



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|----------------------|---|----------------|
| ZU-BABY40X60E | ELECTRIC ROTARY OVEN for BREAD AND PASTRY, capacity 10/12 trays measuring 400x600 mm, V.400/3, Kw.17.00, Weight 450 Kg, dim.mm.980x1500x1470h | |

PROFESSIONAL DESCRIPTION

ELECTRIC ROTARY OVEN for BREAD AND PASTRY, capacity 10 or 12 400x600 mm TRAYS :

- **suitable for small and medium-sized baking or pastry workshops ;**
- reduced overall dimensions (especially in height);
- **motorized extractor hood;**
- **stainless steel steam extraction snail ;**
- **base in 30/10 stainless steel ;**
- **double glazed door ;**
- **cooking chamber , front and door in stainless steel ;**
- **new high efficiency and totally removable combustion chamber ;**
- **new enhanced humidifier ,** easy to access and totally removable;
- manual valve for exhausting excess steam;
- **extractable cooking trolley** (not included): The particular coupling system, in addition to guaranteeing a solid anchoring of the trolley during the cooking phases, can be easily unlocked in order to allow the removal of the trolley from the oven, the possibility of extracting the trolley allows you to speed up product loading/unloading operations and facilitate internal cleaning of the oven;
- **electromechanical control panel** : electromechanical button controls and instrumentation, given the use of directly controlled instruments, the use of this type of panel is particularly simple and immediate;
- **possibility of placing an electric cooking chamber with 2 trays or alternatively a leavening cell with 12 trays on top of the oven ;**
- door hinges on the right.

Construction features

- larger size (means the minimum space necessary for the passage of the disassembled oven): 980x875 mm
- maximum width of trolley (space between the trolley and the sides of the door frame: 40 mm): 450 mm
- maximum diagonal of the trolley (space between the trolley and the chamber walls: 30 mm): 740 mm
- maximum trolley load 60 kg

Technical features

- cooking surface 2.8 m²;
- **capacity 10 or 12 400x600 mm trays, depending on the type of trolley you choose**
- hourly production 42 kg
- maximum operating temperature 300 °C
- minimum room height 270 cm
- temperature rise gradient (with empty oven) °C/min 12
- temperature rise gradient (with oven fully loaded) °C/min 6

Fan characteristics

- Fan air flow (Mod. ECB 230): m³/min 11÷28
- ventilation motor power (1400 rpm - Mod. H80A4VE/B5): hp (kw) 0.75 (0.55)

Steam extractor features

- extractor air flow (Mod.R2E 190 A026-05): m³/min 9÷10
- suction motor power: 0.1 kW
- steam outlet chimney diameter: 120 mm

Humidifier features

- humidification interval (with the oven at a temperature of 250 °C): min 20
- inlet water pressure: 1.5 bar;
- water inlet pipe diameter inch 1/2 "
- water drain pipe diameter inch 1"

Consumption

- average daily consumption (indicative value and calculated on at least 8 hours of operation): Kg/h 9 ÷ 13

Accessories/Options :

- **extractable tray trolley , for 10 400x600 mm trays** (not included), **90 mm pitch** , with 20 mm square tubular stainless steel structure, heat-resistant swivel wheels Ø 80 mm and totally removable structure.
- **extractable tray trolley , for 12 400x600 mm trays** (not included), **80 mm pitch** , with 20 mm square tubular structure in stainless steel, heat-resistant swivel wheels Ø 80 mm and totally removable structure.

CE mark

Made in Italy

TECHNICAL CARD

| | |
|----------------------------------|---------|
| power supply | Trifase |
| Volts | V 400/3 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 17,00 |
| net weight (Kg) | 450 |
| breadth (mm) | 980 |

depth (mm) 1500

height (mm) 1470

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

ZU-CAR12TB40X60



TECHNOCHEF - Extractable trolley for 12 TRAYS of 40X60, Mod.CAR12TB40X60

Pull-out tray trolley, capacity 12 Trays 400x600 mm, 80 mm pitch, dim.mm.450x640x1100h

ZU-CAR10TB40X60



TECHNOCHEF - Extractable trolley for 10 TRAYS of 40X60, Mod.CAR10TB40X60

Pull-out tray trolley, capacity 10 trays 400x600 mm, pitch 90 mm, dim.mm.450x640x1100h



Maniglia porta con impugnatura in bachelite nera termo-refrattaria



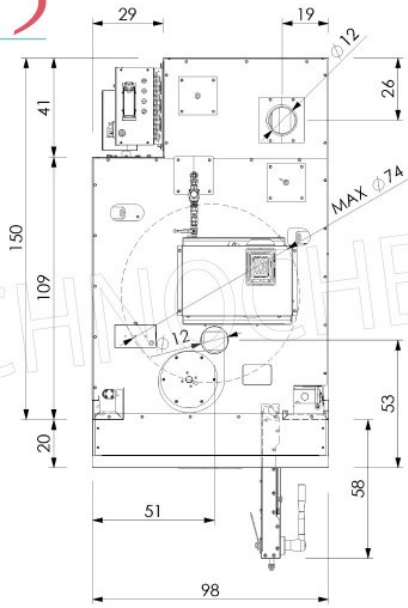
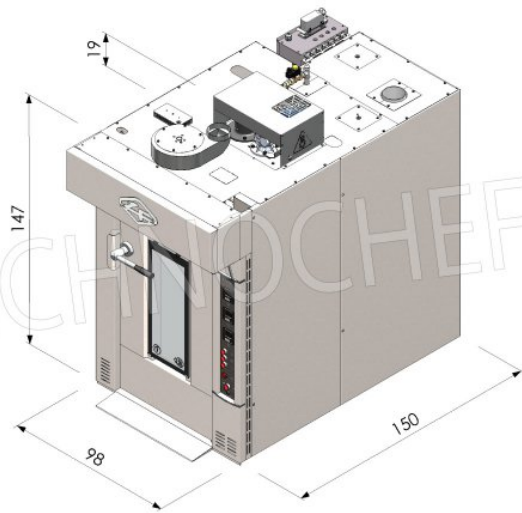


