

PRODUCT OVERVIEW

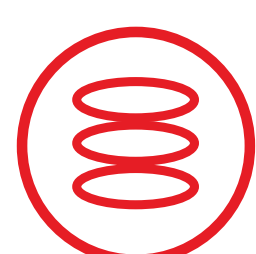
TORNADOM 5T

PF7906RTP05_DE0

Rotating combi oven for consistent multi product results

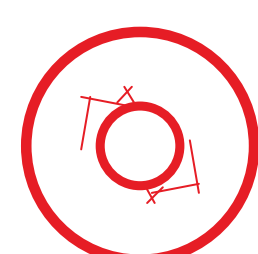
Professional solution for gastronomy,
bakery and pastry production.

Tornadom 5T adalah rotating combi oven profesional dengan sistem rak berputar yang memastikan distribusi panas merata di setiap tingkat. Dirancang untuk memberikan hasil masakan yang konsisten, efisiensi kerja optimal, dan visibilitas proses yang jelas untuk kebutuhan gastronomi, bakery, dan pastry modern.



DISTRIBUSI PANAS MERATA

Sistem rotasi rak memastikan panas terdistribusi merata di seluruh tingkat.



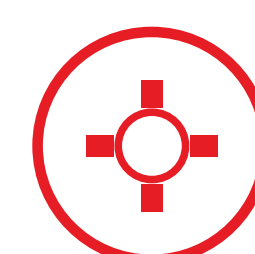
RAK BERPUTAR KONSISTEN

Pergerakan rak berputar menjaga hasil masak tetap konsisten dan seragam.



VISIBILITAS PROSES MAKSIMAL

Kaca pintu besar dan pencahayaan internal memudahkan pemantauan proses.



OPERASIONAL NYAMAN

Desain pintu dan konstruksi unit mendukung kenyamanan serta efisiensi kerja.



FRONT VIEW



ANGLED VIEW



ROTATING CHAMBER



KITCHEN SETUP

APLIKASI: Gastronomy, Meat and Poultry, Bakery, Pastry, Viennoiserie, Multi Product Production

TECHNICAL SPECIFICATION

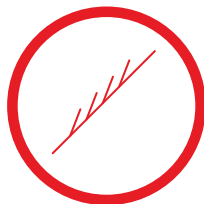
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TORNADOM 5T 60 × 40

