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TAP PASTRY ELECTRIC COMBI STEAMER WITH 16 TRAYS (600X400MM), TOUCH SCREEN, DIRECT STEAM, CORE PROBE AND AUTOMATIC WASHING - WITH TRAY RACK TROLLEY COMPATIBLE WITH THE 20-TRAY (GN1/1) PASTRY TROLLEY



- 16-tray pastry electric combi steamer (60x40 cm) with direct steam.
- Tray-rack trolley (60x40 cm) included. It is compatible with GN1/1.
- The hermetically welded and deep drawn cooking chamber, made of polished AISI 304 stainless steel (1 mm thick) with rounded and hygienic corners, is designed to achieve optimal circulation of hot air flow.
- AISI 304 watertight door with high-performance and easily replaceable gasket and 2 glass panes: the outer pane is 4 mm thick and the inner pane is 6 mm thick with a thermal reflective treatment for enhanced energy efficiency. Air tunnels over the entire door surface for the operator's safety.
- Cooking chamber lighting through LEDs in the door.
- The interface is as user-friendly as a smartphone, thanks to a 7-inch capacitive touch display.
- The cooking parameters are easily visible at a glance, thanks to the automatic distance display mode.
- The 10 cooking cycles help save energy and obtain excellent results.
- Half Power function for energy savings.
- The inverter with autoreverse controls 6 standard speeds and 6 "pulsed" speeds. In the latter, the fan pauses are longer and important for obtaining perfect cooking results for all-baked goods, especially for delicate products such as meringues, macarons and soufflés.
- Climafix controls the humidity in the chamber, i.e. it eliminates excess water by quickly extracting steam (6 cm vent).
- Programmable steam puff for each cooking cycle, which can be set to last up to 20 seconds, to enhance the leavening and browning of the surface of baked products and pastries.
- Multipoint core probe with 5 detection points included.
- Cookbook: Hundreds of preloaded recipes featuring ingredients, preparation methods, cooking cycles, and images of the finished dish.
- Multifood technology for cooking several foods simultaneously.
- Quick cooling function of the cooking chamber.
- Integration with the Cloud platform for controlling recipes and ovens easily.
- Kromia: the LED light under the dial indicates the operating status by changing colour.
- PowerGrill to cook products at 300°C (for maximum 5 minutes).
- HACCP and consumption data recording.

