

Possibilities of using waste power

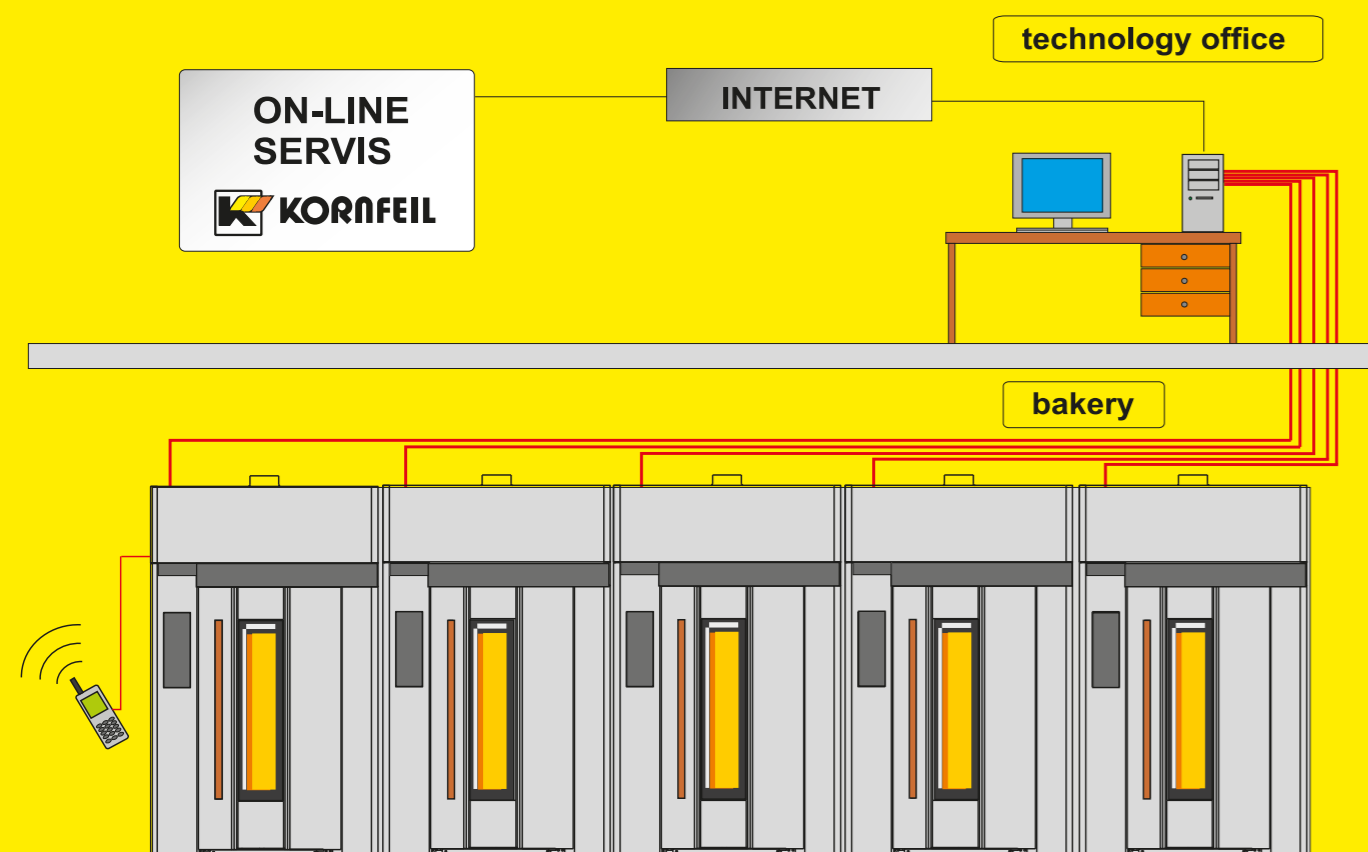
For using waste power from gas ovens has KORNFEIL company several solutions. Heat exchangers and EKO-blocks are using waste power in form of hot water and using it for proofboxes and for central heating. For having a free proofbox working in combination with EKO-blocks is possible to use steam device in ROTOMAX oven. Projecting department of our company will propose you complex solution of maximum outlet energy using and combination with new ROTOMAX ovens.

Servising and technical secure:

For servising and technical purpose has Computer ROTOMAX celuar or internet connection with Kornfeil company **ON-LINE SERVIS**. Customer doesn't need watch technical inspection terms, everything is watched by **Computer ROTOMAX**.

