



ELECTRIC DECK OVENS
HORNOS MODULARES ELÉTRICOS
KATLI MODÜLER FIRIN

EMF SERIES





STANDARD FEATURES - CARACTERISTICOS - ÖZELLİKLER

EN

- » A reliable deck oven that works for both confectionary and bakeries
- » Available in 3 models S (small) – M (mid size) – L (large size) (1-2-3 decks)
- » Baking temperature: 400°C max.
- » Electric use in energy
- » Stone plate in chamber
- » Stainless steel hood, inner chamber and exterior panels
- » Upwards door with tempered glass
- » Turbo heater for energy & time saving
- » Thanks to radial resistant, reliable in heating
- » Independent deck, front/back/bottom temperature control
- » Independent steam generator per deck
- » Ergonomic door and handle
- » Digital programmable control panel
- » Dual lamps per deck
- » High isolation on doors and structure
- » Independent discharge valve per deck
- » Wheels with brake to move
- » Stainless steel tray holder stand (optional)
- » Stainless steel fermentation room (optional)
- » Easy to care and clean
- » CE certificated product
- » 2 years of warranty



upwards door
apertura hacia arriba puertas
yukarı açılır kapak

ES

- » Un horno modulares para el uso en reposterías y panaderías
- » Disponible en 3 modelos S (pequeño) - M mediano - L (grande) (1-2-3 pisos)
- » Temperatura de cocción : 400 ° C máx.
- » Uso eléctrico en energía
- » Placa de cerámica piedra en cámara
- » Campana, cámara interior y paneles exteriores de acero inoxidable
- » Puerta hacia arriba con vidrio termo
- » Turbo calentador para ahorrar energía y tiempo
- » Gracias a radiales resistentes, robusto en calefacción
- » Cada cámara independiente , control de temperatura frontal / posterior / inferior
- » Generador de vapor independiente per piso
- » Puerto ergonómico
- » Panel de control programable digital
- » Lámparas duales por piso
- » Alto aislamiento en las puertas y estructura
- » Válvula de descarga independiente por piso
- » Ruedas con freno para mover
- » Soporte para bandeja de acero inoxidable (opcional)
- » Cámara de fermentación de acero inoxidable (opcional)
- » Fácil de mantener y limpiar
- » Producto certificado CE
- » 2 años de garantía



Ceramic stone plate
Ceramica piedra placa
seramik taş taban



high isolation energy efficiency
alto aislamiento en ahorro de energia
yüksek izolasyon enerji tasarrufu

TR

- » Katlı elektrikli fırın
- » 3 kata kadar, 3 genişlikte S - M - L (1-2-3 kat)
- » Maksimum ısı 400 ° C máx.
- » Elektrikli kullanım
- » Seramik (taş taban)
- » Paslanmaz dış yapı, Fırın içi ve aspiratör
- » Çift camlı koruma
- » Turbo güç ile, enerji tasarrufu hızlı ısıya ulaşma
- » Radial resistanslar
- » Her kat ısı bağımsız (ön/arka/tabana ısı ayarı)
- » Her kat için ayrı buhar jeneratörü
- » Yukarı açılır kapak, ergonomik kol
- » Dijital programlanır kontrol paneli
- » Çift lamba kat başı
- » Kapak ve fırının yapısında yüksek izolasyon
- » Her kat için ayrı çıkış valfi
- » Frenli tekerler
- » Tepsi koyma ünitesi paslanmaz (opsiyonel)
- » Fermentasyon odası paslanmaz (opsiyonel)
- » Kolay kullanım ve temizlik
- » CE belgeli ürün
- » 2 yıl garanti

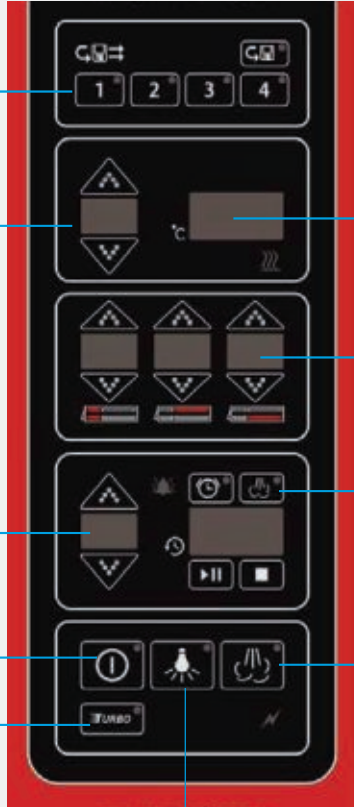


maximum steam output
maximo vapor
yüksek buhar gücü



STANDARD FEATURES - CARACTERISTICOS - ÖZELLİKLER

Digital Control (standard)



