

Rotary Oven

Rotary rack oven is a type of commercial baking oven designed for high-volume baking operations. This type of oven is commonly used in bakeries and pastry shops for all kinds of baked goods. Ideal for everything from artisanal breads to commercial-grade cookies and laminated pastries(baking bread, cakes, cookies)



S-NP40



S-NP20

Feature :

- 1.Supporting gas, electric, diesel, and hybrid options to adapt to energy availability and cost goals.
- 2.Precision Baking Performance: Advanced air circulation systems paired with Smart-powered temperature control deliver uniform heat distribution,texture, color
- 3.Efficient Batch Processing: Trolley-style loading and automated rotation enable large-scale production with minimal labor.
- 4 Smart Safety Features: Equipped with real-time fault detection, automatic emergency shutdowns, and explosion-proof designs.
- 5.Multi-Product Versatility.

Model	Weight(kgs)	per layer Power(kw)	Voltage(V)	Shelf spacing/mm	Qty of tray	Outside Dimension/mm
S2-705E	180	9.8	380	87	5	920X1235X1700
S2-710E	310	19.3	380	87	10	920X1235X1750