

ROTATHERM CARAT

THE SECRET OF BAKING IS NOW REVEALED

Invaluable: uniform processing

In the RotathermCARAT® system, the entire feed trolley rotates slowly in the horizontal hot-air or steam stream. The products are uniformly processed from all sides. The spacing of the tiers can be freely selected in a raster of 75 mm.

Top-class: A1 quality products

Thanks to the optimal heat transfer and extremely high process temperatures, perfect quality can be achieved during roasting, baking and cooking. This means a decrease in the weight-loss of much more than 50% as compared with conventional baking systems.

Money-saving: short production times

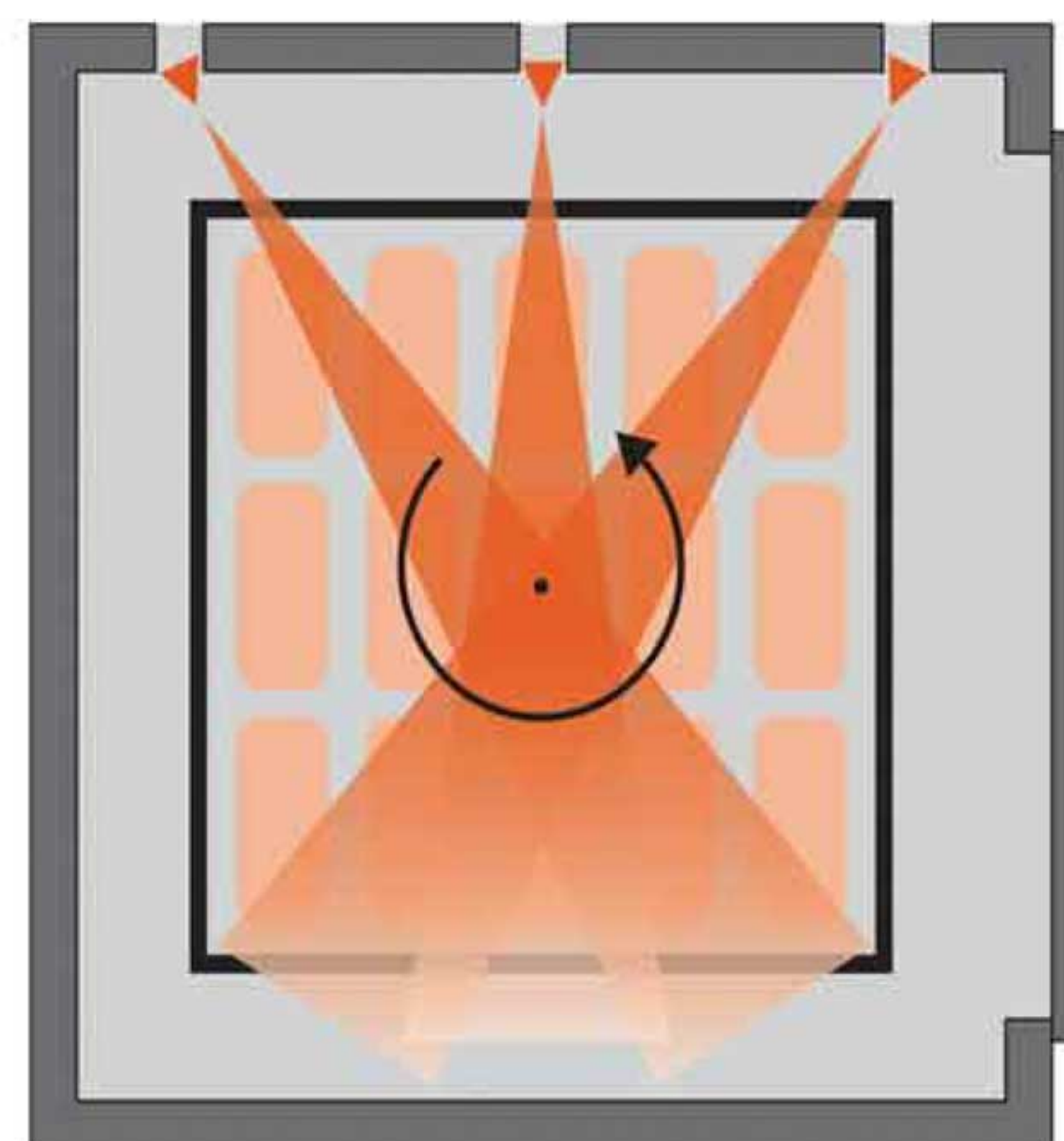
With shorter production times the RotathermCARAT® system ensures enormous cost savings. For baking, the time is reduced by up to 25%. This lowers your energy costs and processing time substantially!

TECHNICAL DATA

RotathermCARAT® 1)		
DIMENSIONS		
Base (WxD)	cm	198x187
Unit height	cm	251
Minimum room height	cm	311
Recommended room height	cm	311
Transportation dimensions (HxWxD)	cm	311x218x189
Installation height (tilting dimension)	cm	330
Installation height (HxWxD)	cm	198x103x104
HEATING CAPACITY		
Connected load for EL heating	kW	88
Connected load for gas heating	kW	80
+ EL additional heating	kW	24
Connected load for oil heating	kW	80
+ EL additional heating	kW	24
Connected load low pressure cooking	kW	45

1) These are summary specifications, and therefore not to be used for the structural application. The complete dimensions and power connections are to be taken from the respective latest dimensions sheets.

