FORNO ROTOR 60x40M
OVEN ROTOR 60x40M
FOUR ROTOR 604x0M
HORNO ROTOR 60x40M

OVEN ROTOR 60x40M

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 (cm) Dimensiones badejas (cm)	Capacità Capacity Capacité Kg/h Capacidad kh/h	Larghezza Widht Largeur (mm) Ancho (mm)	Lunghezza Lenght Longeur (mm) Longitud (mm)	Altezza Height Hauteur (mm) Altura (mm)	Potenza termica Themal power Puissance thermique Energia tèrmica		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. (kW) Potencia maxima a règimen horno el. (kW)	Potenza Power Puissance (Kw) Energia (kW)	Voltaggio Voltage Voltage Voltaje	Peso Weight Poids (kg) Peso (kg)
							Kw	Kcal/h				
6040	**15/18**	**40x60**	**85**	**1239**	**1625**	**2068**	**36**	**45000**	**18**	**1,7**	**220-380/3/50 Hz**	**1150**

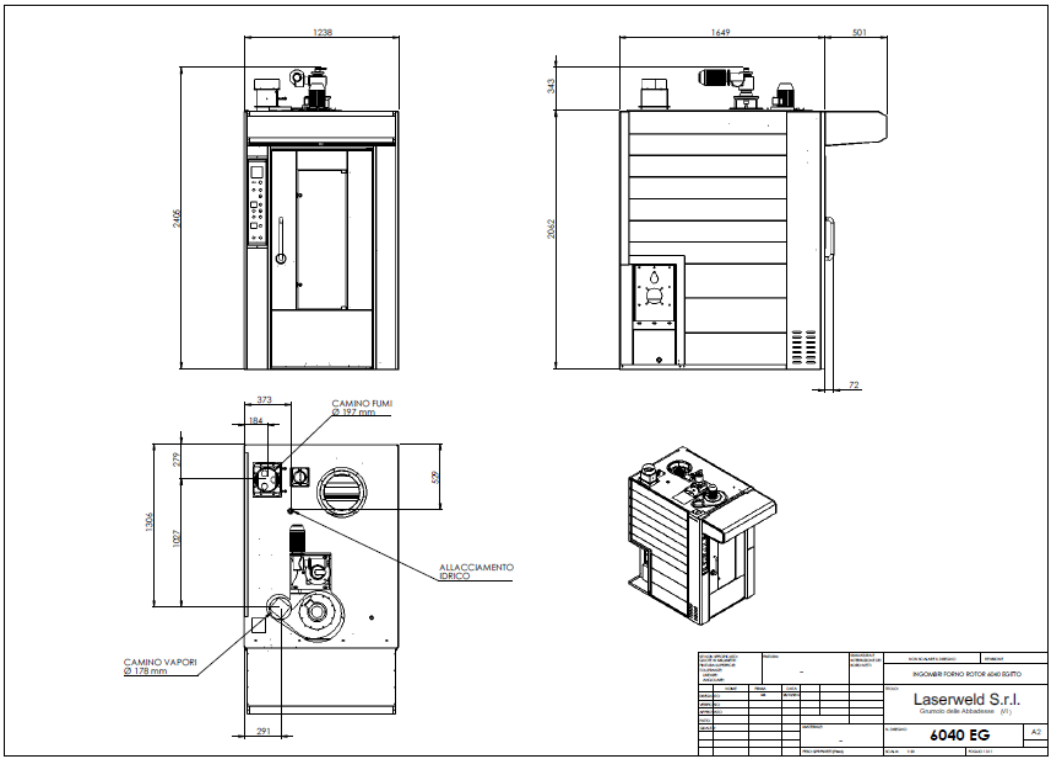
Standard

Touch screen

FORNO ROTOR 60x40M
OVEN ROTOR 60x40M
FOUR ROTOR 60x40M
HORNO ROTOR 60x40M

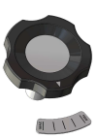
OVEN ROTOR 60x40M

CARATTERISTICHE GENERALI	GENERAL CHARACTERISTICS	CARACTÉRISTIQUES GÉNÉRALES	CARACTERÍSTICAS GENERALES
• 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.	• 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.	• 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.	• Horno con dimensionies 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 rendiminento del generator de vapor mayores superficies de evaporacion para hacer fiable en el fljo de vapor durante la coccion en un ciclo continuo.



