



TAGLIAVINI

ROTOVENT

Rotary oven



ROTOVENT

Compact and versatile

Designed to achieve perfect baking while taking up very little space. It is ideal for both pastry and bread products, ensuring high productivity and maximum flexibility.

Created thanks to Tagliavini's experience in controlling thermodynamic flows inside the baking chamber, it features a rotating trolley that guarantees perfectly-distributed and uniform baking.

Rotovent guarantees maximum responsiveness and effectiveness in maintaining temperatures with minimum consumption.

The robustness of the components and the care that goes into making them make this a great investment, designed to last over time.

ROTOVENT

Energy consumption optimization

Energy consumption is optimized thanks to the abundant air flow capable of exchanging heat and making the most of the large surface area of the heat sources.

Fans that recirculate the air in the baking chamber via an inverter with 5 speed levels (higher speed for baking bread, lower speed for baking light and delicate products).

No heat dispersion. Energy consumption is reduced to a minimum thanks to the double glass door, the structure of the baking chamber and improved insulation.

Perfect baking

The Rotovent rotary oven has been designed to guarantee the best baking results in a minimum space.

It bakes by convection, thanks to three high-capacity fans, distributed along the entire height of the chamber, to guarantee perfect baking on the whole rack.

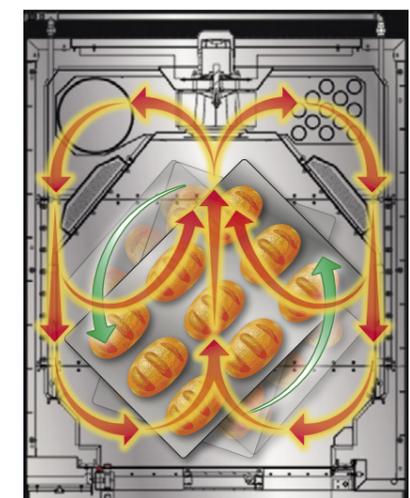
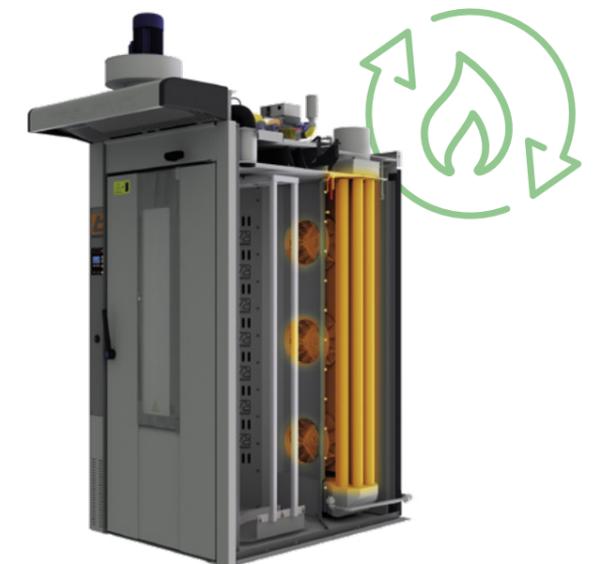
The three high-performance fans draw air from the baking chamber and convey it through the circular heating elements placed around each fan or through the heat exchanger and heat it.

The hot air is then conveyed towards the slits running down the entire height of the oven on both the right and left sides.

The high-performance vertical heat exchanger features Flow Inverted System (FIS) technology.

The large size of the fans creates a high volume of air which, by delicately surrounding the product, stops it from drying out and promotes rising.

Rotation of the trolley improves the distribution of heat over the whole product to ensure optimum baking.



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Always the right amount of steam

The two cascade steam generators with a large surface area installed directly in the baking chamber guarantee abundant steam production to meet even the most demanding needs. The two stainless steel steam generator units can easily be removed to facilitate cleaning operations.