Program Save
Program Guardar
Program Kayıt

Temperature Set
Ajusto De Temperatura
Isı Ayarı

Baking Time
Tiempo De Coccion
Pişirme Zaman Ayarı

On/Off
Aç-Kapa

Turbo

Lights
Lampara
Lambalar

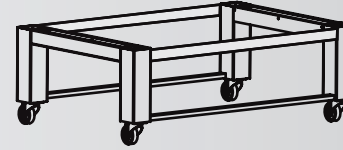
Heat Display
Pantalla De Calor
Isı Göstergesi

Resistant Setup
Ajusto De Resistente
Rezistans Ayarı

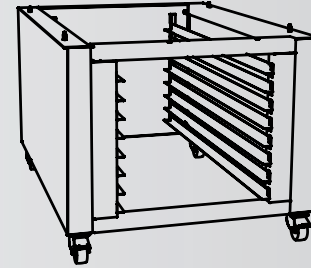
Steamer & Timer
Vaporizadora y Tiempo
Zaman ve Buhar

Steamer
Vaporizadora
Buhar

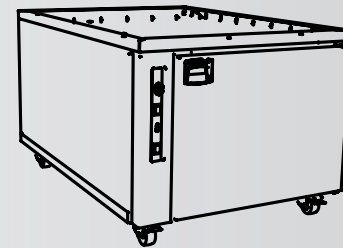
Extras (standard/options)



Standard
Stainless Steel Support With Wheels
Soporte Con Ruedas De Inox
Paslanmaz Sehpa Tekerli



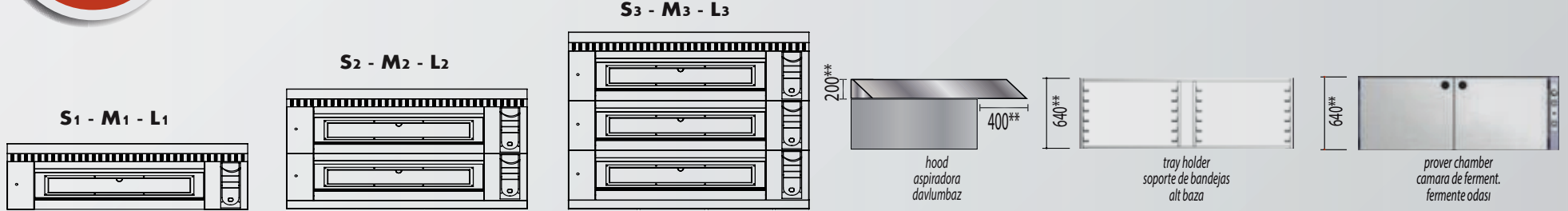
Optional/Opcional/Opsiyonel
Stainless Steel Tray Holder With Wheels
Soporte Para Guardar Bandejas Con Ruedas De Inox
Paslanmaz Sehpa Tepsi Tutuculu , Tekerli



Optional/Opcional/Opsiyonel
Stainless Steel Fermentation Room With Wheels
Cámara De Fermentación Con Ruedas De Inox
Paslanmaz Fermentasyon Odası, Tekerli



TECHNICAL DATA - DATOS TECNICOS - ÖLÇÜLER



Model	Nr. Deck Nr. Pisos Kat Sayısı	Inner Oven Size Interior Dimension - mm Fırın Kat İçi Ebat		Exterior Oven Size Exterior Dimension - mm Fırın Dış Ebat			Deck Height Alto Camara Kat Yüksekliği mm	Installed Power Energia Instalada Kuru Güç KW	Steamer Power Vaporizadora Buhar Jen. KW	Fermentation Fermentacion Fermante Odası KW	Power Supply Eléctrica Elektrik KW
		W	L	W	L	H					
EMF-S1	1	95	100	1480	1260+400	400+640*	180	14,0	1,5	4,5	400V50 Hz 3P+N+PE
EMF-S2	2			1480	1260+400	1600+640*		28,0	1,5		
EMF-S3	3			1480	1260+400	2000+640*		42,0	1,5		
EMF-M1	1	125	100	1780	1260+400	400+640*		15,0	1,5		
EMF-M2	2			1780	1260+400	1600+640*		30,0	1,5		
EMF-M3	3			1780	1260+400	2000+640*		45,0	1,5		
EMF-L1	1	125	125	1780	1520+400	400+640*		18,0	3,0		
EMF-L2	2			1780	1520+400	1600+640*		36,0	3,0		
EMF-L3	3			1780	1520+400	2000+640*		54,0	3,0		