EL = electrically heated, oil = oil heated, gas = gas heated



ROTATHERM CARAT
TOP VIEW



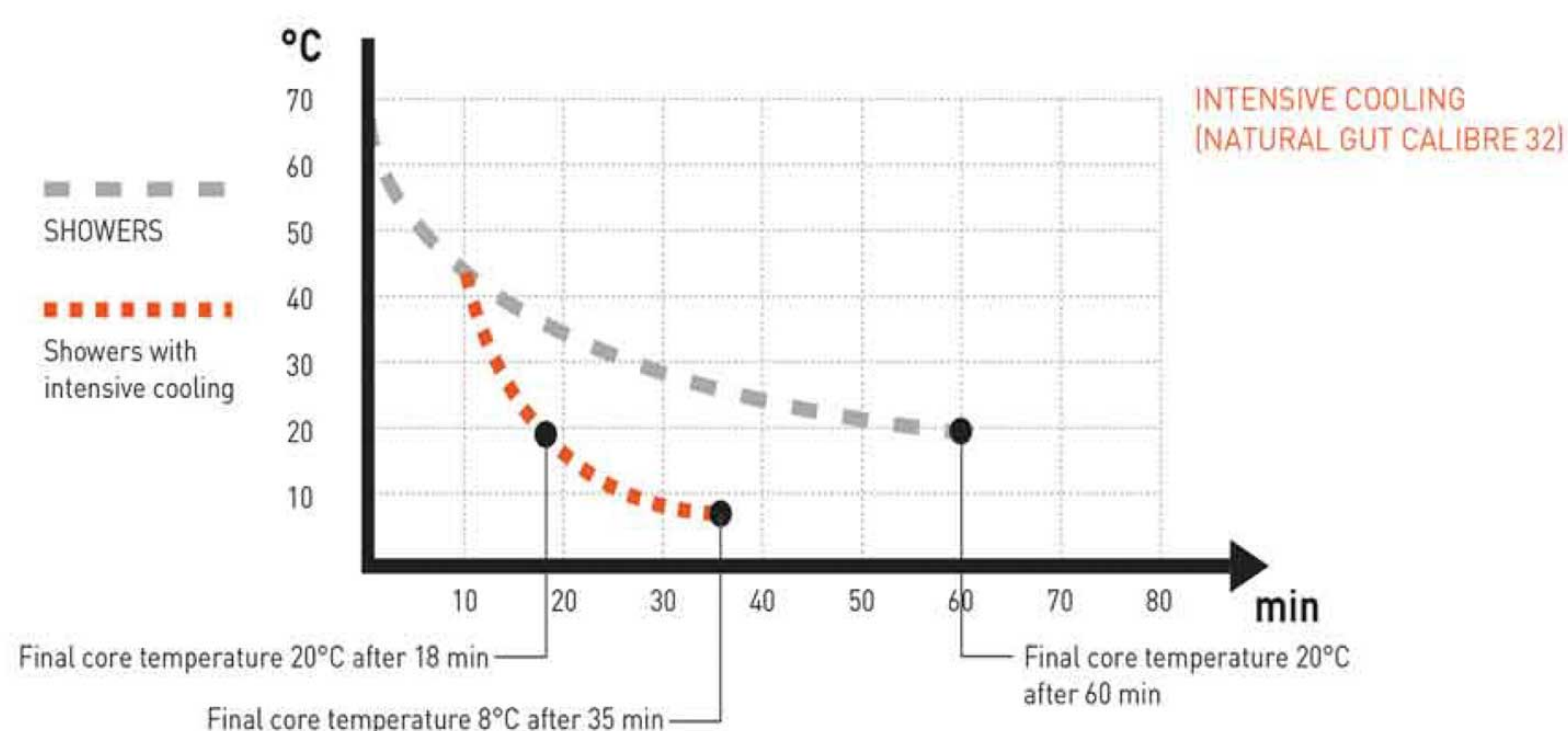
ALL BENEFITS AT A GLANCE

- Still faster cooling to packing temperature: up to 75% shorter cooling times
- Extended shelf-life thanks to the fastest crossing of the critical temperature range for microbial growth
- Less loss in weight
- Low water consumption
- Less area requirement for showering spots and refrigerating chambers
- Additional steam cooking possible
- Available with optional saltwater circulation
- For processes with just-in-time production

INTENSIVE COOLING SYSTEMS

COOLING FOR AN IMPROVED SHELF-LIFE

With FESSMANN intensive cooling, you can cool all cooked products with water, air or brine or a combination thereof to packaging temperature in a single work cycle.



SCHEMATIC DIAGRAM IK 3000
(LEFT)

SCHEMATIC DIAGRAM IKi 3000
(RIGHT)

