



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	23,5
<b>net weight (Kg)</b>	700
<b>breadth (mm)</b>	1260
<b>depth (mm)</b>	1870
<b>height (mm)</b>	1590

#### PROFESSIONAL DESCRIPTION

**ELECTRIC ROTARY OVEN for BREAD AND PASTRY, capacity 10 or 12 TRAYS of 600x800 mm :**

- **suitable for small and medium-sized bakery or pastry shops ;**
- small overall dimensions (especially in height);
- **motorized extractor hood;**
- **stainless steel steam extraction snail ;**
- **30/10 stainless steel base ;**
- **double glass door ;**
- **cooking chamber , facade and door in stainless steel ;**
- **new high-efficiency and completely removable combustion chamber ;**
- **new improved humidifier ,** easy to access and completely removable;
- manual valve for releasing excess steam;
- **removable cooking trolley** (not included): The special attachment system, in addition to ensuring a solid anchoring of the trolley during the cooking phases, can be easily unlocked in order to allow the removal of the trolley from the oven; the possibility of extracting the trolley allows for speeding up the loading/unloading operations of the product and for facilitating the internal cleaning of the oven;
- **electromechanical control panel** : electromechanical push-buttons and instrumentation, given the use of direct control instruments, the use of this type of panel is particularly simple and immediate;
- **possibility of placing a 2-tray electric cooking chamber or alternatively a 12-tray leavening cell on the oven ;**
- door hinges on the right.

#### Construction features

- greater overall dimensions (meaning the minimum space required for the passage of the dismantled oven): 1260x660 mm
- maximum trolley width (expected space between trolley and sides of door frame: 50 mm): 710 mm
- Maximum trolley diagonal (expected space between the trolley and the walls of the chamber: 30 mm): 1020 mm
- Maximum load of the trolley 80 kg

**Technical features**

- cooking surface m2 5.8
- **capacity 10 or 12 trays of 600x800 mm, depending on the type of trolley you choose**
- hourly production 75 Kg
- maximum operating temperature 300 °C
- minimum room height 270 cm
- temperature rise gradient (empty oven) °C/min 12
- temperature rise gradient (with full oven load) °C/min 6

**Fan Features**

- Fan air flow rate (Mod. ECB 280): m3/min 16÷35
- ventilation motor power (1400 rpm - Mod. H80A4VE/B5): hp (kw) 0.75 (0.55)

**Steam extractor features**

- extractor air flow rate (Mod. R2E 225 RA92-09): m3/min 8÷20;
- Suction motor power: kw 0.15
- diameter of steam outlet chimney: 150 mm

**Humidifier Features**

- Humidification interval (with the oven at a temperature of 250 °C): min 20;
- Inlet water pressure: bar 1.5;
- Water inlet pipe diameter inch 1/2 “
- Water drain pipe diameter inch 1”

**Consumption**

- Average daily consumption (indicative value and calculated on at least 8 hours of operation): Kg/h 12 ÷ 19

**Accessories/Optional :**

- **Pull-out tray holder trolley , for 10 trays measuring 600x800 mm** (not included), **114 mm pitch** , with 20 mm square tubular stainless steel structure, heat-resistant swivel wheels Ø 80 mm and completely removable structure.
- **Pull-out tray holder trolley , for 12 trays measuring 600x800 mm** (not included), **95 mm pitch** , with 20 mm square tubular stainless steel structure, heat-resistant swivel wheels Ø 80 mm and completely removable structure.

**CE mark**

**Made in ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
ZU-BABY60X80E	ELECTRIC ROTARY OVEN for BREAD PASTRY, capacity 10/12 trays of mm 600x800, V.400/3, Kw.23,5, Weight 700 Kg, dim.mm.1260x1870x1590h	<div>€ 0,00</div> <div>VAT <i>escluded</i></div> <div>Shipping to be calculated</div> <div>Delivery from 8 to 15 days</div>



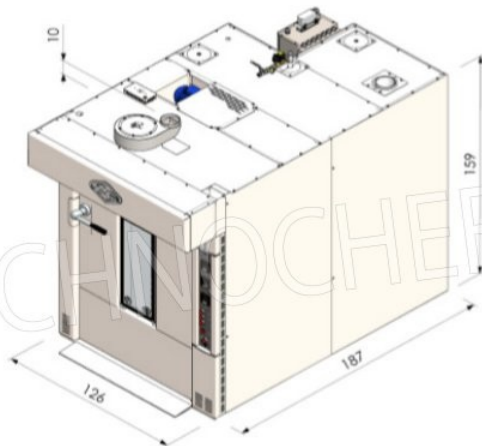
Maniglia porta con impugnatura in bachelite nera termo-refrattaria

