

## Ebo 64 S/M/L

The in-store baking oven with top and bottom heat

\* Baking in the best traditional way



### THE IN-STORE BAKING OVEN

- **EBO DOOR:** The first deck oven door that can be adjusted easily for cleaning to ensure that the inside of the door is easily accessible
- **ENERGY SAVING:** The STIR® technology reduces baking time by up to 30%. The silicone door seal and the well-insulated baking chamber with low radiant heat further decrease energy and climate control costs in your store
- **USE:** The Ebo oven can be operated easily and safely after only a short instruction course. The sideways slide-in ensures easy handling
- **MODEL DIVERSITY:** The 3 different heights of the baking chambers provide sufficient space for a wide range of bake types
- **BAKING CHAMBER:** The separately adjustable top/bottom heat and the coated stone slab give each bake the perfect crust, a beautiful shine and the correct volume
- **STEAMING:** Finest steam generation with the correct steam quantity for every bake
- **DESIGN:** The stylish Ebo – in Stainless Steel or Nostalgic design – fits perfectly into your store
- **PLACE OF INSTALLATION:** The extra-large glass front plate gives your customers an unrestricted view of the bakery products – and entices them to purchase
- **USB PORT:** Direct playback of baking programs, logos and reading of log files
- **WNET:** Networking of your ovens across every store

### OPTIONS

Modular construction	Capacity expansion possible at any time
STIR® Technology	Up to 30% shorter baking times due to the special coating of the heating elements
Steaming unit	Steaming device with fixed water connection
Design	Stainless Steel, Nostalgic or Nostalgic Stainless Steel

## COMBINATION OPTIONS

- With all Ebo 64 and 68, Dibas and Euromat
- Steam reducer with fully-automatically controlled steam condenser
- Stand with castors or pedestal
- Hygiene prover with glass doors and castors or height-adjustable pedestals
- Storage rack

## CONTROL UNITS



Classic



Comfort



Exclusive

## TECHNICAL DETAILS

	<b>Ebo 64 S</b> Item No. X1505	<b>Ebo 64 M</b> Item No. X1605	<b>Ebo 64 L</b> Item No. X1705
<b>Number of layers of trays x tray dims. (mm)</b>	1 x 600 x 400	1 x 600 x 400	2 x 600 x 400
<b>External dimensions with pipework (W x D x H in mm)</b>	930 x 958 x 300	930 x 958 x 350	930 x 958 x 450
<b>Internal dimensions (W x D x H in mm)</b>	605 x 505 x 145	605 x 505 x 195	2 x 605 x 505 x 125
<b>Power requirements</b>			
Mains	400 V 3/N/PE	400 V 3/N/PE	400 V 3/N/PE
Frequency	50 Hz	50 Hz	50 Hz
Power consumption	5.1 A	5.2 A	10.3 A
Connected load	3.5 kW	3.6 kW	7.1 kW
<b>Weight with steaming device (kg)</b>	88	91	160
<b>Water Pressure (kPa)</b>	150 – 600	150 – 600	150 – 600

Capacity of baking product per tray (e.g. slit rolls): 15 with fresh dough, 18 with pre-baked dough pieces

## TECHNICAL DRAWINGS

	Front	Side	Rear	Top
<b>EBO 64 S</b> Item No. X1505			Figure with insulating frame 	
<b>EBO 64 M</b> Item No. X1605				
<b>EBO 64 L</b> Item No. X1705				

1 Outlet Air 80 mm 2 Power Connection 3 Water Connection 3/4" 4 Outflow

## CONTACT

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