    |                                        |                             |
|------------------------------------|----------------------------------------|-----------------------------|
| 4 Baking pans 6040<br><b>Bread</b> | Chamber h 180                          | EF-P ZZ 180-4TL 400/3/50    |
|                                    | Chamber h 250                          | EF-P ZZ 250-4TL 400/3/50    |
|                                    | Standard steam generator - per chamber | EF-P STEAM GENERATOR 1,5 kw |

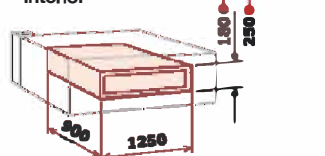


|                                    |                              |                             |
|------------------------------------|------------------------------|-----------------------------|
| 4 Baking pans 6040<br><b>Pizza</b> | Chamber h 180                | EF-P ZZ 180-4TL 400/3/50    |
|                                    | Chamber h 250                | EF-P ZZ 250-4TL 400/3/50    |
|                                    | Option: refractory stone top | OPT 4T REFRACTORY STONE TOP |



|                                            |                                     |                                            |
|--------------------------------------------|-------------------------------------|--------------------------------------------|
| Option<br>to complement<br><b>4TL 6040</b> | Option: leavening proofer           | EF-P 4TL 400/3/50 PROOFER                  |
|                                            | Supporting stand                    | EF-P 4T STAND                              |
|                                            | Extraction hood with manual draught | TN EF-P 4T HOOD                            |
|                                            | Hood with extractor                 | EF-P 4T 400/3/50 EXTRACTOR HOOD<br>0,37 kw |
|                                            | Decorative band                     | OPT 4TL BAND                               |
|                                            | Kit of wheels                       | EF-P WHEEL KIT                             |
|                                            | Kit of tray-holders                 | EF-P TRAY-HOLDER KIT                       |
|                                            | Option: black oven - per chamber    | OPT EF-P 4T 400/3/50 BLACK                 |

Interno  
camera di cottura /  
Baking chamber  
interior

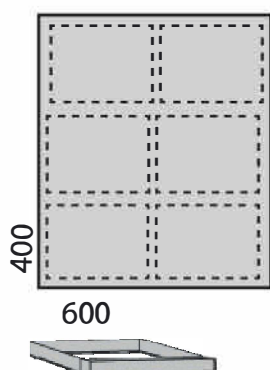


Connection socket: 32 A

Ø Steam evacuation pipe:  
- Ø 120 without hood extractor  
- Ø 180 with extractor

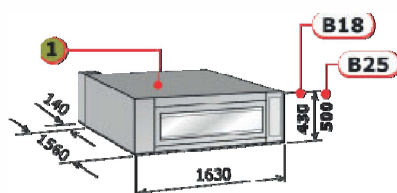
| Model<br>EFP 4TL |                       | No. of<br>oven cham-<br>bers | Baking pans<br>No. | Power kW | Power distributor<br>kW | Mass<br>kg                                      |
|------------------|-----------------------|------------------------------|--------------------|----------|-------------------------|-------------------------------------------------|
| 1                | AS180                 |                              | 4                  | 11,2     | 5,6                     | 260 kg standard,<br>300 kg with steam generator |
|                  | AS 250                |                              |                    |          |                         |                                                 |
|                  | ZZ180                 |                              |                    | 12,8     | 6,4                     |                                                 |
|                  | ZZ 250                |                              |                    |          |                         |                                                 |
| 2                | Leavening<br>proofer* | 2                            | 32 (16x2)          | 1,6      | 120                     |                                                 |
|                  | 2 Doors               | 3                            | 24 (12x2)          |          |                         |                                                 |

\* For ovens with more than three chambers, please ask our Sales Dept.

