



#### 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>	650
<b>breadth (mm)</b>	980
<b>depth (mm)</b>	1500
<b>height (mm)</b>	2020

#### PROFESSIONAL DESCRIPTION

##### ELECTRIC ROTARY OVEN for BREAD AND PASTRY, capacity 15 or 18 TRAYS of 400x600 mm:

- **suitable for both bakery and pastry shops;**
- **compact** but with **considerable production capacity** ;
- particularly reduced width structure (service compartment located on the rear part of the oven);
- **external cladding in pre-painted sheet metal** ;
- **cooking chamber , facade and door in stainless steel** ;
- **30/10 stainless steel base** ;
- **double glass door** ;
- **motorized extractor hood** ;
- **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 particular hooking 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 to speed up the loading/unloading operations of the product and to facilitate 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;
- 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 70 kg

**Technical features**

- cooking surface m2 3.6
- **capacity 15 or 18 trays of mm 400x600, depending on the type of trolley you choose**
- hourly production 50 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 260): m3/min 14÷32
- ventilation motor power (1400 rpm - Mod. H80A4VE/B5): hp (kw) 0.75 (0.55)

**Steam extractor features**

- Air flow rate of the extractor (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
- 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 1.4 ÷ 2.2

**Accessories/Optional :**

- **Pull-out tray holder trolley , for 15 400x600 mm trays** (not included), **97 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 18 trays measuring 400x600 mm** (not included), **80 mm pitch** , with 20 mm square tubular stainless steel structure, heat-resistant swivel wheels Ø 80 mm and completely removable structure.
- cell.

**CE mark**

**Made in ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
ZU-MINIROTORFAN40X60E	ELECTRIC ROTARY OVEN for BREAD PASTRY, capacity 15/18 trays of mm 400x600, V.400/3, Kw.23,5, Weight 650 Kg, dim.mm.980x1500x2020h	<b>Delivery</b> from 8 to 15 days



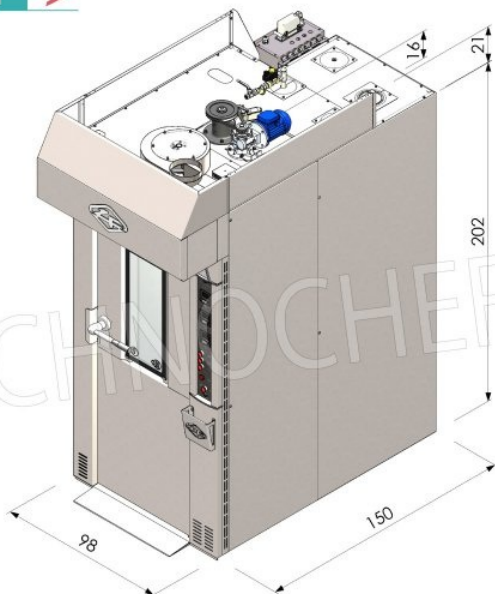
Maniglia porta con impugnatura in bachelite nera termo-refrattaria

