

Rotatherm-CARAT

Baking systems for industrial production

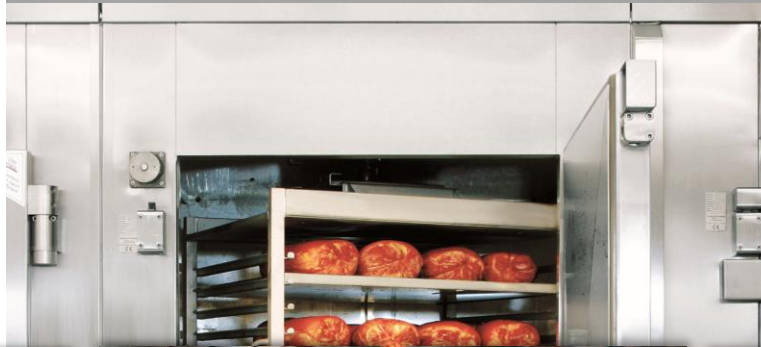


FESSMANN

Leading in Smoking Technologies

Rotatherm-CARAT application / funktion

Baking chamber Rotatherm-CARAT



Chicken
Duck



Knuckles
Joints



Hamburgers



Crusted ham



Meat loaf



Pastries
Puff pastry

Programs

Application / function

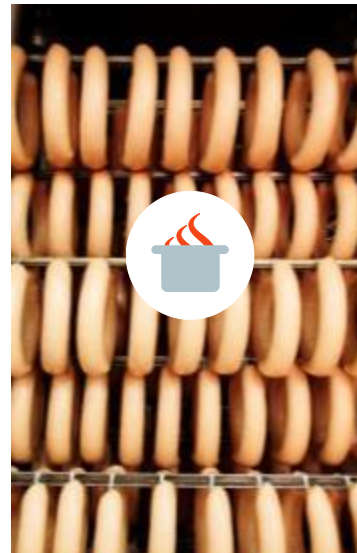
Rotatherm-CARAT

Baking



Roasting
Baking

Cooking



LP-steam
 ΔT -cooking

FESSMANN

door locks und door design

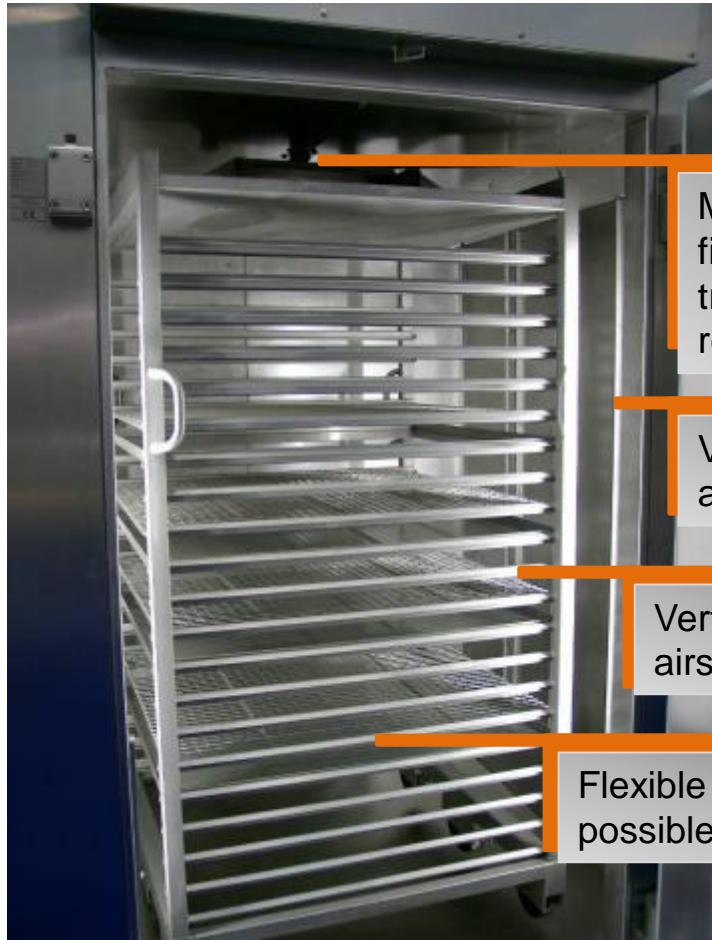
- Durable door seals thanks to the lifting door hinges and the vulcanized corners of the silicone compound
- Lifting of the door by 7 mm when opening
- Therby no touching of the door seal on the ground



