

Cod: 5736

## Rotary trolley oven for 60x80 cm trolleys - 1 trolley 18 floors



## **Description**

Gas 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. Cooking surface 8.60 m2. Output 123 kg/h.

Dimensioni esterne	1450x1950x2200 mm
Dimensioni teglie	600x800 mm

## **Technical data**

Alimentazione	Gas
Capacità teglie	18
Peso	1260 kg
Potenza Elettrica	2.2 kW
Potenza termica	50.4 kW