

ROTOR



I PLUS ROTOR



Economic

heat exchanger with a large surface area for reduced energy consumption.



Extremely compact

requires very little installation space in relation to its production capacity.



High performance

with quality details which guarantee perfect baking. Air flow from the bottom up and stainless steel baking chamber, front, doors and hood.



Ideal for every situation

five speed air recirculation in the baking chamber to provide the perfect baking balance for all products from bread and pies to the most delicate and light cake.



Efficient

horizontal air flow, in positive pressure and countercurrent to the fumes ensures a delicate transfer of heat to the product.



Digital control unit

complete with weekly programmer and setup for storing from 10 to 99 baking recipes.



Flexible

suitable for baking different sizes of bread as well as pastries/cakes.



RT 68/C - RT 68/E



RT 88/C - RT 88/E
RT 810/C - RT 810/E

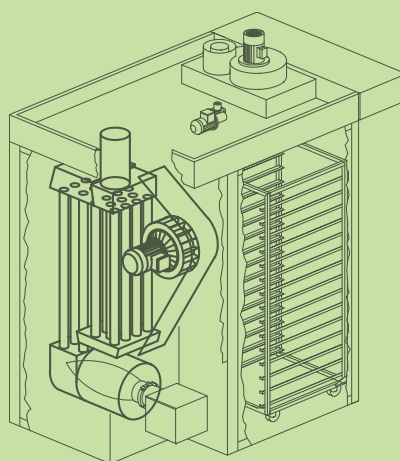


RT 812/C - RT 812/E

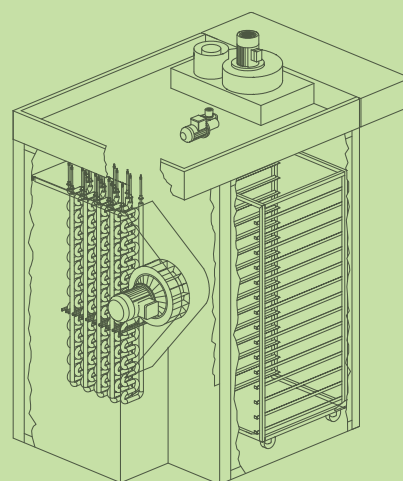
Avant-Garde Technology.

The Rotor rotary oven is the result of **attentive, avant-garde technology** which brings together **practicality of use and minimum energy consumption**. Available in gas, fuel oil or electrically powered versions, it is a **versatile and robust** oven to meet all needs. Baking is brought about by the circulation of clean air, conveyed and distributed in the chamber via **adjustable conduits**. Inside the baking chamber **the bottom to top** direction of the air flow in heat exchanger outlet heats up the bottom of the baking pans, flowing over the product to ensure **optimum baking** with a perfectly baked bottom.

In the **COMBUSTION** version, the **large surface area heat exchanger** exploits the horizontal air flow in countercurrent and positive pressure to the fumes. The air passes through a large number of pipes accumulating heat. The combusted gases are conveyed vertically beyond the combustion cylinder in three rounds to maximize performance. **The burner and the fan** installed at the back of the oven **are easily accessible to facilitate maintenance operations**.



Combustion



Electric

In the **ELECTRIC** version, the resistance elements of the heat exchanger, as well as having a large heat exchanging surface area, also **have fins to increase the radiating surface and increase efficiency**. The resistance elements are inserted from above to make replacement and maintenance operations quick and easy.

Cascade steam generators to produce large amounts of steam. The steam generator, positioned on the back wall of the baking chamber, in contact with the heat exchanger, is made up of individual **cast iron** elements for **maximum heat accumulation** and an unlimited service life. The steam generator can easily be taken out to perform extraordinary maintenance procedures.



Details that make the difference.

1 Door opening with patented ergonomic handle fitted on the column. This makes it possible to have the inside of the door completely free of holes, thus avoiding steam leaks. Emergency door opening device from inside the baking chamber. Control unit positioned on the left with door opening from the left (not reversible). Automatic door opening on request.

