



NEW

Convection-Modular Oven Combination

The perfect solution for cafés looking to offer quality bakery products. Compact and reliable, EF C P easily fits into small spaces. Its versatility provides perfect baking conditions for a very wide range of bakery products and pastries, including the lightest and most delicate products.

Combination between convection oven and deck-oven to combine versatility and baking quality.

The Electric Convection oven, with low speed control, is designed to bake all type of bread, pastries and Danish products, configured with steam generator. Available in 5 or 8 trays (400x600).

The Electric Deck oven can be used for baking bread, pastry, pizza and gastronomy products. Available in 2 trays (400x600). It can be configured with or without steam generator depending on the user's needs.

Features - Convection Oven

The product is placed on baking trays or pastry pan and then baked in the convection oven. The hot air circulates homogeneously in all points of the baking chamber, thanks to the fans located on the rear wall. A quality steam and in sufficient quantity allows the baking of all pastry and bakery products, even the hydrated ones.

- Façade and external panels in stainless steel
- Stainless steel insulated door with tempered glass and flexible gaskets also in stainless steel. As standard, the door opens on the right, on request it is possible to have it on the left.
- Baking chamber in stainless steel with halogen lamps, mounted inside the door. The chamber is equipped with adjustable tray-holders.
- Evo Digital control Ev8318 and electrical board located on the right side of the oven easily accessible for any maintenance. for easy operation and efficient energy consumption management
- Stainless steel armored Heating Elements.
- Steam Generator on all models.

Features - Deck Oven

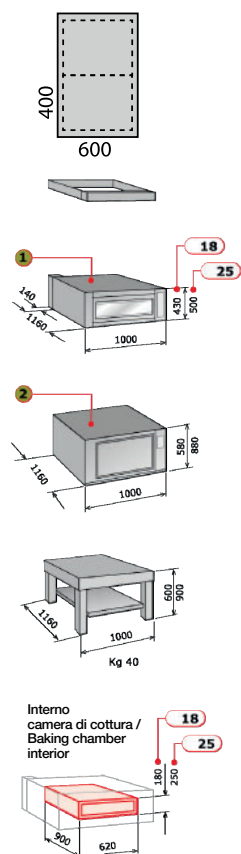
Stackable baking chambers - with independent functioning - externally built in stainless steel, with cooking surface in refractory conglomerate and stainless steel hinged door with inspection window. Stainless steel armored electrical resistors. Max operating temperature: 400 °C.

- Evo-Digital control Ev8318 with power distributor for the differential management of the powers to the ceiling 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.

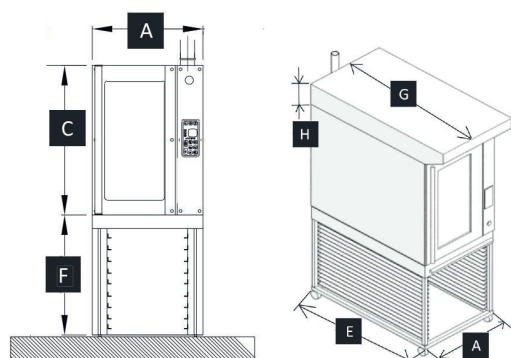
Optionals

- Natural draft hood
- Hood with extractor
- Steamer that can be installed on request (Deck oven)
- Support stand in stainless steel, with intermediate shelf
- Leavening proofer built in stainless steel as an alternative to the support stand, complete with electrical resistors for heating, water tank for humidification and tray-holder grid.
- Automatic steam in proofer
- Wheel kit for leavening proofer and supports
- Tray-holder kit for supports

TECHNICAL DATA



Model EF-P 2TL		No. of oven cham- bers	Pans No.	Power kW	Power distri- butor kW	Mass kg
1	AS180		2	6	3	160 kg standard, 200 kg with steam generator
	AS 250					
	ZZ180			7,5	3,75	
	ZZ 250					
2	Leavening proofer*	2 3	16	1,6		85
			10			



Features	Convection Oven	
	Models	EF-C 5E
A	Oven Width	870
B	Oven Depth	E (+150)
C	Oven Hight	700
D	Support Width	870
E	Support Depth	1050
F	Support Hight	1000
G	Hood Depth	1500
H	Hood Hight	230
	Baking Area m²	1.2
	Baking Trays Size cm	60x40
	Baking Trays number	5
	Voltage	400 V 3Ph+N 50 Hz
	Power kW	7.5
	Thermal Power Kcal/h	-
	Mass Kg	180