- Stainless steel door locks at top and bottom
- Stainless steel hinges at top and bottom
- **Square shaped locking** of the door, and therefore optimum tightness
- No leakage



Rotatherm-CARAT airflow



Mounting
fixture for
trolley to
rotation unit

Vertical
airstream

Vertical
airstream

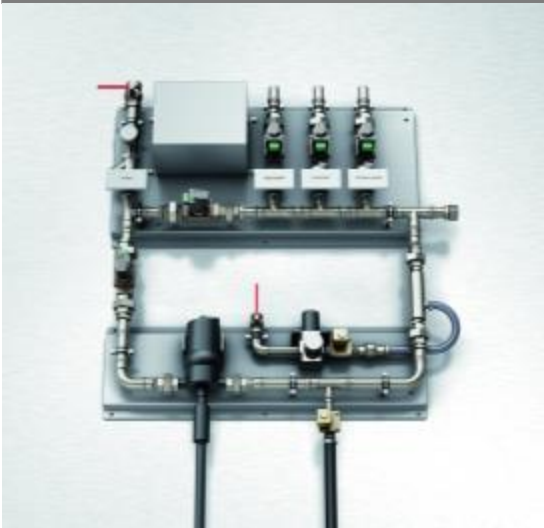
Flexible loading
possible

- Innovative rotational baking technology
- Three vertically adjusted airstreams are focused on the center
- Rotation of the baking trolley ensures optimum uniformity
- Electric, gas or oil heating possible



Optional equipment

CIP cleaning unit



- Optional cleaning unit

Inspection window



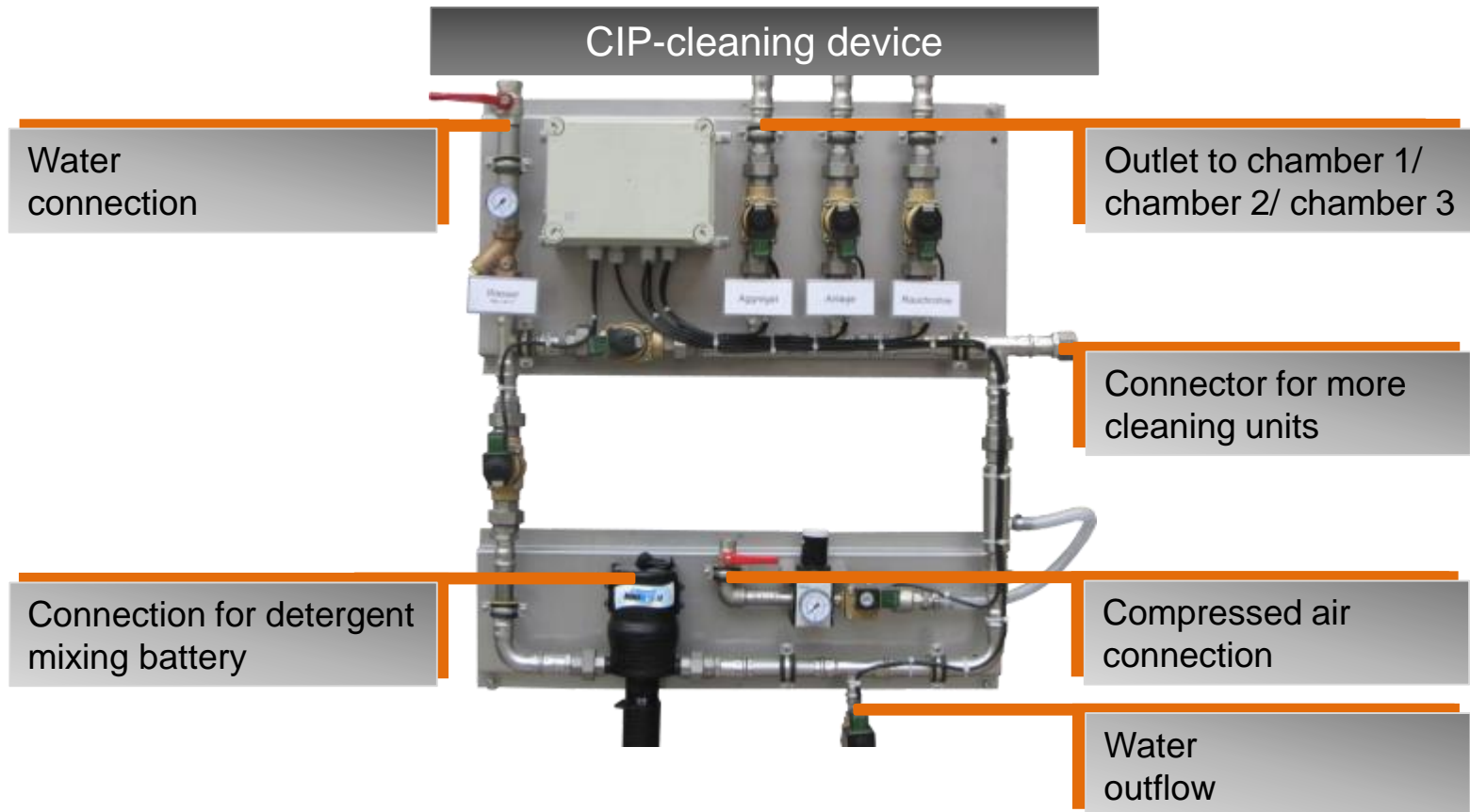
- Optimum control of the baking process
- No heat loss by opening of the door