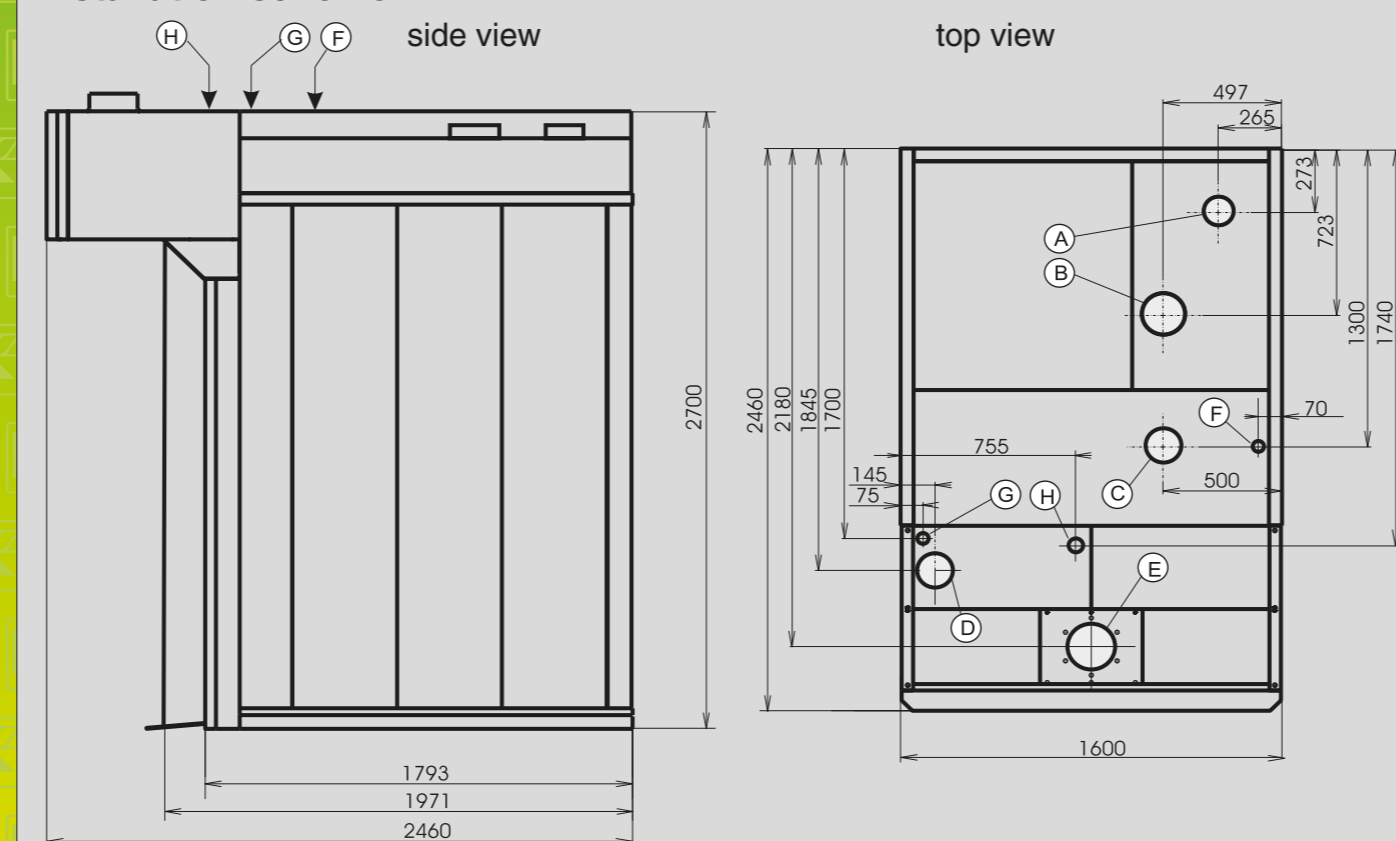
By dint of easy connection from manufacturer to „brain“ of oven ensures easy and fast help. The oven has minimal requirements for servising.

All important aggregates and service components are approachable from a front side of oven. There is only isolation in sides and in rear part. The ovens can be placed side by side, because of using area of bakery.



