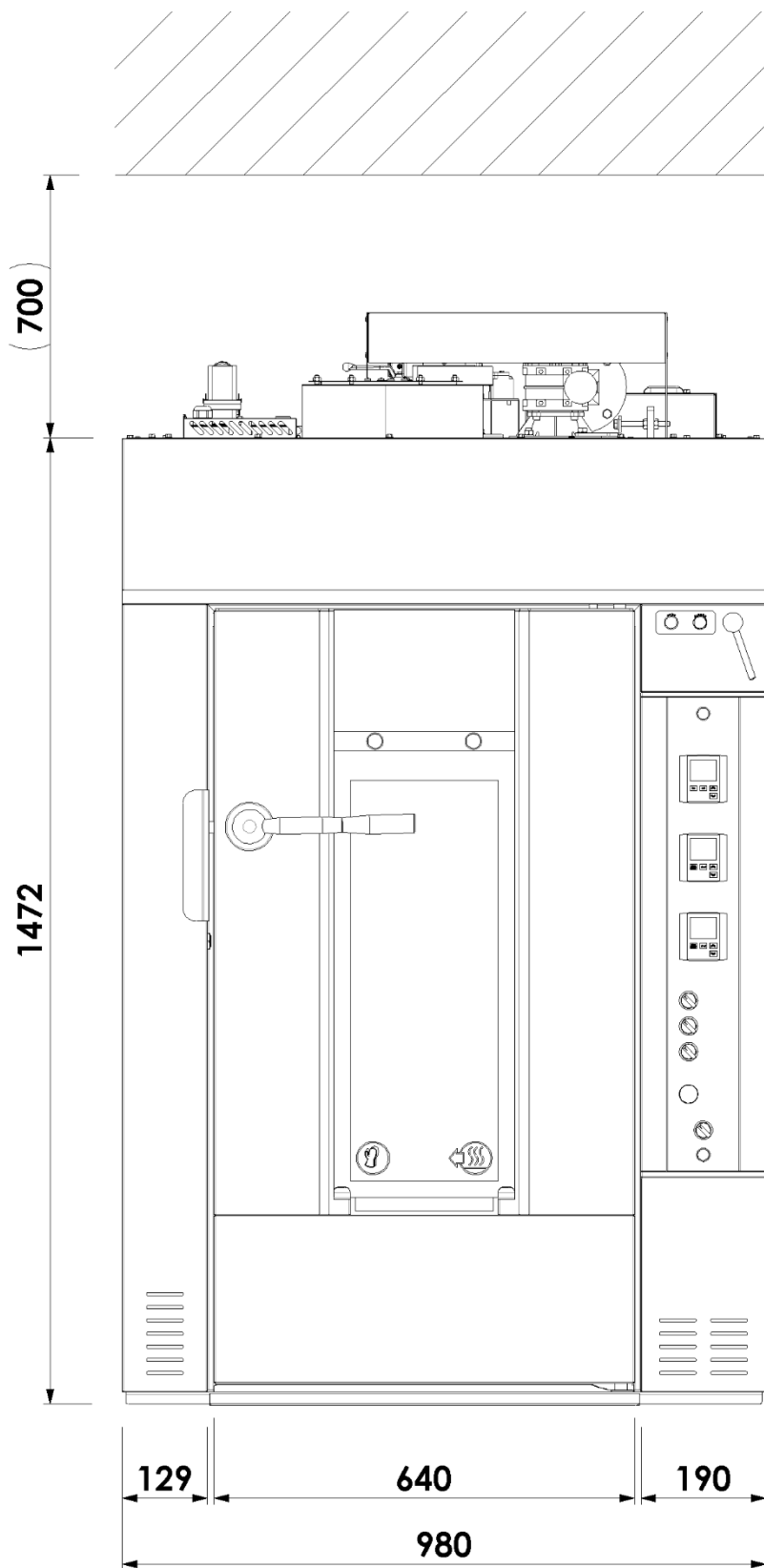


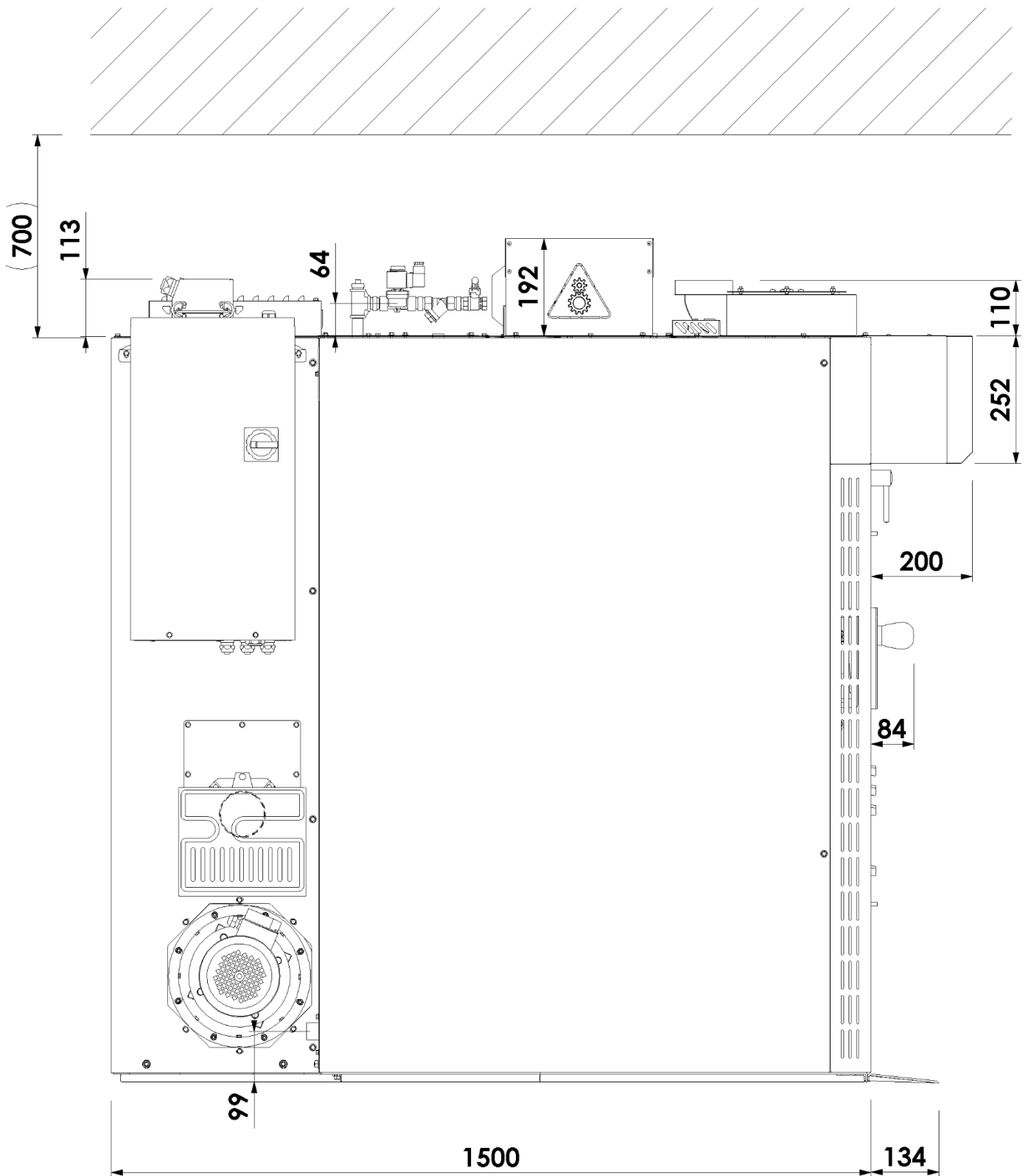
# Datasheet

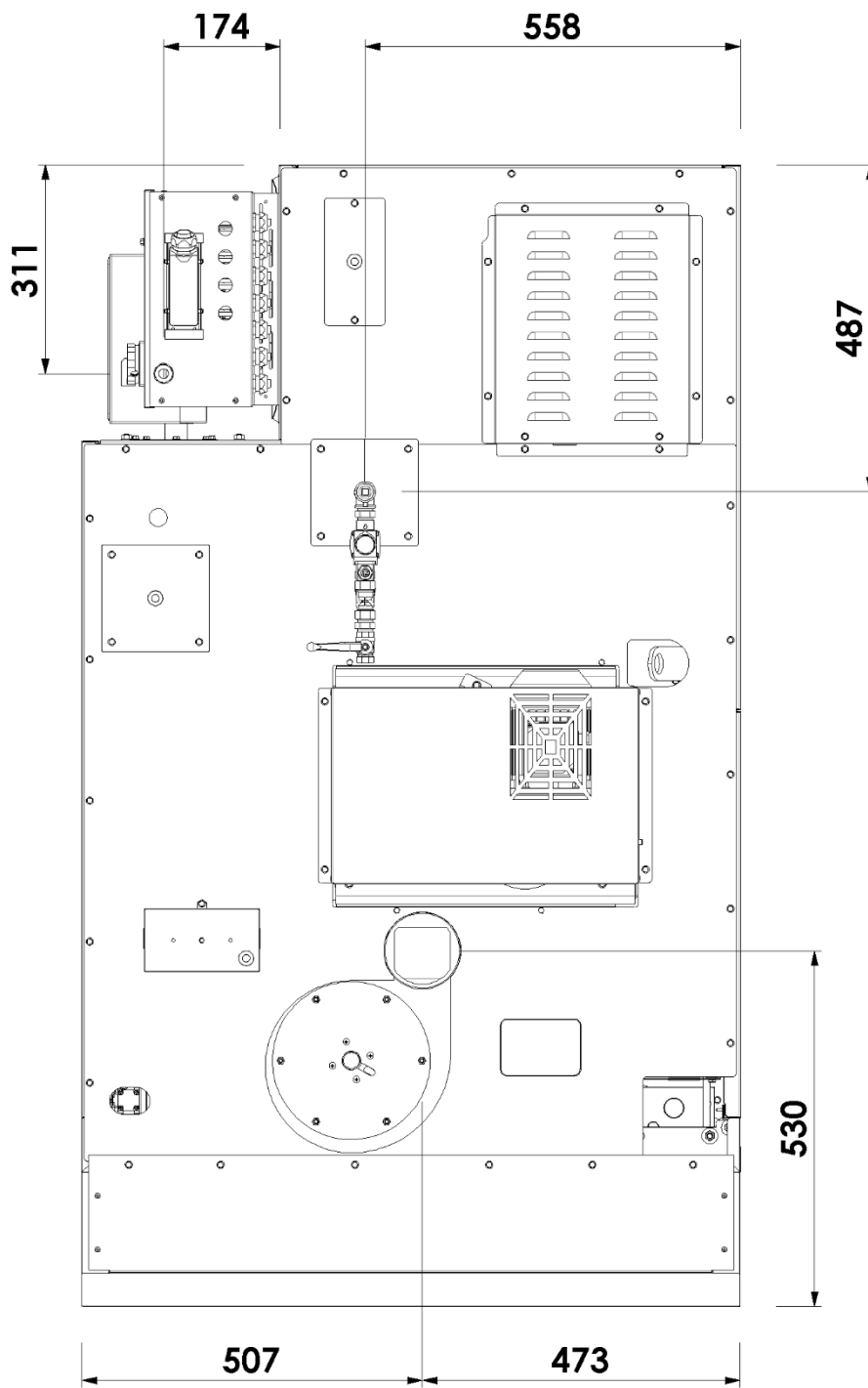


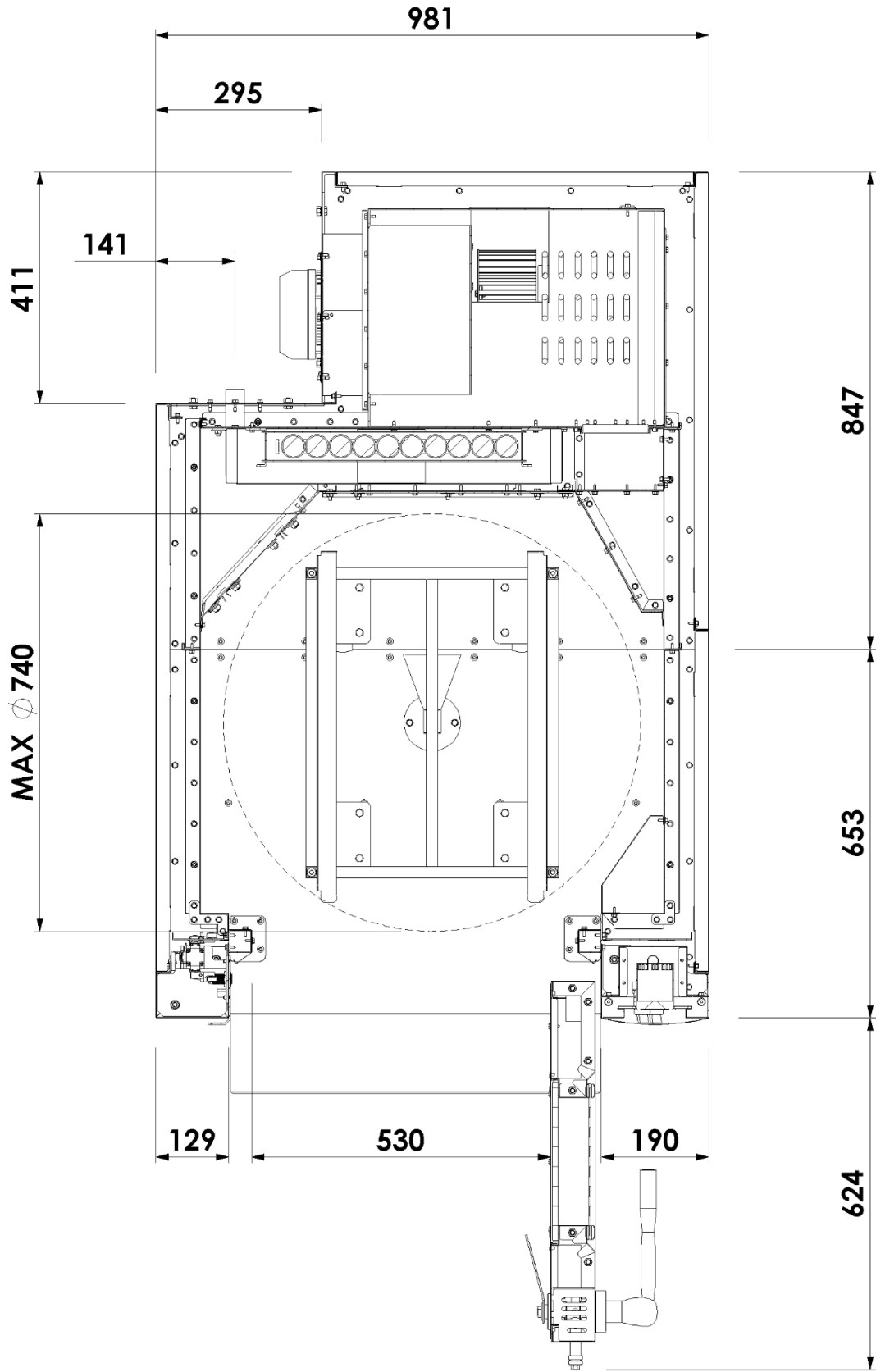
MINI ROTOR EL1



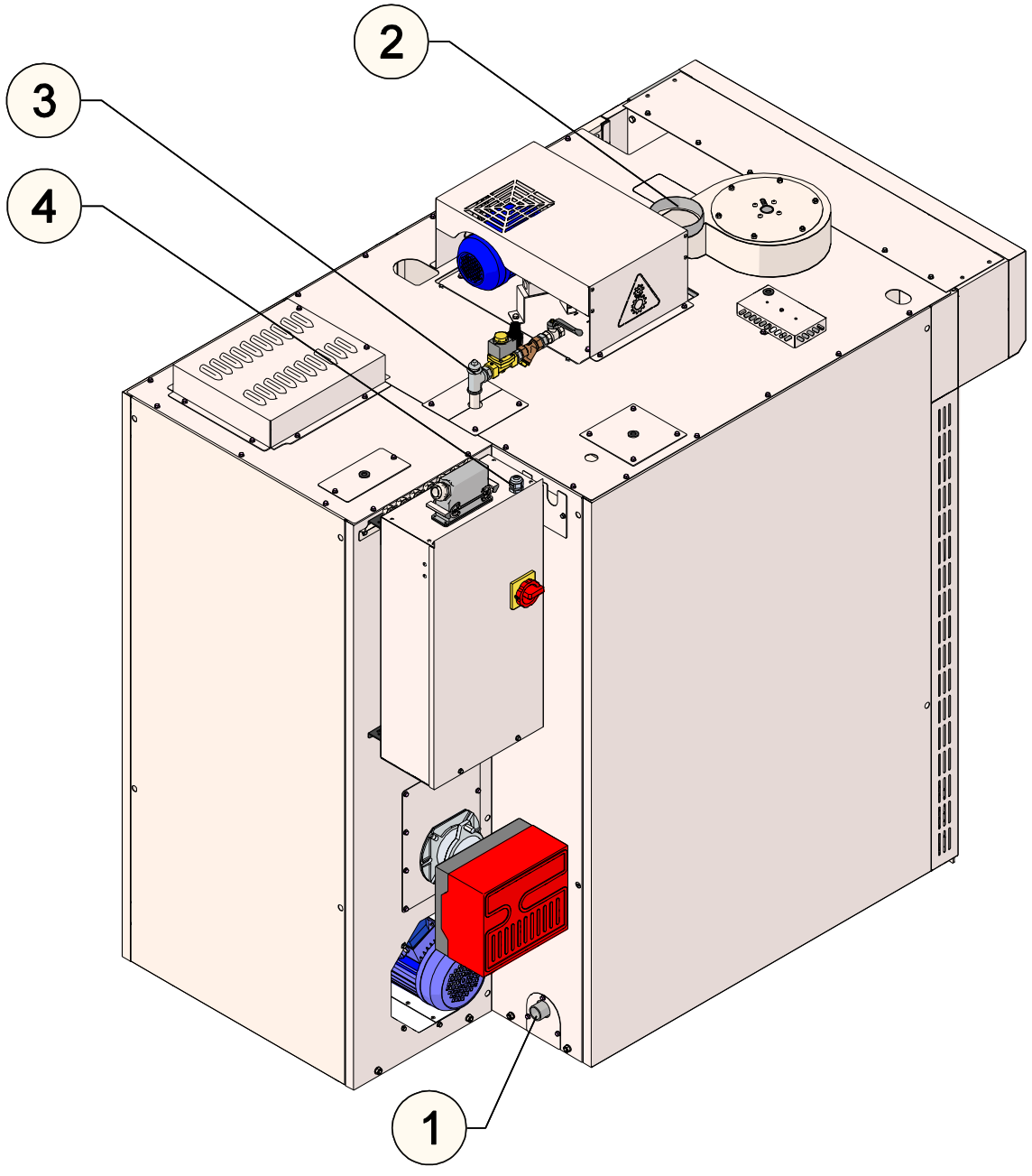
**SIDE VIEW**







# CONNECTIONS



1	Water discharge	Ø 1"
2	Steam exhaust pipe	Ø 120 mm
