

|                             |                            |                                 |                                |                          |
|-----------------------------|----------------------------|---------------------------------|--------------------------------|--------------------------|
| Алматы (7273)495-231        | Иваново (4932)77-34-06     | Магнитогорск (3519)55-03-13     | Пермь (342)205-81-47           | Тверь (4822)63-31-35     |
| Ангарск (3955)60-70-56      | Ижевск (3412)26-03-58      | Москва (495)268-04-70           | Ростов-на-Дону (863)308-18-15  | Тольятти (8482)63-91-07  |
| Архангельск (8182)63-90-72  | Иркутск (395)279-98-46     | Мурманск (8152)59-64-93         | Рязань (4912)46-61-64          | Томск (3822)98-41-53     |
| Астрахань (8512)99-46-04    | Казань (843)206-01-48      | Набережные Челны (8552)20-53-41 | Самара (846)206-03-16          | Тула (4872)33-79-87      |
| Барнаул (3852)73-04-60      | Калининград (4012)72-03-81 | Нижний Новгород (831)429-08-12  | Саранск (8342)22-96-24         | Тюмень (3452)66-21-18    |
| Белгород (4722)40-23-64     | Калуга (4842)92-23-67      | Новокузнецк (3843)20-46-81      | Санкт-Петербург (812)309-46-40 | Ульяновск (8422)24-23-59 |
| Благовещенск (4162)22-76-07 | Кемерово (3842)65-04-62    | Ноябрьск (3496)41-32-12         | Саратов (845)249-38-78         | Улан-Удэ (3012)59-97-51  |
| Брянск (4832)59-03-52       | Киров (8332)68-02-04       | Новосибирск (383)227-86-73      | Севастополь (8692)22-31-93     | Уфа (347)229-48-12       |
| Владивосток (423)249-28-31  | Коломна (4966)23-41-49     | Омск (3812)21-46-40             | Симферополь (3652)67-13-56     | Хабаровск (4212)92-98-04 |
| Владикавказ (8672)28-90-48  | Кострома (4942)77-07-48    | Орел (4862)44-53-42             | Смоленск (4812)29-41-54        | Чебоксары (8352)28-53-07 |
| Владимир (4922)49-43-18     | Краснодар (861)203-40-90   | Оренбург (3532)37-68-04         | Сочи (862)225-72-31            | Челябинск (351)202-03-61 |
| Волгоград (844)278-03-48    | Красноярск (391)204-63-61  | Пенза (8412)22-31-16            | Ставрополь (8652)20-65-13      | Череповец (8202)49-02-64 |
| Вологда (8172)26-41-59      | Курск (4712)77-13-04       | Петрозаводск (8142)55-98-37     | Сургут (3462)77-98-35          | Чита (3022)38-34-83      |
| Воронеж (473)204-51-73      | Курган (3522)50-90-47      | Псков (8112)59-10-37            | Сыктывкар (8212)25-95-17       | Якутск (4112)23-90-97    |
| Екатеринбург (343)384-55-89 | Липецк (4742)52-20-81      |                                 | Тамбов (4752)50-40-97          | Ярославль (4852)69-52-93 |

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

[www.empero.nt-rt.ru](http://www.empero.nt-rt.ru) | | [eov@nt-rt.ru](mailto:eov@nt-rt.ru)

# Технические характеристики на электрические и электрические конвекционные печи компании **EMPERO GROUP**

**Виды товаров:** конвекционные печи, пароконвектоматы, печи кондитерские, печи модульные, печи ротационные, тележки, вытяжки, нижние и средние уровни для печи, панели и др.

## Electric Convection Rotary Ovens



- 7 inch touch screen LCD control panel.
- 10x(40x60) tray capacity.
- Adjustable cooking time.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection 360 °C
- Provide homogenic cooking due to rotary system.
- Homogenic heating due to adjustable air system.
- Casette system provides high density evapurotion.
- Due to high efficiency resistance.
- Halogenic lighting.
- Equipped with proofing cabinet and hood.
- Easy-access interior glass in order to provide cleanning.
- Door switch system.
- Stainless steel body.

