

ROTOVENT



TAGLIAVINI

1934

I PLUS ROTOVENT



Easy installation,
downtime reduced to a minimum.

REC
energy
savings

REC (reduced energy consumption) system
that contributes consumptions more than
30% lower than other similar products.



**Extremely compact, flexible
and highly productive.**
Never before had an oven this small
achieved such great results.



**All routine maintenance comfortably
performable from the front and top
of the oven.**



Perfect baking on all the trolley,
thanks to ideal circulation of the air
flow in the cooking chamber.



Electric panel,
installed on one of the three sides or on
top of the oven.



Door with opening different directions,
opening left or right on request.



RVT 46



RVT 665



RVT 68

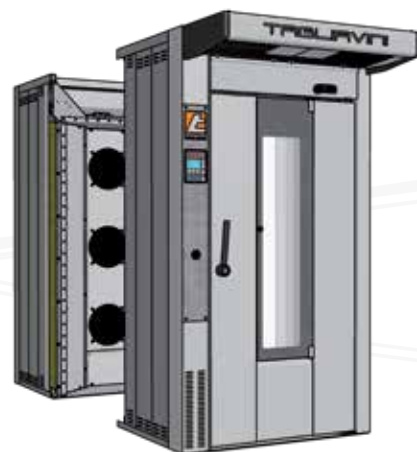
Perfect Baking.

The rotary oven Rotovent, available in the electric version with combustion, has been designed to guarantee the best baking results with the least use of space. Extremely small and compact, this oven has also been designed for bread and pastry makers with limited space. Convection baking by means of three high-capacity fans distributed along the entire height of the baking chamber to provide perfect baking on all the trolley. The rotating trolley ensures a uniformly baked product. The rotation system employs an upper hook or, on request, a turntable for the 665 and 68 models.

Practical Assembly.

The models of the Rotovent series are designed to be easily installed and ready for work. The RVT665 and 68 models require simple installation of the top assembly which can have you baking in a matter of hours. Upon request the oven can be supplied in two sections where difficult and tight access will not allow standard installation.

To reduce space encumbrance to a minimum, the electric panel can be installed on one of the three sides or, on request, atop the oven.



Perfect in every detail.

Compact, versatile and energy saving. These are the guiding principles of a Rotovent oven's design: every detail has been deeply studied to ensure thermal resistance, solidity, and a simple use and maintenance. Automatic valve for steam evacuation (available on request).

1 A thick layer of stiff panels in rock wool to prevent heat dispersion.

2 Seals in special material assembled directly on the door for greater resistance and endurance (no contact with baking steam when you open the oven and no bumping when you slide in the trolley).

3 The large, double crystal glass panel with enhanced internal lighting.

4 Internal lighting; provides a full view of the trolley during baking. The lamps are easy to clean and replace thanks to the hinged opening of the outer glass of the door.

5 Every model features two standard steam generators to have lots of steam in the matter of seconds. On request, customers can afford the option of alternately using the steam generators when in need of steam in quick succession.

6 Five speed air recirculation in the baking chamber to provide the perfect baking balance for all products from bread and pies to the most delicate and light cakes.

7 The wide extractor hood in stainless steel features a grille and steam vacuum (double speed with automatic ignition at the end of the baking cycle on the RVT 665 and 68 models).

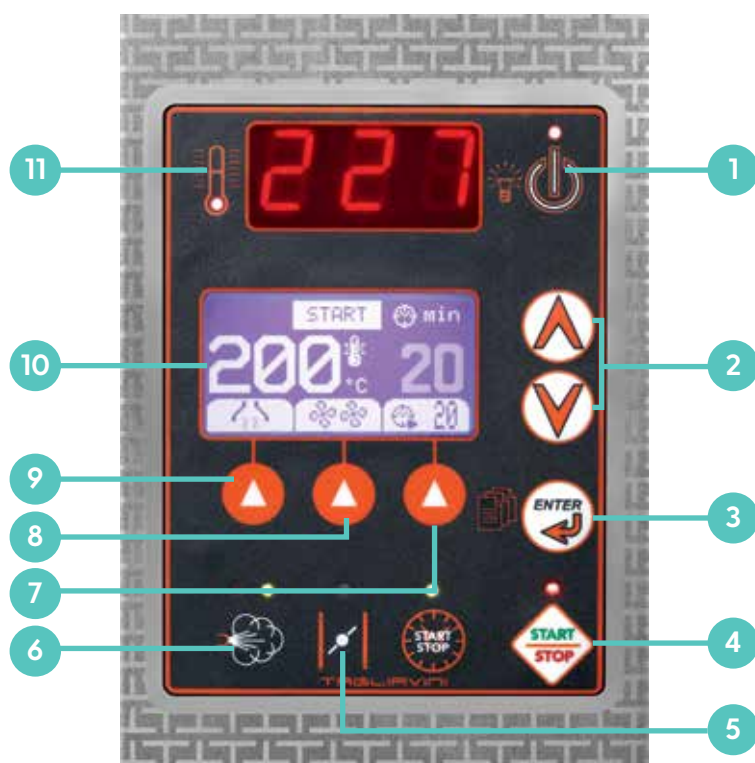
8 Placing the trolley inside the baking chamber with the aid of the hook proves quite simple thanks to the oven's base being level with the pavement

9 The door automatically lifts when you open it.



Smart.