2 The large, ventilated double window provides a full view of the trolley inside the baking chamber.

3 The practical hinged opening ensures easy cleaning and bulb replacement. Double lighting on door porthole.

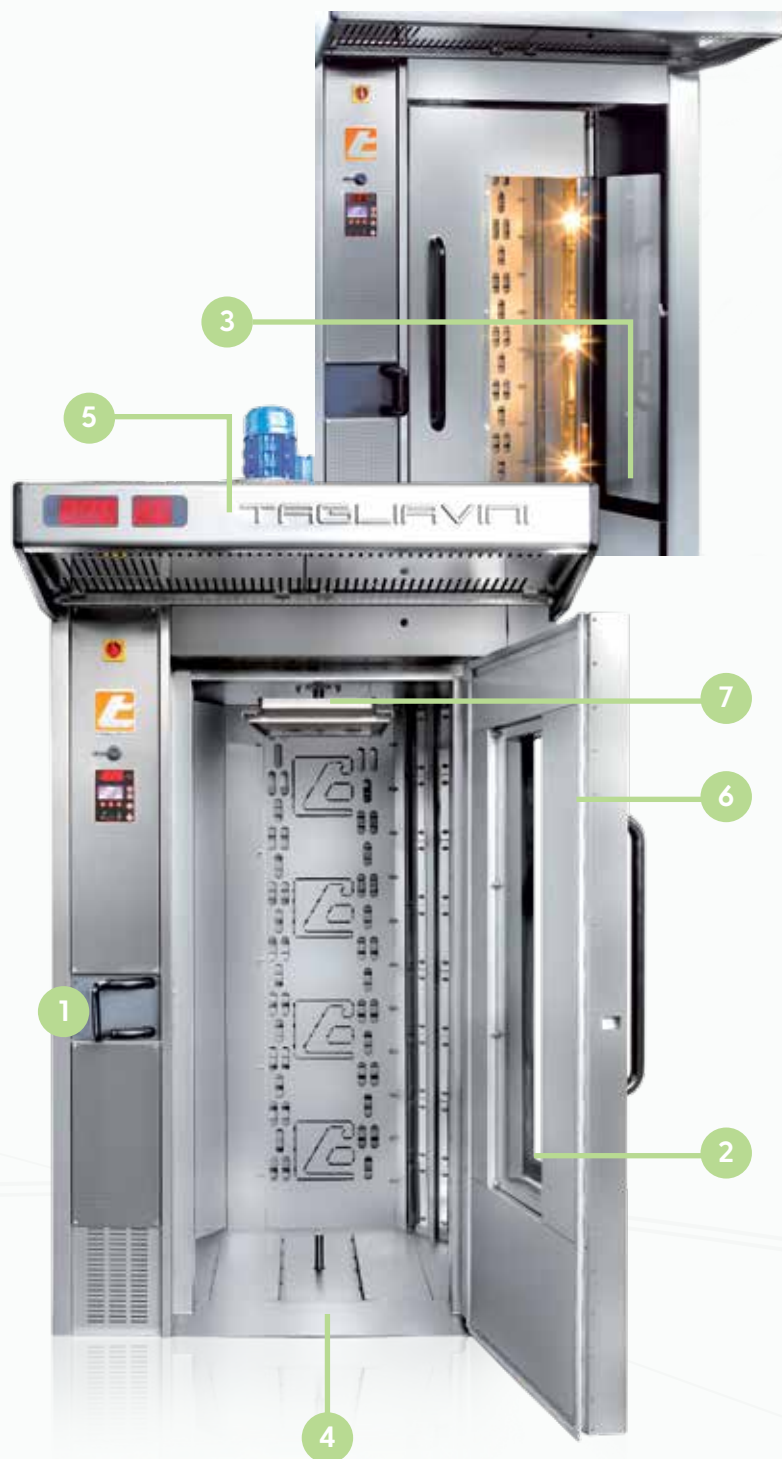
4 Ramp down to floor level in baking chamber entrance to facilitate trolley insertion.

5 Large stainless steel hood with a display showing the temperature and residual baking time (optional). Steam extraction valve (automatic on request) connected to the dual-speed extractor for better drying of the product.

6 High performance silicone seals installed on the door for longer service life and less exposure to impact during trolley loading.

