



10.83 E

Rotating rack oven - Electric

Performances

- Rack oven for 800 x 1000 mm or 780 x 980 mm tray size or 2 trays 460 x 760 mm per level
- 180 to 216 baguettes of 250 g on 18 levels
- 108 to 135 loaves of 400 g on 15 levels

Accessories

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

The advantages

- Oven particularly designed for industrial use
- Large rack payload
- Very high capacity
- Very good energy yield
- High inertia owing to the mass of the lateral heat exchanger
- Oversized front features, door and hinges
- Slow ventilation avoiding drying of products
- Technical accessibility by the front of the oven

Use

10.83 E is an industrial electric rotating rack oven for bakers, pastry chefs and caterers. Multipurpose and productive, it is designed for large bakeries and industrialists.

Operating principle

The rack, carried by the turntable, is crossed by a flow of hot air. The balanced ventilation speed, mass and radiation ensure optimal baking. Specific Bongard steam generators produce high quality steam, in sufficient quantity for the whole height of the rack. A gentle ventilation distributes an even heat without drying the product. The massive heat exchanger allows successive baking batches while maintaining an even bake and high productivity.

Construction

Front

- polished stainless steel
- tool holder
- blade holder
- control panel protection bumper
- circuit breaker

Baking chamber

- Stainless steel
- adjustable air flow louvers
- halogen lighting
- driven by gear motor with torque reducer

Heat exchanger

- high performance stainless steel heat exchanger
- high performance S/S electric heating elements

Access ramp

- retractable access ramp for a perfect and durable door tightness

Door

- 150 mm with double anchoring
- door seals on 4 sides
- over-dimensioned hinges
- removable ventilated double-glazing
- ergonomic handle

Steam generator

- steam generator composed of structured gutters in cast-iron
- multi-level injection pipe

