



## Gas rotary oven

R14G is the professional convection oven with removable trolley of 14 or 18 trays 60x40cm. Ideal for high production of pastry and bakery products with programmable electronic management and manual steaming. The oven door is equipped with double tempered glass, which can be opened to facilitate cleaning operations. The rollers simplify oven movements. The air defectors ventilation system combined with trolley rotation always guarantees perfect baking uniformity. Supply: methane or LPG. Motorized extraction hood included. Maximum temperature 270°C (518°F).



### FUNCTIONING

- Heating by mean of two burners
- Ventilation system by 2 centrifugal fans in stainless steel with double direction
- Maximum temperature reached 270°C (518°F)
- Continuous temperature monitoring with thermocouple
- Protected incandescence injectors
- Flame detectors
- Electronic control
- Vapour ducting using a motorized programmable valve

### CONSTRUCTION

- Structure, baking chamber and hood in shaped stainless steel plate
- Exhausting vapour collection in aluminized steel
- Door in stainless steel plate with tempered double to check the state of the product while it is baking
- Locking handle in plated cast iron
- Geared motor for rack rotation on the upper side of the oven
- Control panel on front right hand side
- Rollers beneath the base to move the oven
- Heat exchanger with tubes in stainless steel
- Rotating trolley for 14 pans in stainless steel
- Air defectors in stainless steel
- Water injecton system for steam production
- Thermal insulation in rock wool

### ACCESSORIES

- Rotative trolley 18 trays
- Water pressure regulator
- Leavening prover

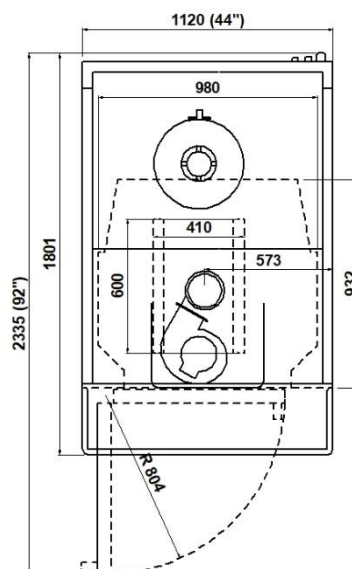
### INTERNAL DIMENSIONS

Internal depth	932 mm
Internal width	980 mm
Tray (60x40)cm	14T-18T
Space between trayholders (14 trays)	100 mm
Space between trayholders (18 trays)	77,5 mm

