Ristoattrezzature®

Cod: 5732

Rotary rack oven for 40×60 cm racks – 1 rack with 18 shelves



Description

Electric rotary oven that ensures perfectly even baking for any type of product, from the first to the last baking tray. The heat exchanger, constructed from special refractory steels resistant to high temperatures, is designed to deliver high thermal efficiency, thereby achieving maximum output with minimum energy consumption. All the components responsible for air circulation and the movement of the trolley are located on the upper part of the oven, which is easily accessible; consequently, all maintenance operations are significantly simplified. The high-efficiency steam generator is controlled by an automatic device and has an adjustable steam delivery time ranging from zero to 60 seconds. Both the external façade and the internal parts of the baking chamber are made entirely of stainless steel. The control panels and electrical systems comply with EC standards and use only high-quality components. Baking surface area: 4.3 m². Production: 61 kg/h.

Dimensions

Baking tray dimensions	400x600 mm
External dimensions	1170x1580x2200 mm

Technical specifications

Baking tray capacity	18
Electrical Power	1.6 kW
Net weight	980 kg
Power supply	Electric
Thermal power	28.5 kW