

## BAKING CHAMBER

# PKM ROTO

The PKM ROTO baking chamber is an advanced product of our engineering work, specially designed for the most demanding operations where a wide range of meat products are cooked and baked. With a maximum operating temperature of up to 250°C and a slow rotating trolley with adjustable speed, the PKM ROTO guarantees even heat treatment, ensuring that every piece of your product is perfectly prepared.

Thanks to its robust welded structure, it offers long service life and high operational reliability. The thick mineral wool insulation contributes significantly to the energy efficiency of the plant. Heat loss is minimised by pneumatically secured doors that prevent heat leakage during operation.

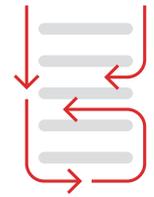
The chamber allows a combination of different heating types, helping to optimise operating costs. For example, steam can be used for cooking, while electric or gas heating can be used for baking. With additional equipment, radiant heat baking can also be implemented without a hot air stream. The chamber also includes a fume hood that extracts hot steam from the door area.

For easy maintenance, the PKM ROTO is equipped with an automatic washing system with a dosing pump.

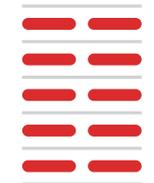
The chamber is suitable for a wide range of products that can be processed on grates or while hanging. It is ideal, for example, for baked sausages, various types of meat or pates.

### Key features

- \* Perfect baking of products thanks to rotation
- \* Flexibility and variability of heating
- \* Robust and reliable structure
- \* Easy maintenance and hygiene



HORIZONTAL



ON THE GRATE



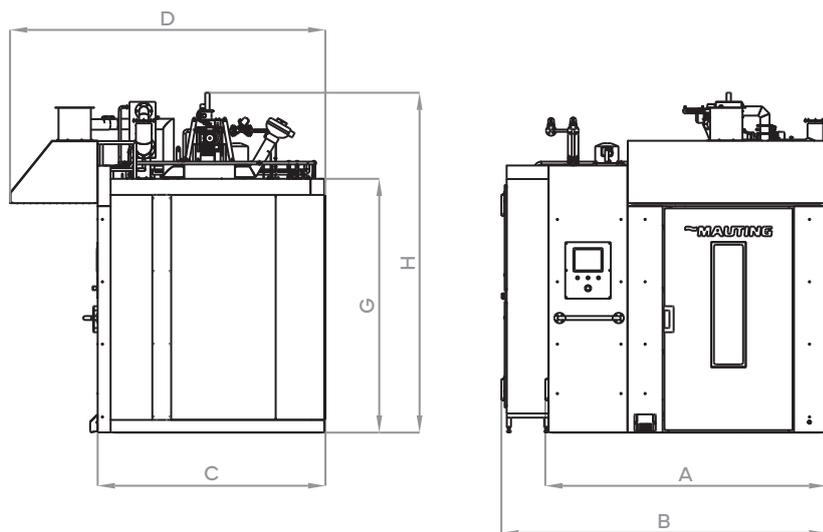
HANGING



### Customized equipment configuration

- Electric, steam or gas heating
- Additional electric heaters for radiant heat baking
- Lighting—glass door





## Dimensions

				PKM ROTO 2001	
Number of trolleys			pc	1	
Size of trolleys			m	1.02×1.058×2.007	
Chamber	Width	A	mm	2,683	
		B	mm	3,103	
	Depth	C	mm	2,175	
		D	mm	3,012	
	Height	G	mm	2,439	
		H	mm	3,267	

## Parameters

Air	Air pressure		bar	min. 5	
	Input		DN	12 (1/2")	
Water	Water pressure		bar	min. 4	
	Input		DN	20 (3/4")	
Steam for humidification—option			bar	0.5 (DN20)	
Steam—Connection pipe registr—option			bar	6 (DN25)	
Loading*			kg	750	
Trolley speed			rpm	1 – 6	
Diameter exhaust			mm	150	
Weight (netto)			kg	2,760	
<b>Electric heating up to 250°C</b>					
Total input			kW	120	
Heating input			kW	84.1	
Radiant beking elements—option			kW	34.8	
<b>Gas heating up to 250°C</b>					
Diameters of flue gas exhaust			mm	180	
Radiant heating elements—option			kW	34.8	
Gas	Natural gas	Burner power (inf.)		kW	72
		Consumption (normal condit.)		m <sup>3</sup> /hr	6.7
		Inlet piping		DN	20 (3/4")
		Calorific value		kWh/m <sup>3</sup>	10.7
LPG	LPG	Burner power (inf.)		kW	72
		Consumption (normal condit.)		m <sup>3</sup> /hr	11.8
		Inlet piping		DN	20 (3/4")
		Calorific value		kWh/m <sup>3</sup>	6.1
Total input			kW	77	

\* Can be adjusted according to customer requirements