

Introduction

A rotary oven is a hot air circulation oven equipped with an internal rotating baking tray mechanism, and can be flexibly selected based on the energy supply of the production site. By combining the rotation of baking trays with a forced hot air system, it achieves all-round uniform baking. It is an ideal choice for medium and large bakeries, supermarket bakery sections, food factories, and other high-capacity production environments, and is particularly suitable for the stable mass production of bread, toast, cakes, and similar products.



S-R05+14T



S-R10+6T

Core Advantages

- Rotating tray structure enhances even heat distribution, ensuring consistent baking results.
- Stable rotating base provides a safer operating space.
- Made of food-grade stainless steel, precision bent using Italian Salvagnini bending technology.
- Built-in steam system improves dough expansion and crust gloss.
- Customizable appearance, with options for size, energy type, and control system tailored to your needs.

Customizable Options

- Control panel: Mechanical, touch, or LCD display.
- Exterior and branding: Custom colors and logo integration.

parameter

Model	S-R05+14T	S-R10+6T
Voltage (V)	380	380
Power (kW)	9.5	18.5
Maximum Temperature	300	300
umber of Decks	5	10
Supporting equipment	14-Tray Baking Tray Rack	6-Tray Baking Tray Rack
Baking Tray Dimensions (mm)	400×600	400×600
Dimensions(mm)	920 × 1253 ×1750	920 × 1253 ×1750

Introduction

The rotary chamber is an industrial-grade large-scale hot air baking system that replicates the premium quality of mid-to-high-end professional Italian brands. Specifically designed for centralized production lines, it mainly comes in two types: electric and gas models, which can be flexibly selected based on the energy supply conditions of the production site. Among them, the gas model is equipped with an imported Riello (Italian brand) burner, ensuring excellent combustion performance and reliability. Overall, it adopts a full-tray push-in structure and a high-energy-consumption heating system (gas models are compatible with gas, while electric models are compatible with electricity), enabling mass production of baked goods such as toast, dinner rolls, and pizzas. It is an ideal choice for efficient, continuous production environments like central kitchens and large-scale OEM production lines.

Core Advantages

- Replicates the quality of high-end Italian professional brands, reproducing the exceptional quality of mid- to high-end Italian professional equipment.
- Equipped with Italian-imported Riello burner to ensure outstanding combustion performance and reliability.
- Full tray entry and exit system with two trolleys for fast and efficient loading and unloading.
- Strong circulating concentrated heat ensures even heating inside the chamber with focused and powerful circulation.
- Multiple heating options including electric, gas, diesel, or hybrid systems, all customizable.
- Food-grade stainless steel construction with precision bending using Italian-imported Salvagnini bending machine.
- Built-in steam system enhances expansion and crust gloss.
- Stable rotating base provides a safer operating environment.

Customizable Options

- Control panel options including mechanical or integrated panels.
- Custom colors and logo integration for appearance and branding.



parameter

Model	S-R16	S-R32	S-R32G
Weight(kg)	1050	1520	1520
Voltage (V)	380	380	380
Power (kW)	36	50	3
Maximum Temperature	300	300	300
umber of Decks	16	32	32
Heating method	Electric	Electric	Gas
Standard equipment	Includes 2 baking tray trolleys	Includes 2 baking tray trolleys	Includes 2 baking tray trolleys
Baking Tray Dimensions (mm)	400×600	400×600	
Dimensions(mm)	1250 × 1500 ×2540	1430 × 1970 ×2540	1430 × 1970 ×2540