



THE BAKER'S
CROWN

ROTO PASSAT SE (SAVE ENERGY) RACK OVEN

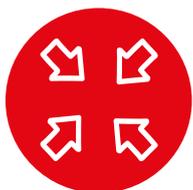
THE BENCHMARK FOR HIGH ENERGY EFFICIENCY
AND MAXIMUM USER-FRIENDLINESS
AT SMALL FOOTPRINT

MAIN FEATURES

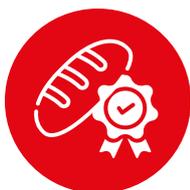
Koenig's Roto Passat SE is a compromise without compromises: It provides maximum performance at very small foot print. The tried-and-tested technology produces the best, consistent baking results. The design enables an industry leading ratio of baking area to floor space:

THERE IS NOTHING SMALLER! - AND ONE FOR ALL!

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!

HIGH ENERGY EFFICIENCY IN THE „SE – SAVE ENERGY“ VERSION

The Roto Passat SE offers significant energy savings compared to its predecessor. The use of a **2-stage burner**, a **flue gas temperature sensor**, a **stepless steam flap control** and the **innovative counterflow heat exchanger** create the basis for this outstanding energy balance.



- by using a 2-stage burner (with gas burner version), on-off cycles are reduced, a constant oven temperature, consistent baking results and reduced energy consumption are achieved
- the measurement of the flue gas temperature allows an efficient regulation of the burner output and an increase of the energy efficiency of the oven. The optimum flue gas temperature is automatically set by the control
- the active stepless steam flap control enables you to adjust the steam slider opening to the product requirement (e.g. Kaiser roll vs. rye bread) and also to store it in the baking program
- the counterflow heat exchanger offers high efficiency due to better heat transfer, resulting in lower exhaust gas temperature
- improved external insulation for lower surface temperature
- variable air volume via electrically adjustable flap allows for product-specific amount of energy and fast batch after batch baking



NEW ROTO PASSAT SE CONTROL – OPERATION HAS NEVER BEEN EASIER!

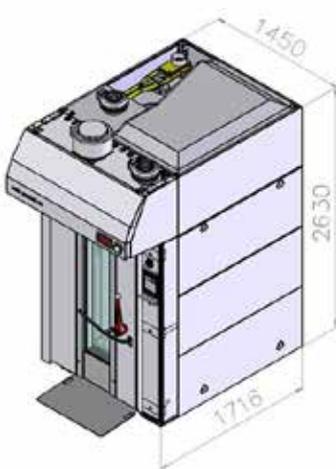
When developing the new Roto Passat SE control, our primary goal was to make it as user-friendly as possible. Thus, the Roto Passat SE leaves nothing to be desired in terms of user-friendliness. The new intuitive control provides a clear overview of all the functions of the Roto Passat SE at a glance, as well as a wide range of setting parameters for achieving the perfect baking result.

- clear, self-explanatory display of all relevant oven functions
- Eco mode to reduce the oven output by a percentage, e.g. for baking operations with half loaded racks or baking after a longer standby operation
- simply thaw frozen products: with the new defrost function, which prevents frozen products from dehydration by means of pulsating steam. The defrost function can be easily saved for a wide variety of products as a new program
- “Wipe mode” for disabling the display for easy cleaning
- user administration for the assignment of various user rights
- possibility to create a production plan e.g. for handling with production batches

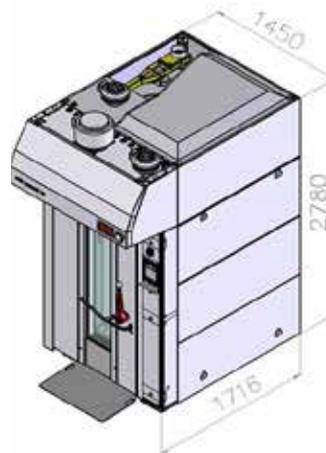
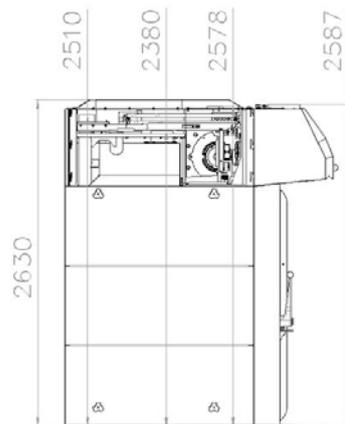
ADDITIONAL ADVANTAGES OF THE ROTO PASSAT SE

