RACK OVENS

PRODUCT CODE

BM-RA0I-1301 series

BakeMatic BM-RAOI-1301 is a rotary oven built in accordance to the top world technologies. Our oven marks out within other ovens with its new solutions and very solid construction.

ECONOMY AND BAKING QUALITY

- Door gaskets were made from massive silicon profiles.
- Fan and inside circulation channels were projected very precisely to avoid energy consumption for power feeds.
- Heat exchanger was optimally projected to keep stable bakery parameters and small fuel consumption. It was made from special material, which guarantee long operational use.
- Horizontal hot air supplying excellent improves quality of baking and also permits to increase the quantity of trays on trolleys.

UNIVERSITY

Universal oven for all kind of bakery products both for normal and form bread and buns, form dough and small cakes.

COMPACT CONSTRUCTION

- Compact oven dimensions and putting all servicing elements in front of oven permit of setting the oven at the wall
- Modular building system makes easier the transport and fast oven assembling. Small modules dimensions permit to put the oven through the standard door

COMFORT

- Microprocessor controller controls work and safety of oven maintenance. It permits to program and keep in memory bakery process. Traditional; control is also available
- Halogen lightning with 4 lamps were assembled on panel which is easy available from outside.

EFFIECIENT STEAMING

• 1200 spheres of steam generator assure each steam quantity with best parameters which is indispensable for best quality of bakery products



ON HOOK AND PLATFORM

- Hook mechanism were we hang up the trolley is interconnected with hinges axis. It lowers the trolley when we open the door and lifts it when we shut the door.
- Optionally the oven can be equipped with platform on which you can set the trolley.

SAFETY

- Extension door hinges make easier the access to the bakery chamber and trolley handling.
- Dual door locks block the door very strong and surely. It was used steeples regulation for door pressure force to the gaskets
- Efficient extractor fan works together with special extractor channel. When you open the door, vapours are immediately extract and door gasket does not blocked the way for vapours extraction.
- Additional window adjusted in front of the door and inside door handle increase safety of oven operating.

CODE	TRAY SIZE cm	DIMENSIONS LxWxH/H1 cm	HEATING P GAS/OIL (kcal/h)	200.000.000.000	MASS KG
BM-RAOI-1301-S	1racks 60x80	160x148x220 /(250)	70 000	56	1400
	2racks 50x75				
BM-RAOI-1301-M	1racks 60x100	180x148x220 /(250)	85 000	70	1700
	1racks 80x80				
	1racks 80x90				
	2racks 50x75				
BM-RAOI-1301-L	1racks 80x100	240x200x220 /(250)	95 000	80	1900
	2racks 60x80				
	3racks 50x75				
	2racks 60x100				