

Cod: 5732

Rotary trolley oven for trolleys 40x60 cm - 1 trolley 18 floors



Description

Electric rotary oven that guarantees perfect baking uniformity, for any type of product, from the first to the last baking tray. The heat exchanger, built with special refractory steel resistant to high temperatures, is designed to have a high thermal efficiency, thus obtaining maximum yield with minimum energy use. All the equipment that determines the air circulation and the movement of the trolley is located on the upper part of the oven, which is easily accessible, so all maintenance operations are greatly simplified. The high-efficiency steamer is controlled by an automatic device and has an adjustable output from zero to 60 sec. Both the outer facade and the inner 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 grade elements. Firing surface 4.3 m². Output kg/H 61.

Dimensions

| | |
|--------------------|-------------------|
| Dimensioni esterne | 1170x1580x2200 mm |
| Dimensioni teglie | 400x600 mm |

Technical data

| | |
|-------------------|----------|
| Alimentazione | Electric |
| Capacità teglie | 18 |
| Peso | 980 kg |
| Potenza Elettrica | 1.6 kW |
| Potenza termica | 28.5 kW |