### FERMENTATION CABINET

- 12x(40x60) tray capacity.
- 4 kW electric power.
- Stainless steel body.

### EMP.EDKF-10 / EMP.EDKF-10-B

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x6

| Code          | Description                            | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>tray |
|---------------|----------------------------------------|------------------|---|---|--------------|-----------|-------------|------------------|
|               |                                        | a                | b | c |              |           |             |                  |
| EMP.EDKF-10   | Stainless Steel Convection Rotary Oven | 990x1160x2254    |   |   | 427          | 2.58      | 26.5        | 10-40x60         |
| EMP.EDKF-10-B | Convection Rotary Oven Painted Panel   | 990x1160x2254    |   |   | 427          | 2.58      | 26.5        | 10-40x60         |

## Electrical Modular Ovens (Touch Screen)



### EMP.3545-6

- 7 inch touch screen LCD control panel.
- 99 different cooking programme.
- Manual and automatic steamer.
- On-screen menu control system.
- Adjustable cooking temperature between 0/300 °C
- Capacity. 6 no's of 350x450 mm trays or 4 no's of 400x600 mm trays .
- Interior dimension:1225 mm x 920 mm
- Adjustable top and bottom heating output.
- Homogenous heat distribution.
- Porcelain resistance.

### EMP.3545-6M

- 2x5 layers. (400 mm x 600 mm)
- Adjustable temperature and humidity levels.

### EMP.3545-6

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

### EMP.3545-6M

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5

| Code        | Description                          | Dimensions<br>mm |   |   | Interior Dimensions<br>mm | Weight<br>kg | Net<br>m3 | Power<br>kw |
|-------------|--------------------------------------|------------------|---|---|---------------------------|--------------|-----------|-------------|
|             |                                      | a                | b | c |                           |              |           |             |
| EMP.3545-6  | Electrical Modular Oven Single Layer | 1651x1446x439    |   |   | 1234x915x339              | 339          | 1.049     | 12          |
| EMP.3545-6D | Oven Hood                            | 1718x1464x373    |   |   |                           | 33           | 0.93      |             |
| EMP.3545-6M | Fermentation Cabinet                 | 1718x1280x1006   |   |   |                           | 180          | 2.21      | 2           |
| EMP.3545-6S | Modular Oven Bottom Stand            | 1720x1280x875    |   |   |                           | 78           | 1.93      |             |
| EMP.3545-6A | Oven Middle Layer                    | 1720x1280x300    |   |   |                           | 23           | 0.66      |             |

## Electrical Combi Ovens (Big - Small Model)

- Thermostatic electronic heating control setting.
- Dual direction fan provides homogenous heat distribution.
- Silicon sealed tempered glass.
- Manual steam.
- Switch system on the door.
- Digital interior temperature indicator.
- Stainless steel body.



### EMP.PFE.4+5-Y-B

- Convection oven capacity; 400x600 mm 4 trays
- Pizza oven capacity; 400x600 mm 2 trays
- Pizza capacity; 6 pieces Ø 250 mm

### EMP.PFE.4+5.Y-K

- Convection oven capacity; 400x600 mm 4 trays
- Pizza oven capacity; 400x600 mm 1 tray
- Pizza capacity; 5 pieces Ø 250 mm

### EMP.MF8-K

- Capacity; 8 pieces 40x60 tray
- 0-90 °C operating temperature.
- Humidification system

### EMP.PFE.4+5-Y-B / EMP.PFE.4+5.Y-K

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm<sup>2</sup>): 5x4

### EMP.MF8-B / EMP.MF8-K

- Electric Input: 230V AC N PE
- Cable Cross Section (mm<sup>2</sup>): 3x1,5

| Code            | Description                       | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m <sup>3</sup> | Power<br>kw |
|-----------------|-----------------------------------|------------------|---|---|--------------|-----------------------|-------------|
|                 |                                   | a                | b | c |              |                       |             |
| EMP.PFE.4+5-Y-B | Electrical Combi Oven Big Model   | 1043x1051x1203   |   |   | 196          | 1.32                  | 14.5        |
| EMP.MF8-B       | Fermentation Cabinet              | 1030x797x834     |   |   | 64           | 0.69                  | 2.5         |
| EMP.PFE.4+5.Y-K | Electrical Combi Oven Small Model | 1043x961x1203    |   |   | 172          | 1.20                  | 13          |
| EMP.MF8-K       | Fermentation Cabinet              | 1030x797x834     |   |   | 56           | 0.69                  | 2.5         |

