



THE BAKER'S
CROWN

RACK OVEN ROTO PASSAT

THE BENCHMARK FOR QUALITY AND
LONG LIFE FROM KOENIG

SPECIAL TECHNOLOGY, UNIVERSAL APPLICATIONS

ROTO PASSAT, THE RACK OVEN FROM KOENIG

The KOENIG Roto Passat rack oven, already a benchmark of quality and long service life, has been further developed regarding ease of maintenance, hygienic design and energy efficiency.

A short overview of the main improvements and developments :

Ease of maintenance

- door with maintenancefree all-round seal which can easily be changed (no tools required)
- "door in door" system for quick access to glazing and lighting
- inner and outer impact protection
- rotating table with complete bearing - quick to dismantle
- best possible cooling of the control components
- lightweight splitted service cover at the stem

Hygienic design

- all surfaces smooth and made of stainless steel
- no tools required for removing the entry ramp
- stainless steel labyrinth under rotating table helps to protect the oven floor against dirt
- floor coverings removable for quick access to oven floor for easy cleaning
- additional efficient steam extractor hood

Enhanced energy efficiency

- new steam unit for efficient water utilization
- "energy + high end" heater - a benchmark for energy efficiency of rack ovens

TECHNICAL DATA

	980 N	980 H
for Euronorm baking trays	580 x 780, 980 mm	580 x 780, 980 mm
number of trays per rack	18 - 20	20 - 22
baking area	up to 12 m ²	up to 13 m ²
dimensions W x D x H	1450 x 1716,5 x 2555 mm	1450 x 1716,5 x 2725 mm
turning dimension when positioned in place horizontally	2970 mm	3120 mm
max. height of the baking trolleys	1795 mm	1960 mm
floor space	3 m ²	3 m ²
exhaust gas pipe	Ø 180 mm	Ø 180 mm
steam extraction pipe	Ø 125 mm	Ø 125 mm
fresh air supply	Ø 125 mm	Ø 125 mm
water supply	1/2"	1/2"
electrical connection for fan and rotating table	5,6 kW	5,6 kW
electrical heating capacity	60 kW	60 kW
heating capacity (oil/gas)	84 kW	90 kW
weight	1700 kg	1800 kg