

ROTOTHERM® Green

drive through

**With two doors germs
don't stand a chance**

ROTOTHERM® Green

drive through

The oven works as a hygiene lock

The second door of the ROTOTHERM® Green drive through enables the oven to be used as an efficient germ and hygiene lock.

When you need to produce baked goods requiring separate production and logistics areas, for example to ensure that the baked products are kept germ-free before being packed, this model of the tried and tested ROTOTHERM® Green rack oven with front and rear doors (drive through) can demonstrate definite advantages. This can be just as important in bakeries in large stores and supermarkets as in the case of baked products containing meat or gluten-free products.

The oven can function as an actual hygiene lock, as the doors are also interlocked to prevent them from simply being passed through.

Hygiene lock

- Separation of production and packing stages

Process optimization

- The production process is rationalized
- Interfaces in the production line are avoided

WP NAVIGO II PROFI-CONTROL

- Control at the front door when the oven is loaded
- Indication of the remaining baking time and baking chamber temperature as well as the stop button are located at the oven rear
- Option to control additional baking at rear of oven (removal point)



**Removal
at rear of the
oven**

ROTOTHERM Green drive
Bakery Technologies



Curd cheese turnovers

Pudding swirls

Danish pastries

Nut crescents

Bamberg Danish

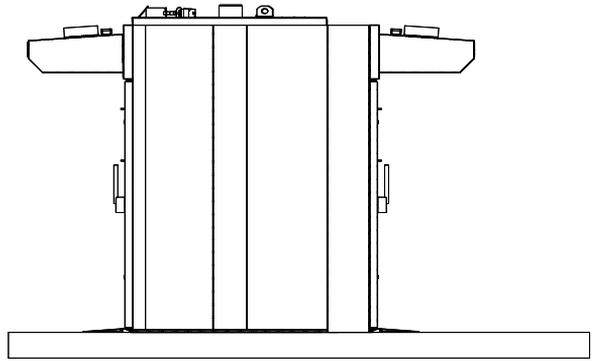
Croissants

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**Loading at
production
access point**



Oven types



		Standard version		High version	
		REC 10.20 Green DT	REC 12.80 Green DT	REC 10.20 H Green DT	REC 12.80 H Green DT
Dimensions (W x D x H)	mm	1,550 x 1,735 x 2,535	1,740 x 1,995 x 2,535	1,550 x 1,735 x 2,675	1,740 x 1,995 x 2,675
Required minimum ceiling height	mm	3,000		3,140	

ROTOTHERM® Green DT oil/gas heated					
Connected load rating (oil/natural gas/liquid gas)	kW	68	82	74	90
Electrical connected load ratings (control/motors/fans – no heating)		3.1 kW / 3.8 kVA		3.1 kW / 3.8 kVA	

ROTOTHERM® Green DT electrically heated					
Electrical connected load rating	kW / kVA	60	75	60	75

Turning circle diameter	mm	1,100	1,300	1,100	1,300
for baking trays (e.g.)	mm	600 x 800	600 x 1,000	600 x 800	600 x 1,000
for baking trolley diagonal	mm	1,100	1,300	1,100	1,300
Max. baking area with 21 decks (see tray dimensions)	m ²	10.1	12.6	–	–
Max. baking area with 23 decks (see tray dimensions)	m ²	–	–	11	13.8
Max. rotating table load	kg	350		350	
Max. baking trolley height	mm	1,810		1,950	
Oven weight	kg	2,180	2,610	2,280	2,710
Optional: Rotating table reinforcement /max. centric load	kg	450		450	

Energy-efficient baking without compromise

The best features of the ROTOTHERM® Green are your guarantee of highly energy-efficient baking without compromise also in a drive through unit.



Oven tuning with efficient heat exchanger

A new burner with reduced connected load and combined with a new innovative heat exchanger serves as the new "motor" of the rack oven.



OPTIMIZED AIR FLOW FOR BEST QUALITY BAKING ITEMS

The air is accurately directed onto the product over the entire jet wall via the optimized air duct ensuring that you obtain consistent and uniform baking results.



WP THERMOPACKAGE with optimal insulation

The full-surface insulation, the separated floor, the lowerable ramp and the vapor-tight door seal secured all around keep the precious heat and the vapor inside the oven and minimize heat loss.



WP VARIOPILOT

You control the air volume in the baking chamber ranging from very light to very powerful by adjusting the WP VARIOPILOT, which is perfectly adapted to the requirements of the particular final product.

This way you can bake an even wider range of products with best-quality results.



Excellent vapor for highest demands

Its rich vapor renders juicy baked goods. Visually and in terms of flavor a delight your customers will love!



WP NAVIGO II PROFI-CONTROL

The control allows you to regulate the temperature, air circulation speed and vapor individually, also at the second door.

WP BAKERYGROUP

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Industrial Bakery Technologies

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Instore Baking

 Werner & Pfleiderer
Bakery Service

 Kemper

 Haton

 Winkler

 Riehle

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