**Cod: 5734**

## Rotary rack oven for 50×70 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 high-temperature-resistant refractory steels, 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 regulations and use only high-quality components. Baking area: 6.30 m². Output: 83 kg/h.

### Dimensions

| | |
|---|---|
| Baking tray dimensions | 500x700 mm |
| External dimensions | 1310x1730x2200 mm |

### Technical specifications

| | |
|---|---|
| Baking tray capacity | 18 |
| Electrical Power | 1.6 kW |
| Net weight | 1050 kg |
| Power supply | Electric |
| Thermal power | 31.5 kW |