

ROTARY OVEN

ROTOR46-57-68-88-810-812



BAKING LINE

Description:

Heavy-duty rotary ovens purposely designed to meet the requirements of the most demanding pastry and bakery.

- > Combustion chamber of high resisting temperature stainless steel.
- > Baking chamber and front made in stainless steel.
- > Stainless steel cladding
- > Hook for trolley hanging
- > Possibility of getting uniform heating distribution by adjusting the air flow.
- > Steam generator
- > Minimum heat dispersion.
- > Simple and handy controls.
- > Simple and reliable execution.
- > Electro-mechanic control
- > Stainless steel cladding

On request:

- > rotating platform (turntable)
- > stainless steel door gaskets
- > Digital control panel



TECHNICAL DATA

		ROTOR46	ROTOR57	ROTOR68	ROTOR88	ROTOR810	ROTOR812
Chambers	n°	1	1	1	1	1	1
Baking area sq	mt	3,6	4,5	8,64	11,5	14,4	17,3
Trays	n°	15	15	18	18	18	18
Trays dimensions	cm	40x60	45x65-50x70	60x80	80x80 -80x90	80x100	80x120
Output	kg/h	36	43-45	86	115	144	175
Dimensions	cm	118x160x223	130x175x223	145x195x243	170x230x243	170x230x243	190x245x243
Weight	kg	950	1050	1550	1840	1950	2100
Power electric ovens	kW	25	30	49	56	62	73
Power gas/oil ovens	kW	1.5	1.5	2	3	3	3.5
Nominal thermal power (combustion ovens)	kcal/h	42000	44000	56000	74000	80000	93000

