





# 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 deflectors 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).

CE

## 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 temperated 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 deflectors in stainless steel
- Water injecton system for steam production
- Thermal insulation in rock wool

## ACCESSORIES

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

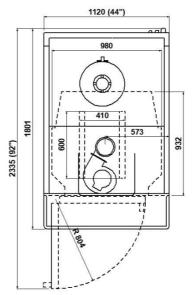
## **INTERNAL DIMENSIONS**

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
- · Indipendent maximum temperature safety device
- · Adjustable air deflectors for high baking uniformity
- Forced aspiration of the steams inside and outside the baking deck 500 m3/h

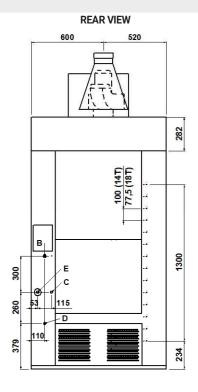
#### **TOP WIEW**



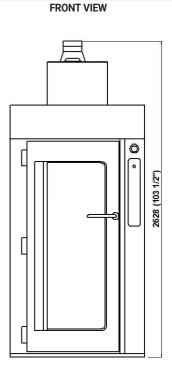




# 1 baking element



RIGHT SIDE VIEW



**FEEDING AND POWER** 

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

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

# **EXTERNAL DIMENSION**

# SHIPPING INFORMATION

External height External depth External width Oven weight Trolley weight 14T Trolley weight 18T	2628 mm 1801 mm 1120 mm 680 kg 29 kg 32 kg	Oven packed on footboard: Height max Depth max Width max Weight	2300 mm 1664 mm 1142 mm 690 kg	Equipment type Thermic capacity Gas feeding METHAN of *Max consumption/hou Methan G20 Methan G25	
<b>TOTAL BAKING CAPACITY</b> Tray (60x40)cm (standard) Tray (60x40)cm (optional) Trolley 610x445x	14 18 H1603 mm	Package in wood cage: Height max Depth max Width max Weight Packed trolley size: Height max Depth max Width max	2350 mm 1980 mm 1310 mm 750 kg 1610 mm 615 mm 450 mm	LPG G30-G31 Standard feeding A.C. V400 3N 50/60Hz Feeding on request A.C. V230 3 50/60Hz Max power *Average power cons Connection cable type H07RI 5x1mm <sup>2</sup> (V 4x1mm <sup>2</sup> (V Water pressure 1-1,5 ba	′400 3N) 230 3)

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

NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice