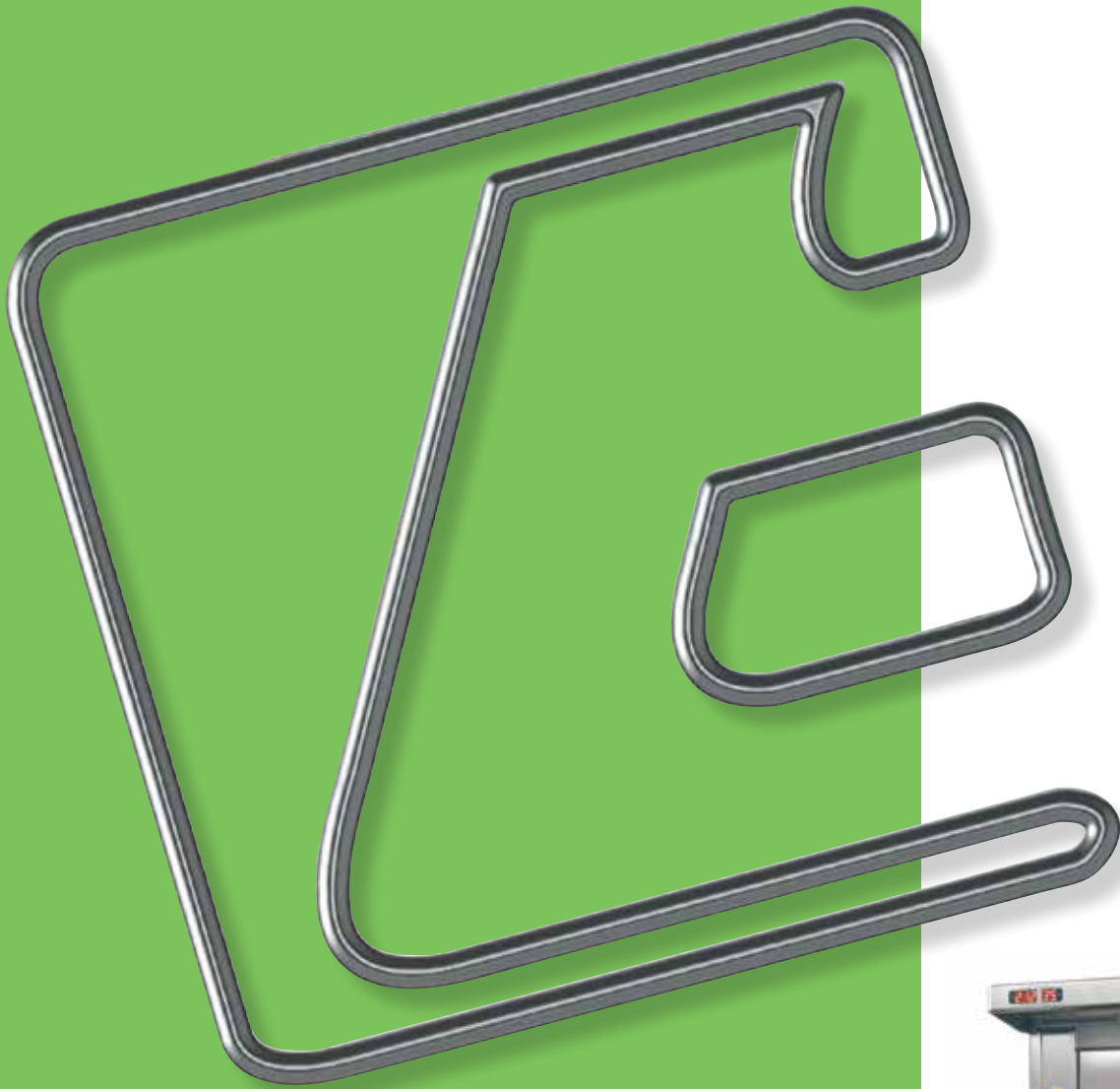


TAGLIAVINI ROTOR





The oven's electronic control units include

- Digital thermoregulation with temperature stabilizer.
- Digital timer with acoustic signal.
- Manually and automatically controlled baking chamber light and aspirator hood control.
- Manual and automatic steam control (with split emission for improved and enhanced steam production).
- Large red digital display of the actual temperature of the baking chamber.
- White-blue high-contrast LCD display for all the baking and programming functions.
- Weekly programmer for automatic daily start-up.

A computerised digital control panel that allows the storing of 99 programs. Each baking program allows the following parameters to be adjusted automatically.