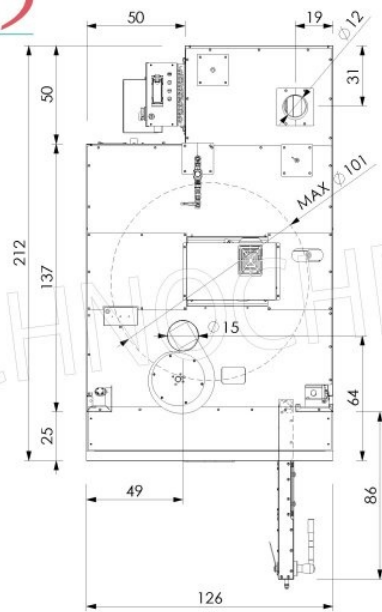


Porta robusta e di notevole spessore

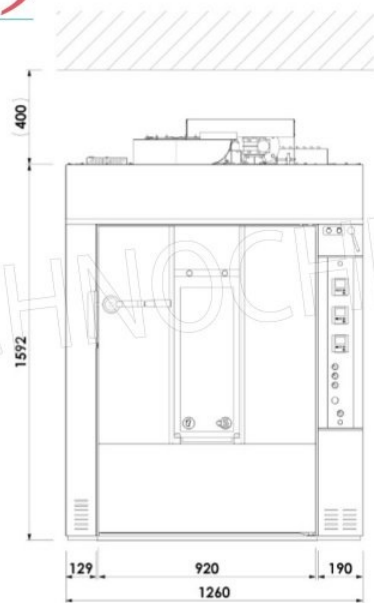


Doppio vetro per un maggior isolamento termico

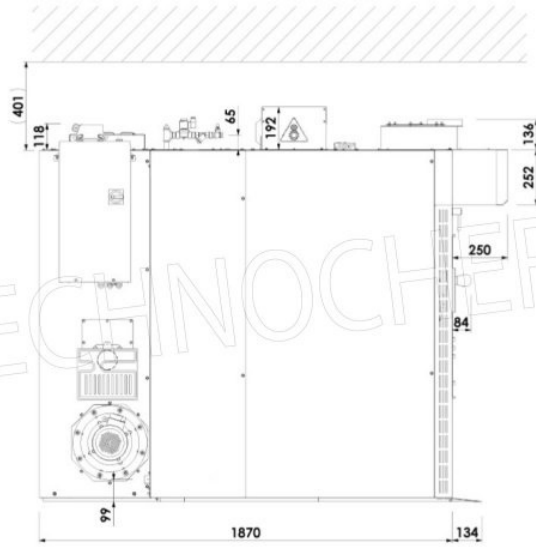




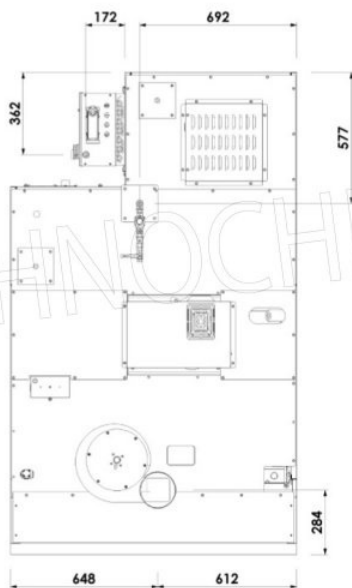
VISTA FRONTALE



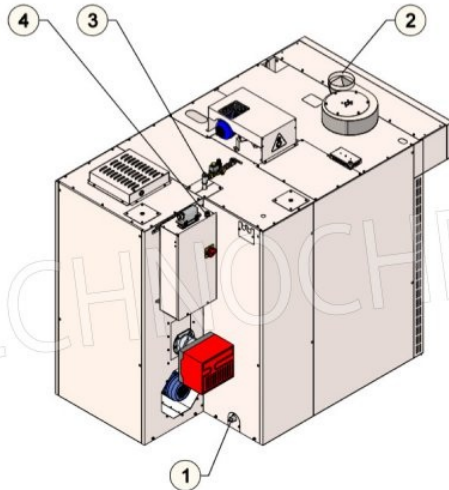
VISTA LATERALE



VISTA SUPERIORE



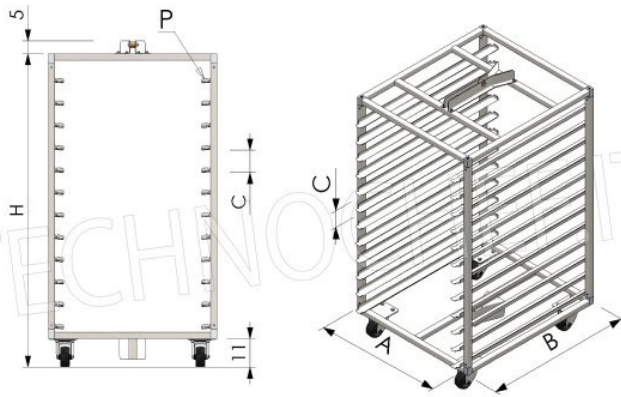
SCHEMA ALLACCIAMENTI



1	Scarico eccedenza acqua	Ø 1"
2	Tubazione scarico vapore	Ø 150 mm
3	Alimentazione acqua umidificatore	Ø 1/2"
4	Arrivo energia elettrica	23,5 kW



Carrello porta-teglie estraibile per forno rotativo



<b>A</b>	cm	<b>65</b>
<b>B</b>	cm	<b>84</b>
<b>H</b>	cm	<b>122</b>