

CONTINENTAL

FORNI



ROTOR OVEN SERIES

CR MODEL

BACK BURNER

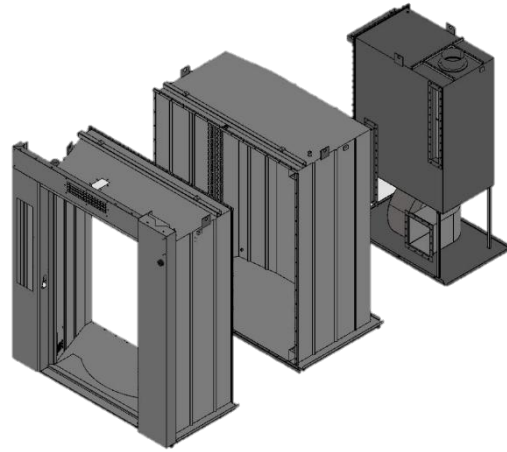


The CR ROTOR series is designed and built to produce any type of bread and pastry product. The oven is reliable, built with quality materials to last over time. The rear burner allows to have a compact and robust oven. The conception of its heat exchanger permits to cook with very high temperatures and for very long working cycles. It is suitable for craftsmen and semi-industrial laboratories ensuring maximum versatility and allowing impeccable cooking both at full and half trolley.

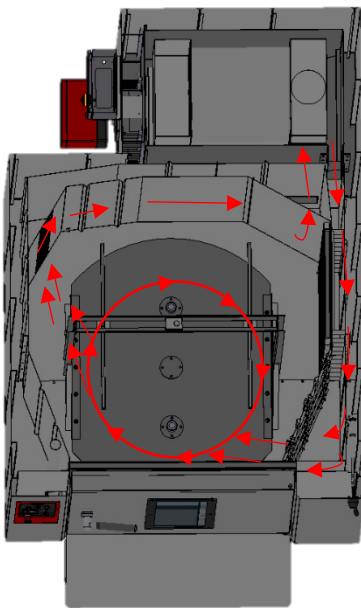


➤ PRE-ASSEMBLED STRUCTURE

- Sturdy and SEMI-WELDED STRUCTURE;
- The oven is supplied in 2 or 3 semi-assembled pieces (it depends on the model).
- Advantages:
 - Maximum resistance over time;
 - Absence of leaks;
 - Easy and very quick assembly on site;
 - Possibility to pass through any standard 95cm door.



MAIN FEATURE: BACK BURNER



➤ COOKING UNIFORMITY

- The oven has air circuit designed to wrap the trolley during rotation;
- Cooking is perfectly homogeneous on each tray of the trolley an in all its parts;
- The air flow is directed by adjustable slits;
- the specially designed lateral-cavity allows the correct air flow.

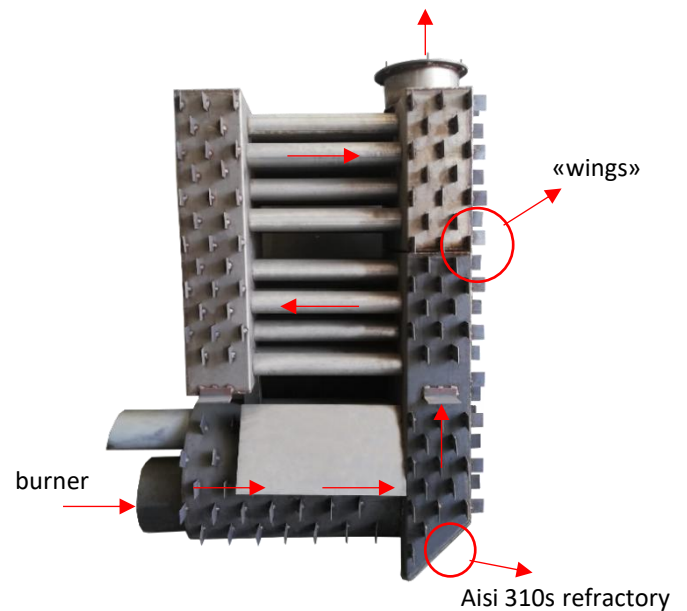
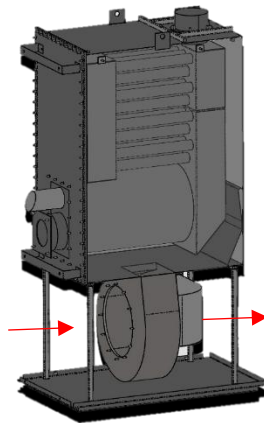
➤ MAINTENANCE AND ACCESSIBILITY

- A lateral space must be provided for the maintenance of the back heat-exchanger;
- The burner is installed behind, on the left side;
- The glass can be removed for easier cleaning;
- The steamer is installed inside the chamber, for all its height.

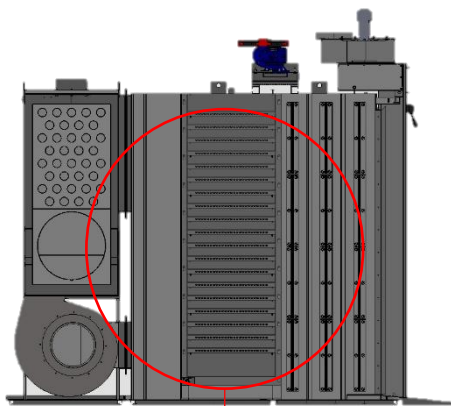


➤ HEAT EXCHANGER

- The heat exchanger is made of high-thickness refractory steel, resistant to high temperatures and equipped with special "wings" for slow transmission and retention of heat;
- Its «DIRECT» structure allows the quick passage of heat through the pipes, even at maximum power, at high temperatures and for very long periods of time;
- The high number and size of the circular section tubes allow excellent performance.

