



## Electric rotary oven

R14E is the professional convection oven with removable trolley of 14 or 18 trays 60x40cm.

Ideal for high production of pastry and bakery products with programmable electronic management, R14E is equipped with Eco-Smartbaking® technology, 100 customized programs with the possibility to set up to 9 baking phases and adjustable steaming. Automatic power regulation according to the work load, with independent control of two temperature probes. The air deflectors ventilation system combined with trolley rotation always guarantees perfect baking uniformity. The oven door is equipped with double tempered glass, which can be opened to facilitate cleaning operations. Equipped with rollers to simplify oven movements. Motorized extraction hood included. Maximum temperature 270°C (518°F).



### FUNCTIONING

- Heating by two circular armored heating element
- Ventilation system by 2 centrifugal fans in stainless steel with double direction
- Maximum temperature reached 270°C (518°F)
- Continuous temperature monitoring with 2 thermocouples
- PID power control (Proportional Integral Derivative) can allow the automatic regulation of energy necessary on the basis of the quantity of the batch product Adaptive-Power® Technology
- Programmable electronic function management
- Vapour ducting using a motorized programmable valve

### CONSTRUCTION

- Structure, baking chamber and hood in shaped stainless steel plate
- Door in stainless steel plate with tempered double to check the state of the product while it is baking
- Locking handle in plated cast iron
- Geared motor for rack rotation on the upper side of the oven
- Control panel on front right hand side
- Rollers beneath the base to move the oven
- Rotating trolley for 14 pans in stainless steel
- Air deflectors in stainless steel
- Water nebulization system for programmable or manual steam production
- Thermal insulation in rock wool

### ACCESSORIES

- Rotative trolley 18 trays
- Water pressure regulator

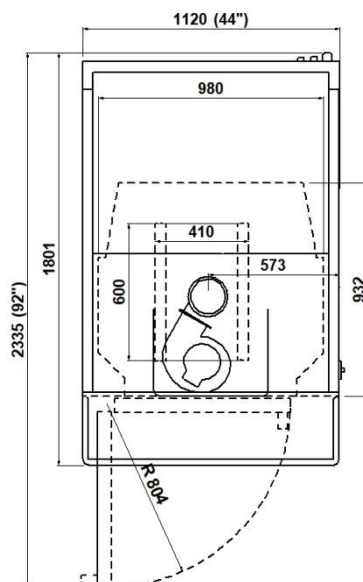
### INTERNAL DIMENSIONS

Internal depth	932 mm
Internal width	980 mm
Tray (60x40)cm	14T-18T
Space between trayholders (14 trays)	100 mm
Space between trayholders (18 trays)	77,5 mm