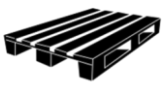
Dis. 5.1 Forno Rotor 6040/5070 innesti superiori

Base rot. Carrello
Rack base
Plaque tornante
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

FORNO ROTOR 50x70M
OVEN ROTOR 50x70M
FOUR ROTOR 50x70M
HORNO ROTOR 50x70M

OVEN ROTOR 50X70M

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 badejas (cm)	Capacità Capacity Capacité Capacidad Kg/h	Larghezza Widht Largeur Ancho (mm)	Lunghezza Lenght Longeur Longitud (mm)	Altezza Height Hauteur Altura (mm)	Potenza termica Themal power Puissance thermique Energia tèrmica		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. Potencia maxima a règimen horno el. (kW)	Potenza Power Puissance Energia (Kw)	Voltaggio Voltage Voltage Voltaje	Peso Weight Poids Peso (kg)
							Kw	Kcal/h				
5070	**15/18**	**50x70**	**85**	**1239**	**1825**	**2088**	**36**	**45000**	**18**	**1,7**	**220-380/3/50 Hz**	**1150**

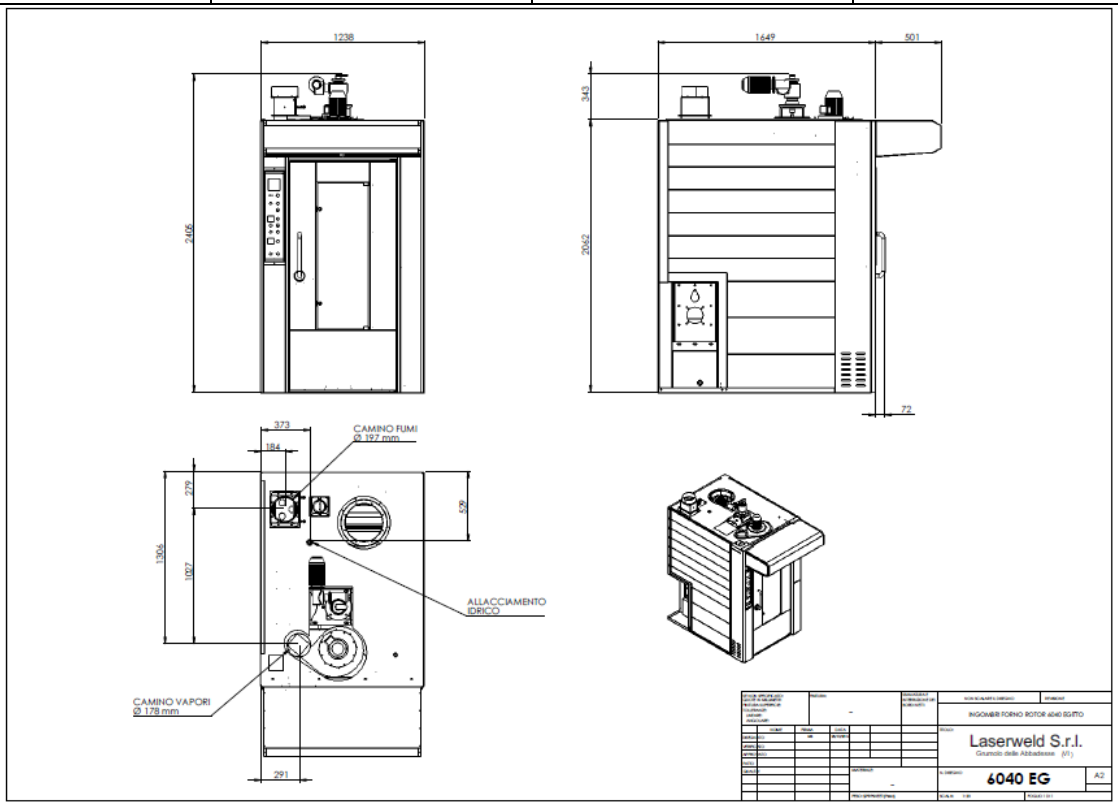
Standard

Touch screen

FORNO ROTOR 50x70M
OVEN ROTOR 50x70M
FOUR ROTOR 50x70M
HORNO ROTOR 50x70M

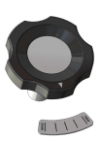
OVEN ROTOR 50x70M

CARATTERISTICHE GENERALI	GENERAL CHARACTERISTICS	CARACTÉRISTIQUES GÉNÉRALES	CARACTERÍSTICAS GENERALES
• 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.	• 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.	• 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.	• 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 rendiminento del generator de vapor mayores superficies de evaporacion para hacer fiable en el fljo de vapor durante la coccion en un ciclo continuo.



