ROTOR WIND 5GF 36 TRAY GAS ROTATING BAKING OVEN (FRONT BURNER OPERATION) 6RW0800



Main Features

- The heat exchanger is constructed in special stainless steel and enables a very high output with significant energy saving.
- 36 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	2 kw
Gas (Mj/Hr)	210
Weight	1380 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

Burner Type Configuration, ULPG, NAT or Diesel

Trolleys 15 Tray (600 x 800) Trolleys 30 Trays (400 x 600) Trolleys 18 Tray (600 x 800) Trolleys 36 Trays (400 x 600

Computerized Panel

Variable Speed System for Exhaust

Turn Table Rotation Option as opposed to Standard Hooking system.

DIMENTIONS

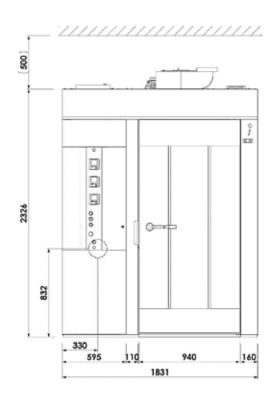
External Width	1840mm
External Depth	1850mm
External Height	2700mm

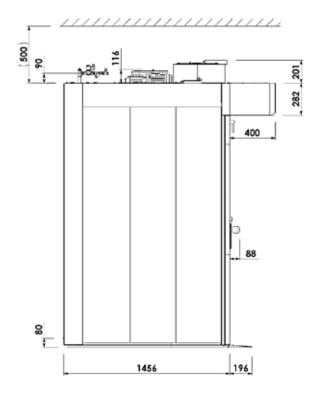


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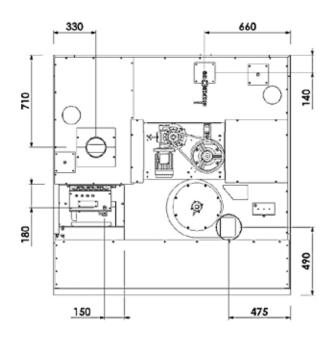
FRONT

SIDE





TOP



We reserve the right to alter specifications without notice.



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