## Electrical Convection Patisserie Ovens



- Adjustable cooking temperature between 0/300 °C
- Dual direction fan provides homogenous heat distribution.
- Adjustable digital cooking time.
- Digital temperature display.
- Manuel steam.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

### EMP.MF4-6

- 0-90 °C operating temperatur.
- Humitication system

### EMP.PFE4-U / EMP.PFE4-Y

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 5x2,5

### EMP.PFE6-Y

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

### EMP.MF4-6

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 5x2,5

| Code       | Description                                   | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>tray |
|------------|-----------------------------------------------|------------------|---|---|--------------|-----------|-------------|------------------|
|            |                                               | a                | b | c |              |           |             |                  |
| EMP.PFE4-U | Convection<br>Patisserie Oven<br>Top Opening  | 802x856x587      |   |   | 90           | 0.40      | 7           | 4-40x60          |
| EMP.PFE4-Y | Convection<br>Patisserie Oven<br>Side Opening | 802x864x502      |   |   | 94           | 0.35      | 7           | 4-40x60          |
| EMP.PFE6-Y | Convection<br>Patisserie Oven<br>Side Opening | 802x855x737      |   |   | 106          | 0.50      | 10          | 6-40x60          |
| EMP.MF4-6  | Fermentatation<br>Cabinet                     | 800x792x865      |   |   | 46           | 0.55      | 3.2         | 8-40x60          |

## Electrical Mini Convection Ovens



- Adjustable cooking temperature between 0/300 °C
- Single direction fan.
- Adjustable cooking time.
- Thermostat control.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

### EMP.PFE423-U

- Top opening cover system.

### EMP.PFE423-Y

- Side opening cover system.

### EMP.PFE423-U

- Electric Input: 230V AC N PE
- Cable Cross Section (mm<sup>2</sup>): 3x1,5

### EMP.PFE423-Y

- Electric Input: 230V AC N PE
- Cable Cross Section (mm<sup>2</sup>): 3x2,5

| Code         | Description                       | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m <sup>3</sup> | Power<br>kw | Capacity<br>gn |
|--------------|-----------------------------------|------------------|---|---|--------------|-----------------------|-------------|----------------|
|              |                                   | a                | b | c |              |                       |             |                |
| EMP.PFE423-U | Mini Convection Oven Top Opening  | 512x738x559      |   |   | 45           | 0.21                  | 3           | 4x2/3 Gn       |
| EMP.PFE423-Y | Mini Convection Oven Side Opening | 512x748x574      |   |   | 54           | 0.22                  | 3           | 4x2/3 Gn       |

## Electrical Combi Ovens



- 230V 50 Hz operation power.
- Lpg or Natural Gas.
- ECO function for consumption reduction in cooking.
- PLUS extra power function (gas).
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Automatic Cooling and Preheating.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.

| Code         | Description           | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>gn |
|--------------|-----------------------|------------------|---|---|--------------|-----------|-------------|----------------|
|              |                       | a                | b | c |              |           |             |                |
| EMP.CBE6     | Electrical Combi Oven | 920x874x730      |   |   | 160          | 1         | 10.1        | 6x(1/1 Gn)     |
| EMP.CBE6-AS  | Oven Bottom Stand     | 740x850x700      |   |   | 25           | 0.45      |             |                |
| EMP.CBE10    | Electrical Combi Oven | 920x874x975      |   |   | 198          | 1.2       | 17.3        | 10x(1/1 Gn)    |
| EMP.CBE10-AS | Oven Bottom Stand     | 700x860x600      |   |   | 30           | 0.3       |             |                |
| EMP.TTK01    | Smoker Kit            | 230x355x120      |   |   | 5.2          | 0.01      | 0.15        |                |