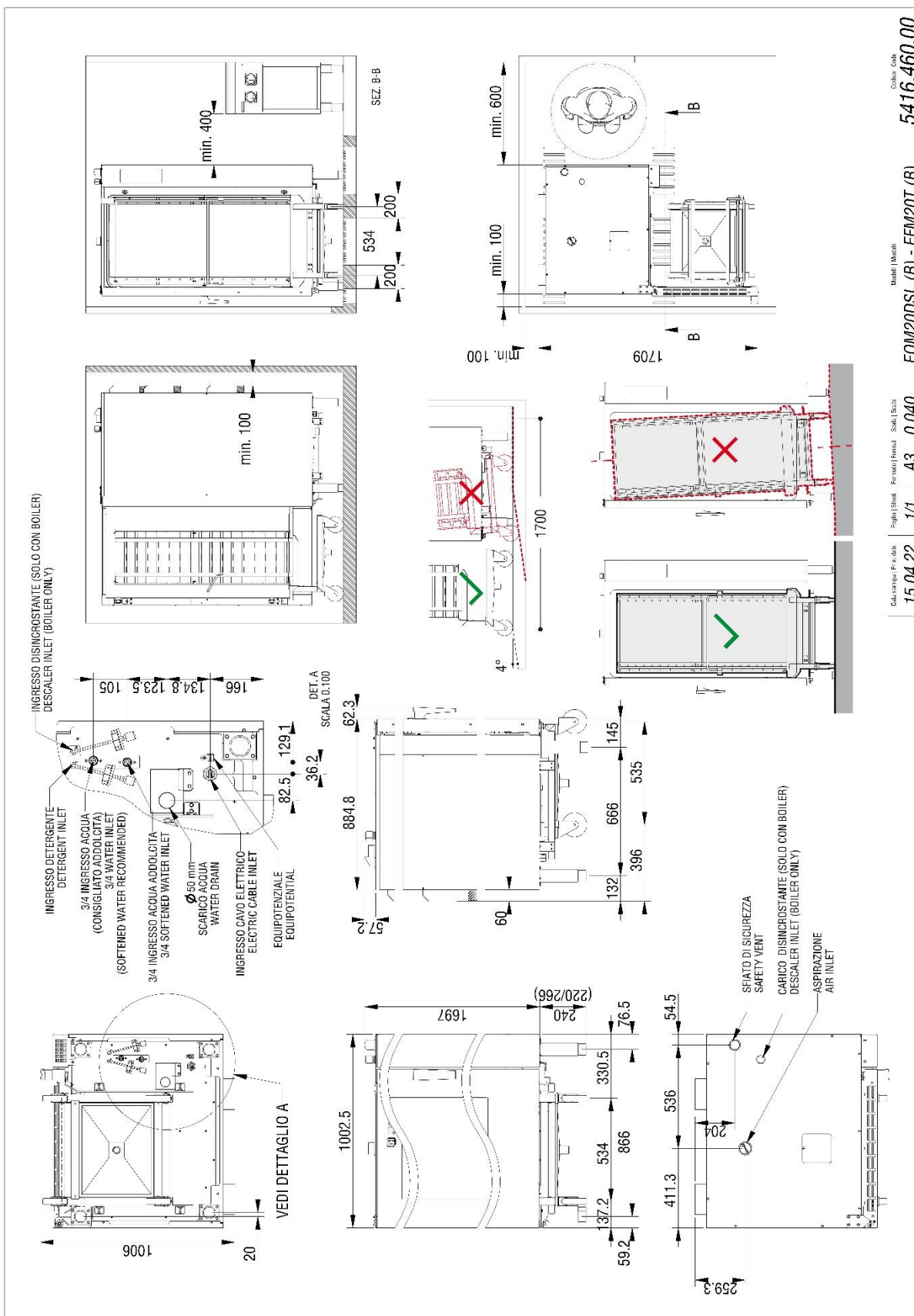
TECHNICAL DATA

TOTAL POWER	41 kW	ELECTRIC POWER	41 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MOTOR FAN ELECTRIC POWER	1 kW	CONVECTION UNIT POWER	40 kW
TRAY CAPACITY	n° 16x(600x400)	MAXIMUM FOOD LOAD	64 Kg
COOKING CHAMBER DIMENSIONS	68x45x148 cm	GUIDES	n° 16
VERTICAL DISTANCE BETWEEN TRAYS	8 cm	MINIMUM POWER CABLE CROSS-SECTION	5 x 10 n° - mm ²
THERMAL INSULATION THICKNESS	35 mm	STEAM CYCLE TEMPERATURE	50±130 °C
MIXED CYCLE TEMPERATURE	50±250 °C	CONVECTION CYCLE TEMPERATURE	50±300 °C
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Digital - tray 400 x 600 mm
FAN SPEED	6 + 6 pulsed	WATER CONNECTION POSITION	22cm
WATER DRAIN POSITION	18cm	ELECTRICAL CONNECTION HEIGHT (H)	220 mm
ELECTRICAL CONNECTION HEIGHT (X)	840 mm	ELECTRICAL CONNECTION HEIGHT (Y)	225 mm
WATER CONNECTION DIAMETER	3/4"	WATER CONNECTION HEIGHT (H)	220 mm
WATER CONNECTION HEIGHT (X)	880 mm	WATER CONNECTION HEIGHT (Y)	590 mm
SOFTEN WATER CONNECTION HEIGHT (H)	220 mm	SOFTEN WATER CONNECTION HEIGHT (X)	880 mm
SOFTEN WATER CONNECTION HEIGHT (Y)	480 mm	DRAIN DIAMETER	1,9685"
DRAIN CONNECTION HEIGHT (H)	180 mm	DRAIN CONNECTION HEIGHT (X)	750 mm
DRAIN CONNECTION HEIGHT (Y)	360 mm	FOOT HEIGHT	220 mm
FOOT ADJUSTMENT	220/246 mm	IPX RATING	4
WIDTH	100 cm	DEPTH	94 cm
HEIGHT	188 cm	PACKAGE WIDTH	108 cm
PACKAGE DEPTH	110 cm	PACKAGE HEIGHT	208 cm
NET WEIGHT	256 kg	GROSS WEIGHT	303 kg
VOLUME	2,47 m ³	HARMONISED CODE	84198180

ACCESSORIES

9037	CHROME-PLATED GRID (600X400MM)
9041	SMOOTH ALUMINIUM TRAY 600X400 H=20MM
9042	ALUMINIUM COATED SMOOTH TRAY 600X400 H=40MM
9045	PERFORATED ALUMINIUM TRAY 600X400 H=65MM
9046	ALUMINIUM BAGUETTES BAKING TRAY
951915	ALKALINE DETERGENT TANK (10LT) FOR OVENS
951942	20-TRAY RACK TROLLEY (GN1/1)
951950	NEEDLE CORE PROBE FOR VACUUM COOKING
951990	TROLLEY LEVELLING RAMP FOR 16/20-TRAY OVENS (OVENS VERSION 07/2022)
961910	ALUMINIUM TRAY WITH HEAT RETENTION FOR PIZZA (600X400 MM)
961942	16-TRAY RACK TROLLEY (600X400MM)
961950	TEFLON COATED ALUMINIUM TRAY (600X400MM)
961951	TEFLON COATED ALUMINIUM PERFORATED TRAY (600X400MM)

INSTALLATION SCHEMES



Data stampa / Print date: 15.04.22
 Foglio / Sheet: 1/1
 Formato / Format: A3
 Versione / Version: 0.040
 Modelli / Models: EOM20DSL (B) - EFM20T (B)
 Codice / Code: 5416.460.00