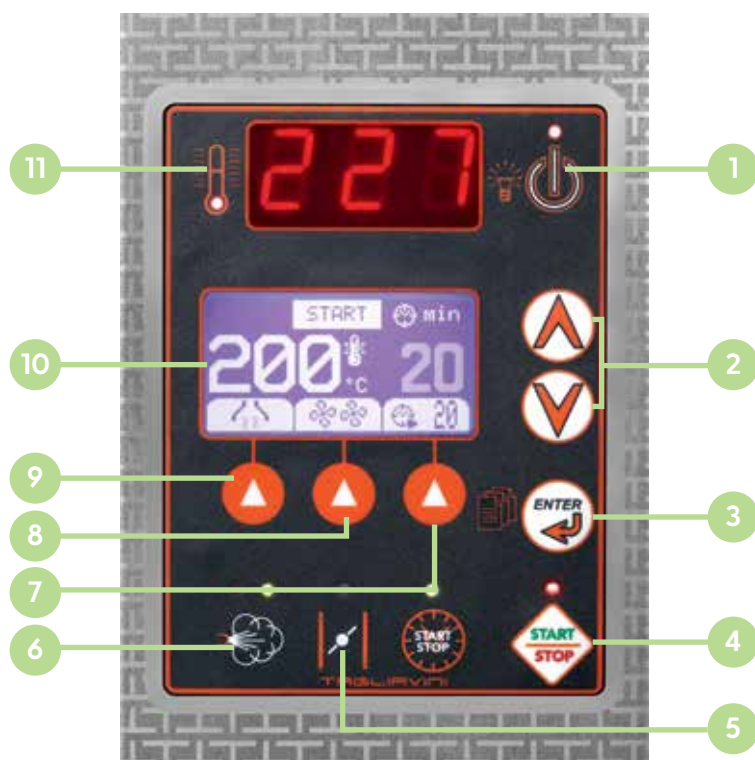
7 In standard models automatic rack lifter to facilitate trolley insertion with hook upon request or platform for use with all types of trolley.

- Insulation is guaranteed by a thick layer of glass wool panels to prevent heat loss.
- Trolley rotation motor with inverter for gradual start-up and stopping (optional), ideal for trolleys with a high load (standard in the RT/RTE 812).



Smart.

Smart - the intuitive control units. The digital control unit with SMART display comes complete with a weekly start-up programmer known as "PROSET" and space to save up to 99 baking recipes. Thanks to the USB port on the front panel, you can easily and quickly transfer recipes and upgrade the software.



- | | |
|---|--|
| <p>1 Control unit and baking chamber light on / off button.</p> <p>2 Option to increase or decrease the temperature and all other parameters.</p> <p>3 "Enter" function key to access the recipe settings and enable the weekly programmer.</p> <p>4 Baking cycle start and stop function.</p> <p>5 Valve control (if automatic).</p> | <p>6 Steam delivery control. The quantity of steam can be measured in seconds or liters.</p> <p>7 Adjustable baking time. Sound buzzer at end of baking cycle.</p> <p>8 Regulation of air recirculation fan speed in the baking chamber.</p> <p>9 Adjustable extractor hood speed: high/low.</p> <p>10 Preset temperature.</p> <p>11 Real temperature.</p> |
|---|--|



IBake.

The I BAKE control panel incorporates the top level of technology in a touch screen. Installed in place of the SMART control unit, it offers all the functions listed for the smart control unit on a touch-screen. What's more, with a simple touch you can set;



Supersaver: (for electric models) a computer to manage the energy available that can handle the energy requirements of the entire baking lab with a contract power less than the total number of utilities.



Proset: weekly programming of the daily baking cycles.