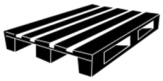
Dis. 5.1 Forno Rotor 6040/5070 innesti superiori

Base rot. Carrello
Rack base
Plaque tornante
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

FORNO ROTOR 60x80M
OVEN ROTOR 60x80M
FOUR ROTOR 60x80M
HORNO ROTOR 60x80M

OVEN ROTOR 60X80M

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 Widht Largeur Ancho (mm)	Lunghezza Lenght Longeur Longitud (mm)	Altezza Height Hauteur Altura (mm)	Potenza termica Themal power Puissance thermique Energia tèrmica		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. Potencia maxima a règimen horno el. (kW)	Potenza Power Puissance Energia (Kw)	Voltaggio Voltage Voltage Voltaje	Peso Weight Poids Peso (kg)
							Kw	Kcal/h				
6080	**15/18**	**60x80**	**125**	**1440**	**1936**	**2220**	**60**	**58000**	**27**	**2,5**	**220-380/3/50 Hz**	**1450**

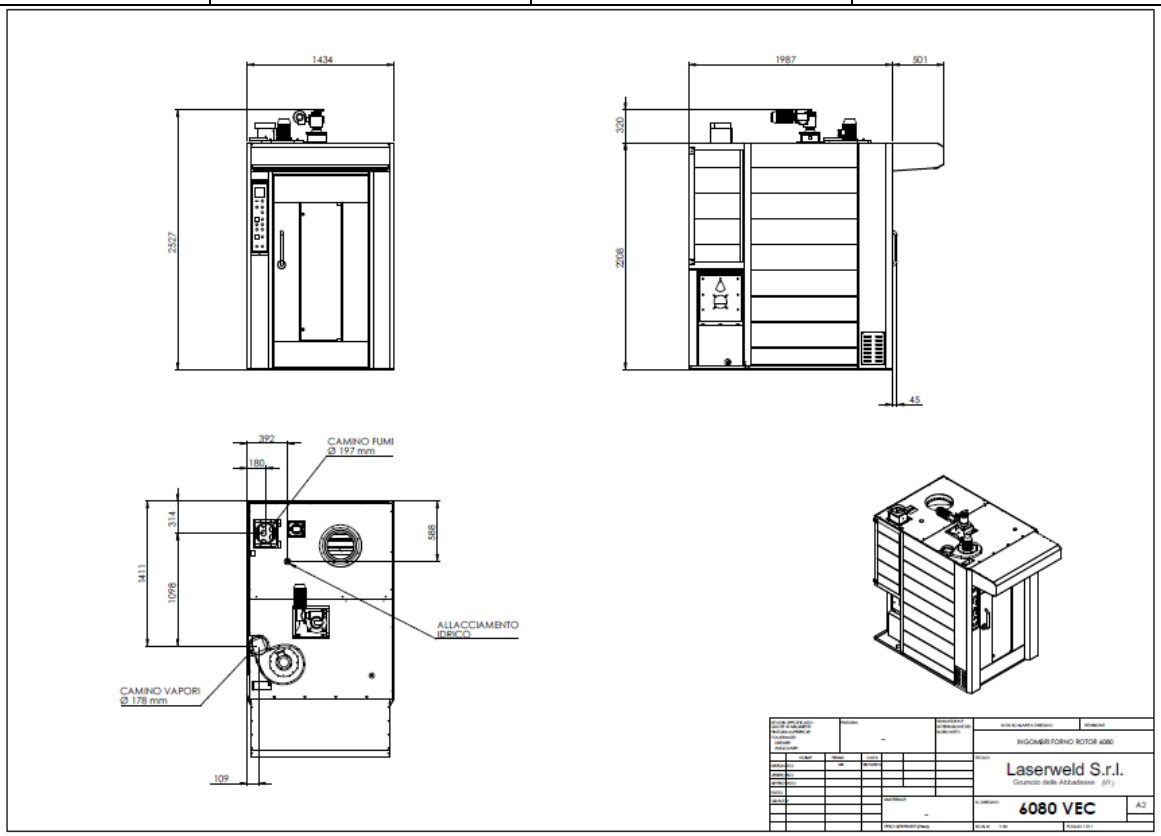
Standard

Touch screen

FORNO ROTOR 60x80M
OVEN ROTOR 60x80M
FOUR ROTOR 60x80M
HORNO ROTOR 60x80M

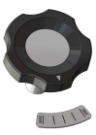
OVEN ROTOR 60x80M

CARATTERISTICHE GENERALI	GENERAL CHARACTERISTICS	CARACTÉRISTIQUES GÉNÉRALES	CARACTERÍSTICAS GENERALES
• 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.	• 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.	• 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.	• Horno con dimensionies 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 rendiminento del generator de vapor mayores superficies de evaporacion para hacer fiable en el fljo de vapor durante la coccion en un ciclo continuo.