Technical dates	ROTOMAX 12G	ROTOMAX 12E
Baking surface	12 m ²	12 m ²
Sheets number	13-20	13-20
Dimensions of sheets	580 × 980 mm	580 × 980 mm
	580 × 780 mm	580 × 780 mm
Heating medium	natural gas, heating oil	Electric
Supply mains		
– ventilators and control	6,0 kW	6,0 kW
Protection 3 × 400V/50 Hz	C20A	C20A
Heating – supply mains		
– burner power	85 kW	62 kW
Burners WEISHAAPT	WG10N/1-C WL10/2-C	
Mean consumption	natural gas 5,2 m ³ /hod.	34 kW
Dimensions – width	1 600 mm	1 600 mm
– length	1 793 mm	1 793 mm
– height	2 700 mm	2 700 mm
Max. baking temperature	300 °C	300 °C

Installation scheme



- (A) flue steam installation DN 120
- (B) flue gas installation DN 180
- (C) air supply for el. motors DN 100
- (D) air supply for burner and distributor DN 150
- (E) flue installation from hood DN 200
- (F) pressure water 1/2", 0,6-0,5 Mpa
- (G) supply mains 6 kW 4 x 400 V, protection C 20A
- (H) supply natural gas 3/4",



Rotomax

computer

ROTARY OVEN



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Rotomax is modern trolley oven with universal application for baking the top-quality bakery products. The oven is taking advantage of a high-tech knowledges and possibilities of present time. This oven is having a high comfortable attending besides stable quality and uniform baking.

The base of it is computer control of whole baking process by course of pre-set recipes including technical support of reliability of all oven functions.

Rotary oven ROTOMEX is designed for baking a whole bakery sortiment with rolls in the begining to bread in the end.

- rolls and cobs
- cereal products
- special types of bread
- pastry
- culinary sortiment
- wide sortiment of puff-pastry

Advantages:

- temperature stabilization
 - trolley after trolley without pause
 - oven long life time
 - universal bottom turntable
 - maximum capacity using
 - baking by course of pre-set recipes
 - everything according to a stable quality
- ➔ high-power exchanging unit, effective oven izolation
 - ➔ the heat accumulation in the course of trolley changing
 - ➔ whole stainless performance
 - ➔ using of Rotela trolleys and the other ones with bottom fixation
 - ➔ Using a trolleys with 13-20 plates
 - ➔ computer system controlling



TECHNICAL SPECIFICATIONS:

Heating medium – NATURAL GAS * FUEL OIL * ELECTRO

Baking in rotary oven is based on principal of programmable controlled hot air flow in the chamber. The air-flowing parameters are changing according to kind of a product and phase of baking. By optimal air folw speed and amount of steam are products well baked, soft and not overdried. The crust character of a product is set in program by changing air flow speed in the end of the baking.

During a trolley changing is not burner (or electric heating) shuted down, but having a heat energy accumulation in exchanger for next START of baking. Used WEISHAUPT burners with modulative regulation are having stepless power controlling according to baking program.

ROTOMAX – trolley after trolley without losing any minute and energy

The effective steam device is guarantee of enough steam amount. The new is an effective system with double outlet valve with overpressure valves. The steam effect in the end of baking proces is having a positive influence for softness of the product, especially at fine products. Oven is at once equipied by steam device for proofbox COMBI.

Door with automatic closing are having perfect sealing, noiseless progress, easy closing and long life sealing duration. The door closing and outlet valves functions are ensured by pneumatic cylinders with a compressor unit included in the oven.

There is a heat exchanger with burner or heating block above baking chamber. Using of high-quality components and materials is granted.

Exact water rate into a steam device ensures optimal steam amount, oven doesn't need outlet for waste water condensation.

Internal chamber is made up from stainless and is completely welded. The oven is supplied at customers in complete form. After securing all media inputs is oven ready to go in **24 hours**. On customer request is possible to weld and make oven complete on a bakery and then is needed only 800 x 1980 mm sized instalation hole.

Compueter ROTOMAX

Rotary oven is equipied with computer technology unit, which control all functions needed for certain and safety running. Baking all the products is running according to selected and free programmable baking schemes. Basic controlling component is touch screen, which enables attendant to pre-set baking programs and basic oven controlling and of course it displays all main values of oven. Computer ROTOMAX controls these technical parameters

- requested and internal temperature
- baking time
- teperature baking curve
- steaming and steam outleting
- outlet valve position
- airflow speed
- dividing of heat energy to the oven and exchanger
- product crust character



Control the oven is easy

In the begining of a baking process is just needed to set up a program, put the trolley into chamber, close the door, which are automatically fixed, hit the START button - and that all.

After finishing baking program is chamber ventilated is giving sound and visible signal that baking is finished.

Computer unit is connected ON-LINE with PC because of programing new receipes. Main control points of baking process are archived in computer or in connected PC.

All is in the picture

The receipe programming is possible directly on oven or PC situated in office. Created baking programs is available to copy from oven to oven. Software enables to set and save 99 programs. Rights level permits setting up baking program only to authorized personal. The service functions are sorted in individual groups according to rights level.

