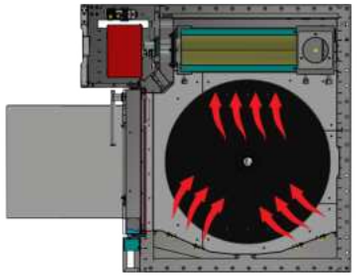
ROTARY OVENS

ROTARY OVENS IBIS RS

Thanks to the use of innovative technological solutions, IBIS rotary ovens from the RS „Roto Speed" series guarantee high quality baking of bakery and confectionery products. The optimized hot air flow process and fast heating of the baking chamber allow for excellent results in the production of any type of bread, including dark and tin bread. The solid and at the same time modern construction allows for quick assembly of the oven and its maintenance.

OVENS CAN BE POSITIONED NEXT TO EACH OTHER

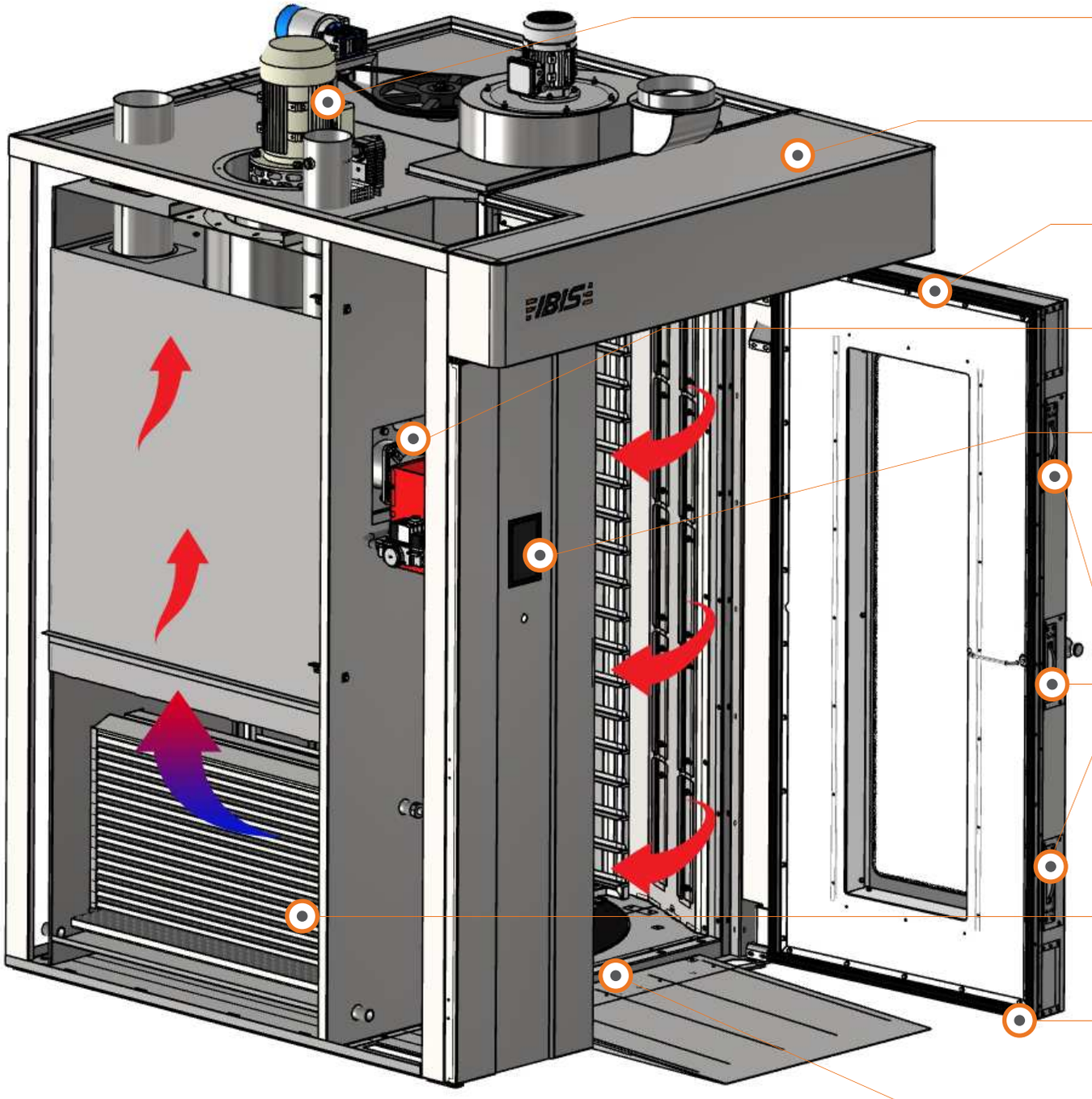


PERFECT AIR CIRCULATION IN THE CHAMBER

BALL STEAM GENERATOR

TECHNICAL PARAMETERS

Model		RS 6.8
Voltage	V	400
Electrical power	kW	3,5
Heating power	kW	59
Size baking sheet	cm	60x80
Trays	szt.	16/18
Width	mm	1650
Length	mm	1794
Height	mm	2300
Min. installation height	mm	2800
Weight	kg	1300



Speed control of the blowing turbine (option)

Hood with turbine speed control (option)

Stainless steel door with double tempered glass

Access to the burner and valves from the front of the oven

Touch control panel with simple graphic interface

3-point door lock system

Ball steam generator - the steam generator provides a constant and large amount of steam even in continuous operation

Seal around the door reduces heat loss

Automatically lowered ramp when closing the door

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