GAS CONVECTION ROTARY OVEN

10 × 400 × 600 mm trays | LPG / Natural Gas

Empero - Capinox | EMP.GDKF-10-B



KEY SPECIFICATIONS

Model
EMP.GDKF-10-B

Oven trays
10 × 400 × 600 mm

Gas type
LPG / Natural Gas

Temperature
0–300 °C

Power
46.43 kW

Supply
220 V / 50–60 Hz

Net weight
427 kg

Dimensions
990 × 1160 × 2254 mm

INCLUDED COMPONENTS

Proofing cabinet: 12 trays
Proofing power: 4 kW
Oven hood included

EMP.GDKF-10-B | Gas Rotary Oven System

Dimensions: 990 × 1160 × 2254 mm

Oven, proofing cabinet and hood

FEATURES & TECHNICAL SPECIFICATIONS

EMP.GDKF-10-B | Empero - Capinox

KEY FEATURES

- 10 × 400 × 600 mm oven tray capacity; LPG or natural gas.
- 7-inch touchscreen LCD panel, with remote control via mobile devices.
- Illustrated menu upload through external memory; adjustable cooking time.
- Adjustable cooking temperature from 0 to 300 °C.
- Safety thermostat for overheating protection (360 °C).
- Rotary cooking system and adjustable airflow for homogeneous cooking.
- Cassette system for high-density evaporation; halogen lighting.
- Easy-access interior glass for cleaning; door switch system.
- Stainless steel body, supplied with hood and proofing cabinet.

TECHNICAL SPECIFICATIONS

Model	**EMP.GDKF-10-B**
Product	**Gas Convection Rotary Oven with Proofing Cabinet and Hood**
Brand	**Empero - Capinox**
Oven capacity	**10 × 400 × 600 mm trays**
Proofing cabinet capacity	**12 × 400 × 600 mm trays**
Fuel type	**LPG or Natural Gas**
Control	**7-inch LCD touchscreen; mobile device remote control**
Cooking range	**0–300 °C**
Safety thermostat	**360 °C**
Heating / cooking	**Rotary system; adjustable air system**
Power (as supplied)	**46.43 kW**
Electrical supply	**220 V / 50–60 Hz**
Proofing cabinet power	**4 kW**
Construction	**Stainless steel body**
Net weight	**427 kg**
Net volume	**1.20 m³**
Dimensions (W × D × H)	**990 × 1160 × 2254 mm**

PRODUCT OVERVIEW

The EMP.GDKF-10-B gas convection rotary oven provides 10-tray rotary baking with touchscreen control, adjustable airflow, a 12-tray proofing cabinet and an integrated hood. Designed for professional bakery production.