Cooking

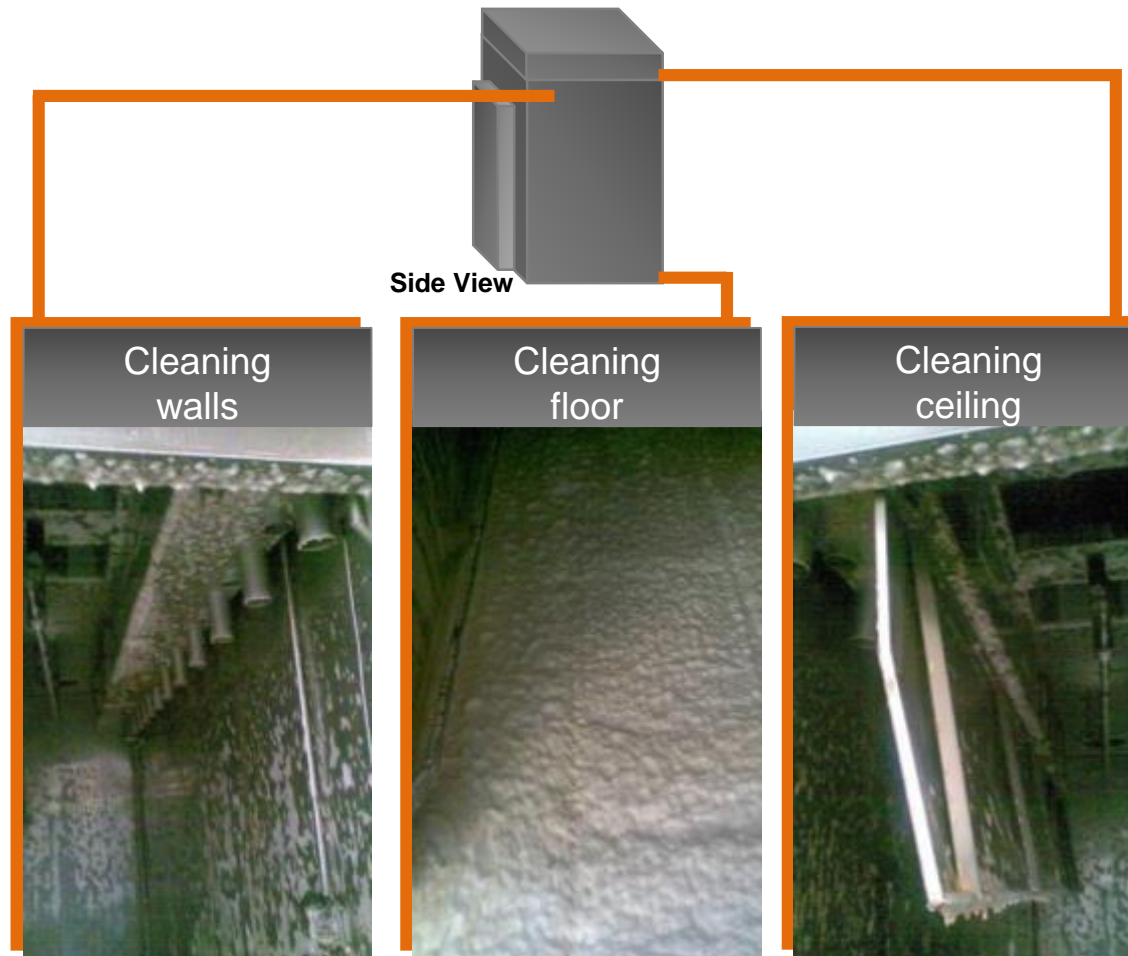


- Optional LP-cooking

Cleaning system (OPTION)



