



OVEN ROTOR 5070



Gas/diesel



electrical



pellet

CARATTERISTICHE TECNICHE – TECHNICAL CHARACTERISTICS – CARACTERISTIQUES TECHNIQUES

Modello Model Modèle	N. teglie N. of trays N. plaques	Dimensioni teglie Tray dimensions Dimensions des palques (cm)	Capacità Capacity Capacité Kg/h	Larghezza Widht Largeur (mm)	Lunghezza Lenght Longeur (mm)	Altezza Height Hauteur (mm)	Potenza termica Thermal power Puissance thermique		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. (kW)	Potenza Power Puissance (Kw)	Voltaggio Voltage Voltage	Peso Weight Poids (kg)
							Kw	Kcal/h				
5070	15/18	50x70	85	1239	1825	2088	36	45000	18	1,7	220-380/3/50 Hz	1150



Standard



Digital






Touch screen

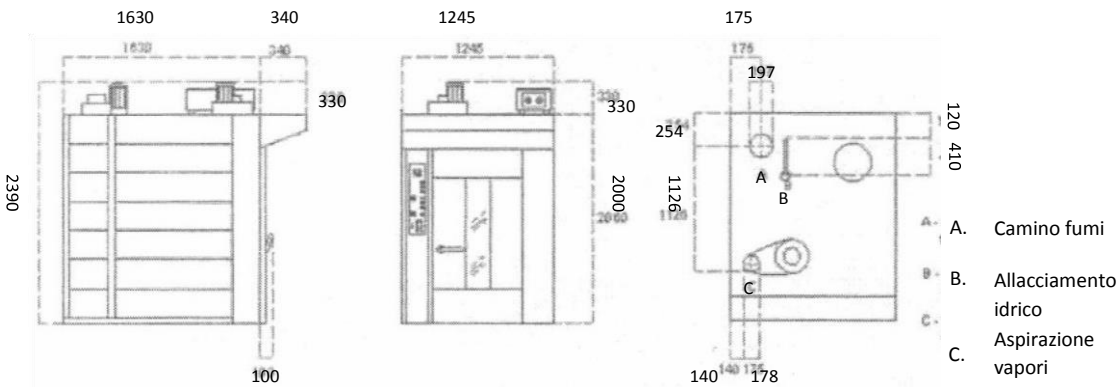
FORNO ROTOR 5070
OVEN ROTOR 5070
FOUR ROTOR 5070



OVEN ROTOR 5070



 CARATTERISTICHE GENERALI	 GENERAL CHARACTERISTICS	 CARACTÉRISTIQUES GÉNÉRALES
<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.



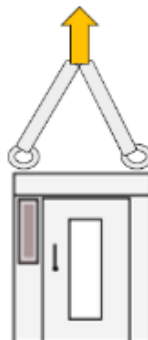
Dis. 5.1 Forno Rotor 6040/5070 innesti superiori



Base rot. Carrello
Rack base
Plaque tournante



Valvola vapore
Steam valve
Vanne vapeur



Kit sollevamento
Lifting kit
Kit relevage



Pallet
Pallet
Palette



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