

ROTOR WIND 3GL

15/18 TRAY GAS ROTATING BAKING OVEN (REAR BURNER OPERATION)

6RW0300

zanolli
1952 · ITALY

Main Features

- The heat exchanger is constructed in special stainless steel and enables a very high output with significant energy saving.
- 15/18 Tray Capacity (400 x 600)
- High Production
- Steam Exhaust Fan
- Front surface and Baking Chamber
- Completely in Stainless steel.
- Extractable trolley for which makes it easier to use
- Electromechanical Control Panel which enables the control of:
 - (a) Burner ignition and Temperature Control
 - (b) Ventilation
 - (c) Rack Rotation
 - (d) Supply of Steam
 - (e) Baking Timers
 - (f) shut down/start ups
 - (f) Lighting control
- New steam generator embraced in the ventilation area ensures steam is spread inside the chamber in a very homogenous way through the ventilation system.
- Rear Burner for suited for Long and narrow Rooms
- Available for use in NAT GAS, ULPG and Diesel



SPECIFICATIONS

Voltage	240 V
Power	1 kw
Gas (Mj/Hr)	122
Weight	650 kg
Plug Supplied	No
Capacity	15/18 Trays x (400 x 600)
Thermostat	300°C
Baking Volume	3.6 m ² - 4.3 m ²
Warranty	4 Year Warranty (2 yr Labour 4 yr Parts)

ACCESORIES

Burner Type Configuration, ULPG, NAT or Diesel
Trolleys 15 Tray 400 x 600
Trolleys 18 Tray 400 x 600
Turn Table Rotation Option as opposed to Standard Hooking System
Computerized Panel
Variable Speed System for Exhaust

DIMENTIONS

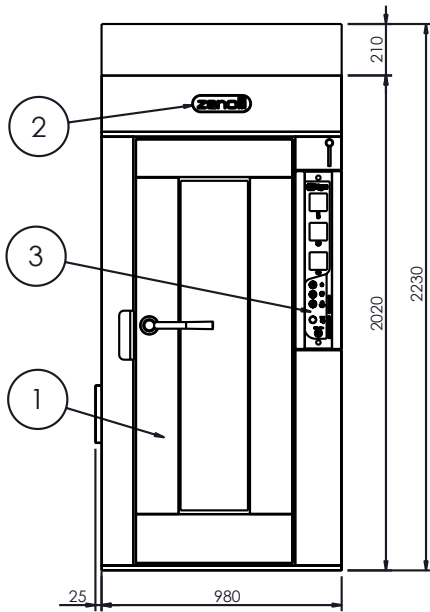
External Width	980mm
External Depth	1750mm
External Height	2360mm



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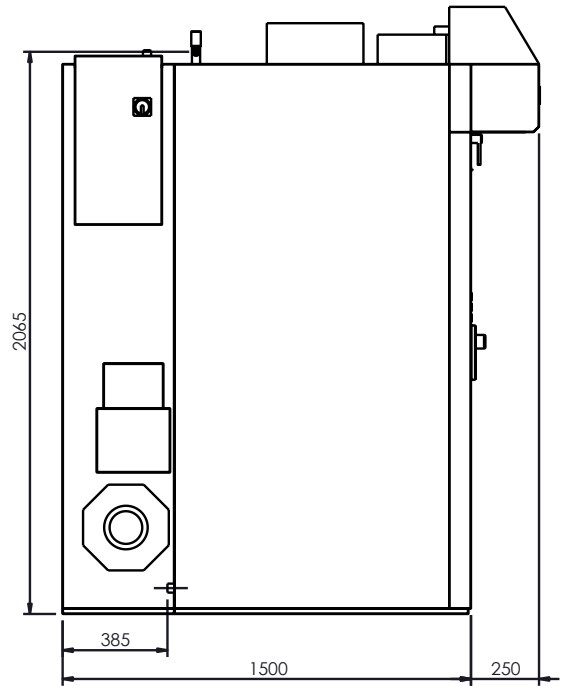
Phone: 1800 183 818 Email: support@thegoodlady.com.au
Website: www.thegoodlady.com.au

FRONT

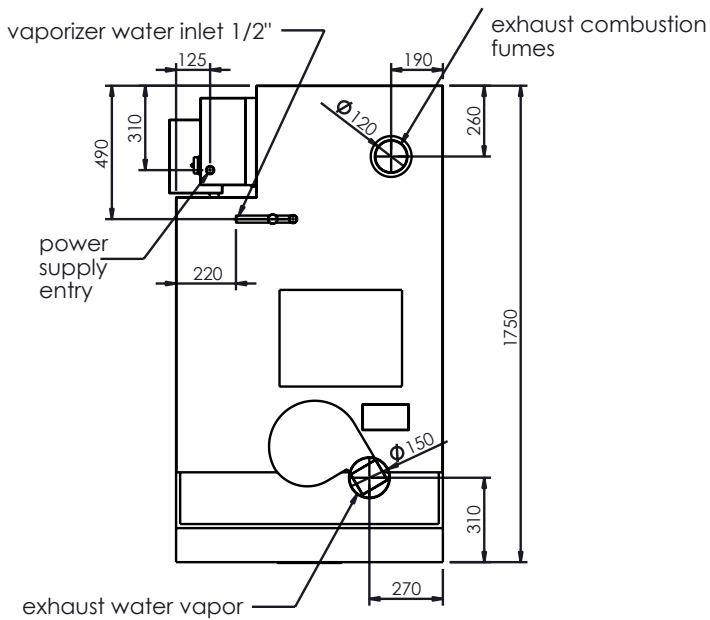


Num. articolo	Quantità	Descrizione
11		ROTOR WIND 3G L (2016)
21		PANN0370
31		PANN0560

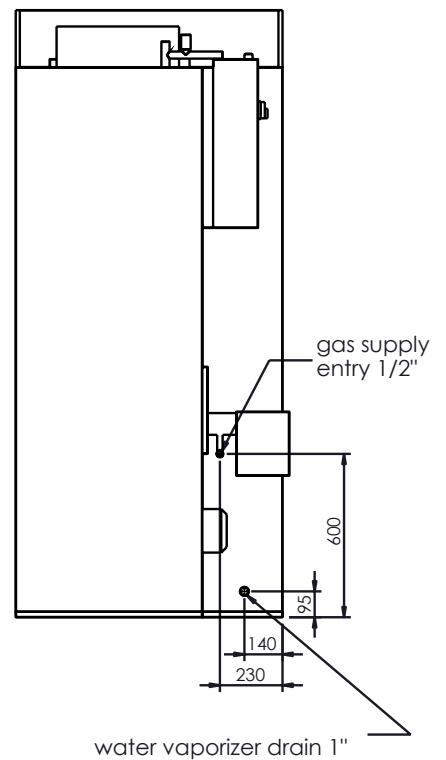
SIDE



TOP



REAR



We reserve the right to alter specifications without notice.



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Phone: 1800 183 818 Email: support@thegoodlady.com.au
Website: www.thegoodlady.com.au