

ROTARY RACK OVEN 8.63

USE

- Rack oven for 800 x 600 mm tray size

CONSTRUCTION

- Double glass on door to reduce front temperature, 1 removable for cleaning
- Stainless steel backing chamber and stainless steel heating elements
- Insulation made by fiberglass panels
- Cast iron steam generator for high efficiency and durability
- Baking rack can be hanged on hook or staying on turntable
- High quality components from world leading manufacturers
- Exclusive low pressure baking system
- Double halogen lighting
- Electric steam vent
- Integrated electrical panel
- High temperature silicone cables
- 150 mm thick door
- Door left or right hinged
- Extra strong and reliable door hinges
- No access needed on the sides or on the back

ACCESSORIES

- Exhaust hood with or without fan
- 2 speed ventilat ion fan
- Electromechanical controls with steam injection timer

GENERAL FEATURES

Height	
Front	2200 mm
Overall	2331 mm
Width	
Front	1440 mm
Depth	
Overall	1939 mm
Door opened	2619 mm
Minimum required	3550 mm
Floor area	2.7 m ²
Total weight	1100 kg
Baking chamber	
Height	1785 mm
Hook rotation speed	5 tr / min
Maximum weight to be carried by the hook	300 kg

ENERGY CHARACTERISTICS

Electric power supply	
Electrical fan motors	0.48 kW
Gear motor	0.18 kW
Lighting	0.10 kW
Miscellaneous	0.12 kW
Exhaust (option)	0.12 kW
Total	0.90 kW
Electric heating power (indicative)	54 kW
Connection power	
	55 kW
Electrical supply	
	400/230 V TRI + N/50 Hz
Maximum baking temperature	
	300°C
Average gradient of temperature rise per minute	
	10 to 13°C

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RACK SPECIFICATIONS

Levels	12	15	18
Height	1777 mm	1777 mm	1777 mm
Measurement	670 x 825 mm	670 x 825 mm	670 x 825 mm
Weight	28 kg	30 kg	32 kg
Spacing on hook version	127 mm	102 mm	85 mm
Spacing on turntable version	135 mm	108 mm	90 mm
Baking area	3.84 m ²	5.52 m ²	4.80 m ²

TRAY SPECIFICATIONS

Type of products	Number of pieces	Levels	Spacing	Dimensions	Baking area
Baguettes 200 g	144	18	90	600 x 800 mm	8.6 m ²
Baguettes 250 g	144	18	90	600 x 800 mm	8.6 m ²
	120	15	108	600 x 800 mm	7.2 m ²
Loaves 400 g	90	15	108	600 x 800 mm	7.2 m ²
	72	12	135	600 x 800 mm	5.8 m ²
French/Danish bakeries	180	18	90	400 x 600 mm	8.6 m ²
	150	15	108	400 x 600 mm	7.2 m ²