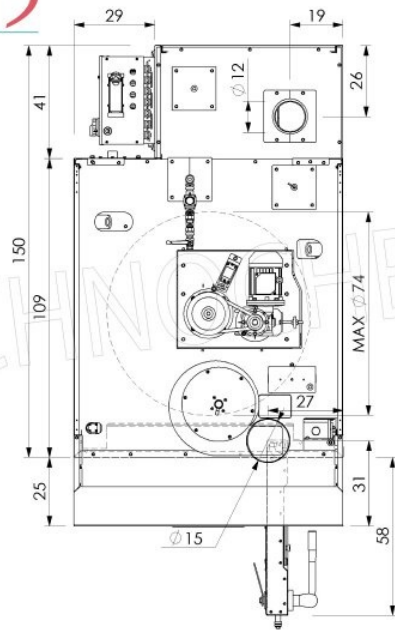


Porta robusta e di notevole spessore

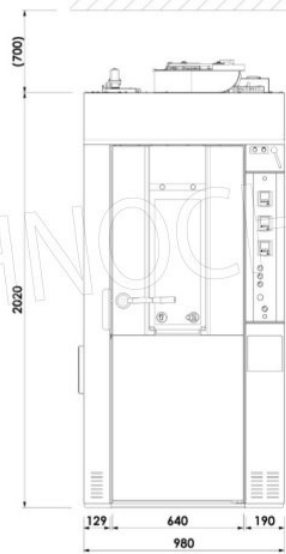


Doppio vetro per un maggior isolamento termico

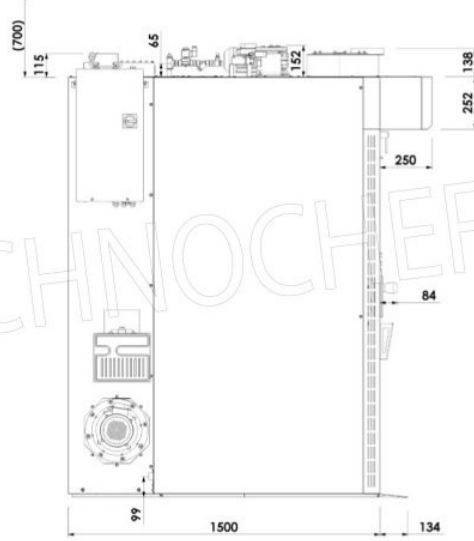




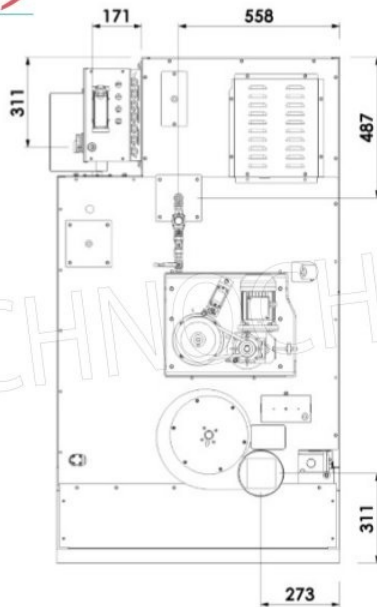
VISTA FRONTALE



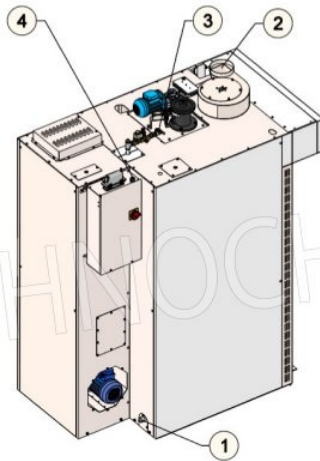
# VISTA LATERALE



# VISTA SUPERIORE



SCHEMA ALLACCIAMENTI

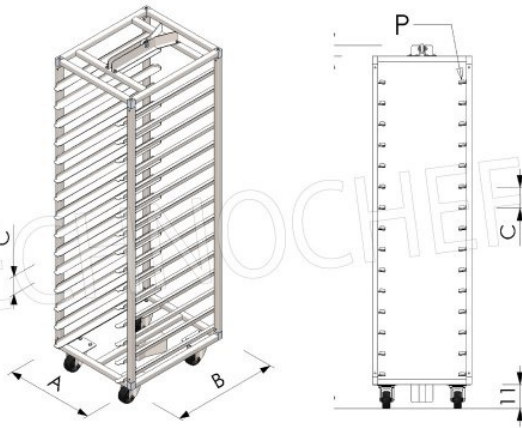


1	Scarico eccedenza acqua	Ø 1"
2	Tubazione scarico vapori	Ø 150 mm
3	Alimentazione acqua umidificatore	Ø 1/2"
4	Arrivo energia elettrica	23,5 kW



Carrello porta-teglie estraibile per forno rotativo

# OPTIONAL CARRELLO



A	cm	45
B	cm	65
H	cm	162