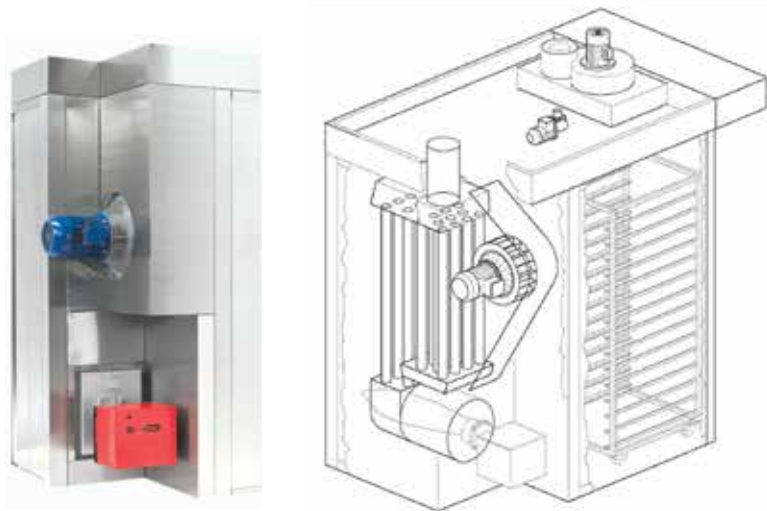
- Temperatures.
- Partial baking times.
- Steam emissions.
- Change of baking air speed (optional).
- Automatic opening and closing of the steam discharge valves (optional).

The computerised digital control also has a pre-heating program that allows baking temperatures to be reached quickly.

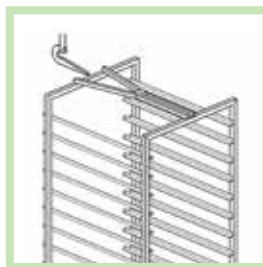
The electric panel, easily accessible, is fitted inside the front tower of the oven with an IP55 protection level and is dust and water-resistant (excluding the externally fitted RT665 model).

ROTOR is the result of a well-studied advanced technology. Baking is obtained through the circulation of clean and ventilated air, which is conveyed and distributed to the chamber by means of adjustable ducts.

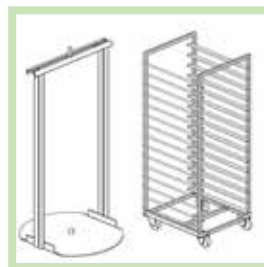
- The baking is on trays, which are stored on a rotating trolley. The product to be baked is covered uniformly by the ventilated air, thus providing a perfect baking.
- It is suitable for baking bread and pastries of different kinds and size.
- It is compact: its overall dimensions are extremely limited, when compared to its production capacity.
- The oven can be gas-fired, gas oil fired or supplied with electric power.
- The heat exchanger has been renewed in its structure and made stronger. Exploiting the horizontal air circulation, the oven has an important reduction of fuel/electricity consumption.



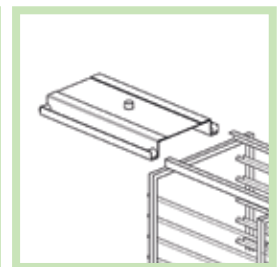
Both the burner and the fan are installed at the rear of the oven and they can be easily reached for a comfortable maintenance.



Hook (optional)



Revolving platform (optional)



Automatic lifting (standard)

Big size hood with temperature and baking time display (optional).

In order to prevent any steam loss, the ergonomic handle has been located on the column of the oven, leaving the door completely free of any holes.

Double delivery channels completely adjustable make the air circulation from the bottom to the top, giving more force to the bottom of the product.

Special material gaskets and metallic gaskets are applied for a better tightness.



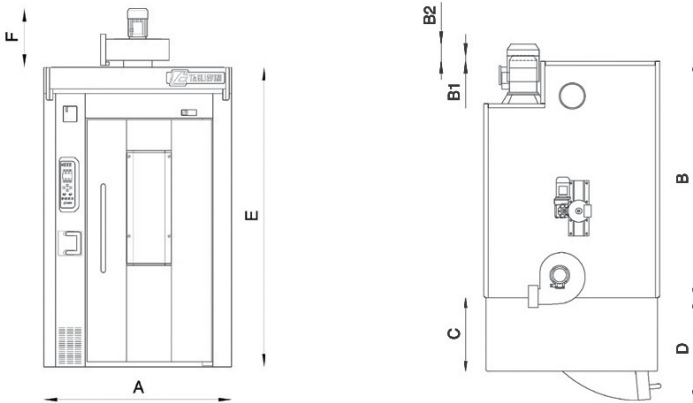
Double effect steam suction valve in order to obtain better development and drying of the product.

Steam generator in modular elements is made of iron. Two water deliveries.

The thick door has double glass. Two lights are placed on its window, to make external viewing easy.



MODEL	external dimensions								tray dimensions	trays	installed power (@415Vac)	
	A	B	B	B	C	D	E	F	cm	n	kcal/h	kW
RT68CG-D RT68CGP-D	145	194	0	5	60	83	230	30	60x80 40x60	13-15-18-20 26-30-36-40	48.000	56+1.5
RT68E-D RT68EP-D	145	170	21	29	60	83	230	30		-	39+1.5	
RT-810CG-D RT-810CGP-D	164	222	8	18	60	110	230	30	80x100 50x80	13-15-18-20 26-30-36-40	66.00	77+2.2
RT810E-D RT810EP-D	164	198	30	40	60	110	230	30	74x94 (31"x37") 81x92 (32"x36")	13-15-18-20 13-15-18-20	-	58+2.2



Requires 1/2" BSP water connection
 Requires drain connection (preferable)
 May require ceiling mounted extraction hood



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