



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	17,00
<b>net weight (Kg)</b>	450
<b>breadth (mm)</b>	980
<b>depth (mm)</b>	1500
<b>height (mm)</b>	1470

#### PROFESSIONAL DESCRIPTION

**ELECTRIC ROTARY OVEN for BREAD AND PASTRY, capacity 10 or 12 TRAYS of 400x600 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 venting 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): 980x875 mm

- maximum trolley width (expected space between the trolley and the sides of the door frame: 40 mm): 450 mm
- Maximum trolley diagonal (expected space between the trolley and the walls of the chamber: 30 mm): 740 mm
- Maximum load of the trolley 60 kg

**Technical features**

- cooking surface m2 2.8;
- **capacity 10 or 12 trays of 400x600 mm, depending on the type of trolley you choose**
- hourly production 42 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 (Mod. ECB 230): m3/min 11÷28
- ventilation motor power (1400 rpm - Mod. H80A4VE/B5): hp (kw) 0.75 (0.55)

**Steam extractor features**

- Air flow rate of the aspirator (Mod.R2E 190 A026-05): m3/min 9÷10
- Suction motor power: kw 0.1
- diameter of steam outlet chimney: 120 mm

**Humidifier Features**

- Humidification interval (with the oven at a temperature of 250 °C): min 20
- incoming 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 9 ÷ 13

**Accessories/Optional :**

- **Pull-out tray holder trolley , for 10 trays measuring 400x600 mm** (not included), **90 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 400x600 mm trays** (not included), **80 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-BABY40X60E	ELECTRIC ROTARY OVEN for BREAD PASTRY, capacity 10/12 trays of mm 400x600, V.400/3, Kw.17,00, Weight 450 Kg, dim.mm.980x1500x1470h	<div>€ 0,00</div> <div>VAT escluded</div> <div>Shipping to be calculated</div> <div>Delivery from 8 to 15 days</div>



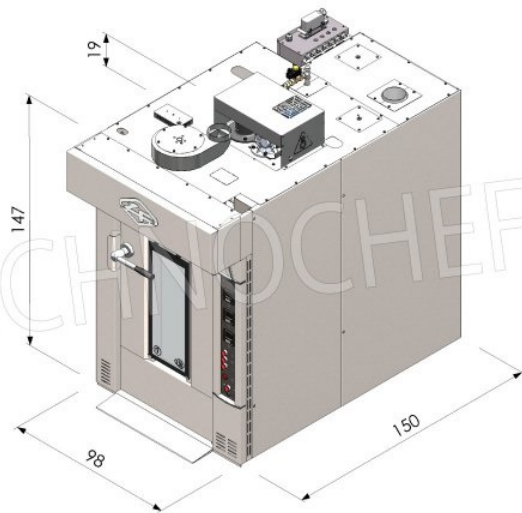
Maniglia porta con impugnatura in bachelite nera termo-refrattaria