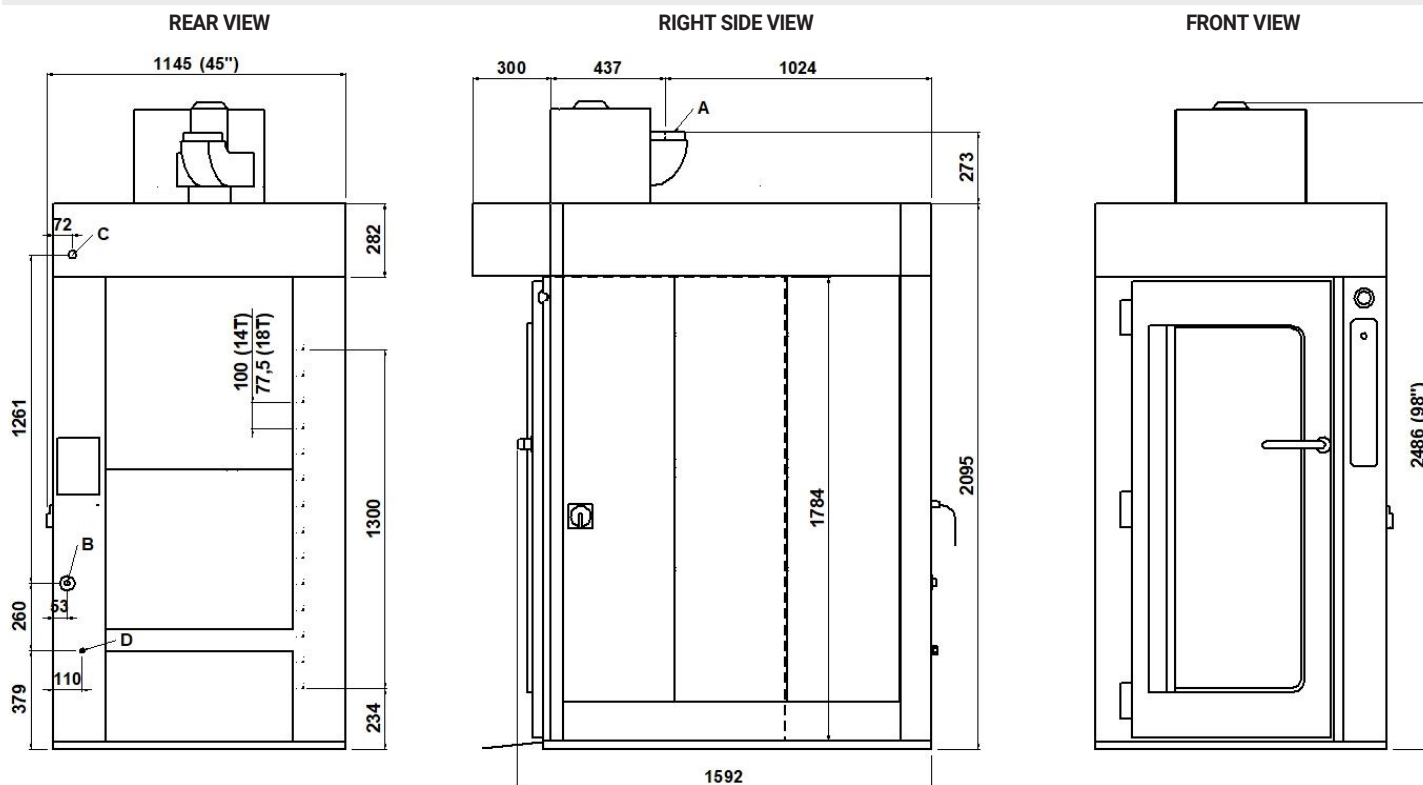
### STANDARD EQUIPMENT

- Color multilanguage display TFT 5"
- 100 customized programs with the possibility to program up to 9 baking steps with preheating function
- Weekly timer with the possibility to program two lightings and two power off every day
- Customized Hotkey with recurring control
- Humidity management
- USB slot for data reading/input Data-Feed™ System
- Eco-Standby™ Technology for break
- Self-diagnosis with error message display
- Lighting with halogen lamps easy to replace
- Setting steaming
- Independent maximum temperature safety device
- Adjustable air deflectors for high baking uniformity
- Forced aspiration of the steams inside and outside the baking deck 500 m3/h
- Static trolley function

### TOP VIEW



## 1 baking element



**NOTE:** The dimensions indicated in the views are in millimeters.

**A**  
Ø152  
steam exhaust

**B**  
starting cable oven

**C**  
3/4" gas male  
water infeed

**D**  
Ø15 external  
condensate exhaust

### EXTERNAL DIMENSION

External height	2486 mm
External depth	1801 mm
External width	1145 mm
Oven weight	580 kg
Trolley weight 14T	29 kg
Trolley weight 18T	32 kg

### TOTAL BAKING CAPACITY

Tray (60x40)cm (standard)	14
Tray (60x40)cm (optional)	18
Trolley	610x445x H1603 mm

### SHIPPING INFORMATION

Oven packed on footboard:	
Height max	2300 mm
Depth max	1664 mm
Width max	1142 mm
Weight	590 kg

#### Package in wood cage:

Height max	2350 mm
Depth max	1980 mm
Width max	1310 mm
Weight	650 kg

#### Packed trolley size:

Height max	1610 mm
Depth max	615 mm
Width max	450 mm

### FEEDING AND POWER

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	25,6 kW
*Average power cons	12,8 kWh

#### Connection cable

type H07RN-F	
5x10mm <sup>2</sup> (V400 3N)	
4x16mm <sup>2</sup> (V230 3)	

Water pressure 1-1,5 bar

\* This value is subject to variation according to the way in which the equipment is used

**NOTE:** MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice