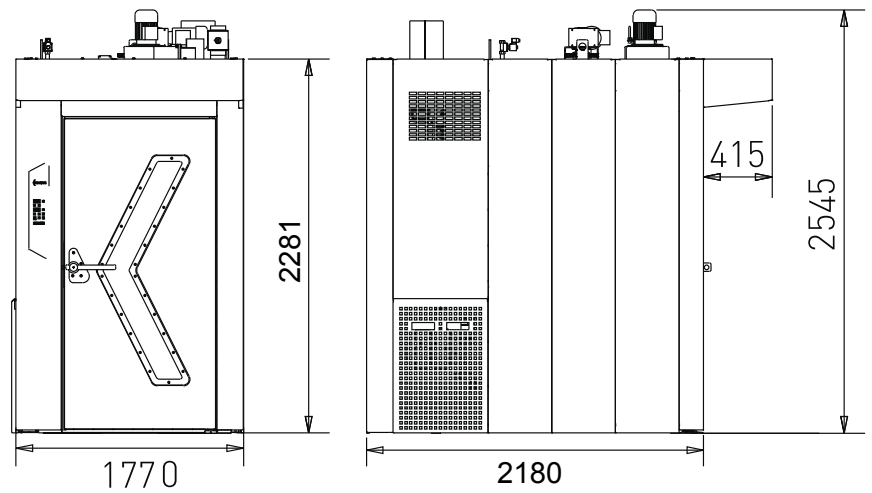
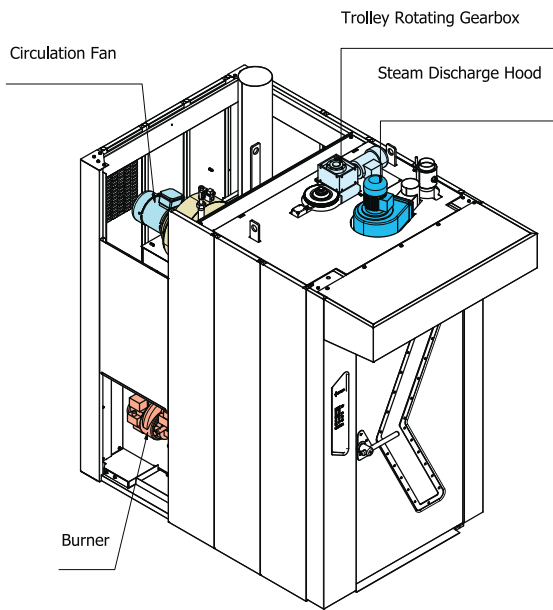




## GENERAL FEATURES

- Standards: CE (European Standard), TES-ISO 9001.
- Max Tray Size 800 x 1000 mm, or 2 x 460 x 920 mm of up to 16 trays capacity.
- Rotating platform (turntable) to ensure years of trouble free operation, ideal for liquid or very leavened products or for very heavy racks.
- Over-dimensioned steam generator for high steam production.
- Hygienic stainless steel inside and out, for ease of cleaning and long-term durability.
- It has fixed door ramp.
- Double air channels, completely adjustable, delivering air circulation, assuring the baking uniformity on the total rack.
- High level of isolation provided to increase the efficiency.
- Metallic gaskets are applied for a better tightness.
- It is suitable for baking bread and pastries of different kind and size.
- Its overall dimensions are extremely limited, when compared to its production capacity.
- Stainless steel hood with exhaust fan.
- Is completely level with the floor.
- Thick door having double glass.
- Adds the aesthetic design to your work place.
- Easy to maintenance and hassle free usage.
- Can be fully disassembled.
- One year warranty against manufacturing and assembly defects.



## TECHNICAL FEATURES

Model	Rotating Oven
Width ± 5 mm	1770
Length ± 5 mm	2180
Height ± 5 mm	2281
Weight ± 5 kg.	2320
Type of Electricity	380 V 50 Hz N+PE
Fan Motor kW-Amp.	3 kW 11.6 A-6.5 A (1420 rpm)
Gearbox Motor kW-Amp.	0,37 kW 2 A-1.2 A (1390-9 rpm)
Steam Hood Motor	0,37 kW 1.73 A-1 A (2800 rpm)
Burner Capacity	110 000 kcal/h - 128 kw
Total Electric Power	4.11 kW

- User-Friendly Touch Controller (PLC) with Advanced Programming Capabilities
- 7-day, 24-hour timer optimises baking efficiencies
- Side Mounted RIELLO BURNER - BS3F 65 – 189 kW / Australian Certified.
- Suitable for standard Euro plates.
- Baking Racks & Trays Available.