



ROTATIVI

ROTATIVES OVENS

FORNI ROTATIVI ELETTRICI, GAS O GASOLIO

Rack electric, gas or gasoil ovens



ROTATIVI
Rotary ovens





300 °C 
effective

con carrello rotante
with rotation trolley

The quality of rack ovens combines with that of air-heated ovens.

This allows the best conditions to have a perfect baking temperature habit inside the chamber.

Thanks to its high efficiency in maintaining the temperature, the structure reduce the operating costs and helps to reach great energy savings.

Rack Rotating Oven



PASTRY



BREAD



Each oven is completely designed and manufactured in the company, respecting the production standards to create a customized product, the result of a fluid and dynamic process at the same time that allows to adapt the production to the various customer requests and to realize different configurations in a lean and quick. All this always looking for the meticulous attention to detail.



For BIG productions





Smart oven 4.0

TOUCH SCREEN DISPLAY

NEW



*New 5" or 7" display
with touch screen
which allows the
predisposition of
our rotary ovens
to Industry 4.0*

**S
M
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T**

SIMPLIFY

Simplified and intuitive use thanks to the new more user-friendly display

MANAGEMENT

Dual management: possibility to manage the top and floor temperatures separately or use the top and floor% power management.

ADAPTIVE

Thanks to the dual temperature management, it can be adapted to different types of baking, becoming a versatile oven for any recipe.

REMOTE CONTROL

With the EPOCA Cloud it is possible to download input and output data, view graphs and remotely control the oven, pre-setting up to 49 cooking programs.

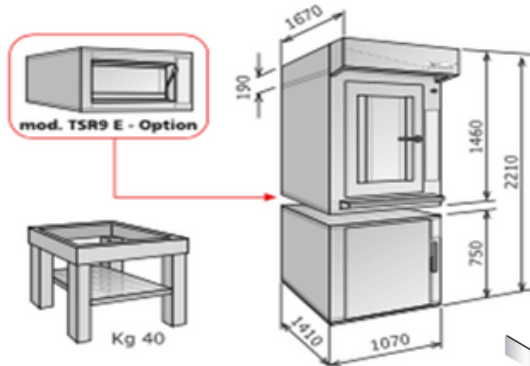
TECHNOLOGY EVO

Innovation as constant research and development of tools that can enable the ancient art of baking to the 4.0 revolution





TSR 10 E/Gas



This is the smaller version, available in both electric and gas versions.
 Baking chamber with 9 or 10 trays for 60x40 or 65x45 trays.
 Upon request, a prover or support stand and an electric modular chamber for 2 trays 40x60 are available to complete the oven configuration.





TSR 15 CP/R 40X60



The compact revolution starts from this oven:

- A= 98 cm width
- B= 120 cm depth
- H= 235 cm height

All electric cabin, heatings, fan are placed above the oven, so it can be surrounded by other equipment.
This is a smart oven for small spaces for baking 15 trays 40x60.



TSR15-18 CP



Rotary oven for one 18trays trolley 60x80 with hook system or with rotating platform system with backside boiler

	A	B	H
TSR15/R-CP	1000	1200	2020
TSR15-CP	1000	1500	2020
TSR15-CP	1120	1680	2020
TSR18/R-CP-60X80	1330	2050	2020
TSR18-CP	1330	2050	2300



All electric cabin, heatings, fan are placed backside of oven.

Mod.	Superficie di cottura <i>Baking surface</i>	Dimensioni teglie <i>Pan size</i>	Teglie <i>Trays</i>	Potenza Resistenze <i>Electr. Resist.</i>	Potenza termica <i>Thermal power</i>
	m ²	cm	n°	kW	Kcal/h
TSR15-CP	3,60	40x60	15	23	29.000
TSR15-CP	3,60 – 4,32	40x60	15-18	28	35.000
TSR15-CP	4,40 .5,25	45x65	15-18	28	35.000
TSR15-CP	5,30 – 6,30	50x70	15-18	28	35.000
TSR18/R-CP	7,20 – 8,60	60x80	15-18	42	55.000
TSR18-CP	8,60	60x80	18	47	55.000

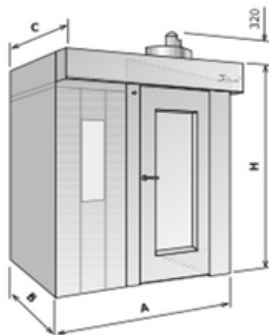


TSR15-18 CL



Rotary oven for one 18trays trolley 60x80 with hook system or with rotating platform system with lateral-side boiler

	A	B	H
TSR15-CL 40X60	1380	1080	2020
TSR15-CL	1550	1240	2020
TSR18-CL	1830	1460	2300



All electric cabin, heatings, fan are placed lateral-side of oven.

Mod.	Superficie di cottura <i>Baking surface</i>	Dimensioni teglie <i>Pan size</i>	Teglie <i>Trays</i>	Potenza Resistenze <i>Electr. Resist.</i>	Potenza termica <i>Thermal power</i>
	m ²	cm	n°	kW	Kcal/h
TSR15-CL	3,60-4,30	40x60	15-18	23	29.900
TSR15-CL	3,60-4,32	40x60	15	28	35.000
TSR15-CL	4,40-5,25	45x65	15-18	28	35.000
TSR15-CL	5,30-6,30	50x70	15-18	28	35.000
TSR18-CL	8,60	60X80	18	47	55.000



Up to TSR24

Our range of rotary ovens goes up to:

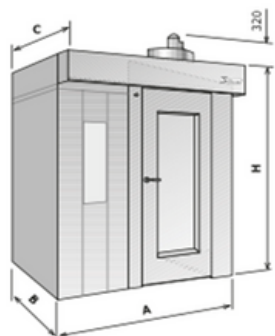
- the TSR20 CP/CL for a 80x80 trolley
- the TSR22 CP/CL for a 80x100 trolley
- the TSR24 CP/CL for a 80x120 trolley (or 2 trolleys 60x80)

Mod.	Superficie di cottura <i>Baking surface</i>	Dimensioni teglie <i>Pan size</i>	Teglie <i>Trays</i>	Potenza Resistenze <i>Electr. Resist.</i>	Potenza termica <i>Thermal power</i>
	m ²	cm	n°	Kw	Kcal/h
TSR20 CP	11,50	80X80	18	51	60.000
TSR22 CP	14,40	80X100	18	62	70.000
TSR24 CP	17,30	80X120 2X60X80	18/36	71	80.000



	A	B	H
TSR20 CP 80x80	1470	2200	2330
TSR22 CP 80x100	1530	2400	2330
TSR24 CP 80x120	1780	2610	2330

Mod.	Superficie di cottura <i>Baking surface</i>	Dimensioni teglie <i>Pan size</i>	Teglie <i>Trays</i>	Potenza Resistenze <i>Electr. Resist.</i>	Potenza termica <i>Thermal power</i>
	m ²	cm	n°	Kw	Kcal/h
TSR20 CL	11,50	80X80	18	51	60.000
TSR22 CL	14,40	80X100	18	62	70.000
TSR24 CL	17,30	80X120 2X60X80	18/36	71	80.000



	A	B	H
TSR20 CL 80x80	2000	1620	2330
TSR22 CL 80x100	2340	1780	2330
TSR24 CL 80x120	2570	2000	2330





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