

# CONTINENTAL

## FORNI



# ROTOR OVEN SERIES

## INDUSTRIA MODEL

FRONT BURNER

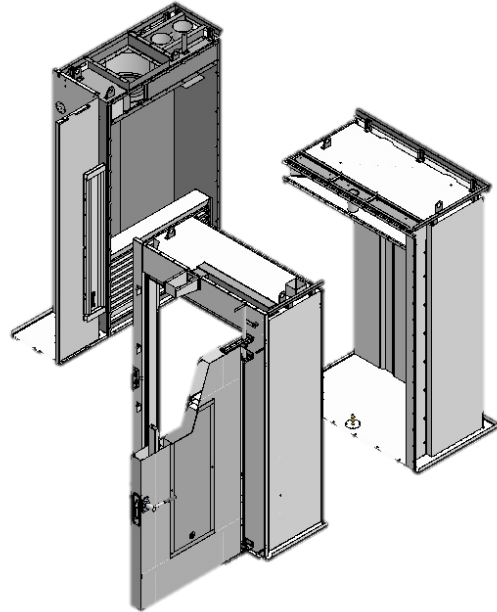


The ROTOR INDUSTRIA model was born from the decades of experience of our technicians; it was designed and built to produce any type of bread and pastry products, even the most complicated. The oven is built with quality materials and selected electronic components, suitable for craftsmen and semi-industrial laboratories, it permits maximum versatility and allows impeccable cooking with full or half-empty trolley.

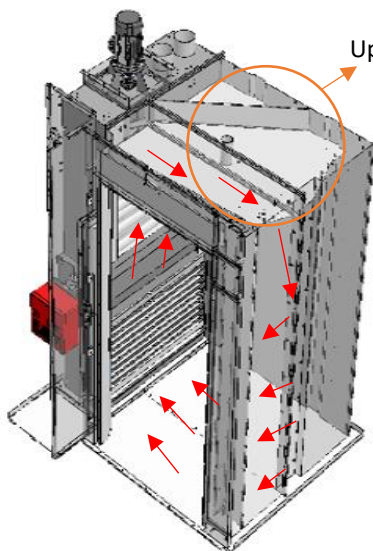


## ➤ PRE-ASSEMBLED STRUCTURE

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



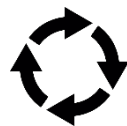
## MAIN FEATURE: FRONT BURNER



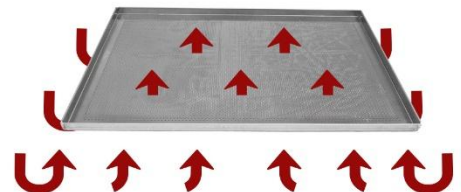
Upper cavity for a perfect air flow, from bottom to top ("GROUND" EFFECT)

## ➤ COOKING UNIFORMITY AND PERFECT AIR CIRCULATION

- The oven has the best possible air VERTICAL flow, from bottom to top, to reproduce the famous ground effect, typical of deck ovens, on the rotary ovens too;
- The cooking is perfectly homogeneous for each tray of the trolley and in all its parts;
- The double ascending air flow (front and rear) is regulated by slits;

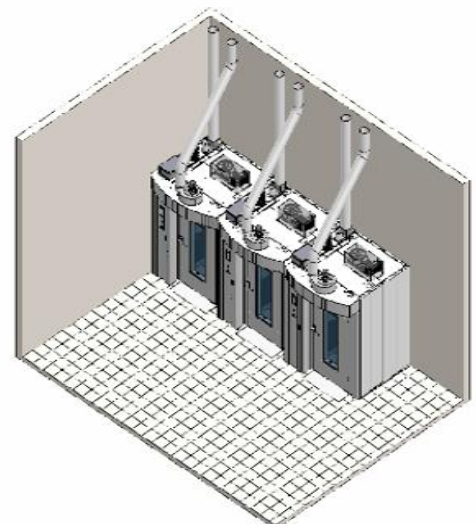


VERTICAL AIR CYRCLE



## ➤ MAINTENANCE AND EASY ACCESSIBILITY

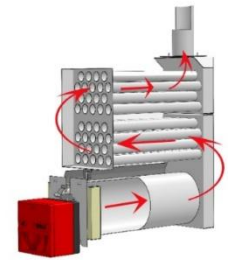
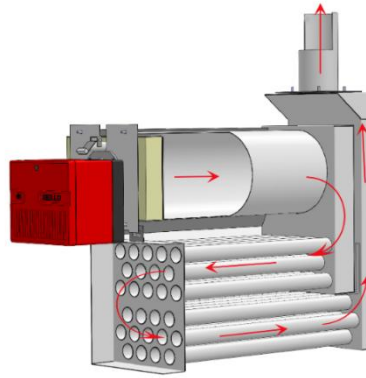
- Easy frontal access to all parts needing maintenance (no needed back space behind the oven);
- The burner is positioned frontally, inside a dedicated door;
- Heat exchanger and steamer can be fully inspected thanks to the easy removal of the steel protection, directly inside the cooking chamber;
- The Rotor INDUSTRIA oven is the perfect oven for installations between 3 walls or in series with other ovens without having to lose useful working spaces.