- low noise level for pleasant baking in the bakery and shop – compared to other oven models the Roto Passat SE offers a significantly reduced noise level for the operator
- wider baking chamber door and enlarged interior enable the use of baking trays in US sizes
- maximum performance with a very small foot print
- low maintenance due to robust and long-living design
- labyrinth system under the floor rotating table protecting the oven floor against soiling
- quickly changeable door sealing and door-in-door system for easy cleaning of the sight glasses and very low surface temperature
- easily removable ramp, no tools required
- all mechanical components are easily accessible behind the inspection cover
- intelligent air circulation for improved protection of electronic components
- updated air circulation to achieve perfect uniform baking results for all products
- each oven is pre-set to the most accurate baking parameters before delivery – thus very fast assembly and commissioning
- available with a gas or oil burner or as an electric oven

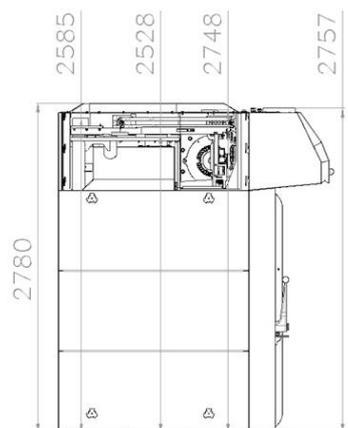
MAIN DIMENSIONS

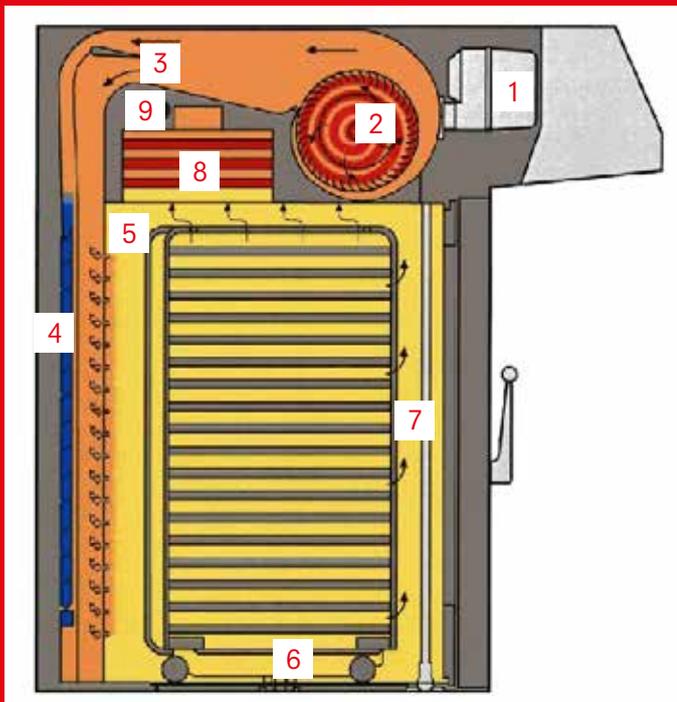


Roto Passat N



Roto Passat H





1. BURNER

Oil or gas burner, electrical burn unit possible

2. AIR-CIRCULATION FAN

Transports the hot air to the baking chamber and returns the air from the baking chamber to the heater.

3. HEATING DAMPER

Regulates the amount of air to the baking chamber. Excess air always flows along the steam generator and warms it up for the next baking process. Thus, a baking batch-after-batch is possible.

