



THE BAKER'S
CROWN



ROTO PASSAT SE (SAVE ENERGY) RACK OVEN



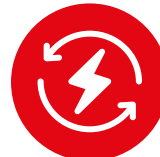




THE BENCHMARK FOR HIGH ENERGY EFFICIENCY
AT SMALL FOOTPRINT

MAIN FEATURES

Koenig's Roto Passat SE is a compromise without compromises: It provides maximum performance with a very small foot print. The tried-and-tested technology produces the best, consistent baking results. The clever construction makes for an industry leading ratio of baking area to floor space!

There is nothing smaller! - And one for all!

Your advantages with the Roto Passat SE rack oven:

 <p>Floor space up to 20% smaller than other rack ovens</p>	 <p>Uniform baking result for rolls, breads and pastries</p>	 <p>High energy efficiency - thus lower heating costs and lower CO₂ emissions</p>	 <p>Virtually maintenance-free due to very robust and durable design</p>	 <p>Time savings through shorter baking times & seamless shot-on-shot baking</p>	 <p>Short installation times and easy commissioning by a qualified service team</p>	 <p>Good accessibility and therefore easy cleaning</p>
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High energy efficiency in the „SE – save energy“ version

This oven offers potential energy savings of up to 20% compared to its predecessor. A newly developed heater is the basis for this energy reduction. The counterflow heat exchanger is significantly more efficient and improves the heat transfer at lower flue gas temperature.

- energy savings up to 20% compared to its predecessor
- improved outer insulation for low surface temperature
- air volume control via electronically adjustable flap enables product-specific correct use of energy
- How you can benefit from energy savings of 20%:
With 6 production days per week, you can save about 4,000 liters of heating oil per year, which is about 12 tons of CO₂ per year

Further features of the Roto Passat SE

- wider baking chamber door and enlarged interior enable the use of baking trays in US-/UK sizes
- smaller floor space than other available ovens
- low maintenance due to robust and long-living design
- labyrinth system under the floor rotating table protecting the oven floor against soiling
- quickly changeable door sealing and door-in-door system for easy cleaning of the sight glasses
- easily removable ramp, no tools required
- all mechanical components are easily accessible behind the inspection cover
- new cooling system for improved protection of electronic components
- updated air routing to achieve perfect uniform baking results for all products
- each oven is pre-set to the most accurate baking parameters before delivery – thus very fast assembly and commissioning
- easy control with touch display and storable programs
- available with a gas or oil burner or as an electric oven



Practical remote display for display of the remaining baking time



All-round sealed door for minimized heat loss & easily removable ramp

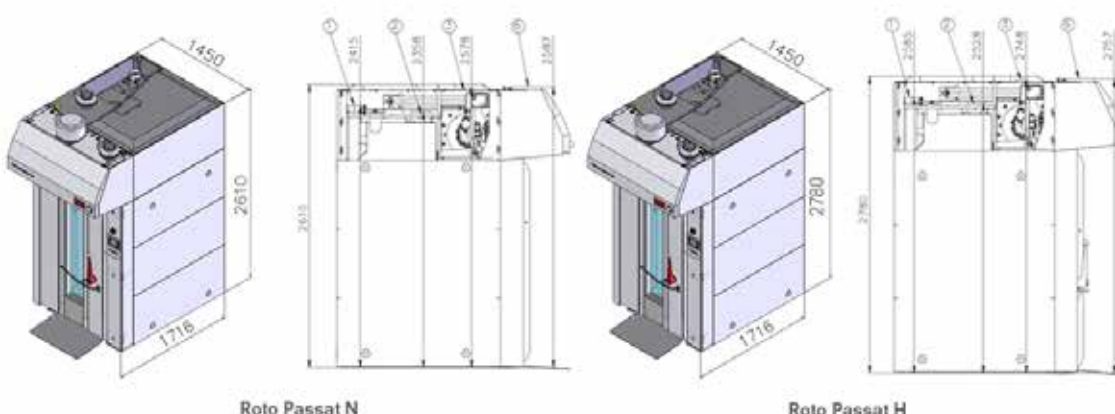


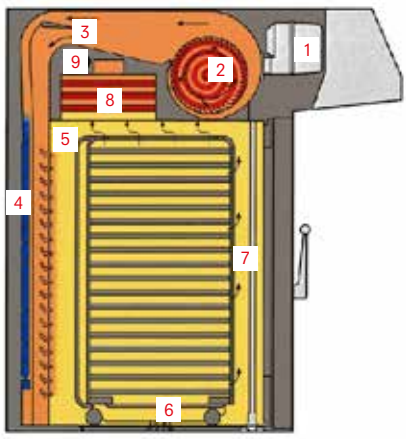
Rotating table protecting the oven floor against soiling