## Electrical Combi Ovens



| Code            | Description                          | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>lt               |
|-----------------|--------------------------------------|------------------|---|---|--------------|-----------|-------------|------------------------------|
|                 |                                      | a                | b | c |              |           |             |                              |
| EMP.PLS-E.40    | Electrical Combi Oven                | 1235x1110x1900   |   |   | 394          | 2.60      | 46.50       | 40x(1/1 Gn) -<br>20x(2/1 Gn) |
| EMP.TA.12-40x60 | Patisserie Tray Trolley and Tray Kit | 685x900x1735     |   |   | 58           | 1.07      |             | 12x40x60 tray                |
| EMP.TA-12.Y     | Tray Carrying Trolley and Tray Kit   | 685x900x1735     |   |   | 58           | 1.07      |             | 24x(1/1 Gn) -<br>12x(2/1 Gn) |
| EMP.TA-16.Y     | Tray Carrying Trolley and Tray Kit   | 685x900x1735     |   |   | 51           | 1.07      |             | 32x(1/1 Gn) -<br>16x(2/1 Gn) |
| EMP.TA-20.Y     | Tray Carrying Trolley and Tray Kit   | 685x900x1735     |   |   | 51           | 1.07      |             | 40x(1/1 Gn) -<br>20x(2/1 Gn) |

## Electric Convection Rotary Ovens



- 7 inch touch screen LCD control panel.
- 10x(40x60) tray capacity.
- Adjustable cooking time.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection 360 °C
- Provide homogenic cooking due to rotary system.
- Homogenic heating due to adjustable air system.
- Casette system provides high density evapurotion.
- Due to high efficiency resistance.
- Halogenic lighting.
- Equipped with proofing cabinet and hood.
- Easy-access interior glass in order to provide cleanning.
- Door switch system.
- Stainless steel body.

### FERMENTATION CABINET

- 12x(40x60) tray capacity.
- 4 kW electric power.
- Stainless steel body.

### EMP.EDKF-10 / EMP.EDKF-10-B

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x6

| Code          | Description                            | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>tray |
|---------------|----------------------------------------|------------------|---|---|--------------|-----------|-------------|------------------|
|               |                                        | a                | b | c |              |           |             |                  |
| EMP.EDKF-10   | Stainless Steel Convection Rotary Oven | 990x1160x2254    |   |   | 427          | 2.58      | 26.5        | 10-40x60         |
| EMP.EDKF-10-B | Convection Rotary Oven Painted Panel   | 990x1160x2254    |   |   | 427          | 2.58      | 26.5        | 10-40x60         |

## Electrical Plus Convection Patisserie Ovens



- Manual steamer.
- Adjustable cooking time and digital temperature display.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection (360 °C).
- Dual direction fan provides homogenous heat distribution.
- Silicone sealed tempered glass.
- Easy-access interior glass in order to provide cleaning.
- Door switch system.
- Stainless steel body.

### EMP.MF8

- 0-90 °C operating temperatur.
- Humitication system

### EMP.PFE8

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x6

### EMP.MF8

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5

| Code     | Description                                      | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>tray |
|----------|--------------------------------------------------|------------------|---|---|--------------|-----------|-------------|------------------|
|          |                                                  | a                | b | c |              |           |             |                  |
| EMP.PFE8 | Electrical Plus<br>Convection<br>Patisserie Oven | 1040x1040x1312   |   |   | 163          | 1.42      | 19.5        | 8-40x60          |
| EMP.MF8  | Fermantation<br>Cabinet                          | 1030x797x834     |   |   | 64           | 0.69      | 2.5         | 8-40x60          |
| EMP.AS8  | Bottom Stand                                     | 1060x910x641     |   |   | 24           | 0.62      |             |                  |

## Gas Plus Convection Patisserie Ovens



- Manual steamer.
- Adjustable cooking time and digital temperature display.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection (360 °C).
- Stainless steel heat exchanger sealed system pipes.
- Lpg or Natural Gas.
- Dual direction fan provides homogenous heat distribution.
- Silicone sealed tempered glass.
- Easy-access interior glass in order to provide cleaning.
- Door switch system.
- Stainless steel body.

