MARIOT
KITCHEN EQUIPMENT

PRODUCT DATA SHEET

EMP.EDKF-10

CONVECTION ROTARY OVEN – ELECTRICAL

10 × (400 × 600 mm) trays | Touchscreen control | Rotary cooking

Empero - Capinox | Model EMP.EDKF-10



KEY SPECIFICATIONS

Model	**EMP.EDKF-10**
Oven trays	**10 × 400 × 600 mm**
Proofing trays	**12 × 400 × 600 mm**
Temperature	**0–300°C**
System power	**26.5 kW**
Net weight	**350 kg**
Dimensions	**990 × 960 × 2240 mm**

SYSTEM INCLUDES

Rotary oven, hood,
and proofing cabinet

EMP.EDKF-10 | Electrical Convection Rotary Oven

Overall dimensions: 990 × 960 × 2240 mm

FEATURES & TECHNICAL SPECIFICATIONS

EMP.EDKF-10 | Empero - Capinox

KEY FEATURES

- 10 × 400 × 600 mm tray capacity; adjustable cooking time.
- 7-inch LCD touchscreen and remote mobile-device control.
- Illustrated menu upload via external memory.
- Adjustable cooking temperature: 0–300°C.
- Safety thermostat for overheating protection at 360°C.
- Rotary cooking and adjustable airflow for even results.
- Cassette evaporation system and high-efficiency resistance.
- Halogen lighting, door switch, and easy-access inner glass.
- Stainless steel body; equipped with hood and proofing cabinet.

TECHNICAL SPECIFICATIONS

Model	**EMP.EDKF-10**
Product	**Electrical Convection Rotary Oven**
Brand	**Empero - Capinox**
Oven capacity	**10 × 400 × 600 mm trays**
Control panel	**7-inch touchscreen LCD**
Temperature range	**0–300°C**
Overheat safety thermostat	**360°C**
Electrical supply	**380 V / 50–60 Hz**
System power (as supplied)	**26.5 kW**
Proofing cabinet capacity	**12 × 400 × 600 mm trays**
Proofing cabinet power	**4 kW**
Net weight / Net volume	**350 kg / 1.20 m³**
Overall dimensions	**990 × 960 × 2240 mm**

PRODUCT OVERVIEW

The EMP.EDKF-10 combines an electrical rotary convection oven with a hood and a 12-tray proofing cabinet. The oven holds ten 400 × 600 mm trays and offers touchscreen cooking control, adjustable airflow and rotary operation.