

8.43 MG



Rotary rack oven Fuel-oil — Gas

Capacity

- Rack oven for 460 x 800 or 400 x 800 mm tray size.
- 108 baguettes of 250 g or 200 little breads of 60 g on 18 levels.
- 60 breads of 400 g on 15 levels.

Characteristics

- Rack driving by hook turntable.
- Energy : gas (standard) or fuel-oil.
- Door handle on the left (standard) or the right hand side.
- Access to the burner from the left (standard) or the right.
- 3 types of control
- Front with headband or steam exhaust hood.
- 2 speed of ventilation on option for baking fine pastry.
- Hood display on option for UNICOM 2 control.

General features

- Stainless steel baking chamber.
- High performant exchanger (3 years warranty)
- Retractable access ramp for a perfect and durable door tightness
- Ergonomic handle, over-dimensioned hinges, ventilated double-glazing guarantee perfectly the door functions (reliability, insulation, safety).
- Steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.

- Oven complies with  regulations

Standard oven

- Door handle and gas burner on the left.
- Opticom controls on the left.
- Head band.

Reference	Oven
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75500014	8.43 MG
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Options

Door handle on the right hand side.

Oil burner

Burner on the right hand side

Electromechanical controls

UNICOM 2 controls

Exhaust

Hanging system for racks

Hood without display

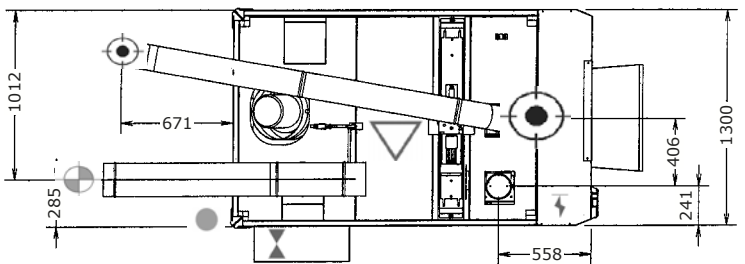
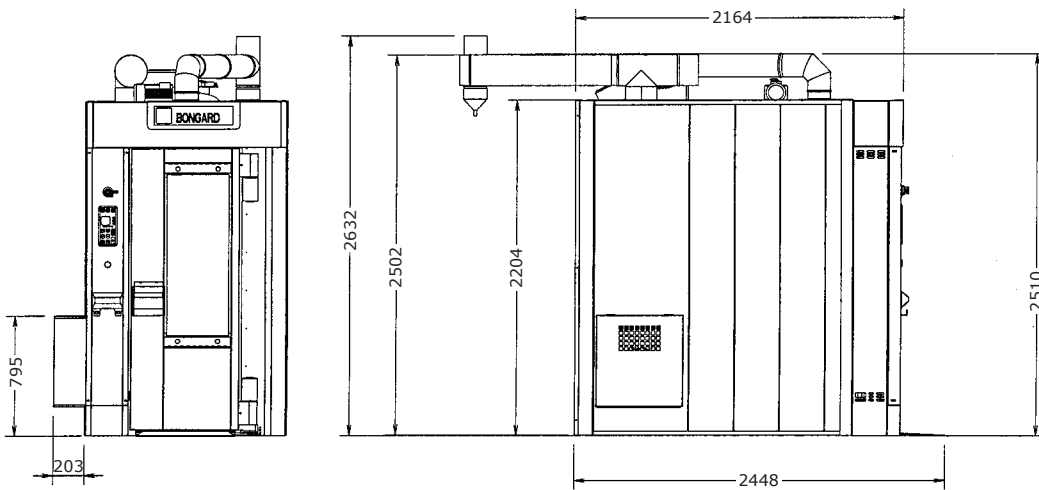
2 speed ventilation for UNICOM 2 controls

2 speed ventilation for electromechanical controls
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Rotary rack ovens 8.43 MG



Required technical access on top of the oven = 350 mm.
Required technical access (burner or heating elements side) = 800 mm

Layout and assembling must be conform with regulations.
The drawings don't exempt a verification of the fume exhaust dimensions.

-  Electrical connection from top : see energy characteristics above
-  Caution cold water connection from top, water tap in waiting position
h = 2500 mm. Ø 3/8" – 12/14 mm, Pressure : 2.5 – 4 bars
-  Steam exhaust connection h = 2400 mm, Ø 150 mm
Draught between 0,1 and 0,4 mbars
-  Steam generator drain, h = 65 mm, Ø 3/4"
-  Hood option: smoke exhaust connection, h = 2500 mm, Ø 200 mm.
steam exhaust fan included 800 to 1100 m3/h
-  Smoke exhaust connection, h = 2400 mm, Ø 200 mm.
Draught between 0,1 and 0,2 mbars
-  Gas connection 3/4" and diesel oil 10/12 copper

General characteristics

Height, width, depth : see the drawing

Floor area	2,7 m ²
Total weight	1500 kg
Baking chamber	
Useful height	1785 mm
Ø maximum rotation	950 mm
Rack rotation speed	5 tr/min
Total acceptable payload (rack + baking products)	200 kg
Minimum space required for building	920 mm

Energy characteristics

Electric power	
Motors/lighting	1,83 kW
Gas or fuel burner	0,11 kW
Exhaust (option)	0,12 kW
Valves + miscellaneous	0,06 kW
Total	2,0 kW
Electric heating power (indicative)	60 kW = 52 000 kcal/h
Electrical supply	400/230 V 3 PH + N/50 Hz
Average gradient of temperature rise	8 to 10°C/min
Maximum baking temperature of the oven	300°C

Specifications of baking trays

Type of products	Number of pieces	Levels	Spacing	Type of trays	Dimensions	Baking area
Baguettes 200 g	108	18	89	6 AL 800	460 x 800 mm	6,6 m ²
	90	18	89	5 AL 800	400 x 800 mm	5,8 m ²
Baguettes 250 g	108	18	89	6 AL 800	460 x 800 mm	6,6 m ²
	90	18	89	5 AL 800	400 x 800 mm	5,8 m ²
	90	15	104	6 AL 800	460 x 800 mm	5,5 m ²
Loaves 400 g	75	15	104	5 AL 800	400 x 800 mm	4,8 m ²
	60	15	104	4 AL 800	400 x 800 mm	4,8 m ²
Pastries & Danish	48	12	130	4 AL 800	400 x 800 mm	3,8 m ²
		18	89	Flat tray	400 x 600 mm	4,3 m ²
		15	104	Flat tray	400 x 600 mm	3,6 m ²

Rack specifications

	12	15	18
Levels	12	15	18
Height	1790 mm	1790 mm	1790 mm
Measurements	400 x 800 mm	450 x 825 mm	450 x 825 mm
	460 x 800 mm	510 x 825 mm	510 x 825 mm
Weight	400 x 800 mm	20 kg	22 kg
	460 x 800 mm	22 kg	24 kg
Spacing	130 mm	104 mm	86 mm
Baking area	400 x 800 mm	3,8 m ²	4,8 m ²
	460 x 800 mm	4,4 m ²	5,5 m ²