

UNIBAKE

BAKERY EQUIPMENTS

ROTARY CONVECTION OVEN



DÖNERLİ KONVEKSİYONEL FIRIN

ROTARY CONVECTION OVEN

UNI-RKF 10-E/G



Döner konveksiyonlu fırın, küçük mekanlara uygun olan ebatlarının yanı sıra verimlilik ve fonksiyonel açıdan çok avantajlı bir fırındır. Pasta, börek, sandviç ve ekmek üretimi için uygundur. Geniş ön cam fırına güzel bir görünüm ve ışık sağlamaktadır. Güçlü bir buhar sistemine sahiptir. 40x60 ebatında 10 adet tava kapasitelidir.

Dokunmatik ekran sayesinde reçeteler hafızaya alınıp kullanılabilir. Gazlı ve elektrikli modelleri üretilmektedir. Yüksek izolasyon sağlayan çift cam sayesinde ısı kaybı en aza indirgenmiştir. Paslanmaz çelik iç ve dış yüzeyler kolay temizlenebilmesini sağlar.

Alt kısmında standart olarak mayalandırma kabini mevcuttur. Bu bölmede mayalı ürünler için uygun nemli ortam sağlayan donanımlar mevcuttur

The Rotary Convection Oven is a small oven with the efficiency and functions of a large rack oven which makes it perfect as an in-store oven. This oven offers a great variation in products that can be baked as cakes, pastry, sandwich and bread. The oven offers a good overview thanks to its large front glass and excellent lighting. Built-in high capacity steam system. The capacity of the oven is 10 trays with 40x60 dimensions.

It's possible to produce the Rotary Convection Oven either with touchscreen panel with all benefits that come with it, pre-stored baking recipes gathered in alphabetical order. The oven is available with gas or electrical heating. Cost saving double glass with strong high quality insulation which ensures that heat loss is minimal. Easy to clean stainless steel in and outside covers.

All Rotary Convection Ovens can be equipped with a prover cabinet as a standard. A compact underbuilt prover cabinet with humidity sensor is added which makes a stand-alone prover unnecessary. The Rotary Convection oven comes as a 10 rack oven with ideal dimensions to be used as an in-store baking unit

Specification	UNIBAKE-RKF 10 E (Electric)	UNIBAKE-RKF 10 G (Gas)
Baking Surface (m ²)	2,4	2,4
Number of Trays (pcs)	10	10
Size of Tray (mm)	400 x 600	400 x 600
Space Between the Trays (mm)	85	85
Width – A (mm)	987	1020
Depth/Length – B1 (mm)	1270	1270
Height – H (mm)	2040	2040
Max. Depth/Length – D (mm)	1310	1310
Max Height – H1 (mm)	2280	2280
Min operation height below fume hood - H2 (mm)	1960	1960
Electrical Connection	3P + N + PE	1P + N + PE
Electric Connection Cable	5 x 6mm ²	3 x 1.5mm ²
Electrical Connection Cable for Fermentation	3 x 2.5 mm ²	3 x 2.5 mm ²
Roasting Chamber Electrical Power (kw)	23.1	1
Electrical Power for Proofing Room (kw)	5.1	–
Average Consumption (8 hours) (kw/h)	14.85 kw/h	1.82 m ³ /h
Thermal Power (kcal/h) / (kw)	–	20,000 / 24
Burner Model	None	Riello RX28
Burner Capacity (kw)	None	32
Gas Coupling Pressure (mbar)	None	21 – 40
Weight of Oven (kg)	479	485
Source of Energy	Electrical	Natural Gas
Control System	Manual, Digital, or TOUCH	Manual, Digital, or TOUCH