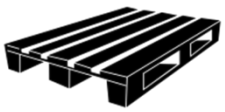
Dis. 5.2 Forno Rotor 6080/60100/8080, innesti superiori

Base rot. Carrello
Rack base
Plaque tornante
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

FORNO ROTOR 60x100M
OVEN ROTOR 60x100M
FOUR ROTOR 60x100M
HORNO ROTOR 60x100M

OVEN ROTOR 60x100M

Gas/Diesel

Electric

Pellet

CARATTERISTICHE TECNICHE – TECHNICAL CHARACTERISTICS – CARACTERISTIQUES TECHNIQUES – CARACTERISTICA 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 Widht Largeur Ancho (mm)	Lunghezza Lenght Longeur Longitud (mm)	Altezza Height Hauteur Altura (mm)	Potenza termica Themal power Puissance thermique Energia tèrmica		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. Potencia maxima a règimen horno el. (kW)	Potenza Power Puissance Energia (Kw)	Voltaggio Voltage Voltage Voltaje	Peso Weight Poids Peso (kg)
							Kw	Kcal/h				
60100	**15/18**	**60x100**	**160**	**1630**	**2146**	**2220**	**60**	**70000**	**27**	**3**	**220-380/3/50 Hz**	**1750**

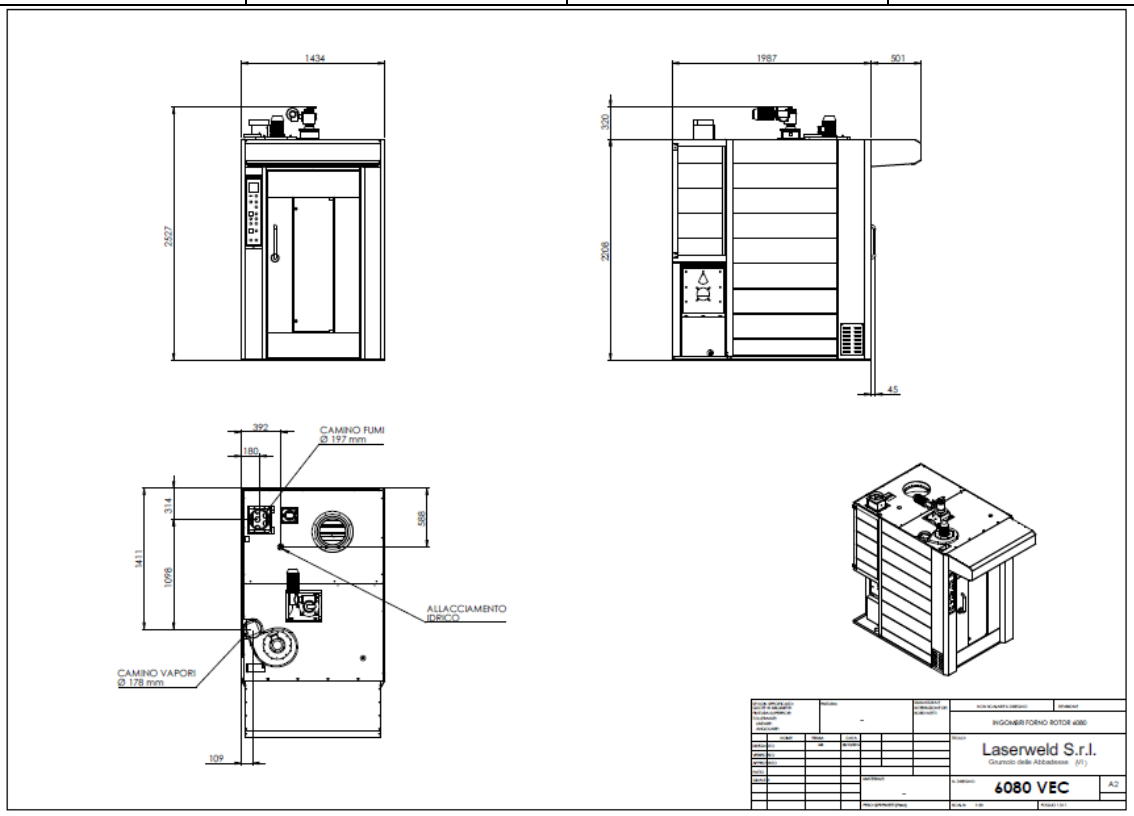
Standard

Touch screen

FORNO ROTOR 60x100M
OVEN ROTOR 60x100M
FOUR ROTOR 60x100M
HORNO ROTOR 60x100M

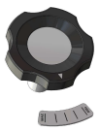
OVEN ROTOR 60x100M

CARATTERISTICHE GENERALI	GENERAL CHARACTERISTICS	CARACTÉRISTIQUES GÉNÉRALES	CARACTERÍSTICAS GENERALES
• 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.	• 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.	• 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.	• Horno con dimensionies 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 rendiminento del generator de vapor mayores superficies de evaporacion para hacer fiable en el fljo de vapor durante la coccion en un ciclo continuo.