Industria «MAXI» has a very big heat exchanger: 1110x1030x410 mm

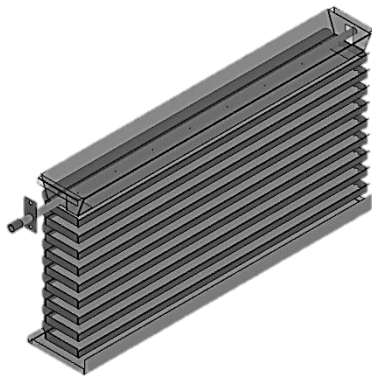
## ➤ INNOVATIVE HEAT GENERATOR WITH LOW CONSUMPTION

- The heat exchanger is made of aisi 310s, a special refractory steel with big thickness, resistant to high temperatures.
- Its "INVERSE" and INNOVATIVE structure allows the heat to be retained inside the heat exchanger for a longer period than any other ovens, permitting to the burner to ignite heat LESS FREQUENTLY and this allows huge energy savings;
- Numerous big size of circular-section tubes allow excellent performance.



Difference with other ovens heat-exchanger:

TRADITIONAL heat exchanger has "PULL-SYSTEM" flow, directly from burner to chimney.



## ➤ DRAWER STEAMER: homogeneous and abundant steam every time is needed.

- The powerful steamer, positioned below the heat exchanger, guarantees abundant steam production even in the presence of a continuous work cycle, rapid recovery times and homogeneous distribution over the entire trolley.
- The steamer is made up of an expansion tank and many modular elements, easy to access, with removable sections to facilitate maintenance.



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



## ➤ TROLLEY



- INDUSTRIA rotor oven is higher than other rotor ovens on the market and allows LARGER COOKING SURFACE with the same distance between trays. Trolleys can be realized based on customer needs.
- Our trolleys have a little wave on each shelf to prevent the trays from falling during handling.
- Trolleys can be produced with upper hook, platform hook or special constructions based on different needs.

## ➤ DOOR

- High thickness
- Satin stainless steel
- Double glass
- Internal cavity to avoid overheating
- Steel + Teflon handle
- 100% Adjustable over time
- Movement on self-lubricating brass bushings



## ➤ POWER SUPPLY

The burner is located in the frontal side of oven (INDUSTRIA MODEL), a perfect solution for functionality, maintenance and control.

The power supply could be:

- diesel, methane or LPG burner (1)
- armored heaters (2)
- pellet system (solid)



(1)

(2)

## ➤ CONTROL PANEL



ELECTROMECHANICAL



TOUCH SCREEN

Allows:

- Inverter
- Air adjustments (10 speeds)
- 100% recipe memory and data analysis
- Delicate cooking process

## ➤ HOOK

Rotor INDUSTRIA ovens have different types of hooks:

- Classic hook (1)
- Platform (2)
- Automatic lifting (3)
- Special / customized (4)

1



Garmotor

2



3-4



## TECHNICAL DATA SHEET "INDUSTRIA"

| INFO                                            | SMART                 | MEDIO                 | MAXI                  |
|-------------------------------------------------|-----------------------|-----------------------|-----------------------|
| N° trolleys                                     | 1                     | 1                     | 1                     |
| Trolley dimensions (cm)                         | 40x60 50x70 45x65     | 45x75 60x80           | 60x100 80x80 80x100   |
| N° levels of trolleys                           | 12-15-18              | 16-18-20              | 16-18-20              |
| Ext dim. WxD (no hood) cm                       | 142x123               | 170x154               | 205x182               |
| H with motors (cm)                              | 246                   | 270                   | 270                   |
| Weight (kg)                                     | 650                   | 1400                  | 1800                  |
| Burner (Riello suggested)                       | frontal               | frontal               | frontal               |
| Thermal power (kcal/h)                          | 45.000                | 55.000                | 65.000                |
| Thermal power (KW)                              | 53                    | 64                    | 76                    |
| Electric power with burner (KW)                 | 2,5                   | 2,5                   | 3                     |
| Electric power with heating elements (KW)       | 36 (9)                | 48 (12)               | 70 (18)               |
| Tension (special on demand)                     | 400v 50hz 3ph         | 400v 50hz 3ph         | 400v 50hz 3ph         |
| Structure material (internal – external)        | inox aisi 430 - satin | inox aisi 430 - satin | inox aisi 430 - satin |
| Manual positioning of the trolley               | ✓                     | ✓                     | ✓                     |
| Movements on bronze bushings                    | ✓                     | ✓                     | ✓                     |
| Fully welded structure                          | ✓                     | ✓                     | ✓                     |
| Number of pieces for semi-assembled structure   | 2                     | 2                     | 3                     |
| Heat exchanger material                         | Aisi 310s refractory  | Aisi 310s refractory  | Aisi 310s refractory  |
| Interior lighting in the cooking chamber        | ✓                     | ✓                     | ✓                     |
| Reverse heat exchanger and energy saving        | ✓                     | ✓                     | ✓                     |
| Steamer with removable drawers                  | Under heat exchanger  | Under heat exchanger  | Under heat exchanger  |
| Cavity in the upper part of the cooking chamber | ✓                     | ✓                     | ✓                     |
| Vertical air circulation                        | ✓                     | ✓                     | ✓                     |
| «Ground effect» during cooking                  | ✓                     | ✓                     | ✓                     |
| Safety "overflow" system*                       | ✓                     | ✓                     | ✓                     |
| Number of adjustable air vents*                 | 4                     | 4                     | 4                     |
| Total height of the trolley (cm)                | 171                   | 195                   | 195                   |
| Space available for shelves                     | 150                   | 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.



SMART



MEDIO



MAXI