

Zero Emission Oven



Introducing our new electrically heated convection oven with rotating platform system, suitable for all types of dough like cakes, cookies, buns, bread, puffs etc. the best recommendation for bakers with premium quality standards.

Salient Features:

- Perfect even colour to the products thanks to the rotating platform and well designed air circulation system.
- Integrated steam device in the baking chamber for first class baking results and shiny crust to the products even when baking frozen small products.
- More volume to the product thanks to the high performance air flow system which meets the product all the bottom to give more bottom heat.
- Baking trolley shelves can be adjusted as per the product height.
- Simply and safe operation of the touch control system enables easy change over of the product time & temperature.
- Proofing cabinet designed with circulation fan to provide even proofing to the products



TECHNICAL DATA

Model	Tray Size	No. of Trays	Max. Temp	Connecting Load	Dimensions (L x W x H)	Weight (Approx.)
EV-10-PC	450 X 450 mm (17.5"X 17.5")	10	300°C	16 kW	1800x1950x2200 mm (5.11 x 6.4 x 7.3 fts)	900 kg
EV-25-PC	450 X 450 mm (17.5"X 17.5")	15	300°C	22 kW	1800x2300x1730mm (5.11 x 7.7 x 6.8 fts)	1300 kg
EV-50-PC	450 X 450 mm (17.5"X 17.5")	15	300°C	28 kW	1800x2300x1730mm (5.11 x 7.7 x 6.8 fts)	1500 kg
EV-75-PC	450 X 700 mm (17.5"X 27.5")	22	300°C	37 kW	1800x2300x2515 mm (5.11 x 7.7 x 7.3 fts)	1700 kg
EV-100-PC	450 X 450 mm (15.5"X 23.5")	40	300°C	45 kW	2060x2460x2515mm (6.9 x 8.1 x 8.3 fts)	2100 kg
EV-150-PC	450 X 450 mm (17.5"X 27.5")	44	300°C	65 kW	2260x2765x2515mm(7.5 x 8.4 x 8.3 fts)	2550 kg
EV-200-PC	450 X 450 mm (15.5"X 23.5")	80	300°C	80 kW	2720x3100x2515mm(8.11x 10.2 x 8.3 fts)	3260 kg