Smart - the intuitive control units. The digital control unit with SMART display featuring the standard weekly programmer "PROSET" and space to save up to 99 baking recipes. Thanks to the USB port on the front panel, you can easily and quickly transfer the recipes and upgrade the software.



- | | |
|--|---|
| <p>1 Control unit and baking chamber light on / off button.</p> <p>2 Option to increase or decrease the temperature and all other parameters.</p> <p>3 "Enter" function key to access the recipe settings and enable the weekly programmer.</p> <p>4 Baking start / finish.</p> <p>5 Valve control (if automatic).</p> | <p>6 Steam delivery control. The quantity of steam can be measured in seconds or liters.</p> <p>7 Adjustable baking time. Sound buzzer at end of baking cycle.</p> <p>8 Adjustable fan speed.</p> <p>9 Adjustable extractor hood speed: high/low.</p> <p>10 Preset temperature.</p> <p>11 Real temperature in baking chamber.</p> |
|--|---|



IBake.

The IBAKE control panel incorporates the top level of technology in a touch screen. Installed in place of the SMART control unit, it offers all the functions listed for the smart control unit on a touch-screen. What's more, with a simple touch you can set;



Supersaver: (for electric models) a computer to manage the energy available that can handle the energy requirements of the entire baking lab with a contract power less than the total number of utilities.



Proset: weekly programming of the daily baking cycles.



Instructions manual

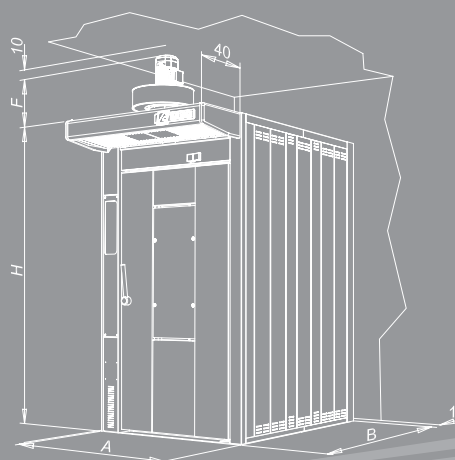
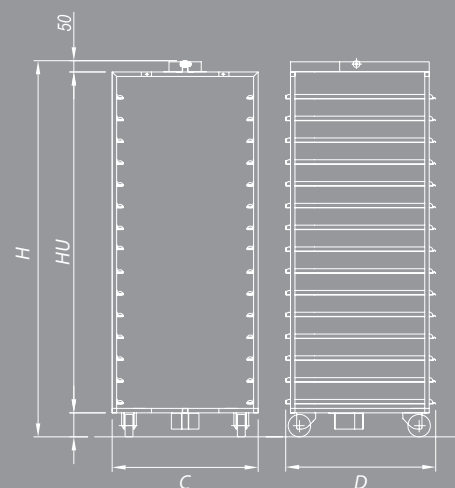
Saves up to 100 recipes. Plus, the following parameters can be monitored automatically: Temperature, partial baking times, steam inlet, recirculation fan speed, opening and closing of the steam extraction valve.



Technical Data.

MODEL	Power source	External dimensions (cm)				Dimensions (cm)	Thermal power					Electric power (kw)	Weight (kg)
		A	B	H	F		KW			kCal/h	BTU/h		
							MINI	STD	MAXI				
RVT46-E	ELECTRIC	90	120	205	35	40X60 - 32,5X53	18	21	27	-	-	2	620
RVT46-C	GAS						28			24.000	96.000		680
RVT665-E	ELECTRIC	112	150	230	41	60X65 - 40X80 - 50X70 53X65 - 46X66 (18"X26") 46X76 (18"X30")	27	31	39	-	-	2	900
RVT665-C	GAS						40			34.400	137.600		980
RVT68-E	ELECTRIC	130	170	230	41	60X80	27	31	39	-	-	2	990
RVT68-C	GAS						46			39.500	158.000		1090
RVT810-E	ELECTRIC	164	197	230	41	60X80 - 65X85	39	44	57	-	-	2	1390
RVT810-C	GAS						46			55.000	220.000		1500

RACK							
MODEL	Dimensions (cm)	External dimensions (cm)					Max. power (kg)
		A	B	H	HU	R	
RVT46	40x60	46	62	167.5	151.5	11	75
	32,5x53	39	55				
RVT665	60x65	66	67	181.5	163.5	13	145
	50x70	56	72				
	40x80	46	82				
	46x76 (18"x30")	52	78				
	46x66 (18"x26")	52	68				
	53x65	59	67				
RVT68	60X80	66	82	181.5	163.5	13	145
RVT810	80x80	86	82	181.5	163.5	13	230
	60x100	66	102				
	80x100	86	102				
	2x46x76 2x(18"x26")	82	94				
	2x46x66 2x(18"x26")	72	94				



Illustrations and descriptions in this booklet are given as indicatives.
Dimensions are expressed in cm. All power ratings are at 400V.



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