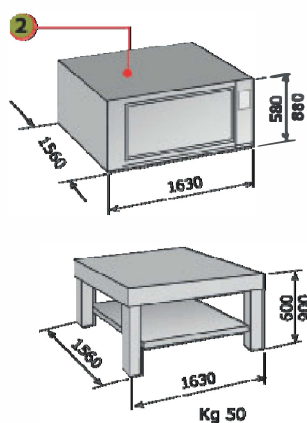

**EF-P - 6TL**


|                                     |                                       |                          |
|-------------------------------------|---------------------------------------|--------------------------|
| 6 Baking pans 6040<br><b>Pastry</b> | Chamber h 180                         | EF-P AS 180-6TL 400/3/50 |
|                                     | Chamber h 250                         | EF-P AS 250-6TL 400/3/50 |
|                                     | Option: sheet metal top - per chamber | OPT SHEET METAL          |

|                                    |                                        |                                    |
|------------------------------------|----------------------------------------|------------------------------------|
| 6 Baking pans 6040<br><b>Bread</b> | Chamber h 180                          | EF-P ZZ 180-6TL 400/3/50           |
|                                    | Chamber h 250                          | EF-P ZZ 250-6TL 400/3/50           |
|                                    | Standard steam generator - per chamber | EF-P STEAM GENERATOR               |
|                                    | Enhanced steam generator - per chamber | ENHANCED STEAM GENERATOR<br>2,3 kw |

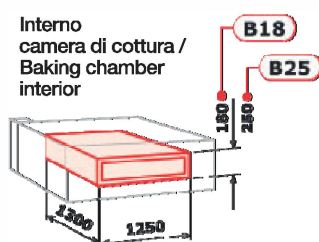


|                                    |                              |                              |
|------------------------------------|------------------------------|------------------------------|
| 6 Baking pans 6040<br><b>Pizza</b> | Chamber h 180                | EF-P ZZ 180-6TL 400/3/50     |
|                                    | Chamber h 250                | EF-P ZZ 250-6TL 400/3/50     |
|                                    | Option: refractory stone top | OPT 6TL REFRACTORY STONE TOP |



|                                            |                                     |                                             |
|--------------------------------------------|-------------------------------------|---------------------------------------------|
| Option<br>to complement<br><b>6TL 6040</b> | Option: leavening proofer           | EF-P 6TL 400/3/50 PROOFER                   |
|                                            | Supporting stand                    | EF-P 6TL STAND                              |
|                                            | Extraction hood with manual draught | TN EF-P 6TL HOOD                            |
|                                            | Hood with extractor                 | EF-P 6TL 400/3/50 EXTRACTOR<br>HOOD 0,37 kw |
|                                            | Decorative band                     | OPT 6TL BAND                                |
|                                            | Kit of wheels                       | EF-P WHEEL KIT                              |
|                                            | Kit of tray-holders                 | EF-P TRAY-HOLDER KIT                        |
|                                            | Option: black oven - per chamber    | OPT EF-P 6TL 400/3/50 BLACK                 |

Interno  
camera di cottura /  
Baking chamber  
interior



Connection socket: 32 A

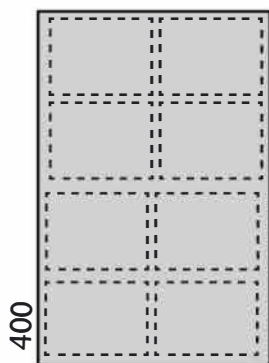
Ø Steam evacuation pipe:  
- Ø 120 without hood extractor  
- Ø 180 with extractor

| Model<br>EF-P 6TL |                                  | No. of<br>oven cham-<br>bers | Baking pans<br>No. | Power kW | Power distributor<br>kW | Mass<br>kg                                                                      |
|-------------------|----------------------------------|------------------------------|--------------------|----------|-------------------------|---------------------------------------------------------------------------------|
| 1                 | AS180                            |                              | 4                  | 15       | 7,5                     | 340 kg standard,<br>380 kg with steam generator,<br>410 kg with steam generator |
|                   | AS 250                           |                              |                    |          |                         |                                                                                 |
|                   | ZZ180                            |                              |                    | 16,4     | 8,2                     |                                                                                 |
|                   | ZZ 250                           |                              |                    |          |                         |                                                                                 |
| 2                 | Leavening<br>proofer*<br>2 Doors | 2                            | 48 (8x3) + (8x3)   | 1,6      |                         | 200                                                                             |
|                   |                                  | 3                            | 36 (6x3) + (6x3)   |          |                         |                                                                                 |

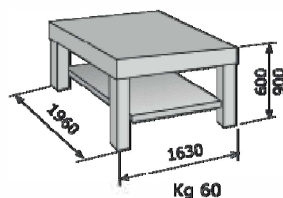
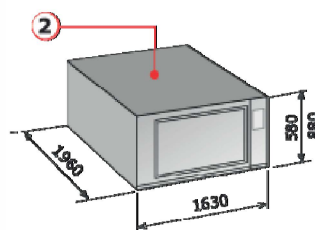
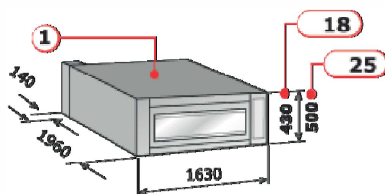
\* For ovens with more than three chambers, please ask our Sales Dept.