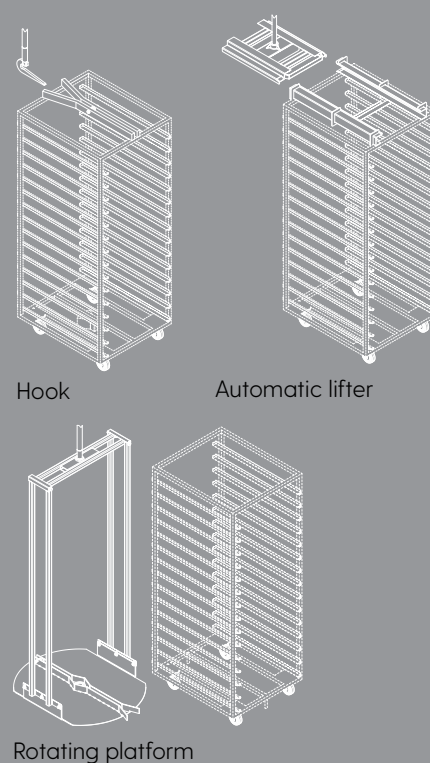
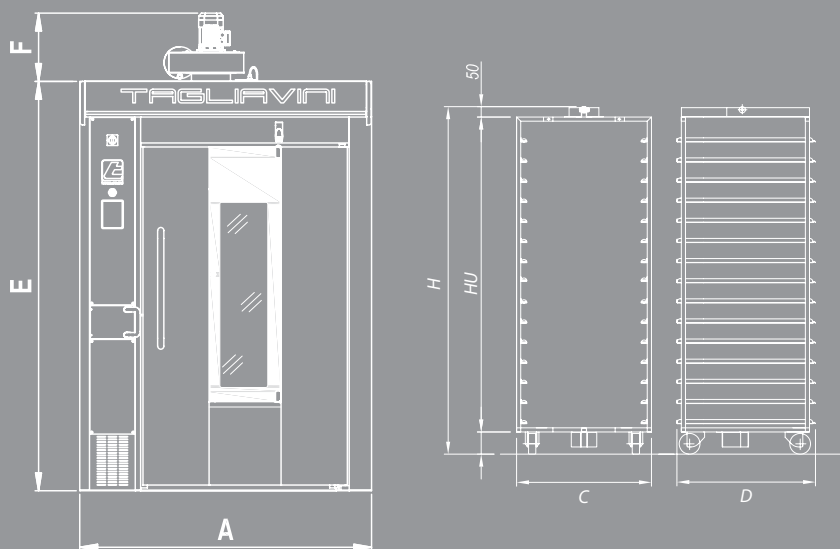


Instructions manual



Saves up to 100 recipes. Plus, the following parameters can be monitored automatically: Temperature, partial baking times, steam inlet, recirculation fan speed, opening and closing of the steam extraction valve.

Technical Data.



MODEL	External dimensions (cm)								Dimensions (cm)	Plaques	Installed power	
	A	B	M1*	M2*	C	D	E	F			kcal/h	kW
RTC68	145	195	2	10	60	83	230	42	60X80 40X60	13-15-18-20 26-30-36-40	48000	56+1,5
RTE68		170	26	34							-	36+1,5
RTC68H		195	2	10			240		60X80 40X60	15-18-20-22 30-36-40-44	49800	58+1,5
RTE68H		170	26	34							-	40,5+1,5
RTC88	164	223	13	23	60	110	230	42	80X80 60x93 (26"x37") 60x99 (24"x39") 46x66 (18"x26") 46x76 (18"x30")	13-15-18-20 13-15-18-20 13-15-18-20 26-30-36-40 26-30-36-40	56000	65+2,2
RTE88		205	31	42							-	45+2,2
RTC88H	164	223	13	23	60	110	240	42	80X80 60x93 (26"x37") 60x99 (24"x39") 46x66 (18"x26") 46x76 (18"x30")	15-18-20-22 15-18-20-22 15-18-20-22 30-36-40-44 30-36-40-44	59300	69+2,2
RTE88H		205	31	42							-	48+2,2
RTC810	164	223	13	23	60	110	230	42	80X100 50X80 79x94 (31"x37") 81x92 (32"x36")	13-15-18-20 26-30-36-40 13-15-18-20 13-15-18-20	66000	77+2,2
RTE810		205	31	42							-	54+2,2
RTC810H	164	223	13	23	60	110	240	42	80X100 50X80 79x94 (31"x37") 81x92 (32"x36")	15-18-20-22 30-36-40-44	70500	82+2,2
RTE810H		205	31	42						15-18-20-22 15-18-20-22	-	58,5+2,2
RTC812	190	254	13	23	60	110	230	47	80x60 (x2)	26-30-36-40	76000	88+2,9
RTE812		236	31	42							-	72+2,9
RTC812H	190	254	13	23	60	110	240	47	80x60 (x2)	30-36-40-44	79900	93+2,9
RTE812H		236	31	42							-	76,5+2,9

* M1 refers to the size with a one-speed fan.

* M2 refers to the dimension with a multi-speed fan.

Illustrations and descriptions in this booklet are given as indicatives. Dimensions are expressed in cm.

All power ratings are at 400V.



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