



EF-P

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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**

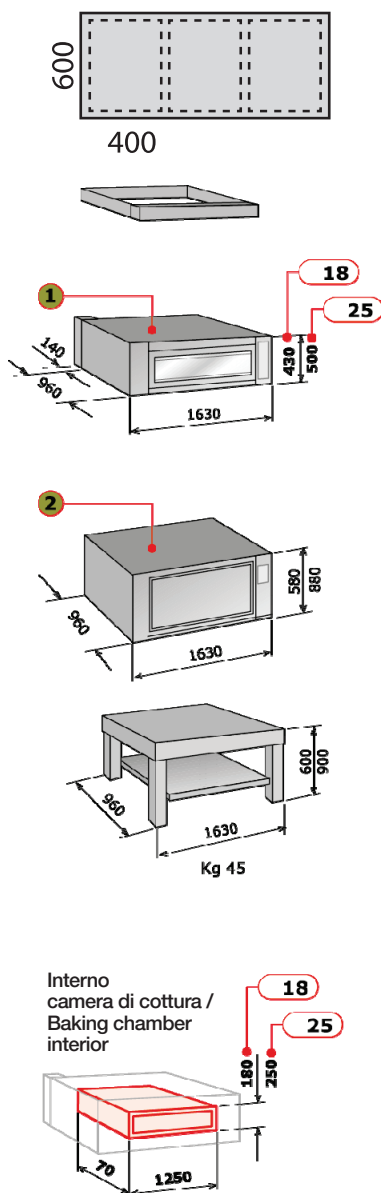
- **Tray-holder kit for supports**
- **Chamber Height H=300mm**
- **Black colored oven**

■ 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 - 3T



3 Baking pans 4060 Pastry	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 Bread	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 Pizza	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 to complement 3T 4060	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 HOOD
	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, without steam generator: 16 A
Connection socket, with steam generator: 32 A

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

Model EFP 3T		No. of oven chambers	Baking pans No.	Power kW	Power distributor kW	Mass kg
1	AS180		3	8,4	4,2	230 kg standard, 200 kg with steam generator
	AS 250					
	ZZ180			12	6	
	ZZ 250					
2	Leavening proofer*	2	32	1,6		120
		3	20			

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