

CONVECTION OVENS



PRODUCT TYPE	ESB-3-40	ESB-3-60	ESB-5	ESB-8	ESB-10
TRAY CAPACITY	3x40/40	3x60/40	5x60/40*ZZ	8x60/40	10x60/40
TRAY DISTANCE	85 mm	85 mm	90 mm	90 mm	90 mm
DIMENSIONS WxDxH	730x720x460 mm	930x720x460 mm	980x830x750 mm	980x830x1020 mm	980x830x1150 mm
STEAMING SYSTEM	Water injection	Water injection	Water injection	Water injection	Water injection
CONNECTION POWER	3,6 kW	5,2 kW	12,0 kW	16,0 kW	23,0 kW
ELECTRIC SUPPLY	230 V/50 Hz	400 V/3N/50 Hz	400 V/3N/50 Hz	400 V/3N/50 Hz	400 V/3N/50 Hz
WEIGHT	55 kg	65 kg	126 kg	157 kg	205 kg

ESB - Bakery Convection Ovens

Excellent simple baking by using ESB. The oven is designed to satisfy every user. Therefore we have developed a touch screen so the user can choose the manner of handling the oven. Menus together with supporting pictures are made to be simple and fast.

The group of the convection ovens consists of five models. Three basic models labelled ESB-5, ESB-8 and ESB-10 for 5, 8 and 10 trays capacity, dimensions 60x40 cm.

And two sizes labelled ESB-3-60 and ESB-3-40 (for trays 60x40 cm) and smallest versions ESB-3-40 (for trays 40x40 cm)



- LCD, 7 inch color capacitive touch screen
- MANUAL / PROGRAM operation
- 99 programs / 6 baking steps
- 6 baking parameters for each baking step
- preheating, ventilator speed, baking time, baking temp., steam quantity, air flap position
- pictograms graphic program selection
- baking time prolongation direct button
- manual / automatic steam injection
- ventilator-stop after steaming process
- double ventilator speed
- automatic motorised chimney flap
- reversible fan rotation (left/right)
- automatic preheating on the working temp.
- LED interior lighting