



THE BAKER'S
CROWN

ROTO PASSAT SE (SAVE ENERGY) RACK OVEN – EL

THE BENCHMARK FOR HIGH ENERGY EFFICIENCY AND
MAXIMUM USER-FRIENDLINESS AT SMALL FOOTPRINT
ELECTRICALLY HEATED

MAIN FEATURES

The electric version of the Roto Passat SE rack oven is the sustainable and maintenance-free support for your bakery. Koenig is the partner for your electric oven with an experience of more than 30 years and **dozens of ovens with electrical connection delivered worldwide.**

Prepare for the future of your bakery today and rely on renewable energy with electricity. The ovens are characterized by high sustainability, long-term operation and quick commissioning – and all of this with the usual uniform baking results for all your products.

Energy efficiency & sustainability

- With the electric oven, you can use almost **100% of the connection power for your baking processes without any loss of energy.**
- Thanks to the quick response time of the electric heater, you have minimal overshoots, this means that you always reach the desired oven temperature immediately, even when changing programs
- Compared to oil or gas heating, you do not need a flue gas chimney for flue gas
- Air volume adjustable by means of an electrically adjustable flap enables correct use of energy per product and rapid batch-to-batch baking
- Significant reduction in CO₂ emissions compared to oil or gas heating



Heating power

- Heating by finned tube radiator with heating elements
- Electric ovens are supplied and put into operation with a separate connection box
- 24 or 28 heating elements are installed as standard
- During operation, only 50-60% of the available connection power is required for buns of around 60g – in the baking processes, the heating power is therefore around 35 kW in full operation (depending on the products and tray allocation)

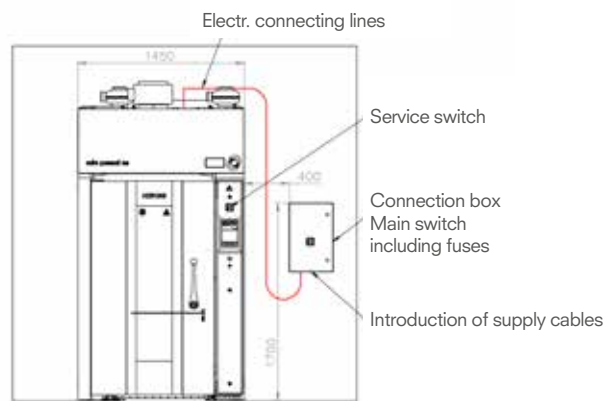
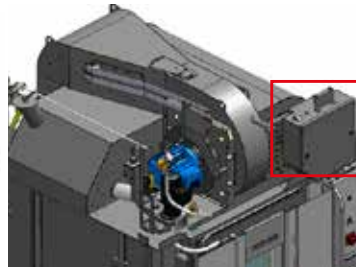
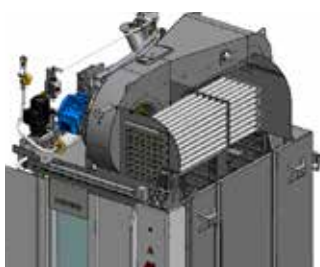
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Heating elements	24	28
Electrical heating power	62 kW	56 kW
Electrical connection power	3x208-240V 50(60)Hz or 3x380-480V 50(60)Hz	

Maintenance & operational safety

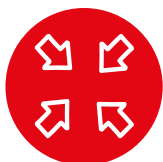
- Almost maintenance-free operation because the oven does not contain a burner – this means faster commissioning and no need for annual statutory inspections
- Gas pipes or fluctuations in gas quality can pose a risk to your bakery. The electrically connected oven offers maximum operational reliability and consistency in your production.

Heating via a finned tube radiator with heating elements

Terminal box on the oven front easily accessible



YOUR ADVANTAGES WITH THE ROTO PASSAT SE RACK OVEN:



Floor space up to 20% smaller than other rack ovens



Uniform baking result for rolls, breads and pastries



High energy efficiency, thus lower heating costs and lower CO₂ emissions



Virtually maintenance-free due to very robust and durable design



Time savings through shorter baking times & seamless shot-on-shot baking



Short installation times and easy commissioning by a qualified service team



Good accessibility and therefore easy cleaning



New control unit - for operation easier than ever before!