



PPO-1e

ROTATIONAL BAKING OVEN

Application: Thermal processing of meat, pork-meat and other products from meat, poultry and fish. Available processes: drying, baking, baking with moisturising, steam-curing.

Standard equipment: meat baking oven powered by electricity, folding driveway, baking cart specially designed to ensure even baking, tray set (16 mesh trays + 2 solid drainage trays), control system with microprocessor controller, automatic device control system, inspection window in the oven door, internal lighting, automatic rotation system.

Characteristics:

- Forced closed air circulation inside the oven
- Air heated up to 250°C
- Controlled change of heated air humidity. This ensures the products are not overly dried
- Fully automatic control of the technological processes
- Electric and pneumatic systems for controlling executive devices
- The chamber is designed to be loaded using roast meat and giblets carts with the following maximum dimensions: 1000 x 1000 x 2000 (mm)
- Even baking is ensured by constant rotation of carts inside the oven in the direction opposite to the air movement
- Inspection window in the door and internal lighting inside the oven allows visual control of the technological process by the personnel.



Oven type	PPO-1e
Number of carts	1
Heating type	Electric
Single batch [kg]	~300
Personnel required	1 person
Cart rotation speed [rpm]	3
Maximum temperature [°C]	250
Electric power	
Heating power [kW]	54
Fan power [kW]	2 x 1,1
Power supply voltage [V,Hz]	3 x 230/400,50
Dimensions	
Width [cm]	170
Height [cm]	270
Depth [cm]	220
Total weight [kg]	1400
Humidifying steam (option)	
Pressure [MPa]	0,08 - 0,1
Consumption [kg/h]	50
Water	
Pressure [MPa]	0,3 - 0,6
Consumption [m³/h]	0,1
Compressed air	
Pressure [MPa]	0,4 - 0,6
Consumption [m³/h]	0,01
Atmospheric air	
Consumption [m³/h]	1200



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261 51 30

261 50 95

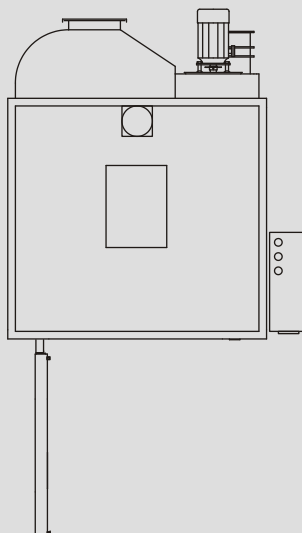
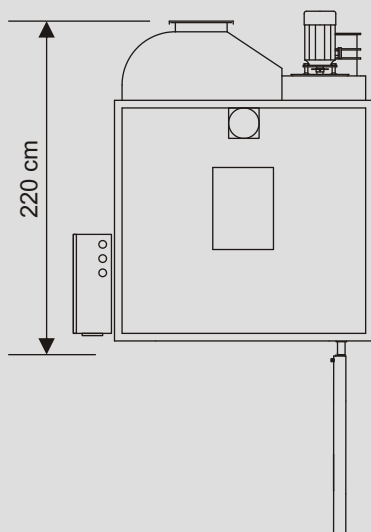
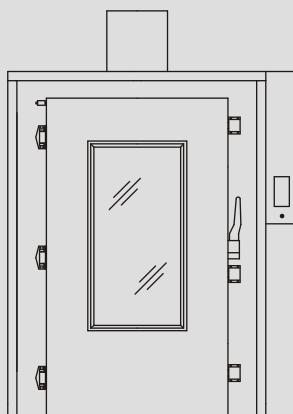
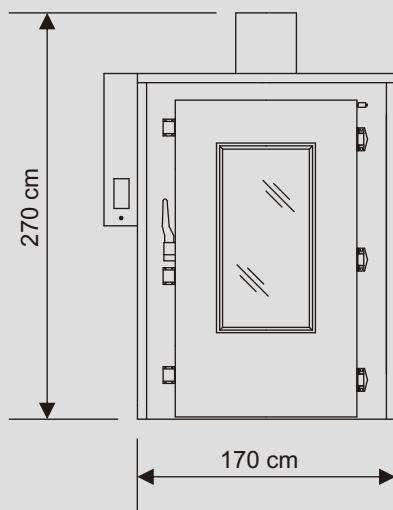
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PPO-1e



Please mark the chosen alignment and equipment in the check boxes below



Door

☐ Right

☐ Left

drawings

Optional equipment:

- ☐ Washing system
- ☐ Low steam valve system

optional equipment

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