

## TECHNICAL DATA SHEET FOR ROTEL BAKERY OVENS AUR3M3D3S, AUR3M4DHC AND AUR3M4D1S

### STANDARD FEATURES

VTL - variable temperature loading

- energy efficient
- ease of operation
- less down time

Live inbuilt steaming system fitted to all chambers

Interior lamps fitted standard to all chambers.

Each chamber individually controlled

Touch screen controllers mounted right hand side

### OVERALL CONSTRUCTION

Internal baking chambers stainless steel

Facia and sides stainless steel

Doors all stainless steel construction

Tempered 10mm thick door glass

Tray holders welded steel and fitted standard to all decks

Turntable drive system bottom mounted

Casters fitted as standard

### OPERATION

Touch screen controllers that operate with minimal staff input

Individual chamber control display

Icon category menu

Up to 99 baking programs (universal programming for all decks)

Programmable time, temp, steam and top/bottom heat balance

Automatic preheating of all decks

Automatic energy saving temperature set-back / idle

Split bake / multiple product program feature applied all decks

Manual bake mode

7 day auto-start

Low-temp bake mode

Automatic back up on event of controller failure

Temperature control range up to 270°C

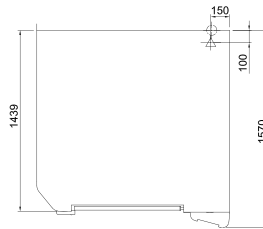
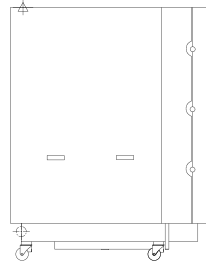
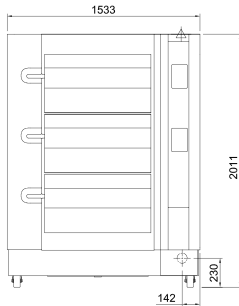
Bake time range 0-120 minutes standard (adjustable to 256 minutes)



AUR3M3D3S

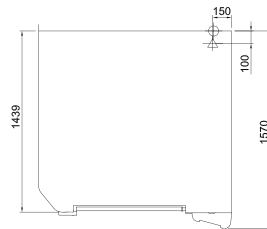
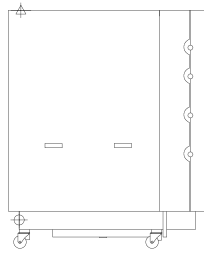
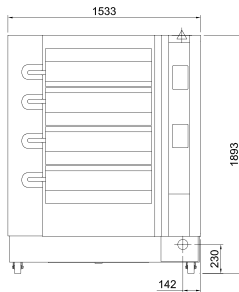


AUR3M4D1S



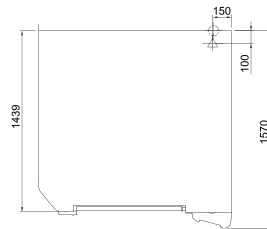
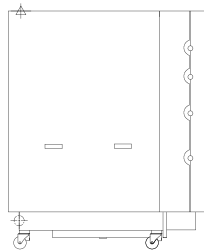
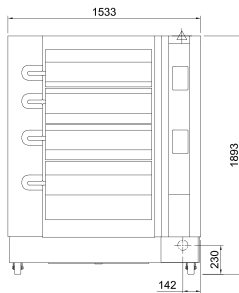
E ELECTRICAL ENTRY  
COLD WATER CONNECTION  
1/2" BSP MALE

## AUR3M3D3S



E ELECTRICAL ENTRY  
COLD WATER CONNECTION  
1/2" BSP MALE

## AUR3M4DHC



E ELECTRICAL ENTRY  
COLD WATER CONNECTION  
1/2" BSP MALE

## AUR3M4D1S

Model	Deck Configuration	Tray <sup>1</sup> Capacity	Loaf <sup>2</sup> Capacity	Dimensions W x D x H mm	Electrical Specifications
AUR3M3D3S	3 deck, 3 split	12 tray	60	1533 x 1570 x 2011	34kW, 3P+N+E, 400-415v, 50hz
AUR3M4DHC	4 deck, high crown	8 tray	48	1533 x 1570 x 1893	24kW, 3P+N+E, 400-415v, 50hz
AUR3M4D1S	4 deck, 1 split	10 tray	60	1533 x 1570 x 1893	29kW, 3P+N+E, 400-415v, 50hz

<sup>1</sup> Oven chambers accept 16" and 18" wide trays

<sup>2</sup> Standard 680gm loaf

### Crown heights (usable)

Standard decks – 180mm (unless top deck)

Top decks / HC – 200mm (unless split deck)

Split decks – 170mm (unless top split deck)

Top Split decks – 205mm / 135mm (offset split)

Model	AUR3M3D3S	AUR3M4D1S	AUR3M4DHC
Nett Weight	850 kg	860 kg	860 kg
<b>Packing Data</b>			
Weight	1010 kg	1020 kg	1020 kg
Width	1710 mm	1710 mm	1710 mm
Depth	1900 mm	1900 mm	1900 mm
Height	2350 mm	2350 mm	2350 mm
Volume	7.6 m <sup>3</sup>	7.6 m <sup>3</sup>	7.6 m <sup>3</sup>

# Bakery

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This spec sheet is meant for commercial purpose only. For technical documentation please refer to our service manuals.



ISO9001  
Quality  
Management  
Standard



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