Function cleaning device



FOOD.CON₂

First Of A New Generation

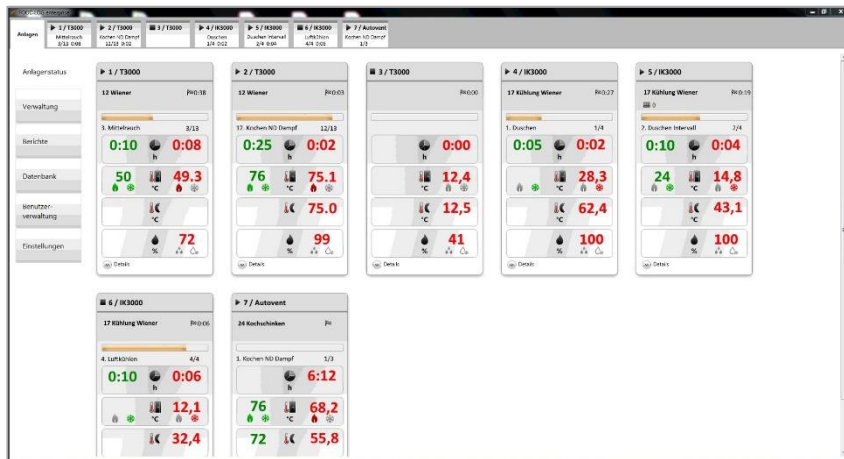
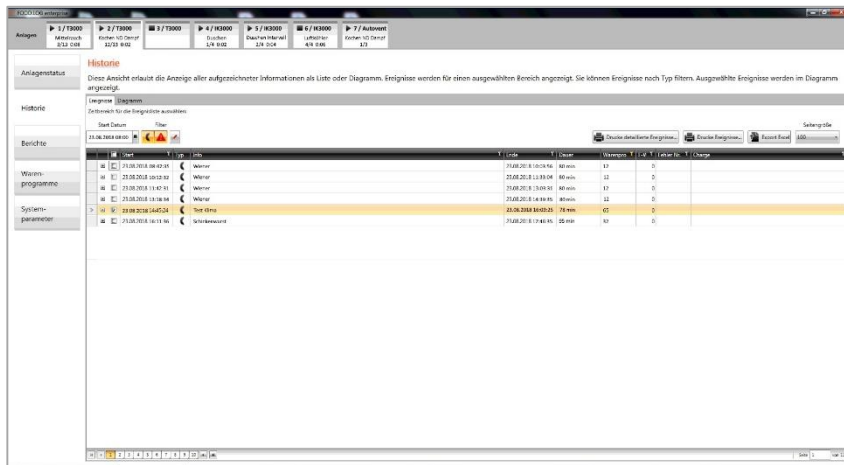


- Clear user interface
- Improved self diagnosis (fieldbus connection of important components)
- Remote maintenance
- Display on mobile devices possible
- Automatic mode with up to 99 saved programs
- Compatible to existing machines

- ✓ Intuitive operation
- ✓ Highest availability
- ✓ Service access 24/7

FOOD.LOG

Be in control. Wherever you are.



- Process monitoring and documentation
- Batch tracking
- Automated verification management via interface to ERP system possible
- User management & production flow optimization
- Linkage of up to 32 systems

Go to Application

USP 1: 360° baking

Optimum heat distribution

The FESSMANN-system:

Three vertical airstreams, focused on the center point of the chamber in combination with the rotating trolley. That's how an unrivaled uniformity as well as an unmatched speed of the baking process is achieved in all areas of the baking chamber

All benefits at a glance:

- Absolute even distribution of high temperatures
- Therefore shortest process times
- Remarkably lower weight loss
- No burn marks and by that no more wasted goods



USP 2: Maximum trolley loads

Maximum capacity

The FESSMANN-system:

The close spacing gaps of 75 mm of the special trolleys enable a very flexible loading of the trolley on the one side and a very high capacity on the other side. This close spacing gaps are only possible due to the performance of the system

All benefits at a glance:

- Up to doubled trolley loads compared to standard systems
- Increase in capacity of about 100 %
- Reduction of spaced required
- Extrem fast amortization due to the high capacity and the high yield