Porta robusta e di notevole spessore



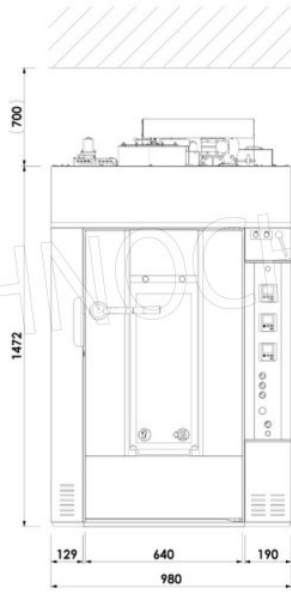
Doppio vetro per un maggior isolamento termico



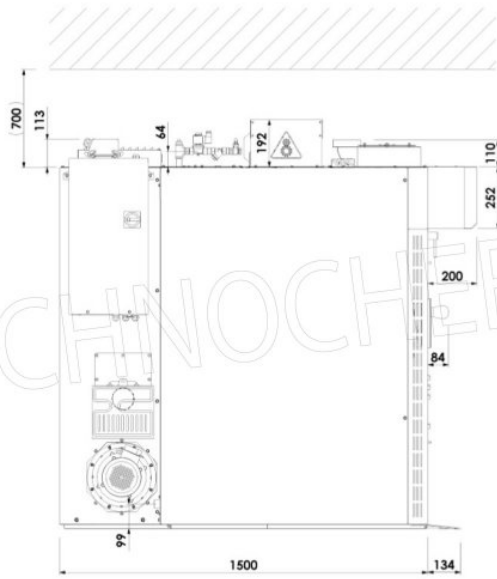




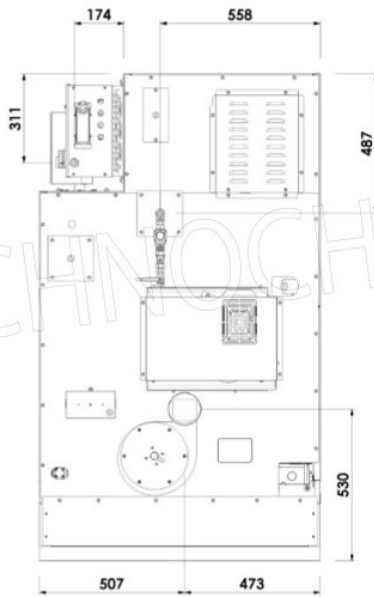
VISTA FRONTALE



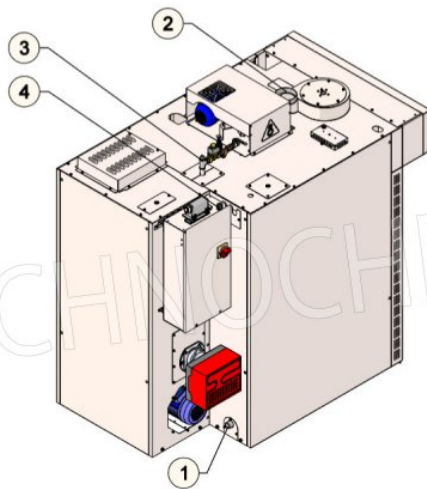
VISTA LATERALE



VISTA SUPERIORE



SCHEMA ALLACCIAMENTI



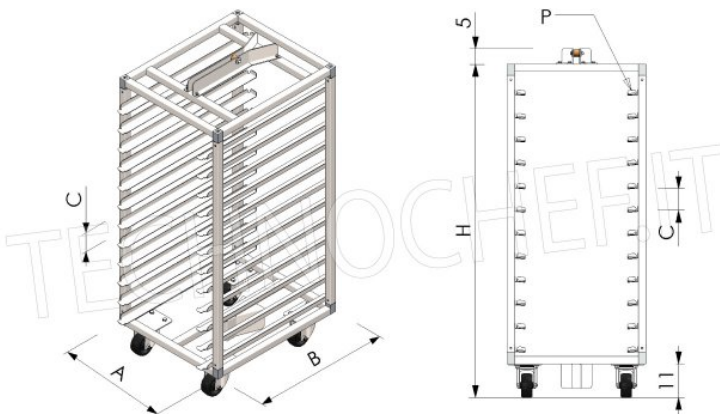
- | | | |
|---|-----------------------------------|----------|
| 1 | Scarico eccedenza acqua | Ø 1" |
| 2 | Tubazione scarico vapori | Ø 120 mm |
| 3 | Alimentazione acqua umidificatore | Ø 1/2" |
| 4 | Arrivo energia elettrica | 17 KW |



Carrello porta-teglie estraibile per forno rotativo



OPTIONAL CARRELLO



| | | |
|----------|----|------------|
| A | cm | 45 |
| B | cm | 64 |
| H | cm | 110 |