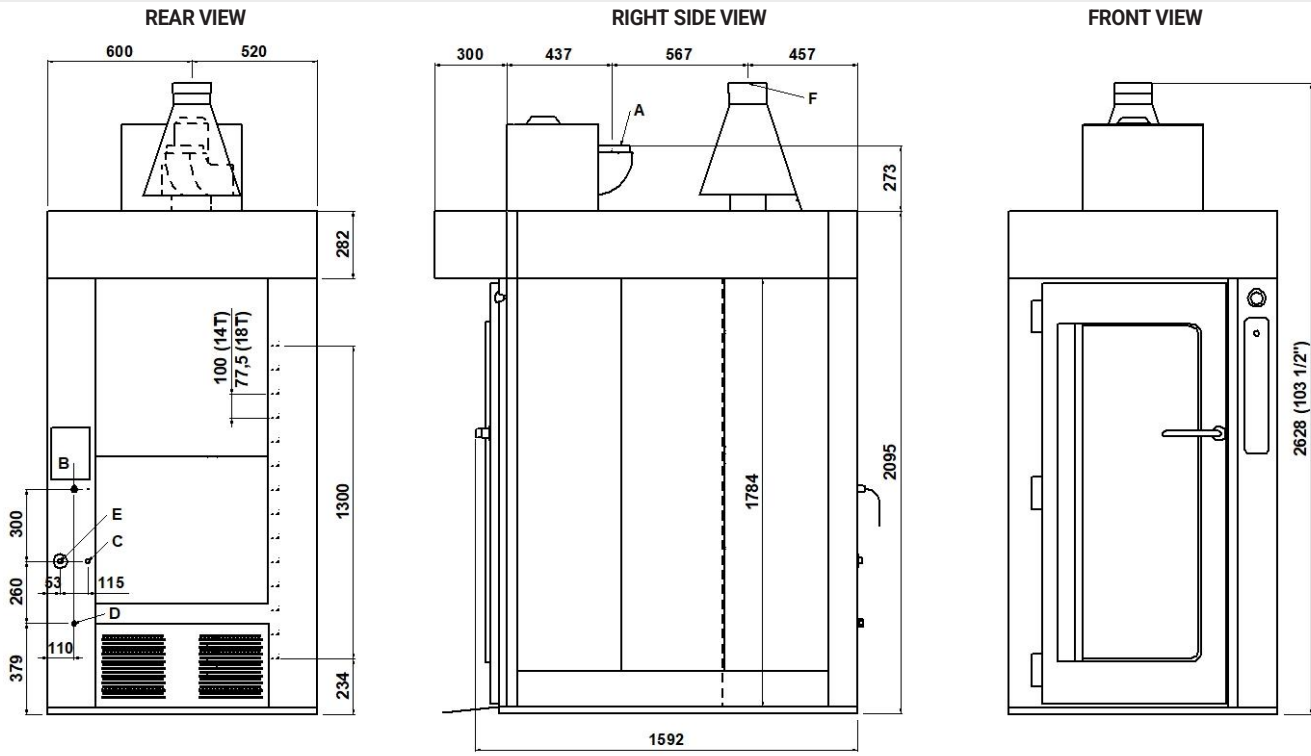
### STANDARD EQUIPMENT

- Lighting with halogen lamps easy to replace
- Independent maximum temperature safety device
- Adjustable air defectors for high baking uniformity
- Forced aspiration of the steams inside and outside the baking deck 500 m3/h

### TOP VIEW



## 1 baking element



**NOTE:** The dimensions indicated in the views are in millimeters.

<b>A</b> Ø152 steam exhaust	<b>B</b> starting cable oven	<b>C</b> 3/4" gas male water infeed	<b>D</b> Ø15 external condensate exhaust
<b>E</b> 3/4" gas female entry gas	<b>F</b> Ø156 int. fumes exhaust		

### EXTERNAL DIMENSION

External height	2628 mm
External depth	1801 mm
External width	1120 mm
Oven weight	680 kg
Trolley weight 14T	29 kg
Trolley weight 18T	32 kg

### TOTAL BAKING CAPACITY

Tray (60x40)cm (standard)	14
Tray (60x40)cm (optional)	18
Trolley	610x445x H1603 mm

### SHIPPING INFORMATION

Oven packed on footboard:	
Height max	2300 mm
Depth max	1664 mm
Width max	1142 mm
Weight	690 kg
Package in wood cage:	
Height max	2350 mm
Depth max	1980 mm
Width max	1310 mm
Weight	750 kg
Packed trolley size:	
Height max	1610 mm
Depth max	615 mm
Width max	450 mm

### FEEDING AND POWER

Equipment type	B11BS
Thermic capacity	41 kW
Gas feeding METHAN or LPG	
*Max consumption/hour	
Methan G20	4,339 m3/h
Methan G25	5,046 m3/h
LPG G30-G31	3,233 kg/h
Standard feeding	
A.C. V400 3N 50/60Hz	
Feeding on request	
A.C. V230 3 50/60Hz	
Power	1,72 kW
*Average power cons	0,86 kWh
Connection cable	
type H07RN-F	
5x1mm <sup>2</sup> (V400 3N)	
4x1mm <sup>2</sup> (V230 3)	
Water pressure 1-1,5 bar	

\* This value is subject to variation according to the way in which the equipment is used  
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