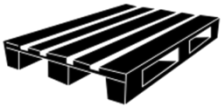
Dis. 5.2 Forno Rotor 6080/60100/8080, innesti superiori

Base Rot. Carrello
Rack base
Plaque tornante
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

FORNO ROTOR 80x80M
OVEN ROTOR 80x80M
FOUR ROTOR 80x80M
HORNO ROTOR 80x80M

OVEN ROTOR 80x80M

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 Widht Largeur Ancho (mm)	Lunghezza Lenght Longeur Longitud (mm)	Altezza Height Hauteur Altura (mm)	Potenza termica Themal power Puissance thermique Energia tèrmica		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. Potencia maxima a regimen horno el. (kW)	Potenza Power Puissance Energia (Kw)	Voltaggio Voltage Voltage Voltaje	Peso Weight Poids Peso (kg)
							Kw	Kcal/h				
8080	**15/18**	**80x80**	**170**	**1630**	**2146**	**2220**	**60**	**70000**	**27**	**3**	**220-380/3/50 Hz**	**1750**

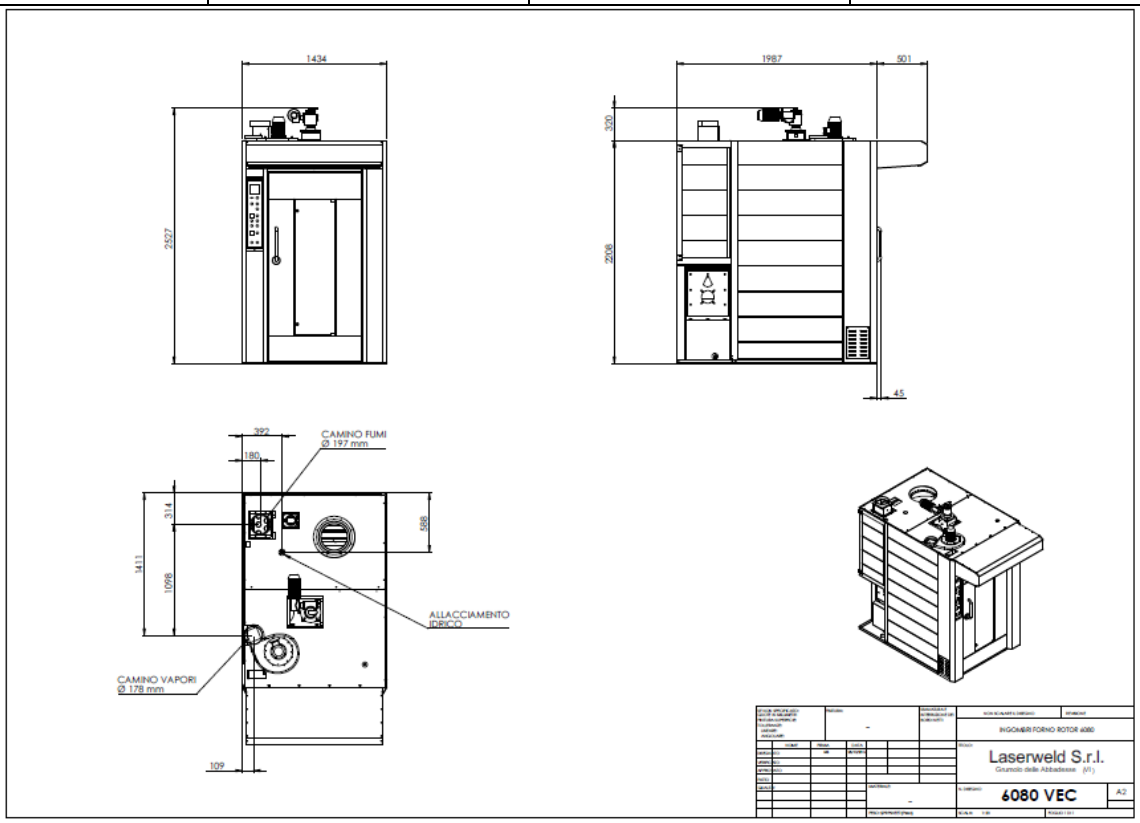
Standard

Touch screen

FORNO ROTOR 80x80M
OVEN ROTOR 80x80M
FOUR ROTOR 80x80M
HORNO ROTOR 80x80M

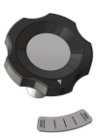
OVEN ROTOR 80x80M

CARATTERISTICHE GENERALI	GENERAL CHARACTERISTICS	CARACTÉRISTIQUES GÉNÉRALES	CARACTERÍSTICAS GENERALES
• 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.	• 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.	• 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.	• Horno con dimensionies 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 rendiminento del generator de vapor mayores superficies de evaporacion para hacer fiable en el fljo de vapor durante la coccion en un ciclo continuo.