### EMP.MF8

- 0-90 °C operating temperatur.
- Humitication system

### EMP.PFG8

- Gas Consumption (ng): 3,70 m3/h
- Gas Consumption (lpg): 2,74 kg/h

### EMP.MF8

- Electric Input: 230V AC N PE
- Cable Cross Section: 3x2,5

| Code     | Description                               | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>tray |
|----------|-------------------------------------------|------------------|---|---|--------------|-----------|-------------|------------------|
|          |                                           | a                | b | c |              |           |             |                  |
| EMP.PFG8 | Gas Plus<br>Convection<br>Patisserie Oven | 1045x1043x1312   |   |   | 181          | 1.43      | 35          | 8-40x60          |
| EMP.MF8  | Fermantation<br>Cabinet                   | 1030x797x834     |   |   | 64           | 0.69      | 2.5         | 8-40x60          |
| EMP.AS8  | Oven Bottom<br>Stand                      | 1060x910x641     |   |   | 24           | 0.62      |             |                  |

## Electrical Convection Patisserie Ovens



- Adjustable cooking temperature between 0/300 °C
- Dual direction fan provides homogenous heat distribution.
- Adjustable digital cooking time.
- Digital temperature display.
- Manuel steam.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

### EMP.MF4-6

- 0-90 °C operating temperatur.
- Humitication system

### EMP.PFE4-U / EMP.PFE4-Y

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 5x2,5

### EMP.PFE6-Y

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

### EMP.MF4-6

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 5x2,5

| Code       | Description                                   | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>tray |
|------------|-----------------------------------------------|------------------|---|---|--------------|-----------|-------------|------------------|
|            |                                               | a                | b | c |              |           |             |                  |
| EMP.PFE4-U | Convection<br>Patisserie Oven<br>Top Opening  | 802x856x587      |   |   | 90           | 0.40      | 7           | 4-40x60          |
| EMP.PFE4-Y | Convection<br>Patisserie Oven<br>Side Opening | 802x864x502      |   |   | 94           | 0.35      | 7           | 4-40x60          |
| EMP.PFE6-Y | Convection<br>Patisserie Oven<br>Side Opening | 802x855x737      |   |   | 106          | 0.50      | 10          | 6-40x60          |
| EMP.MF4-6  | Fermentation<br>Cabinet                       | 800x792x865      |   |   | 46           | 0.55      | 3.2         | 8-40x60          |

## Electrical Mini Convection Ovens



- Adjustable cooking temperature between 0/300 °C
- Single direction fan.
- Adjustable cooking time.
- Thermostat control.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

### EMP.PFE423-U

- Top opening cover system.

### EMP.PFE423-Y

- Side opening cover system.

### EMP.PFE423-U

- Electric Input: 230V AC N PE
- Cable Cross Section (mm<sup>2</sup>): 3x1,5

### EMP.PFE423-Y

- Electric Input: 230V AC N PE
- Cable Cross Section (mm<sup>2</sup>): 3x2,5

| Code         | Description                       | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m <sup>3</sup> | Power<br>kw | Capacity<br>gn |
|--------------|-----------------------------------|------------------|---|---|--------------|-----------------------|-------------|----------------|
|              |                                   | a                | b | c |              |                       |             |                |
| EMP.PFE423-U | Mini Convection Oven Top Opening  | 512x738x559      |   |   | 45           | 0.21                  | 3           | 4x2/3 Gn       |
| EMP.PFE423-Y | Mini Convection Oven Side Opening | 512x748x574      |   |   | 54           | 0.22                  | 3           | 4x2/3 Gn       |

## Electrical Plus Convection Ovens



- Dual direction fan provides homogenous heat distribution.
- Adjustable cooking time and digital temperature display.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection 360 °C
- Manuel steam.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

### EMP.EKF-6

- Electric Input: 400V AC 3N PE
- Cable Cross Section: 5x2,5

| Code      | Description                   | Dimension<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>gn |
|-----------|-------------------------------|-----------------|---|---|--------------|-----------|-------------|----------------|
|           |                               | a               | b | c |              |           |             |                |
| EMP.EKF-6 | Electrical<br>Convection Oven | 800x855x721     |   |   | 106          | 0.49      | 10          | 6x(1/1 Gn)     |
| EMP.ASK-6 | Oven Bottom<br>Stand          | 865x815x850     |   |   | 34           | 0.60      |             |                |

