

12.84 MG



Rotating rack oven for 1 or 2 racks - Fuel-Oil/gas

Performances

- 2 racks 600 x 800 mm
- 1 rack 1000 x 800 mm
- 304 baguettes of 250 g on 19 levels
- 1140 buns of 50 g on 19 levels

Accessories

- Rack features: see rack data sheet
- Baking tray features: see baking tray data sheet

The advantages

- Ground-level floor for easy insertion of the racks
- Progressive starting and stopping of rack rotation
- Electric rack lifting system
- «Soft flow» technology
- Rich and generous steam
- Intuitive control with water measuring device
- Low flue gases temperature
- Lateral exchanger accessible from the front of the oven
- May be built in on 3 sides
- CERTIGAZ certification
- Safety audited by an independent organisation: APAVE

Use

12.84 MG is a fuel-oil/gas heated rotating rack oven for bakers, pastry chefs and caterers. It can be used with 1 or 2 racks. Multipurpose and productive, it is designed for large bakeries and industrialists.

Operating principle

The 12.84 model, latest in the Series 4 range of rack ovens, offers high production capacity which can receive 2 racks simultaneously, for a maximum weight of 600Kg. This robustly built oven is specifically designed to last in demanding industrial conditions. Everything has been done to guarantee an exceptional baking result for a wide range of products. The ground-level floor, the progressive rack start and stop system and «soft flow» technology are all assets that allow high versatility, even baking and comfort of use.

Construction

- **Front**
 - polished stainless steel
 - tools holder
 - blade holder
 - control protection bumper
 - glazing with reflective tempered glass
- **Baking chamber**
 - stainless steel
 - ground-level floor requiring no ramp
 - adjustable blowing slit
 - neon lighting
 - driven by gear motor with torque reducer
- **Heat exchanger**
 - high performance refractory stainless steel heat exchanger
- **Door**
 - 3 door seals on the baking chamber, 1 wiper seal under the door
 - special hinges system to avoid the wear of the door seal
- **Steam generator**
 - 4 ranges of gutters in structured micro-wrought iron
 - 2 additional columns ESG (possible option)
 - multi-level injection pipe
- **Steam vent**
 - 2 electric steam dampers
 - programmable steam evacuation
- **Isolation**
 - performant insulation by crossed rock wool panel