Clearly arranged touch display and numerous programs storable

MAIN DIMENSIONS





1 Burner
Oil or gas burner, electrical burn unit possible

2 Air-circulation fan
Transports the hot air to the baking chamber and returns the air from the baking chamber to the heater.

3 Heating damper
Regulates the amount of air to the baking chamber. Excess air always flows along the steam generator and warms it up for the

5 Slotted wall
Precisely calculated slots that can be finely adjusted on site guarantee that the baking chamber can be filled with hot air in a controlled manner – in conjunction with the rotating table this ensures a uniform baking result.

6 Rotating table
Robust design, quickly removable, easy to clean. Drive unit with blocking protection (if a trolley becomes wedged). Maintenance-free storage. Equipped to accommodate baking trolleys from different manufacturers.

7 Suction shaft
Returns the used air from the baking chamber to the heater.

8 Heater
The air which flows back out of the baking chamber is heated by the flue gases from the burner chamber and flows back into the baking chamber. The large surface area of the heat exchanger produces a high degree of efficiency.

9 Outer casing
The stainless steel panels, which are insulated with mineral wool, provide good thermal insulation and therefore ensure a low surface temperature.

next baking process. Thus, a baking batch-after-batch is possible.

4 Steam unit
Consisting of individual segments, large storage mass and surface for evaporation of water. Cascade principle: Water flows down over a large path over the hot elements, therefore producing a large steam area. Elements are easy to remove and clean. Situated directly in the flow of hot air, right after the heater. With a time-controlled magnetic valve.

YOUR PRODUCT VARIETY

The Roto Passat SE is designed for your complete range of products, from rustic bread and rolls through to cake products. It is also very well suited for semi-baked products.



COMPARISON OF TECHNICAL DATA

	980 N	980 H
For baking trays in US standard	660 x 460, 920 mm	660 x 460, 920 mm
For baking trays in Euro standard	580 x 780, 980 mm	580 x 780, 980 mm
Number of trays per rack	18 - 20	20 - 22
Baking area	up to 12 sqm	up to 13 sqm
Dimensions W x D x H	1450 x 1716 x 2610 mm	1450 x 1716 x 2780 mm
Turning dimension when positioned in place horizontally	2958 mm	3105 mm
Max. height of the baking trolleys	1790 mm	1960 mm
Floor space	2.5 sqm	2.5 sqm
Exhaust gas pipe	Ø 176 mm	Ø 176 mm
Steam extraction pipe	Ø 120 mm	Ø 120 mm
Fresh air supply	Ø 127 mm	Ø 127 mm
Water supply	1/2"	1/2"
Electrical connection for fan and rotating table	5 kW	5 kW
Electrical heating capacity	62 kW	62 kW
Heating capacity (oil/gas)	84 kW	90 kW
Weight	1700 kg	1800 kg



TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE DEMONSTRATION CENTER FOR CUSTOMERS!

Any investment that you make will improve your opportunities for success in the future. Profitability can only be guaranteed if the investment is made wisely. Whether this is the case can often only be assessed afterwards. Koenig however gives you the opportunity to check out its machines before spending any money.

To make sure that you don't buy the pig in a poke:
Thoroughly test the Koenig machines at our Demonstration Center.

Visit our centers in Graz and Dinkelsbühl. Based on your recipes and raw materials, we will work out the best solution for you until you are fully happy with our suggestion. If necessary, we adjust the units again and start the entire customisation process over again. This ensures that you can offer your customers what they expect from you.

SERVICES AND SPARE PARTS FROM THE MANUFACTURER!

Each machine and unit undergoes a number of test runs with and without dough. Most of our technicians are actually trained bakers. They assemble the machine at our premises and then commission them, using their in-depth knowledge of the baking trade. If you should encounter any problems, simply contact our spare parts and service department. We are available day and night from anywhere in the world:

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