## EF-P - 8TL

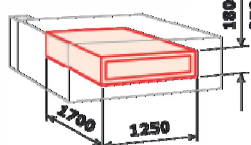


600



Kg 60

Interno  
camera di cottura /  
Baking chamber  
interior



|                                     |                                       |                          |
|-------------------------------------|---------------------------------------|--------------------------|
| 8 Baking pans 6040<br><b>Pastry</b> | Chamber h 180                         | EF-P AS 180-8TL 400/3/50 |
|                                     | Chamber h 250                         | EF-P AS 250-8TL 400/3/50 |
|                                     | Option: sheet metal top - per chamber | OPT SHEET METAL          |

|                                    |                                        |                                 |
|------------------------------------|----------------------------------------|---------------------------------|
| 8 Baking pans 6040<br><b>Bread</b> | Chamber h 180                          | EF-P ZZ 180-8TL 400/3/50        |
|                                    | Chamber h 250                          | EF-P ZZ 250-8TL 400/3/50        |
|                                    | Standard steam generator - per chamber | EF-P STEAM GENERATOR            |
|                                    | Enhanced steam generator - per chamber | ENHANCED STEAM GENERATOR 2,3 kw |

|                                    |                              |                              |
|------------------------------------|------------------------------|------------------------------|
| 8 Baking pans 6040<br><b>Pizza</b> | Chamber h 180                | EF-P ZZ 180-8TL 400/3/50     |
|                                    | Chamber h 250                | EF-P ZZ 250-8TL 400/3/50     |
|                                    | Option: refractory stone top | OPT 8TL REFRACTORY STONE TOP |

|                                            |                                     |                                             |
|--------------------------------------------|-------------------------------------|---------------------------------------------|
| Option<br>to complement<br><b>8TL 6040</b> | Option: leavening proofer           | EF-P 8TL 400/3/50 PROOFER                   |
|                                            | Supporting stand                    | EF-P 8TL STAND                              |
|                                            | Extraction hood with manual draught | TN EF-P 8TL HOOD                            |
|                                            | Hood with extractor                 | EF-P 8TL 400/3/50 EXTRACTOR<br>HOOD 0,37 kw |
|                                            | Decorative band                     | OPT 8TL BAND                                |
|                                            | Kit of wheels                       | EF-P WHEEL KIT                              |
|                                            | Kit of tray-holders                 | EF-P TRAY-HOLDER KIT                        |
|                                            | Option: black oven - per chamber    | OPT EF-P 8TL 400/3/50 BLACK                 |

Connection socket: 32 A

Ø Steam evacuation pipe:  
- Ø 120 without hood extractor  
- Ø 180 with extractor

|   | Model<br>EF-P 8TL                | No. of<br>oven chambers | Baking pans<br>No. | Power kW | Power distributor<br>kW | Mass<br>kg                                                                      |  |
|---|----------------------------------|-------------------------|--------------------|----------|-------------------------|---------------------------------------------------------------------------------|--|
| 1 | AS180                            |                         | 4                  | 16,4     | 8,2                     | 440 kg standard,<br>480 kg with steam generator,<br>510 kg with steam generator |  |
|   | AS 250                           |                         |                    |          |                         |                                                                                 |  |
|   | ZZ180                            |                         |                    | 19,8     | 9,9                     |                                                                                 |  |
|   | ZZ 250                           |                         |                    |          |                         |                                                                                 |  |
| 2 | Leavening<br>proofer*<br>2 Doors | 2                       | 48 (8x3) + (8x3)   | 1,6      |                         | 230                                                                             |  |
|   |                                  | 3                       | 36 (6x3) + (6x3)   |          |                         |                                                                                 |  |

\* For ovens with more than three chambers, please ask our Sales Dept.