



The rotary oven for high productivity in tight spaces.

From the research of hot air flows comes the **wrapping heat**. serieR is the rotary oven with **unique performance**. Easy to use with up to 30% **lower energy consumption**.



serieR range

R14E

External dimensions:

114,5x180xH248,6 cm

Production capacity:

14 or 18 trays

Power supply:

Electric

Spec sheet:





HIGH PERFORMANCE

Great performance, maximum ease of use

serieR is the ideal rotary oven for high production of bakery and pastry with high efficiency and low operating costs.

Equipped with a **removable rotating trolley**, **100 automatic baking programs** with adjustable steam, it can be easily used even by non-specialised personnel, making operations management simple and intuitive.

RELIABLE

Rapid and uniform baking every time

serieR is equipped with an advanced air convection system with two symmetrical fans reversing the direction of rotation for optimal and uniform heat distribution.

Two precision probes allow precise temperature settings that remain consistent at every stage. **Excellent baking** quality is guaranteed from the first to the last tray!





Watch the video trailer









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The SmartBaking Company®

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