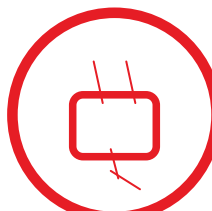
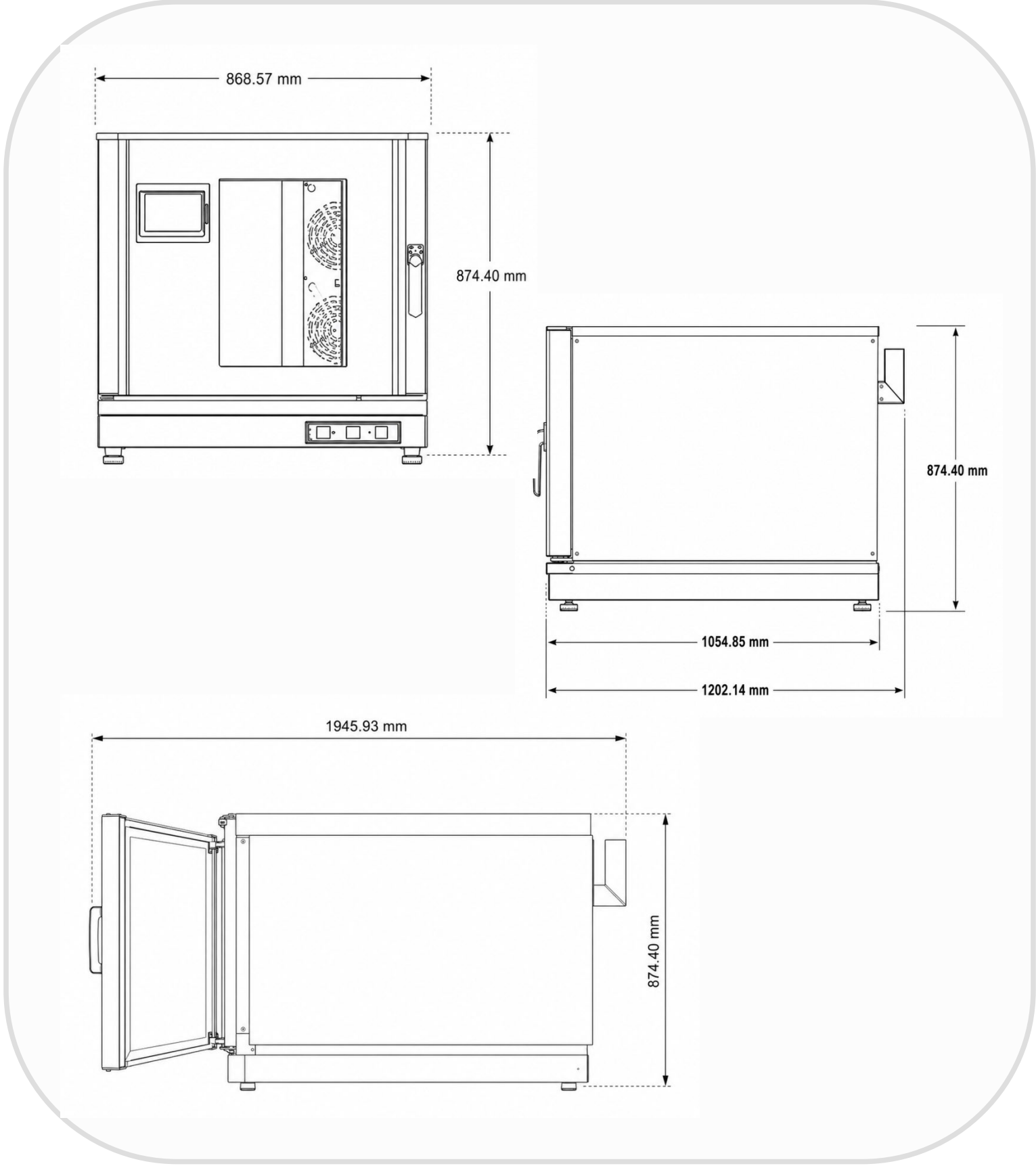


SPESIFIKASI TEKNIS

Kapasitas	5 tray EN 600 × 400
Jarak antar tray	90 mm
Dimensi nominal W × D × H	880 × 1230 × 870 mm
Daya nominal	10.5 kW
Heating element	2 × 5000 W @ 230 V
Motor	2 × 250 W @ 230 V
Fan	8 speed + semi static
Fan reverse	Balanced Reverse
Frekuensi	50 or 60 Hz
Cooking phases	40
Program memasak	1,000
Material chamber	Stainless steel AISI 304
Timer	0 to 24 jam
Automatic washing	4 program
Steam	Direct injection
Fast cooling	3 program
Rentang suhu	30 to 270°C
Pre heating	4 opsi, hingga 270°C
Humidity extraction	Optimal climatic
Proteksi air	IPX4
Berat bersih	113 kg
Kemasan W × D × H	96 × 146 × 96 cm
Berat kotor	171 kg



W×D×H DIMENSI NOMINAL



OPSI TEGANGAN KABEL

380 to 415 V 3P+N~	22 A	5 × 4 mm²
220 to 240 V 3P~	38 A	4 × 6 mm²
220 to 240 V 1P+N~	48 A	3 × 10 mm²



SYSTEM HIGHLIGHTS

- Rotating rack untuk 5 × EN 600 × 400
- Cooking chamber AISI 304
- Steam dengan direct injection
- 4 automatic washing programs
- Balanced Reverse airflow

CATATAN TEKNIS

Final utilities, clearances, and supplied configuration must be confirmed before installation.