Cod: 5736

Rotary rack oven for 60×80 cm racks – 1 rack with 18 shelves



Description

A gas-fired 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 trolley movement are located at the top 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 utilise only high-quality components. Baking area: 8.60 m². Output: 123 kg/h.

Dimensions

Baking tray dimensions	600x800 mm
External dimensions	1450x1950x2200 mm

Technical specifications

Baking tray capacity	18
Electrical Power	2.2 kW
Net weight	1260 kg
Power supply	Gas
Thermal power	50.4 kW