



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
- **SIDEWAYS SLIDE-IN:** Fast, ergonomic loading with 2 trays per chamber. Total width of the oven only 93 cm
- **USE:** The Ebo oven can be operated easily and safely after only a short instruction course
- 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. The oven is best suited for use in a narrow sales area
- 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	
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

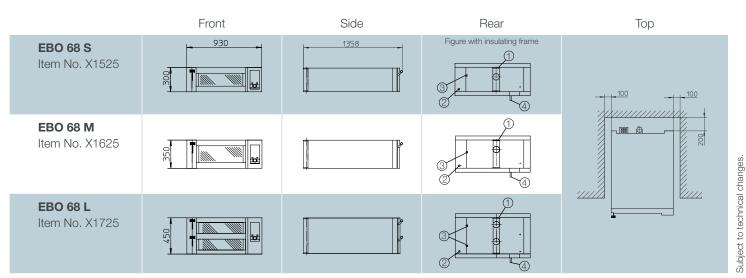


Control unit

TECHNICAL DETAILS

	Ebo 68 S Item No. X1525	Ebo 68 M Item No. X1625	Ebo 68 L Item No. X1725
Number of layers of trays x tray dimensions (mm)	2 x 600 x 400 1 x 600 x 800	2 x 600 x 400 1 x 600 x 800	4 x 600 x 400 2 x 600 x 800
External dimensions with pipework (W x D x H in mm)	930 x 1358 x 300	930 x 1358 x 350	930 x 1358 x 450
Internal dimensions (W x D x H in mm)	605 x 905 x 145	605 x 905 x 195	2 x 605 x 905 x 125
Power requirements Mains Frequency Power consumption Connected load	400 V 3/N/PE 50 Hz 8.1 A 5.6 kW	400 V 3/N/PE 50 Hz 8.4 A 5.8 kW	400 V 3/N/PE 50 Hz 15 A 10.4 kW
Weight with steaming device (kg)	126	129	215
Water Pressure (kPa)	150 – 600	150 – 600	150 – 600

TECHNICAL DRAWINGS



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