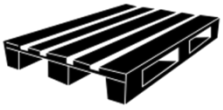
Dis. 5.2 Forno Rotor 6080/60100/8080, innesti superiori

Base rot. Carrello
Rack base
Plaque tornante
Base rodeante

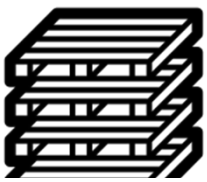


Valvola vapore
Steam valve
Vanne vapeur
Valvula vapor

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

FORNO ROTOR 80x90M
OVEN ROTOR 80x90M
FOUR ROTOR 80x90M
HORNO ROTOR 80x90M

OVEN ROTOR 80x90M

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 Widht Largeur Ancho (mm)	Lunghezza Lenght Longeur Longitud (mm)	Altezza Height Hauteur Altura (mm)	Potenza termica Themal power Puissance thermique Energia tèrmica		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. Potencia maxima a regimen horno el. (kW)	Potenza Power Puissance Energia (Kw)	Voltaggio Voltage Voltage Voltaje	Peso Weight Poids Peso (kg)
							Kw	Kcal/h				
8090	**15/18**	**80x90**	**190**	**1630**	**2146**	**2220**	**60**	**70000**	**27**	**3**	**220-380/3/50 Hz**	**1750**

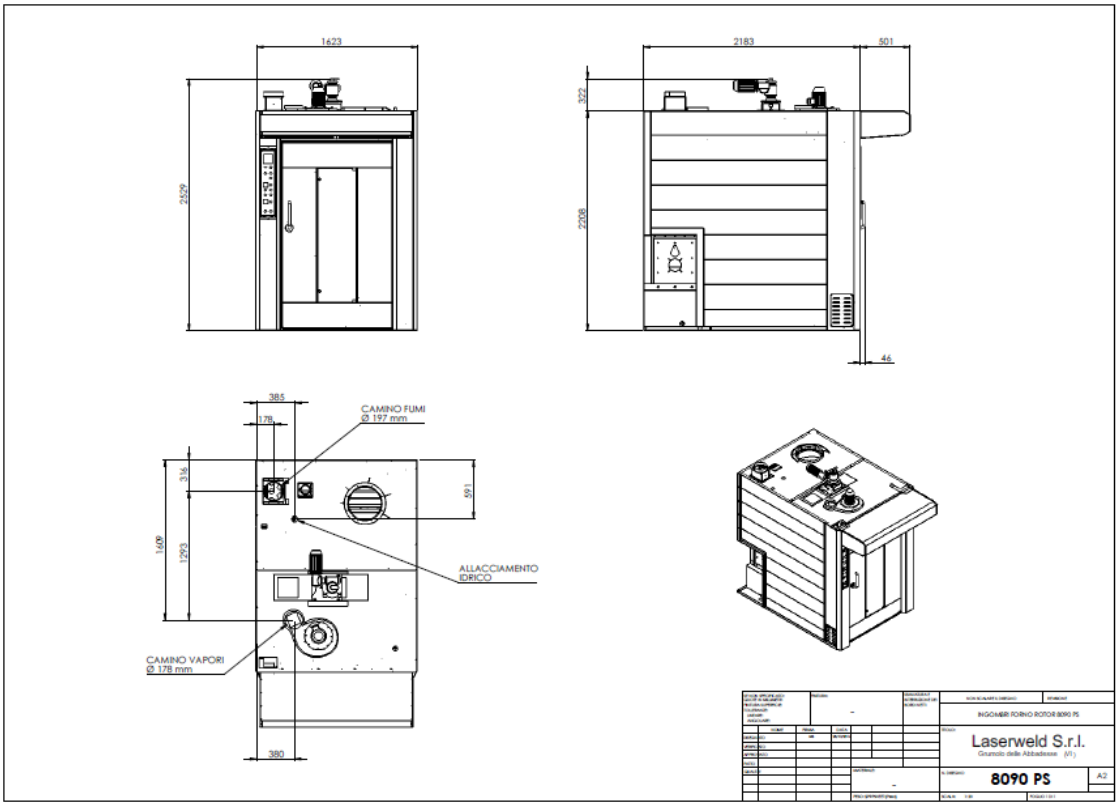
Standard

Touch screen

FORNO ROTOR 80x90M
OVEN ROTOR 80x90M
FOUR ROTOR 80x90M
HORNO ROTOR 80x90M

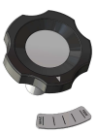
OVEN ROTOR 80x90M

CARATTERISTICHE GENERALI	GENERAL CHARACTERISTICS	CARACTÉRISTIQUES GÉNÉRALES	CARACTERÍSTICAS GENERALES
• 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.	• 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.	• 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.	• Horno con dimensionies 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 rendiminento del generator de vapor mayores superficies de evaporacion para hacer fiable en el fljo de vapor durante la coccion en un ciclo continuo.



