



## OVEN ROTOR 60100



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				
<b>60100</b>	<b>15/18</b>	<b>60x100</b>	<b>160</b>	<b>1630</b>	<b>2146</b>	<b>2220</b>	<b>60</b>	<b>70000</b>	<b>27</b>	<b>3</b>	<b>220-380/3/50</b> <b>Hz</b>	<b>1750</b>



Standard



Digital






Touch screen

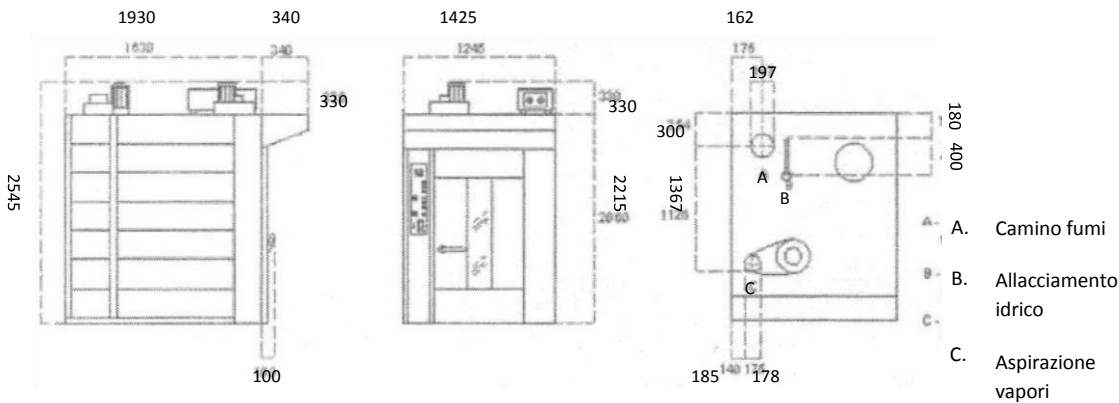
FORNO ROTOR 60100  
OVEN ROTOR 60100  
FOUR ROTOR 60100



## OVEN ROTOR 60100



 <b>CARATTERISTICHE GENERALI</b>	 <b>GENERAL CHARACTERISTICS</b>	 <b>CARACTÉRISTIQUES GÉNÉRALES</b>
<ul style="list-style-type: none"> <li>Forno con dimensioni compatte e un giusto rapporto tra camera di cottura ed ingombro esterno.</li> <li>Materiale tutto inox 430, 304, 310, 321.</li> <li>Nella camera di cottura viene utilizzato uno spessore maggiore per renderlo più robusto e duraturo.</li> <li>Tutti i pannelli esterni di copertura sono in inox 430 satinati superficialmente.</li> <li>Vaporiera ad alto rendimento con maggiore superfici di evaporazione per rendere affidabile il flusso di vapore durante la cottura a ciclo continuo.</li> </ul>	<ul style="list-style-type: none"> <li>Oven wit compact dimensions and the right balance between the baking chamber and external dimensions.</li> <li>100% 430 – 304 – 310 – 321 stainless steel material.</li> <li>A greater thickness is used in the baking chamber to make it more robust and durable.</li> <li>All exterior cover panels are made from 430 stainless steel with satin finish surfaces.</li> <li>High-performance steamer with greater evaporation surface to ensure a reliable steam production during the baking cycles.</li> </ul>	<ul style="list-style-type: none"> <li>Four aux dimensions compactes et bon équilibre entre chambre de cuisson et encombrement externe.</li> <li>Entièrement réalisé en matériel inox 430 – 304 – 310 - 321.</li> <li>La chambre de cuisson est plus épaisse pour un four plus robuste et durable.</li> <li>Tous les panneaux externes de couverture sont en inox 430 avec la surface satinée.</li> <li>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.</li> </ul>



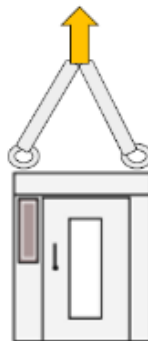
Dis. 5.2 Forno Rotor 6080/60100/8080, innesti superiori



Base rot. Carrello  
Rack base  
Plaque tournante



Valvola vapore  
Steam valve  
Vanne vapeur



Kit sollevamento  
Lifting kit  
Kit releveage



Pallet  
Pallet  
Palette



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