## Electrical Plus Convection Oven



- Manual steam system.
- Adjustable cooking time and digital temperature display.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection 360 °C
- Stainless steel heat exchanger sealed system pipes.
- Dual direction fan provides homogenous heat distribution.
- Silicone sealed tempered glass.
- Easy-access interior glass in order to provide cleaning.
- Door switch system.
- Stainless steel body.

### EMP.EKF-40

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x10

| Code            | Description                          | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>gn               |
|-----------------|--------------------------------------|------------------|---|---|--------------|-----------|-------------|------------------------------|
|                 |                                      | a                | b | c |              |           |             |                              |
| EMP.EKF-40      | Electrical Plus Convection Oven      | 1235x1110x1900   |   |   | 366          | 2.60      | 47,5        | 40x(1/1 Gn)<br>- 20x(2/1 Gn) |
| EMP.TA.12-40x60 | Patisserie Tray Trolley and Tray Kit | 685x900x1735     |   |   | 58           | 1.06      |             | 12x40x60 tray                |
| EMP.TA-12.Y     | Tray Carrying Trolley and Tray Kit   | 685x900x1735     |   |   | 58           | 1.06      |             | 24x(1/1 Gn)<br>- 12x(2/1 Gn) |
| EMP.TA-16.Y     | Tray Carrying Trolley and Tray Kit   | 685x900x1735     |   |   | 51           | 1.06      |             | 32x(1/1 Gn)<br>- 16x(2/1 Gn) |
| EMP.TA-20.Y     | Tray Carrying Trolley and Tray Kit   | 685x900x1735     |   |   | 51           | 1.06      |             | 40x(1/1 Gn)<br>- 20x(2/1 Gn) |

## Electrical Plus Convection Ovens



- Manual steam system.
- Adjustable cooking time and digital temperature display.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection 360 ° C
- Stainless steel heat exchanger sealed system pipes.
- Dual direction fan provides homogenous heat distribution.
- Silicone sealed tempered glass.
- Easy-access interior glass in order to provide cleaning.
- Door switch system.
- Stainless steel body.

EMP.EKF-10 / EMP.EKF-20

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x6

| Code       | Description                   | Dimensions<br>mm |   |   | Weight<br>kg | Net<br>m3 | Power<br>kw | Capacity<br>gn               |
|------------|-------------------------------|------------------|---|---|--------------|-----------|-------------|------------------------------|
|            |                               | a                | b | c |              |           |             |                              |
| EMP.EKF-10 | Electric Plus Convection Oven | 1060x1095x1624   |   |   | 181          | 1.89      | 16,5        | 10x(1/1 Gn)                  |
| EMP.EKF-20 | Electric Plus Convection Oven | 1241x1108x1134   |   |   | 198          | 1.56      | 24          | 20x(1/1 Gn)<br>- 10x(2/1 Gn) |
| EMP.AS-10  | Oven Bottom Stand             | 1060x910x622     |   |   | 24           | 0.60      |             |                              |
| EMP.AS-20  | Oven Bottom Stand             | 1255x980x622     |   |   | 26           | 0.77      |             |                              |

Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06  
Ижевск (3412)26-03-58  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12  
Новокузнецк (3843)20-46-81  
Ноябрьск (3496)41-32-12  
Новосибирск (383)227-86-73  
Омск (3812)21-46-40  
Орел (4862)44-53-42  
Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37

Пермь (342)205-81-47  
Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Саранск (8342)22-96-24  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сургут (3462)77-98-35  
Сыктывкар (8212)25-95-17  
Тамбов (4752)50-40-97

Тверь (4822)63-31-35  
Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Улан-Удэ (3012)59-97-51  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
Якутск (4112)23-90-97  
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

[www.empero.nt-rt.ru](http://www.empero.nt-rt.ru) | | [eov@nt-rt.ru](mailto:eov@nt-rt.ru)