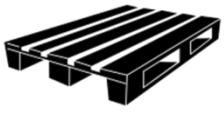
Dis. 5.3 Forno Rotor 8090, innesti superiori

Base rot. Carrello
Rack base
Plaque tornante
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

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

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 Widht Largeur Ancho (mm)	Lunghezza Lenght Longeur Longitud (mm)	Altezza Height Hauteur Altura (mm)	Potenza termica Themal power Puissance thermique Energia tèrmica		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. xxxxxxxxxx (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**

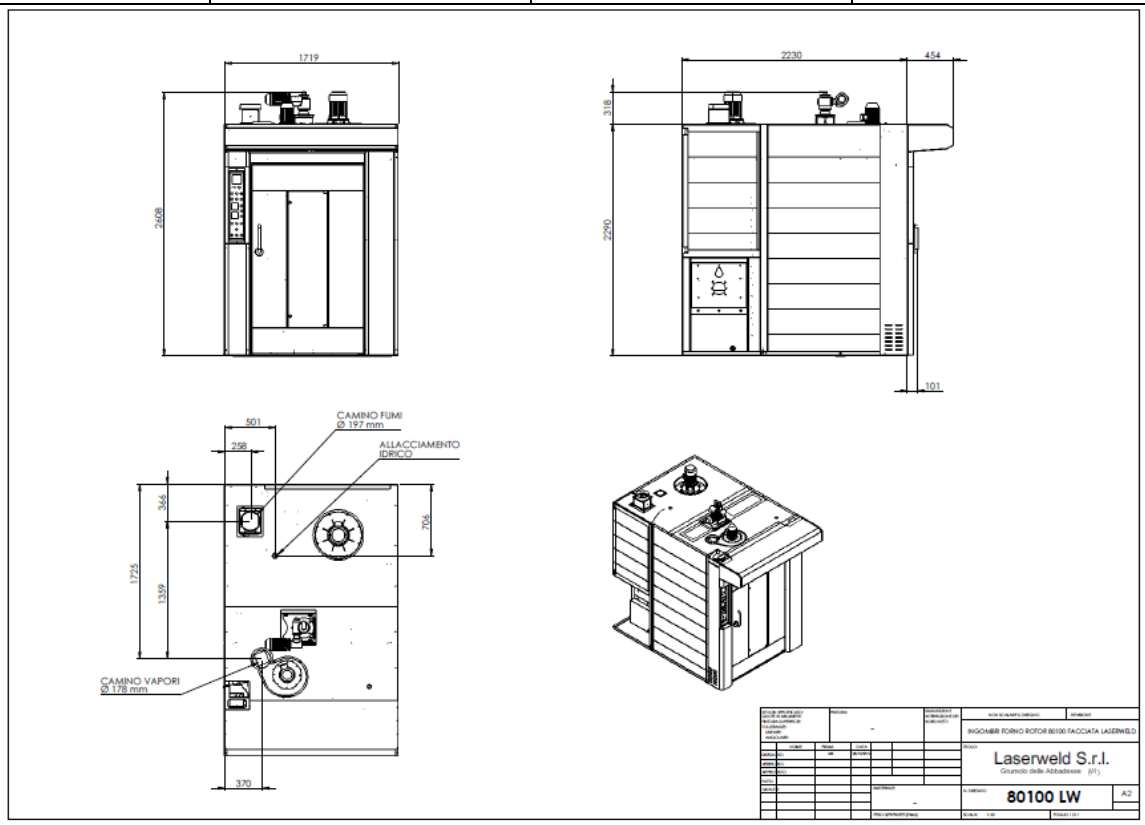
Standard

Touch screen

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

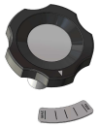
OVEN ROTOR 80x100M

CARATTERISTICHE GENERALI	GENERAL CHARACTERISTICS	CARACTÉRISTIQUES GÉNÉRALES	CARACTERÍSTICAS GENERALES
• 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.	• 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.	• 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.	• Horno con dimensionies 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 rendiminento del generator de vapor mayores superficies de evaporacion para hacer fiable en el fljo de vapor durante la coccion en un ciclo continuo.



