



**IMPEXMASH**

Industrial and technological Center

2, Dobrovolskiy Str.,  
Kropyvnytskyi,  
Ukraine, 25005

tel. +38 0522 30 89 20  
+38 0522 30 89 21  
+38 067 520 02 04  
+38 050 487 10 90

**Rotary oven**  
**ImpexRotor**  
electricity/gas/wooden pellets



Multipurpose rotary rack oven is intended for the production of wheat and rye pan bread and hearth bread as well as loaves, confectionery and bakery products. The oven provides high quality of a wide range of uniformly baked goods.

The basic model of the oven is provided with the rotating platform, the computerized control pane and the steam generator. The facing of the oven, the baking chamber and the system of air offtake are made of stainless steel.

On customer's demand the oven is provided with the control board with the option of creating and saving baking programs.

The goods are baked on rack trolleys which have 9-27 levels. The option of baking on all 27 levels increases the overall efficiency of the oven.

**Distinguishing features:**

1. The oven is highly efficient due to the reinforced insulation the optimum control system of heating .
2. The oven is characterized by the minimal temperature drop in the baking chamber while the goods are being loaded.
3. The heat exchanger is made of special heavy-duty high-alloy steel.
4. In the basic model the facing of the oven, the baking chamber and the system of air offtake are made of stainless steel.
5. Patented air convection system provides the uniformity of the baked goods even if all 27 levels of the rack trolleys are used.
6. The overhead rotary drive of the rotating platform.
7. The oven is provided with an internal steam generator with an extended area of evaporative surface which allows receiving the maximum amount of steam.
8. The system is provided with the device which allows adjusting the rate of steam humidification.
9. The oven has the water pressure regulator due to which the amount of steam does not depend on the pressure difference in the water-supply system.
10. The torque limiter in the rotary drive of the platform prevents any damages in case of seizure.

### Based on digital, computer or electromechanical board the control system provides the following:

- Error free performance of the oven up to the strict safety standards.
- Baking parameters setting.
- Audio alarm for the working modes and conditions of the oven.
- Easy maintenance service.
- Compliance with EU requirements.

Specifications:	
Capacity, pcs./for one bake:	
• long loaf 0,5kg	128
• piece products 0,15kg (trolley 18 levels)	360
• cookies 0,020kg (trolley 22 levels)	2376
Nominal power consumption, kW:	
• pellet oven	2,5
• electric oven	52
Nominal voltage, V	3 NPE~380
Current type, Hz	Variable, 50
Setting temperature range in the baking chamber, ° C	100-300
Time for heating the oven to 250 ° C, min	35
Overall dimensions (of the oven in assembled form, mm, no more than)	
length	1380
width	1880
height	2600
Weight, Kg	1600

The oven is easy to use and maintain. All drive mechanisms are external (out of the heat area of the oven) so they do not require frequent maintenance.

Low oven sill prevents shaking of dough pieces while rolling the rack trolley into the baking chamber. Effective chamber insulation prevents any steam leakage.

