

OVEN ROTOR 80x100M



Gas/Diesel



Electric



Pellet

CARATTERISTICHE TECNICHE – TECHNICAL CHARACTERISTICS – CARACTERISTIQUES TECHNIQUES – CARACTERISTICAS TECNICAS

Modello Model Modèle Modelo	N. teglie N. of trays N. plaques N. bandejas	Dimensioni teglie Tray dimensions Dimensions des palques Dimensiones bandejas (cm)	Capacità Capacity Capacité Capacidad Kg/h	Larghezza Width Largeur Ancho (mm)	Lunghezza Length Longeur Longitud (mm)	Altezza Height Hauteur Altura (mm)	Potenza termica Thermal power Puissance thermique Energia tèrmica		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. xxxxxxxxx (kW)	Potenza Power Puissance Energia (Kw)	Voltaggio Voltage Voltage Voltaje	Peso Weight Poids Peso (kg)
							Kw	Kcal/h				
80100	15/18	80x100	220	1730	2360	2500	100,8	80000	67,2	3	220- 380/3/50 Hz	1750



Standard







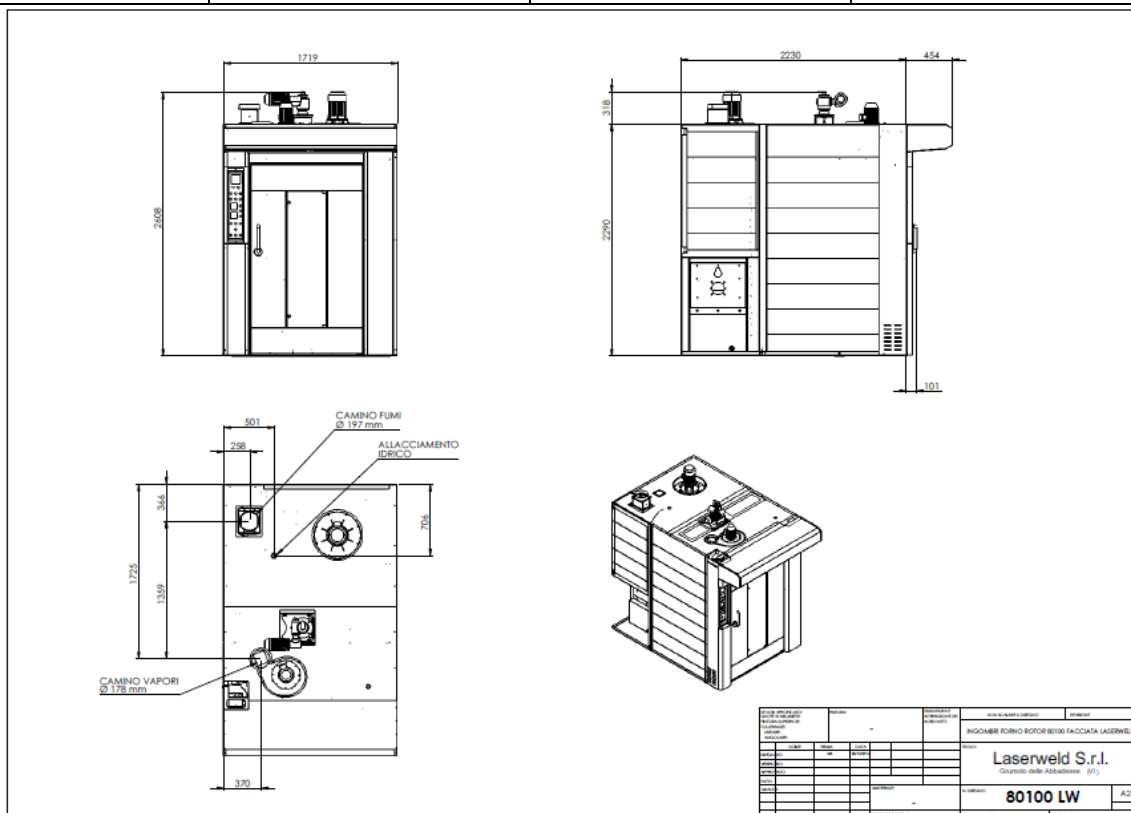
Touch screen

FORNO ROTOR 80x100M
 OVEN ROTOR 80x100M
 FOUR ROTOR 80x100M
 HORNO ROTOR 80x100M



OVEN ROTOR 80x100M

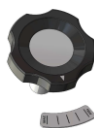
 CARATTERISTICHE GENERALI	 GENERAL CHARACTERISTICS	 CARACTÉRISTIQUES GÉNÉRALES	 CARACTERÍSTICAS GENERALES
<ul style="list-style-type: none"> Forno con dimensioni compatte e un giusto rapporto tra camera di cottura ed ingombro esterno. Materiale tutto inox 430, 304, 310, 321. Nella camera di cottura viene utilizzato uno spessore maggiore per renderlo più robusto e duraturo. Tutti i pannelli esterni di copertura sono in inox 430 satinati superficialmente. Vaporiera ad alto rendimento con maggiore superfici di evaporazione per rendere affidabile il flusso di vapore durante la cottura a ciclo continuo. 	<ul style="list-style-type: none"> Oven wit compact dimensions and the right balance between the baking chamber and external dimensions. 100% 430 – 304 – 310 – 321 stainless steel material. A greater thickness is used in the baking chamber to make it more robust and durable. All exterior cover panels are made from 430 stainless steel with satin finish surfaces. High-performance steamer with greater evaporation surface to ensure a reliable steam production during the baking cycles. 	<ul style="list-style-type: none"> Four aux dimensions compactes et bon équilibre entre chambre de cuisson et encombrement externe. Entièrement réalisé en matériel inox 430 – 304 – 310 – 321. La chambre de cuisson est plus épaisse pour un four plus robuste et durable. Tous les panneaux externes de couverture sont en inox 430 avec la surface satinée. Bain-marie électrique à haut rendement avec plus de surfaces d'évaporation afin de garantir le flux de la vapeur pendant la cuisson à cycle continu. 	<ul style="list-style-type: none"> Horno con dimensiones compactas y un relacion adecuada entre la camara de coccion y dimensiones externas. Material de todo el acero inoxidable 430 – 304 – 310 – 321. En la camara de coccion se utiliza un espesor mayor para que sea mas robusto y duradero. Todas las faldas estan cubriendo 430 superficies de acero inoxidable satinado superficialmente. Alto rendimiento del generator de vapor mayores superficies de evaporacion para hacer fiable en el flujo de vapor durante la coccion en un ciclo continuo.



Dis. 5.4 Forno Rotor 80100/8120, innesti superiori



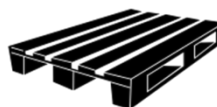
Base rot. Carrello
 Rack base
 Plaque tournante
 Base rodeante



Valvola vapore
 Steam valve
 Vanne vapeur
 Valvula vapor



Kit sollevamento
 Lifting kit
 Kit relevage
 Kit levantamento



Pallet
 Pallet
 Palette
 Pallet



Imballo in gabbia
 Packing in wooden crate
 Emballage en cage en bois
 Empaque