Ristoattrezzature®

Cod: 5737

Rotary rack oven for 80×80 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 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 features 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: 11.50 m². Output: 160 kg/h.

Dimensions

Baking tray dimensions	800x800 mm
External dimensions	1630x2220x2200 mm

Technical specifications

Baking tray capacity	18
Electrical Power	3 kW
Net weight	1440 kg
Power supply	Electric
Thermal power	55 kW