





EF85RK



Fuel Type	Electric
Oven Type	Rotary

Fully electric and equipped with fan-assisted heating beneath a rotating stone base, this oven delivers fast, even, and consistent baking results. **Rotating Bed Plate:** Ensures perfectly even baking and is adjustable in both speed and direction. **Fan-Assisted Ventilation:** Speeds up heat distribution and reduces preheating time. **Refractory Stone Baking Chamber:** Mimics traditional wood-fired ovens and guarantees exceptional pizza quality. **Outstanding Temperature Stability:** Maintain consistent temperature even after multiple baking cycles – tested with 6 full oven loads without fluctuation. **Excellent Insulation:** While the baking chamber reaches 350°C, the outer casing stays cool at just 27°C.

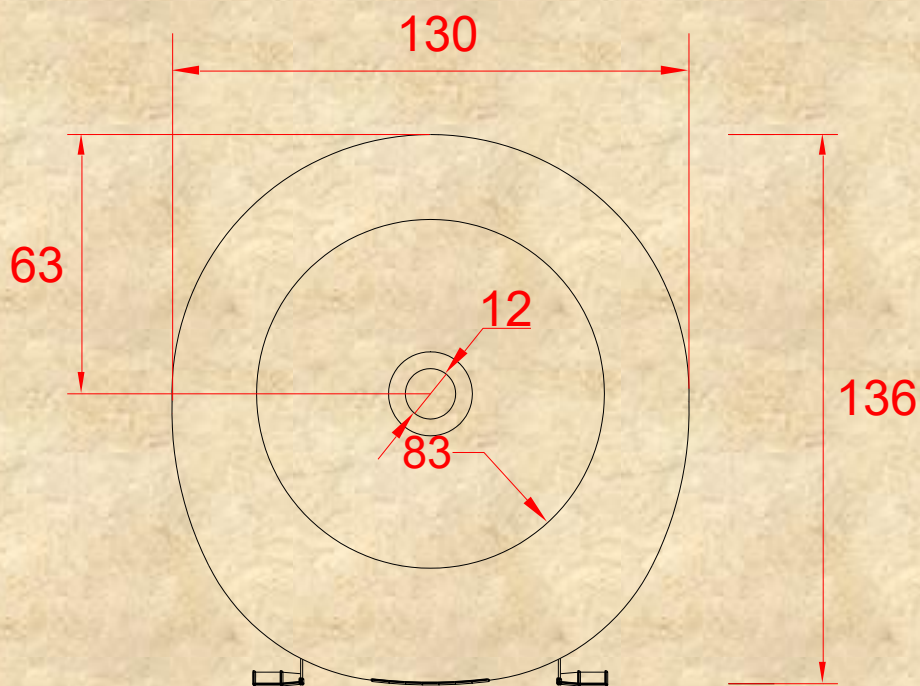
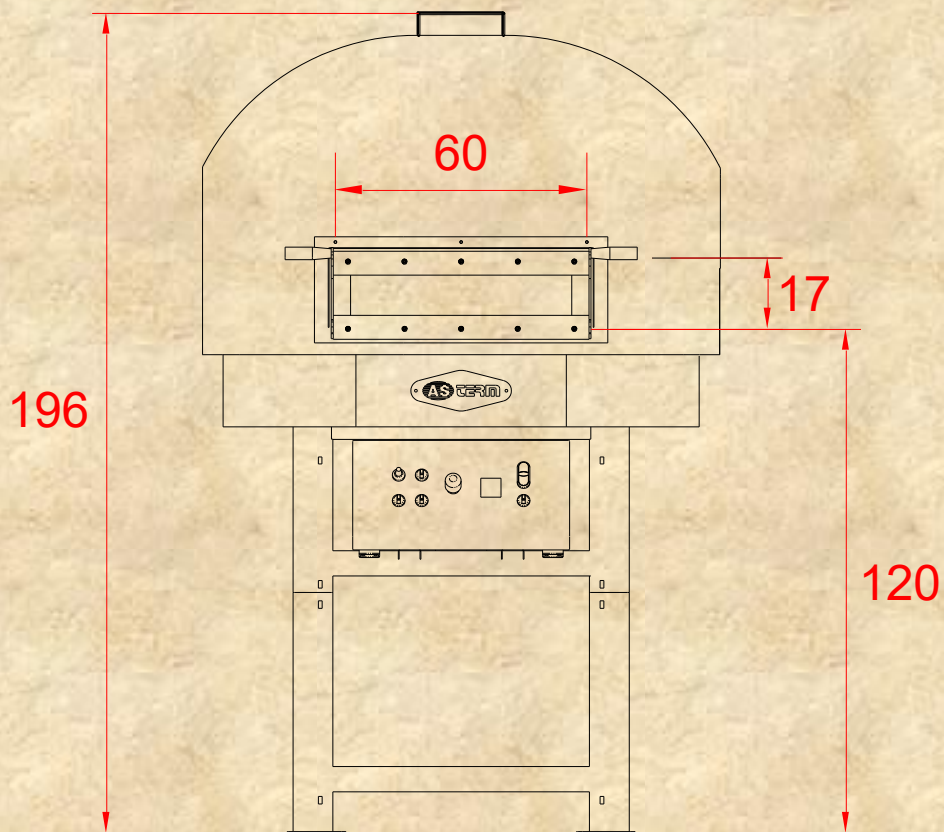
Capacity	4  33cm
Productivity	60  per hour
Electrical Power	9 kW
Electrical Supply 	400V/3N/50Hz
Weight 	750 kg



We are a company, specializing in the manufacture of professional ovens for pizzerias.

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***Dimensions in cm**



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