Ramalhos



Rotoram

Series

ROTORAM SERIES

It makes your head spin

The Rotoram range includes 8 rotary ovens. The robustness of its loading system makes this range suitable for large production, as it enables the loading of a large quantity of product all at once.



Rotoram Dual

Safety you can feel

So that high temperatures are not a concern when handling your oven, we always use double glass with a significant air chamber between the panes. This spacing results in a thermal cut and consequent cooling of the outer glass.



Different situations require adaptations

The entire Rotoram series was developed to operate on electricity, biofuel, natural gas or diesel, maintaining the same performance.

Full steam ahead

The high-performance steam system, built with thick steel channels, guarantees a more expansive heating surface and a more uniform distribution of steam.

360º
of perfect performance

You can choose the hook loading system or the universal platform. Whichever you choose, the result will always be the same: the tastiest and crispiest bread.

More efficiency
Less maintenance

We want to evolve with you and for you. All our oven doors are sealed with stainless steel gaskets. This way, we can avoid recurring maintenance to replace the common rubber insulation seals.

Small details make a big difference

- We simplified the cleaning process by developing a mechanism which enables the outer glass to open outwards. This way, both glass panels on both sides can be cleaned very easily
- The Rotoram series was built to withstand heavy loads. Its robust shape enables the loading of up to 80 trays simultaneously



Rotoram Small
with hook system

Rail system

Rotation system of rack



Mini

Trays dimension	Trolley qty.	Trays qty. per trolley
40x60 cm	1	10
45x75 cm	1	10
50x70 cm	1	10

Hook system

Rotation system of rack



Small

Trays dimension	Trolley qty.	Trays qty. per trolley
40x60 cm	1	16
40x80 cm	1	16
45x75 cm	1	16
50x70 cm	1	16
58x69 cm	1	16
65x65 cm	1	16



Single

Trays dimension	Trolley qty.	Trays qty. per trolley
45x75 cm	1	18
58x69 cm	1	18
60x80 cm	1	18

Platform system

Rotation system of rack



S-maxi

Trays dimension	Trolley qty.	Trays qty. per trolley
45x75 cm	1	19
58x69 cm	1	19
60x90 cm	1	19
60x80 cm	1	19



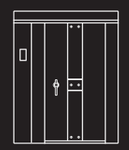
S-plus

Trays dimension	Trolley qty.	Trays qty. per trolley
80x80 cm	1	38
60x100 cm	1	19
75x45 cm	2	19



S-mega

Trays dimension	Trolley qty.	Trays qty. per trolley	Trays qty. per trolley
80x100 cm	1	20	20
70x50 cm	2	20	40
75x45 cm	2	20	40



Dual

Trays dimension	Trolley qty.	Trays qty. per trolley	Trays qty. per trolley
60x80 cm	2	20	40
58x69 cm	2	20	40



D-maxi

Trays dimension	Trolley qty.	Trays qty. per trolley	Trays qty. per trolley
90x60 cm	2	20	40
90x70 cm	2	20	40
100x70 cm	2	20	40

TOUCH SCREEN PANEL

Technology in the palm of your hand

The touch screen panels are intuitive and very easy to use. No manuals, no complications.

Discover an autonomous oven, which interacts with the user in a simple and dynamic way.

- Consult, enter and organise recipes by type
- Save up to 4 stage baking per recipe
- Different baking phases with customisation of duration, temperature, steam and automatic opening of steam vents
- Programming of different oven start and stop times on the same day, depending on the workflow, for greater energy savings

LCD PANEL

All features at your service

A control panel with accessible functioning to achieve perfect baking results, every time.

Find a universal graphic language understandable to all.

- Save up to 40 programmable recipes
- Memorize 3 stages baking per recipe
- Programming of a daily oven start
- Maintenance warnings


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