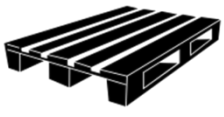
Dis. 5.4 Forno Rotor 80100/8120, innesti superiori

Base rot. Carrello
Rack base
Plaque tornante
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

FORNO ROTOR 80x120M
OVEN ROTOR 80x120M
FOUR ROTOR 80x120M
HORNO ROTOR 80x120M

OVEN ROTOR 80x120M

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 Widht Largeur Ancho (mm)	Lunghezza Lenght Longeur Longitud (mm)	Altezza Height Hauteur Altura (mm)	Potenza termica Themal power Puissance thermique Energia tèrmica		Potenza max a regime forno el. Max working power el. Oven Puissance max de travail four el. Potencia maxima a regimen horno el. (kW)	Potenza Power Puissance Energia (Kw)	Voltaggio Voltage Voltage Voltaje	Peso Weight Poids Peso (kg)
							Kw	Kcal/h				
80120	**15/18**	**80x120 / 80x60**	**220**	**1730**	**2360**	**2500**	**100,8**	**80000**	**67,2**	**3**	**220-380/3/50 Hz**	**1750**

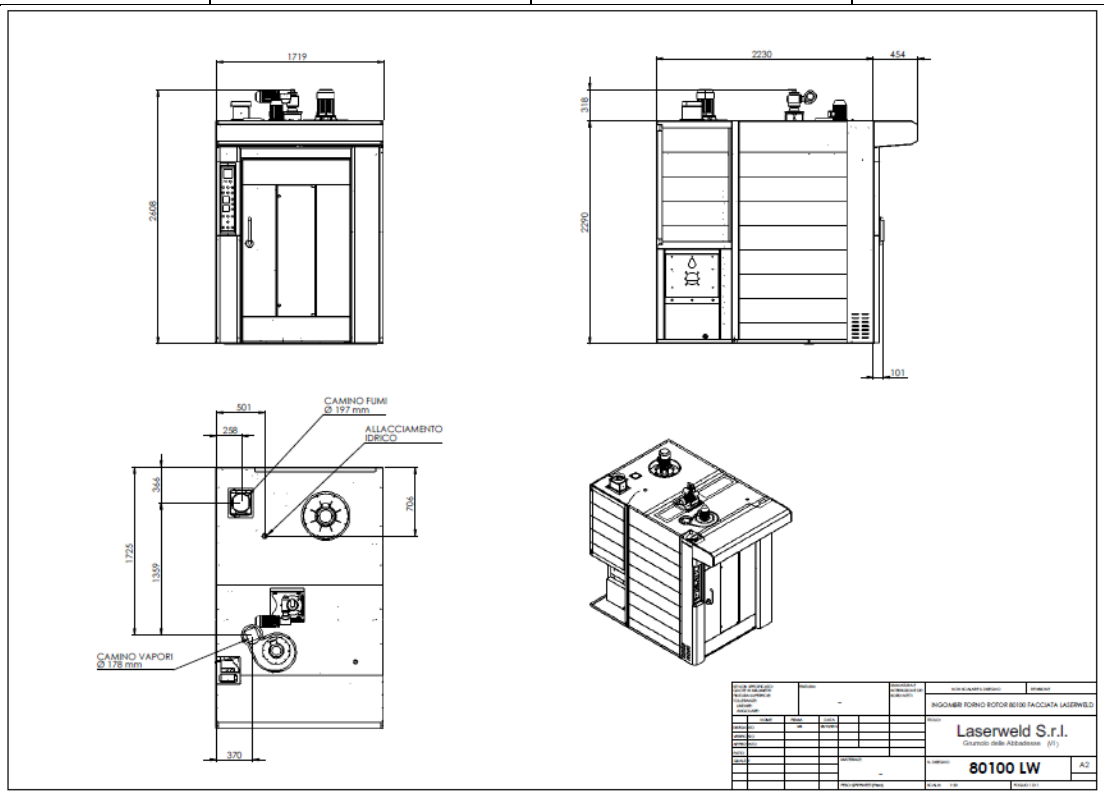
Standard

Touch screen

FORNO ROTOR 80x120M
OVEN ROTOR 80x120M
FOUR ROTOR 80x120M
HORNO ROTOR 80x120M

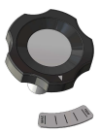
OVEN ROTOR 80x120M

CARATTERISTICHE GENERALI	GENERAL CHARACTERISTICS	CARACTÉRISTIQUES GÉNÉRALES	CARACTERÍSTICAS GENERALES
• 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.	• 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.	• 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.	• Horno con dimensionies 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 rendiminento del generator de vapor mayores superficies de evaporacion para hacer fiable en el fljo de vapor durante la coccion en un ciclo continuo.



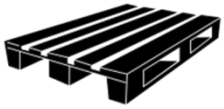
Dis. 5.4 Forno Rotor 80100/8120, innesti superiori

Base rot. Carrello
Rack base
Plaque tornante
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