3	Steam generator water arrival	Ø 1/2"
4	Electrical energy arrival	17 kW

## FEATURES

DESCRIPTION	U.M.	VALUE
<b>Constructive characteristics</b>		
Weight	Kg	450
Overall dimensions (bigger part)	mm	980x875
MINIMUM NECESSARY SPACE FOR PASSAGE OF DISASSEMBLED OVEN		
Rack max width	mm	450
FORESEEN SPACE BETWEEN RACK AND DOOR FRAME : 40 MM		
Rack max diagonal	mm	740
FORESEEN SPACE BETWEEN RACK AND BAKING CHAMBERS WALLS : 30 MM		
Rack max load	Kg	60
<b>Technica characteristics</b>		
Baking surface	m <sup>2</sup>	2,8
12 TRAYS 40X60		
Hourly production	Kg	42
Max working temperature	°C	300
Temperature rise gradient	°C/min	12
ON EMPLY OVEN		
Temperature rise gradient	°C/min	6
ON FULLY LOADED OVEN		
<b>Ventilator characteristics</b>		
Air flow	m <sup>3</sup> /min	11÷28
MOD. ECB 230		
Motor power	hp (kw)	0,75 (0,55)
1400 RPM - MOD. H80A4VE/B5		
<b>Steam suction fan characteristics</b>		
Air flow	m <sup>3</sup> /min	9÷10
MOD. R2E 190 A026-05		
Motor power	kw	0,1
Diameter steam exhaust pipe	mm	120
<b>Steam generator characteristics</b>		
Humidification interval	min	20
FOR OVEN AT 250 °C		
Incoming water pressure	bar	1,5
Diameter water arrival pipe	inch	1/2 "
Diameter water discharge pipe	inch	1"
<b>Installed capacities</b>		
Electrical power	kw	17
<b>Consumption</b>		
Overage daily consumption	Kg/h	9 ÷ 13
INDICATIVE VALUE CALCULATED ON 8 HOURS OPERATION		