Rotary rack oven **12.84 MG**

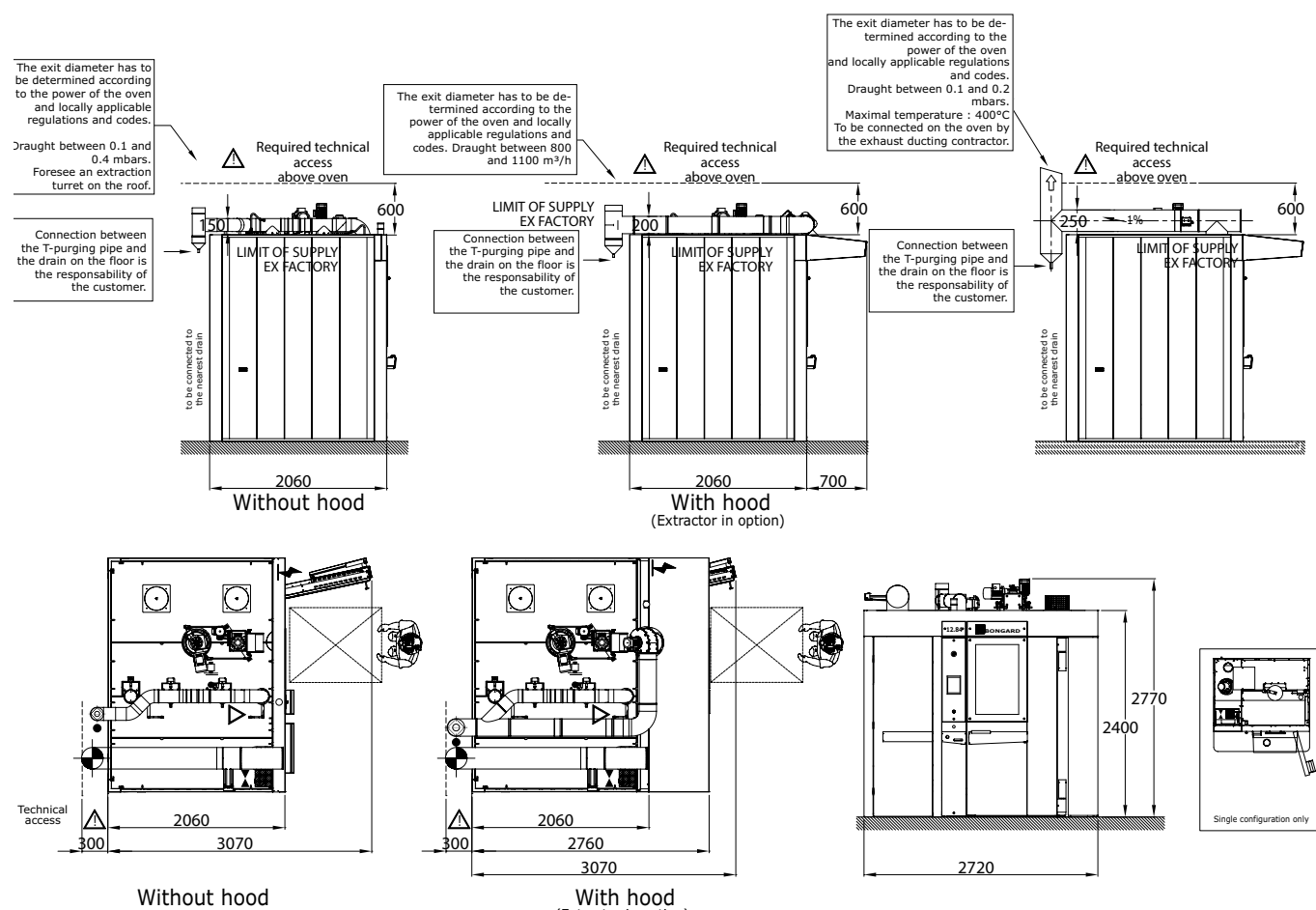
| Models | France | Export |
|---|---------------|---------------|
| Drive system | | |
| Rack lifting system | ■ | ■ |
| Turntable | □ | □ |
| Burner | | |
| Gas burner | ■ | ■ |
| Fuel-oil burner | □ | □ |
| Access burner on the front | ■ | ■ |
| Door handle and control panel | | |
| Left | ■ | ■ |
| Controls | | |
| Computerized controls Intuitiv' operating a water meter | ■ | ■ |
| Headband - Hood - Exhaust fan | | |
| Headband | ■ | ■ |
| Hood with exhaust fan | € | € |
| Steam production | | |
| 4 ranges of gutters | ■ | ■ |
| + 2 steam generators (ESG) | € | € |
| Water meter | ■ | ■ |
| Pulsed steam injection | ■ | ■ |
| Additional options | | |
| Brass water solenoid valve | ■ | ■ |
| Water filter to prevent scale deposits | € | € |
| Pressure reducing valve kit | ■ | ■ |
| Base and access ramp | € | € |
| Heat exchanger with reinforced bottom | ■ | ■ |
| Outer oven panels in stainless steel | € | € |
| Tension d'alimentation | | |
| 3N~400V | ■ | ■ |

| Power features | | |
|--|--------|--------|
| Electric power | | |
| Total connecting power | (A) | 16 |
| Exhaust fan connecting power | (kW) | 0,18 |
| Heating power | (kW) | 150 |
| Average gradient of temperature rise | °C/min | + - 13 |
| Maximum baking temperature of the oven | °C | 280 |

• • • **Important notes:**

- The installation requires a flat and levelled ground (the maximum allowable slope is 0,3%)
Otherwise it is recommended to install the oven on a base equipped with an access ramp.
- For even cooking and in order to ensure an even wear of the rotation mechanism, the load must be balanced between the two racks.
- In the case of an oven fitted with a turntable, the weight difference between the two racks 600 X 800 that are on the turntable plate cannot exceed 30kg
If not the case, the rotation of the turntable is not working correctly.

Rotary rack oven 12.84 MG



| Dimensional features | | | |
|--|--------------------------|------|------|
| Oven dimensions | | | |
| A | Depth with hood | (mm) | 2760 |
| A' | Depth with headband | (mm) | 2060 |
| B | Depth on the floor | (mm) | 2060 |
| C | Depth (door opened) | (mm) | 3070 |
| E | width on the floor | (mm) | 2720 |
| F | Overall height | (mm) | 2770 |
| G | Total height, oven front | (mm) | 2400 |
| | Floor area | (m²) | 5,6 |
| | Total weight | (kg) | 2500 |
| Baking chamber | | | |
| | Maximum rack height | (mm) | 1960 |
| | Maximum rack width | (mm) | 870 |
| | Ø maximum rotation | (mm) | 1630 |
| | Total acceptable payload | (kg) | 600 |
| Space required to access building site | | | |
| | Minimum door clearance | (mm) | 1200 |

● ● ● Important note:

Requiral technical access above oven: 600 mm