



▶ OVEN LINE

## Roto Classic rack oven for bread and pastry





## 80 years of experience rotate around this oven

Strong with its own major technological evolution, the rack oven Rotodrago Classic is today the reference mark for performance and reliability.

### ▶ COMPONENTS

## Polin experience in service of functionality

Combustion chamber **1** is made with a big radiant surface, thanks to the big quantity of pipes and the peculiar shape of fumes circuit.

This solution, together with thick refractory st/st structure, grants:

- high efficiency
- low consumption rates
- long-term durability

The big steam generator **2**, extending the entire interior width of the oven, guarantees a big supply of steam.

The automatic steam distribution system managed by software, in combination with constant pressure baking, keeps the surface of the product moist for a long period of time.



# ROTO CLASSIC





Extreme feeding versatility: methane, lgp, gasoil, electricity.

Double-glass window with compass opening system for easy cleaning. **3**



The double stainless/silicon rubber seal on the vertical and upper wells of the door guarantees a perfectly hermetic seal. **4**



The door with double-glass has a strong and ergonomic exterior handle, to grant a perfectly hermetic seal, and an interior safety handle. **5**



The rack hooking device is made entirely out of a casting with rounded profile and large cross section (platform optional, for racks with different heights). **6**



The smooth floor makes it easy to clean inside and make the entrance of the rack easier.

Compact size for more versatility. **7**



# ROTO CLASSIC
























## Small details, big difference

- Stainless steel side panels 8
- Automatic vapor exhaust dumper for easier and even bakings
- Stronger electric group to further increase productivity
- Stronger steam generator to further increase steam output
- Automatic lifting device for heavy racks (up to 400 kg) 9
- Rack platform



▶ KEYBOARD

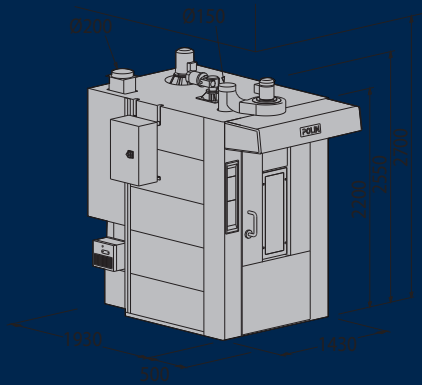


	BAKING PROGRAMS	100	200	300
	PHASES FOR EACH BAKING CYCLE	12	6	10
	DISPLAY	GRAPHIC LCD 8 rows 128X64	GRAPHIC LCD 4,8" 320x240	TOUCH SCREEN 7" 800x480
	PASSWORD PROTECTED RECIPES	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	ENERGY STAND-BY	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	TEMPERATURE/TIME LIMITER	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	AUTOMATIC SYSTEM STEAM DISTRIBUTION	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	AUTOMATIC START UP	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	ALARMS TO DISPLAY MALFUNCTIONS	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	FUNCTION ENERGY SAVING	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	DOUBLE AIR SPEED	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	LITER METER	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	DIGITAL RESERVE KEYBOARD 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	AUTOMATIC STEAM EXHAUST VALVE	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	KEY FOR SAVING PROGRAMS	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	MOTORIZED VAPOR EXHAUST VALVE	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	HEAT ACCUMULATION SYSTEM	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	PROGRAM PC-NETWORK CONTROL OF MULTIPLE OVENS		<input type="checkbox"/>	<input type="checkbox"/>

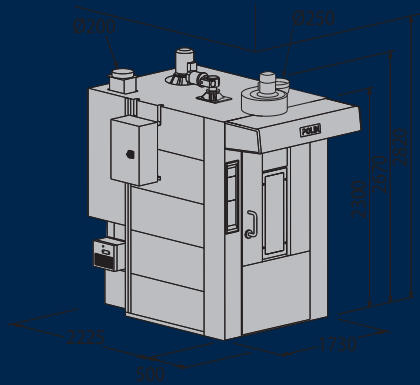


# DIMENSIONS

CLASSIC 6080



CLASSIC 8095



	Fan capacity		Fan dimensions	Weight	Burner capacity	Electric power	Supply electric power	Power supply line
	n°	pac/mm	mm	kg	kw	kw	kw	
<b>CLASSIC 6080 SC</b>	15	105	600x800	1400	70	2	-	400/3N~/50
<b>CLASSIC 6080 SE</b>	18	87	2x600x400	1350	-	49+2	57+2	
<b>CLASSIC 8095 SC</b>	15	105	600x990	1720	81	2,5	-	400/3N~/50
<b>CLASSIC 8095 SE</b>	18	87	2x(18x26)" 660x930 2x(18x30)" 760x930	1670	-	52,5+2,5	63+2,5	



Pictures, measurements and technical data are non-binding and thus subject to modification with no advance notice.



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