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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
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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
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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
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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.empero.nt-rt.ru | | eov@nt-rt.ru

Технические характеристики на газовые печи компании **EMPERO GROUP**

Виды товаров: печи тандури, кондитерские печи, пароконвектоматы, конвекционные.

Gas Plus Convection Ovens



- Manual steam system
- Adjustable cooking time.
- Digital temperature display .
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection 360 °
- 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.GKF-10 / EMP.GKF-20

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

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity lt
		a	b	c				
EMP.GKF-10	Gas Plus Convection Oven	1040x1035x1150			195	1.24	35	10x(GN-1/1)
EMP.GKF-20	Gas Plus Convection Oven	1241x1105x1134			221	1.55	35	20x(GN-1/1) - 10x(GN-2/1)
EMP.AS-10	Oven Bottom Stand	1060x910x622			24	0.60		
EMP.AS-20	Oven Bottom Stand	1255x980x622			26	0.77		

Gas Plus Convection Ovens



- Manual steam system.
- Adjustable cooking time.
- 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.GKF.40

- Gas Consumption (ng): 4,92 m3/h
- Gas Consumption (lpg): 3,65 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity lt
		a	b	c				
EMP.GKF.40	Gas Plus Convection Oven	1235x1110x1900			394	2.60	46.50	40x(1/1 Gn) - 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) - 12x(2/1 Gn)
EMP.TA-16.Y	Tray Carrying Trolley and Tray Kit	685x900x1735			51	1.07		32x(1/1 Gn) - 16x(2/1 Gn)
EMP.TA-20.Y	Tray Carrying Trolley and Tray Kit	685x900x1735			51	1.07		40x(1/1 Gn) - 20x(2/1 Gn)

Gas 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 mm			Weight kg	Net m3	Power kw	Capacity gn
		a	b	c				
EMP.CBG6	Gas Combi Oven	920x874x730			185	1	13.5	6x(1/1 Gn)
EMP.CBG6-AS	Oven Bottom Stand	740x850x700			25	0.45		
EMP.CBG10	Gas Combi	920x874x975			213	1.2	19.5	10x(1/1 Gn)

	Oven					
EMP.CBG10-AS	Oven Bottom Stand	700x860x600	30	0.3		
EMP.TTK01	Smoker Kit	230x355x120	5.2	0.01	0.15	

Gas 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 mm			Weight kg	Net m3	Power kw	Capacity gn
		a	b	c				
EMP.CBG24	Gas Combi Oven	1178x1064x1190			283	2.9	32	12x(2/1 Gn)
EMP.CBG24-AS	Oven Bottom Stand	1210x860x600			32	0.6		
EMP.CBG40	Gas Combi	1190x1074x1795			449	3.4	55	40x(1/1 Gn)

	Oven					
EMP.CBG40.TA-16	Tray Trolley and Tray Kit	590x750x1700	77	1.5		15 40x60
EMP.CBG40.TA-20	Tray Trolley and Tray Kit	820x920x1710	77	1.5		20x(2/1 Gn)
EMPTTK01	Smoker Kit	230x355x120	5.2	0.01	0.15	

Gas Combi Ovens



Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity lt
		a	b	c				
EMP.PLS-G.40	Gas Combi Oven	1235x1110x1900			394	2.60	46.50	40x(1/1 Gn) - 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) - 12x(2/1 Gn)
EMP.TA-16.Y	Tray Carrying Trolley and Tray Kit	685x900x1735			51	1.07		32x(1/1 Gn) - 16x(2/1 Gn)
EMP.TA-20.Y	Tray Carrying Trolley and Tray Kit	685x900x1735			51	1.07		40x(1/1 Gn) - 20x(2/1 Gn)

Gas Pastry Ovens (with Safety Valve)



- Adaptable to LPG or Ng.
- Magnet safety valves provide security on Ng operated ovens.
- Stainless steel body.

PBF.D1

- Gas Consumption (ng): 1,84 m3/h
- Gas Consumption (lpg): 1,31 kg/h

Code	Description	Dimensions mm			Net m3	Power kw	Capacity Rack Shelf
		a	b	c			
PBF.D1	Pastry Oven With Safety Valve	950x950x1700			1.53	17.41	5

Gas Tandoori Ovens



- Adaptable LPG or NG
- Magnet Safety valves
- 66 cm dome dimension
- Insulated body
- Removable tray for waste collection
- Stainless Steel Body

EMP.TDR.01

- Gas Consumption (ng): 6,85 m3/h
- Gas Consumption (lpg): 4,86 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.TDR.01	Gas Tandoori Oven	706x1018x1440			291	1.03	64.80

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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

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