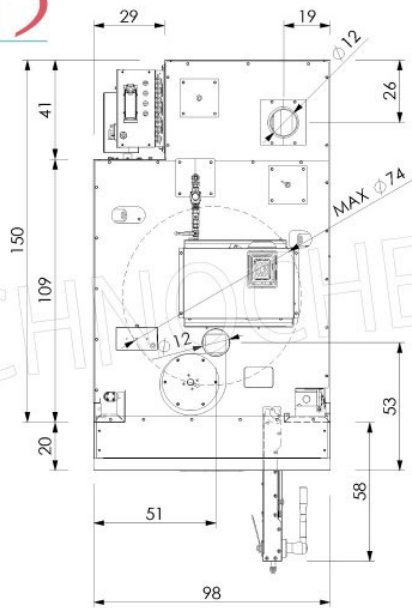


Porta robusta e di notevole spessore

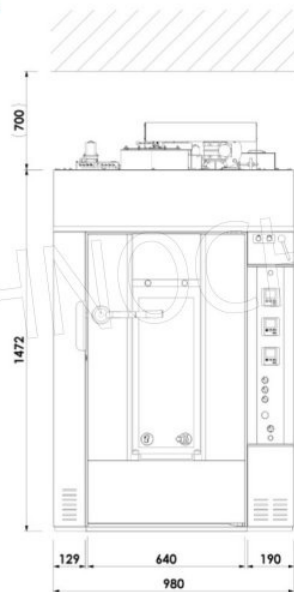


Doppio vetro per un maggior isolamento termico

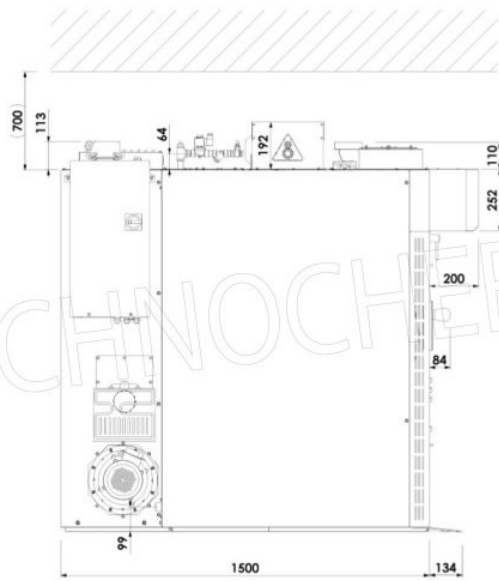




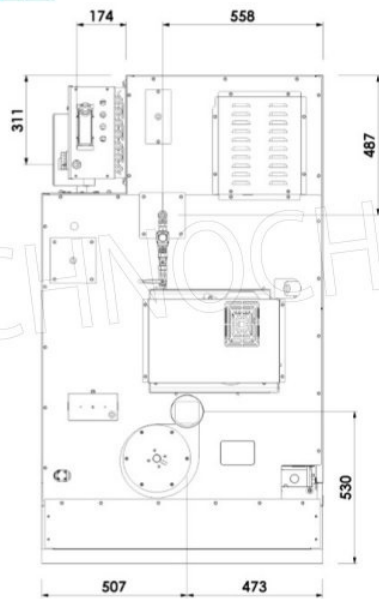
VISTA FRONTALE



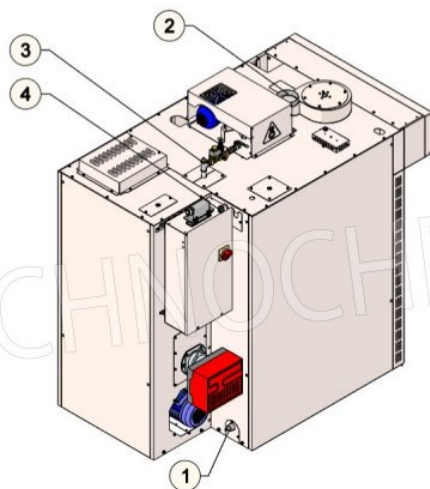
VISTA LATERALE



VISTA SUPERIORE



SCHEMA ALLACCIAMENTI

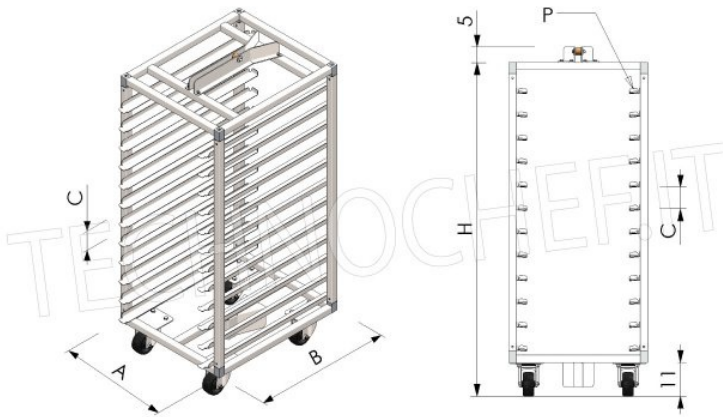


1	Scarico eccedenza acqua	Ø 1"
2	Tubazione scarico vapori	Ø 120 mm
3	Alimentazione acqua umidificatore	Ø 1/2"
4	Arrivo energia elettrica	17 kW



Carrello porta-teglie estraibile per forno rotativo

## OPTIONAL CARRELLO



A	cm	45
B	cm	64
H	cm	110