MAUTING

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.

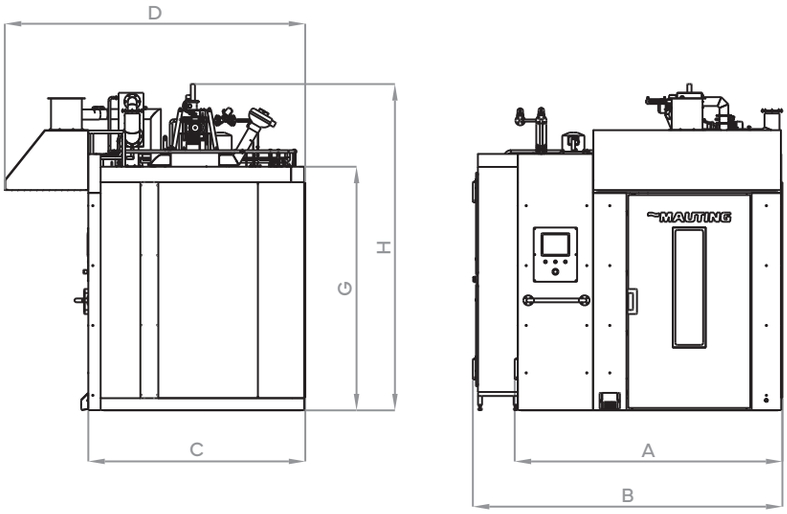
The chamber is suitable for a wide range of products that can be processed on grates or while hanging. It is ideal, for example, for baked sausages, various types of meat or pates.

Customized equipment configuration

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

Key features

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



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 — heating coil connection — option			bar	6 (DN25)
Loading*			kg	750
Trolley speed			rpm	1 – 6
Diameter exhaust			mm	150
Weight (netto)			kg	2,760
Electric heating up to 250°C				
Total input			kW	120
Heating input			kW	84.1
Radiant baking elements — option			kW	34.8
Gas heating up to 250°C				
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^3/hr	6.7
		Inlet piping	DN	20 (3/4")
		Calorific value	kWh/m^3	10.7
	LPG	Burner power (inf.)	kW	72
		Consumption (normal condit.)	m^3/hr	11.8
		Inlet piping	DN	20 (3/4")
		Calorific value	kWh/m^3	6.1
Total input			kW	77

* Can be adjusted according to customer requirements