

ROTARY CONVECTION OVEN



EN 6040 ROTOR

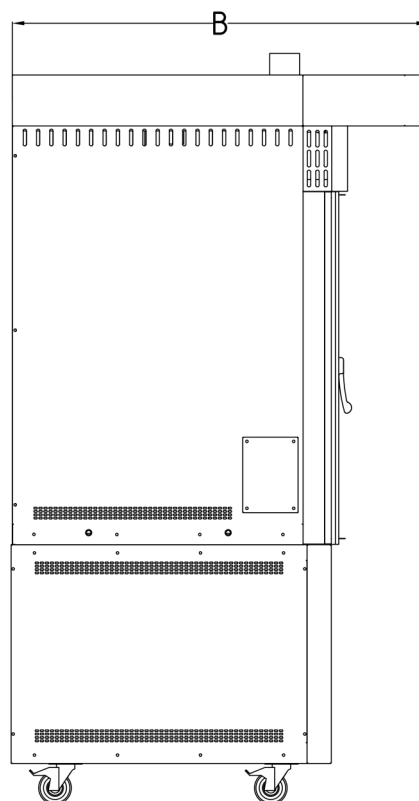
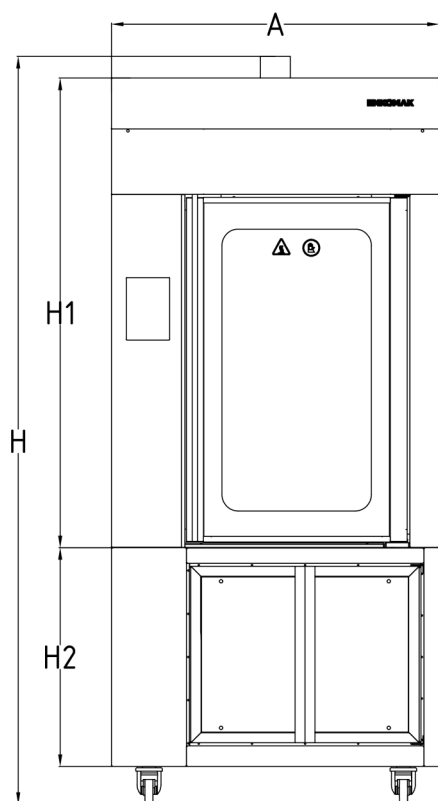
ROTARY CONVECTION OVEN

- ▶ Rotary convection oven has been designed especially for producing cake, pastry, sandwich bread at pastry shops, restaurants, hotels and bakery shops.
- ▶ Owing to rotary platform and heat circulation systems with double fans, in each place on the tray that provides equal heat distribution and baking balance.
- ▶ The oven can be produced with touchscreen or manual control panel.
- ▶ The oven can be produced with Electric or Gas heating systems.
- ▶ The oven manufactured by stainless steel. Energy saving was ensured with a good heating insulation.
- ▶ It works safely owing to it's limit key rotary platform system and two pieces security thermostat system.
- ▶ The required steam quantity supplies by the cascade type powerful steam generator.
- ▶ Hood at the top of the oven is a standard hardware with a aspirator fan.
- ▶ Fermentation unit can be placed bottom of the oven which provides humidity and heat for fermenting products.

Option

- ▶ Electric or gas heating system
- ▶ Manual or touchscreen control panel





ROTARY CONVECTION OVEN

| | | EN Rotor 6040 E 10T* | EN Rotor 6040 G 10T* | EN Rotor 6040 FC E/ G - 10T** |
|--------------------------|-------|----------------------|----------------------|-------------------------------|
| External Dimension | A | 990 | 990 | 990 |
| | B | 1260 | 1260 | 1260 |
| | H mm | 2250 | 2250 | - |
| | H1 mm | 1413 | 1413 | - |
| | H2 mm | - | - | 660 |
| Tray Size | mm | 400x600 | 400x600 | 400x600 |
| Tray Capacity | pcs | 10 | 10 | 10 |
| Distance Between Trays | mm | 82 | 82 | 82 |
| Max. Heating Temperature | °C | 300 | 300 | 70 |
| Electric Power | kw | 23 | 1,5 | 2,4 |
| Weight | kg | 240 | 290 | 80 |

* 10T: 10 tray capacity.

E: Electric heating system - G: Gas heating system

** FC: Fermentation unit