DOUBLE-LAYER LAMB BAKING OVEN

Gas + electrical resistance heating | EMP.KFR.02-LPG

Brand: Empero - Capinox



KEY SPECIFICATIONS

Model	**EMP.KFR.02-LPG**
Oven type	**Double-layer**
Heating	**Gas + electric**
Gas type	**LPG / NG**
Gas power	**33 kW***
Electric heaters	**2 × 1.5 kW**
Weight	**320 kg**
Net volume	**1.87 m³**
Dimensions	**1210 × 973 ×**
	1585 mm

*As supplied by source.

See technical notes.

COMMERCIAL DOUBLE-DECK BAKING EQUIPMENT

Combined electric-resistance and gas-burner heating system.

FEATURES & TECHNICAL SPECIFICATIONS

EMP.KFR.02-LPG | Empero - Capinox

KEY FEATURES

- Simultaneous operation using electrical resistance and a gas burner.
- Two 1.5 kW electrical heating elements mounted on the oven.
- Gas burner heating system located at the bottom.
- Compatible with LPG or natural gas (NG).
- Magnetic gas safety valves and piezoelectric ignition.
- Stainless steel body, designed for easy cleaning and hygiene.

TECHNICAL SPECIFICATIONS

Product name	**Double-Layer Lamb Baking Oven**
Brand	**Empero - Capinox**
Model	**EMP.KFR.02-LPG**
Oven configuration	**Double layer**
Heating method	**Electrical resistance + gas burner**
Electrical heaters	**2 × 1.5 kW (3 kW total)**
Gas compatibility	**LPG or natural gas**
Gas safety	**Magnet safety valves**
Ignition system	**Piezo lighter ignition**
Natural gas consumption	**3.44 m³/h**
LPG consumption	**2.59 kg/h**
Power (specified)	**33 kW**
Weight	**320 kg**
Net volume	**1.87 m³**
Dimensions (W × D × H)	**1210 × 973 × 1585 mm**
Body material	**Stainless steel**

PRODUCT OVERVIEW / SOURCE NOTE

Double-layer oven for commercial lamb baking, combining gas and electric heating.

Source lists 33 kW power separately from two 1.5 kW electrical elements.