4. STEAM UNIT

Consisting of individual segments, large storage mass and surface for evaporation of water. Cascade principle: Water flows down over a large path over the hot elements, therefore producing a large steam area. Elements are easy to remove and clean. Situated directly in the flow of hot air, right after the heater. With a time-controlled magnetic valve.

5. SLOTTED WALL

Precisely calculated slots that can be finely adjusted on site guarantee that the baking chamber can be filled with hot air in a controlled manner – in conjunction with the rotating table this ensures a uniform baking result.

6. ROTATING TABLE

Robust design, quickly removable, easy to clean. Drive unit with blocking protection (if a trolley becomes wedged). Maintenance-free storage. Equipped to accommodate baking trolleys from different manufacturers.

7. SUCTION SHAFT

Returns the used air from the baking chamber to the heater.

8. HEATER

The air which flows back out of the baking chamber is heated by the flue gases from the burner chamber and flows back into the baking chamber. The large surface area of the heat exchanger produces a high degree of efficiency.

9. OUTER CASING

The stainless steel panels, which are insulated with mineral wool, provide good thermal insulation and therefore ensure a low surface temperature.

Easily removable ramp, no tools required



All-round sealed door for minimized heat loss



Rotating table protecting the oven floor against soiling





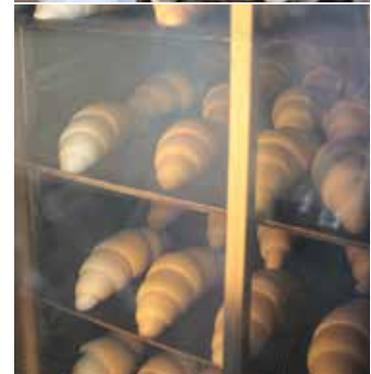
YOUR PRODUCT VARIETY

The Roto Passat SE is designed for your complete range of products, from rustic bread and rolls to cake products. It is also very well suited for semi-baked products.



COMPARISON OF TECHNICAL DATA

	980 N	980 H
For baking trays in US standard	660 x 460, 920 mm	660 x 460, 920 mm
For baking trays in Euro standard	580 x 780, 980 mm	580 x 780, 980 mm
Number of trays per rack	18	20
Baking area	up to 12 sqm	up to 13 sqm
Dimensions W x D x H	1450 x 1716 x 2630 mm	1450 x 1716 x 2780 mm
Turning dimension when positioned in place horizontally	2958 mm	3105 mm
Max. height of the baking trolleys	1810 mm	1960 mm
Floor space	2.5 sqm	2.5 sqm
Exhaust gas pipe	Ø 176 mm	Ø 176 mm
Steam extraction pipe	Ø 120 mm	Ø 120 mm
Fresh air supply	Ø 127 mm	Ø 127 mm
Water supply	1/2"	1/2"
Electrical connection for fan and rotating table	5 kW	5 kW
Electrical heating capacity	62 kW	62 kW
Heating capacity (oil/gas)	84 kW	90 kW
Weight	1700 kg	1800 kg



TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE DEMONSTRATION
CENTER FOR CUSTOMERS!

Any investment that you make will improve your opportunities for success in the future. Profitability can only be guaranteed if the investment is made wisely. Whether this is the case can often only be assessed afterwards. Koenig however gives you the opportunity to check out its machines before spending any money.

To make sure that you don't buy the pig in a poke:
Thoroughly test the Koenig machines at our [Demonstration Center](#).

Visit our centers in Graz and Dinkelsbühl. Based on your recipes and raw materials, we will work out the best solution for you until you are fully happy with our suggestion. If necessary, we adjust the units again and start the entire customisation process over again. This ensures that you can offer your customers what they expect from you.

SERVICES AND SPARE PARTS FROM THE MANUFACTURER!

Each machine and unit undergoes a number of test runs with and without dough. Most of our technicians are actually trained bakers. They assemble the machine at our premises and then commission them, using their in-depth knowledge of the baking trade. If you should encounter any problems, simply contact our spare parts and service department. We are available day and night from anywhere in the world:

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