

Ebo 128 S/M

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 silicone door seal and the well-insulated baking chamber with low radiant heat decrease energy and climate control costs in your store
- **SLIDE-IN:** Fast, ergonomic loading with 4 trays per chamber with sideways slide-in or 2 trays of 600 x 800 mm longways
- **PLACE OF INSTALLATION:** High baking capacity of the in-store baking oven which can be useful for back of the house baking
- **USE:** The Ebo oven can be operated easily and safely after only a short instruction course
- **MODEL DIVERSITY:** The 2 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
- **USB PORT:** Direct playback of baking programs, logos and reading of log files
- **WNET:** Networking of your ovens across every store
- **BREAD RAKE:** Artisan baking directly on a stone slab

OPTIONS

Modular construction	Capacity expansion possible at any time
Steaming unit	Steaming device with fixed water connection
Design	Stainless Steel, Nostalgic or Nostalgic Stainless Steel

COMBINATION OPTIONS

- With all Ebo 128 in-store baking ovens
- Steam reducer with fully automatically controlled steam condenser
- Stand with castors or pedestal
- Prover with glass doors and castors or height-adjustable pedestals



Control unit

TECHNICAL DETAILS

Ebo 128 S

Item No. X1560

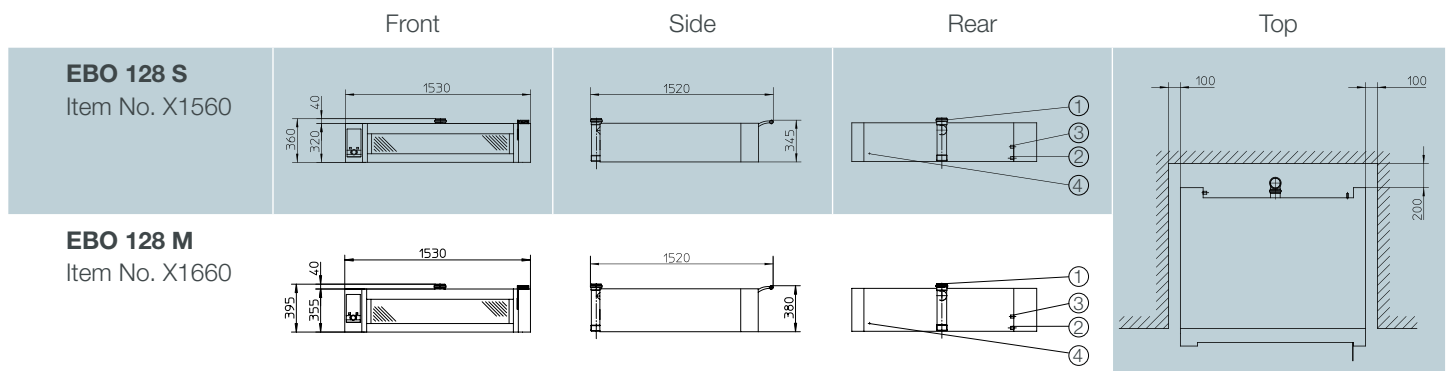
Ebo 128 M

Item No. X1660

	Ebo 128 S	Ebo 128 M
Number of layers of trays x tray dimens. (mm)	2 x 600 x 800 4 x 600 x 400	2 x 600 x 800 4 x 600 x 400
External dimensions with pipework (W x D x H in mm)	1530 x 1520 x 320	1530 x 1520 x 355
Internal dimensions (W x D x H in mm)	1210 x 870 x 155	1210 x 870 x 190
Power requirements		
Mains	400 V 3/N/PE	400 V 3/N/PE
Frequency	50 Hz	50 Hz
Power consumption	15.1 A	15.1 A
Connected load	10.45 kW	10.45 kW
Weight with steaming device (kg)	208	210
Water Pressure (kPa)	150 – 600	150 – 600

Capacity of baking product per tray (600 x 400 mm; e.g. slit rolls): 15 with fresh dough, 18 with pre-baked dough pieces

TECHNICAL DRAWINGS



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

Subject to technical changes.