

TECHNICAL DATA SHEET FOR ROTEL BAKERY OVENS R3M3D3S, R3M4DHC AND R3M4D1S

STANDARD FEATURES

VTL - variable temperature loading

- energy efficient
- ease of operation
- less down time

Live inbuilt steaming system fitted to all chambers

Interior lamps fitted standard to all chambers.

Each chamber individually controlled

Touch screen controllers mounted right hand side

OVERALL CONSTRUCTION

Internal baking chambers stainless steel

Facia and sides stainless steel

Doors all stainless steel construction

Tempered 10mm thick door glass

Tray holders welded steel and fitted standard to all decks

Turntable drive system bottom mounted

Casters fitted as standard

OPERATION

Touch screen controllers that operate with minimal staff input

Individual chamber control display

Icon category menu

Up to 99 baking programs (universal programming for all decks)

Programmable time, temp, steam and top/bottom heat balance

Automatic preheating of all decks

Automatic energy saving temperature set-back / idle

Split bake / multiple product program feature applied all decks

Manual bake mode

7 day auto-start

Low-temp bake mode

Automatic back up on event of controller failure

Temperature control range up to 270°C

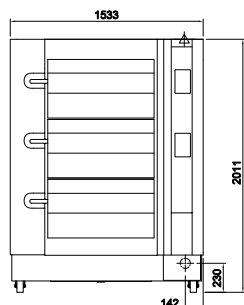
Bake time range 0-120 minutes standard (adjustable to 256 minutes)



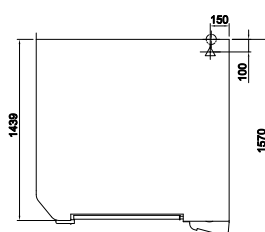
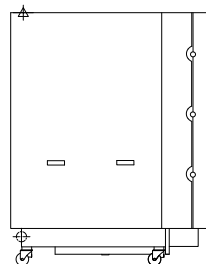
R3M3D3S



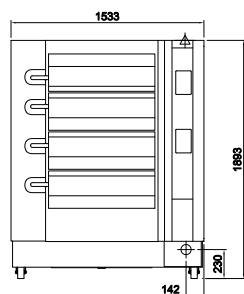
R3M4D1S



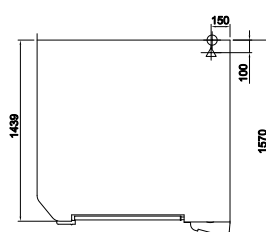
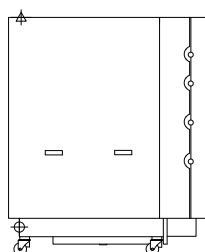
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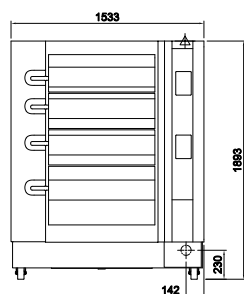
E ELECTRICAL ENTRY
 COLD WATER CONNECTION
 1/2" BSP MALE



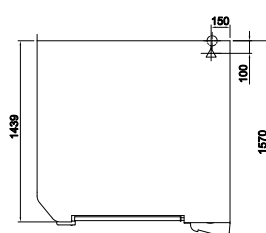
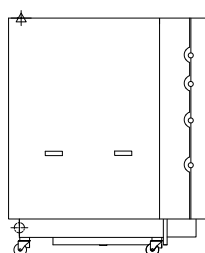
R3M4DHC



E ELECTRICAL ENTRY
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 1/2" BSP MALE



R3M4D1S



E ELECTRICAL ENTRY
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 1/2" BSP MALE

MOFFAT®

Australia
www.moffat.com.au
 New Zealand
www.moffat.co.nz

Australia
 Moffat Pty Limited

Victoria/Tasmania
 740 Springvale Road
 Mulgrave, Victoria 3170
 Telephone 03-9518 3888
 Facsimile 03-9518 3833
vsales@moffat.com.au

New South Wales
 Telephone 02-8833 4111
nswsales@moffat.com.au

South Australia
 Telephone 03-9518 3888
vsales@moffat.com.au

Queensland
 Telephone 07-3630 8600
qldsals@moffat.com.au

Western Australia
 Telephone 08-9202 6820
bgarcia@moffat.com.au

New Zealand
 Moffat Limited

Christchurch
 16 Osborne Street
 Christchurch 8011
 Telephone 03-389 1007
 Facsimile 03-389 1276
sales@moffat.co.nz

Auckland
 Telephone 09-574 3150
sales@moffat.co.nz



Model	Deck Configuration	Tray ¹ Capacity	Loaf ² Capacity	Dimensions W x D x H mm	Electrical Specifications
R3M3D3S	3 deck, 3 split	12 tray	60	1533 x 1570 x 2011	34kW, 3P+N+E, 400-415v, 50hz
R3M4DHC	4 deck, high crown	8 tray	48	1533 x 1570 x 1893	24kW, 3P+N+E, 400-415v, 50hz
R3M4D1S	4 deck, 1 split	10 tray	60	1533 x 1570 x 1893	29kW, 3P+N+E, 400-415v, 50hz

¹ Oven chambers accept 16" and 18" wide trays

² Standard 680gm loaf

Crown heights (usable)

Standard decks – 180mm (unless top deck)
 Top decks / HC – 200mm (unless split deck)
 Split decks – 170mm (unless top split deck)
 Top Split decks – 205mm / 135mm (offset split)

Model	R3M3D3S	R3M4D1S	R3M4DHC
Nett Weight	850 kg	860 kg	860 kg
Packing Data			
Weight	1010 kg	1020 kg	1020 kg
Width	1710 mm	1710 mm	1710 mm
Depth	1900 mm	1900 mm	1900 mm
Height	2350 mm	2350 mm	2350 mm
Volume	7.6 m ³	7.6 m ³	7.6 m ³



ISO9001
 Quality
 Management
 Standard



In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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Bakery