ROTOR WIND 5EL 36 TRAY ELECTRIC ROTATING BAKING OVEN (LONG)5RW0600



Main Features

The Air Flow crosses a Group of armor plated Heating Elements laid out in order to ensure an OptimalPerformance of the Oven.

- 36 Tray Capacity x (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) Temperature
 - (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.



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Voltage	400 V 3 Phase
Power	47 kw
Weight	1100 kg
Plug Supplied	No
Capacity	15/18 Trays x (800 x 600) or 30/36 x (400 x 600)
Thermostat	300°C
Baking Volume	8.6 m ²
Warranty	4 Year Warranty (2 yr Labour 4 yr Parts)

ACCESORIES

Trolleys 15 Tray (600 x 800	O) Computerized Panel
Trolleys 30 Trays (400 x 60	OO) Variable Speed System for Exhaust
Trolleys 18 Tray (600 x 800	Turn Table Rotation Option as opposed
Trolleys 36 Trays (400 x 60	00) to Standard Hooking system.

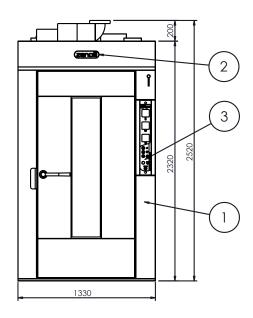
DIMENTIONS

External Width	1330mm	
External Depth	2450mm	
External Height	2700mm	



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

FRONT



Num. articolo	Quantità	Descrizione
11		ROTOR WIND 5E L
21		PANN0370
31		PANN0560

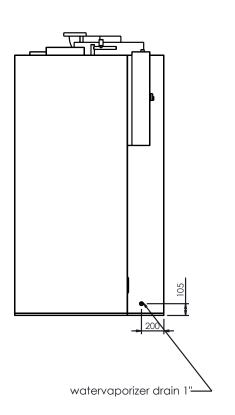
585 2050

TOP

exhaust water vapor

We reserve the right to alter specifications without notice.

REAR



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