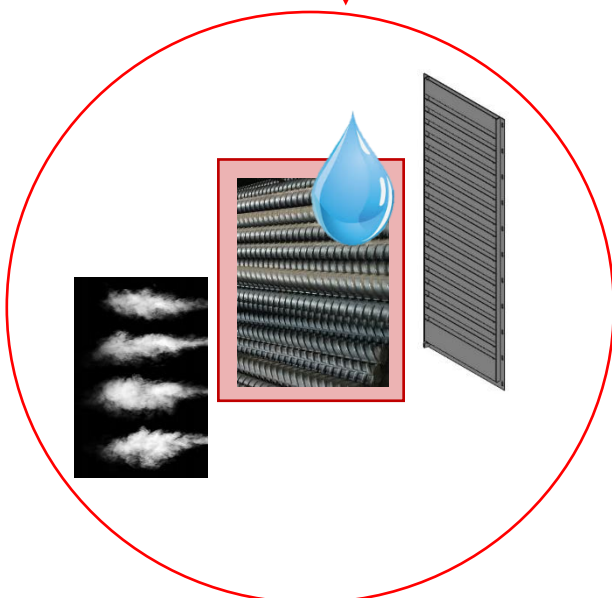


The fan pushes the hot air up to the steamer and sucks-in the hot air coming from the combustion chamber.



➤ STEAMER

- The powerful steamer, positioned inside the chamber, covers the entire wall for its entire height and guarantees abundant steam production even in the presence of a continuous working cycle, rapid recovery times and homogeneous steam distribution through the trolley;
- The steamer is made with a very strong pocket-column and allows the insertion of both standard iron bars and the famous cast iron spheres;



Optional:
Steamer with spheres or with
mixed structure "spheres + iron
bars".



➤ DOOR

- High thickness
- Satin stainless steel
- Double glass
- Adjustable rotation pin



➤ POWER SUPPLY

CR ovens have rear burner on the left side.

The power supply can be:

- Diesel, methane or LPG burner (1)
- Armored heaters (2)
- Pellet system



(1)

(2)

➤ CONTROL PANEL



ELECTROMECHANICAL



TOUCH SCREEN Allows:

- Inverter
- air adjustments (10 speeds)
- 100% recipe storage and data analysis

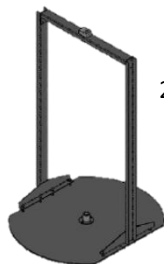
➤ HOOK

CR rotor ovens have different types of hooking:

- Classic hook (1)
- Platform (2)



1



2



gearmotor



TECHNICAL DATA SHEET «CR»

INFO	CR mini	CR1	CR2	CR2.5	CR3	CR4
N° trolleys	1	1	1	1	1	2
Trolley dimensions (cm)	40x60 50x70 45x65	40x60 50x70 45x65	45x75 60x80	80x80 80x90 60x100	80x100	2 X 60x80 1 X 80x120
N° levels of trolleys	10/12	15/18	16/18/20	16/18/20	16/18/20	16/18/20
Ext dim. WxD (no hood) cm	112x166	100x155	131x195	151x215	175x290	195x315
H with motors (cm)	190	234	264	264	270	270
Weight (kg)	600	800	1200	1450	1650	1800
Burner (Riello suggested)	Rear	Rear	Rear	Rear	Rear	Rear
Thermal power (kcal/h)	25.000	35.000	65.000	70.000	80.000	90.000
Thermal power (KW)	29	41	75	82	93	105
Electric power with burner (KW)	1,5	1,5	2,5	2,5	3	3
Electric power with heating elements (kw)	24 (6)	24 (6)	47 (12)	47 (12)	59 (18)	70 (18)
Tension (special on demand)	400v 50hz 3ph	400v 50hz 3ph	400v 50hz 3ph	400v 50hz 3ph	400v 50hz 3ph	400v 50hz 3ph
Structure material (internal – external)	inox 430	inox 430	inox 430	inox 430	inox 430	inox 430
Manual positioning of the trolley	✓	✓	✓	✓	✓	✓
Movements on bronze bushings	✓	✓	✓	✓	✓	✓
Fully welded structure	parziale	parziale	parziale	parziale	parziale	parziale
Structure supplied disassembled in pieces	✓	✓	✓	✓	✓	✓
Heat exchanger material	310s refractory	310s refractory	310s refractory	310s refractory	310s refractory	310s refractory
Interior lighting in the room	porta	porta	porta	porta	porta	porta
Heat exchanger with direct fumes exit	✓	✓	✓	✓	✓	✓
Waterfall steamer	Fixed	Fixed	Fixed	Fixed	Fixed	Fixed
Horizontal air flow	✓	✓	✓	✓	✓	✓
Safety "overflow" system*	✓	✓	✓	✓	✓	✓
Number of adjustable air vents*	2	2	3	3	3	3
Total height of the trolley (cm)	130	171	195	195	195	195
Space available for shelves	110	150	171	171	171	171

* "OVERFLOW" SYSTEM: To ensure smooth operation and operator safety, we designed a vertical chamber separated from the rest of the baking chamber with an adjustable, opening door that allows air to escape, and the dispersion of pressure caused by the dough's moisture.

* VENTS: Our vents for regulating airflow during baking process are made of 430 stainless steel and span the entire baking chamber. The top and bottom are adjustable every 10 cm, ensuring perfect baking on all trays.