Steam vent

- 2 electric steam dampers
- programmable steam evacuation

Insulation

- Performant insulation by crossed rock wool panel

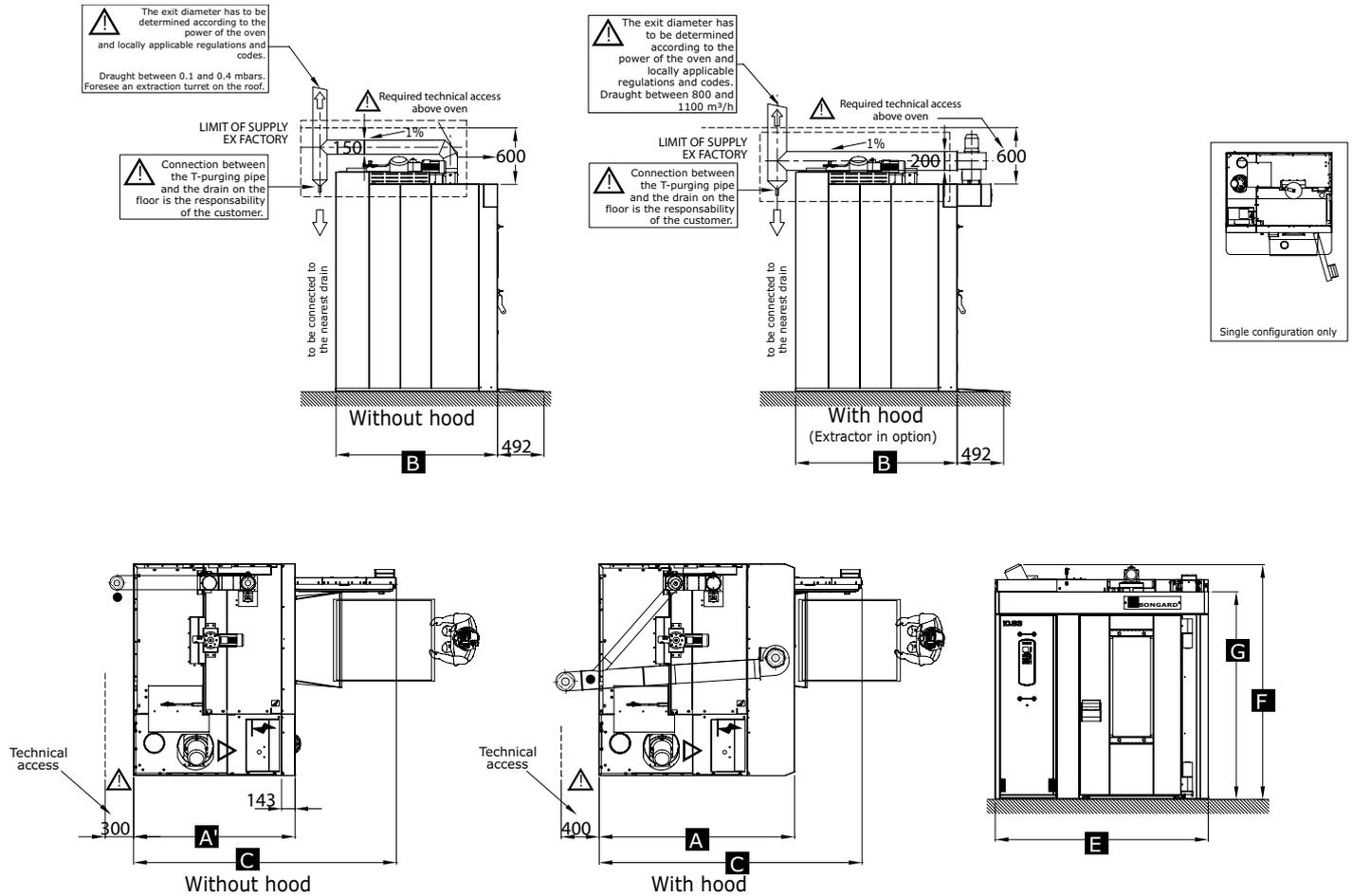
Rotating rack oven **10.83 E**

<i>Modèle</i>	<i>France</i>	<i>Export</i>
Drive system		
Turntable	■	■
Heating elements		
Access to the front	■	■
Door handle and control panel		
Left	■	■
Controls		
Electronic controls Opticom	■	■
Electromechanical controls with deferred start-up timer	□€	□€
Hood - Exhaust fan		
Hood	■	■
Exhaust fan	□€	□€
Additional options		
Pulsed steam injection	■	■
Brass water solenoid valve	❖	■
Water filter to prevent scale deposits	□€	□€
Pressure reducing valve kit	□€	□€
Electrical supply		
3N~400V	■	■

■ Standard / □ Option / □ € Option against extra charge / ❖ Not available

Power features	
Electric power	
Total connecting power	125 A
Exhaust fan connecting power	0,18 kW
Heating power	65 kW
Average gradient of temperature rise	10 - 12°C/min : 45 - 53°F/min
Maximum baking temperature of the oven	280°C

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Dimensional features		
Oven dimensions		
A	Depth with hood	2062 mm
A'	Depth with headband	1705 mm
B	Depth on the floor	1705 mm
C	Depth (door opened)	2774 mm
E	Width on the floor	2251 mm
F	Total height	2492 mm
G	Total height, oven front	2200 mm
	Floor area	3,9 m ²
	Total weight	1830 kg
Baking chamber		
	Maximum rack height	1785 mm
	Maximum rack width	900 mm
	Maximum rotation Ø	1350 mm
	Total acceptable payload	200 kg
Space required to access building site		
	Minimum door clearance	1020 mm

- Water drain, H=65 mm, Ø 3/4".
- ⚡ Electrical connection from the ceiling direct to the electrical power supply panel at base of oven.
- ▽ Water connection from the ceiling + stop valve. Ø 3/8"-12/14 mm, pressure : 2,5-4 bars
- ⊙ Steam exhaust duct Ø 150 mm. Draught between 0.1-0.4 mbars. Oven with steam exhaust hood: steam duct Ø 200 mm. Extraction between 800-1100 m³/h or 28252-38847 ft³/h.

● ● ● **Important note :**
Required technical access above oven: 600 mm