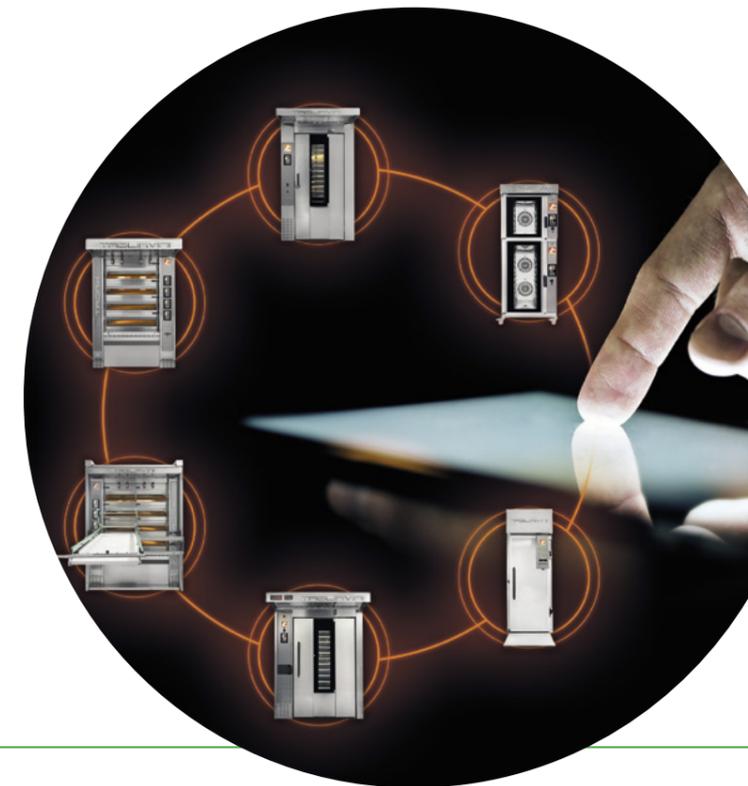
Water delivery to the steam generators is controlled by a timed solenoid valve which optimizes its operation.



Interconnectivity

The Smart Touch control units are designed to be interconnected and connected to the other equipment installed at a production facility.

This functionality (network interconnectivity via a PC) allows ovens, chambers and machines to be included in a single management circuit, for optimal programming of the entire work process.



Technology at a touch

The new, latest generation Smart Touch control units make it possible to optimise oven functionalities and simplify organisation of the production facility.

Thanks to the Smart Touch control unit technology, operators can control and manage the ovens remotely, receive operation notifications and information on production.

The Smart Touch control unit provides the following functions:

- Weekly or annual start-up scheduler
- Total control of baking temperatures and parameters
- Possibility to manage multi-user access to protect data and settings
- Storage of over 250 baking recipes with photos of end products
- Monitoring of internal diagnostics with alarms on all functions
- Remote data updates
- 5-Speed recirculating fans controlled by an inverter to manage the air speed according to the product being baked
- Inverter for gradual start / stop of rack rotation.



The Tagliavini range meets the
INDUSTRY 4.0
requirements

Unique features

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Perfection in every detail

- 1 Double glass door with hinged outer glass for easy opening, cleaning and light bulb changing.
- 2 The door automatically lifts when you open it.
- 3 Baking chamber seal positioned on the door and made from high-temperature silicon rubber.
- 4 Lighting provided by 2 halogen lamps which, combined with the large glass door panel, guarantee maximum visibility of the rack inside the baking chamber.
- 5 Decompression conduit.
- 6 Steam discharge valve.
- 7 Standard rack rotation with hook.



Easy assembly

All models in the Rotovent series have been designed for easy installation and immediate use.

The RVT 46 model is delivered pre-assembled and tested, and ready to use on the spot, while

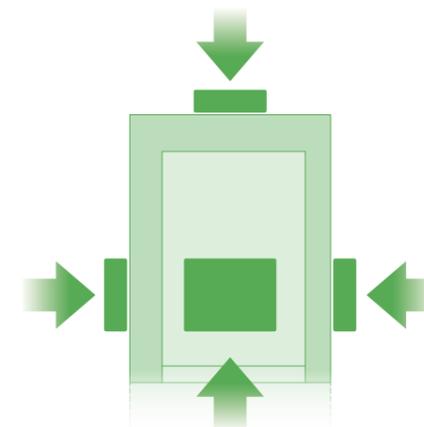
the RVT 665 and 68 models come in two fully assembled parts, cutting down set-up time to one hour at the most.

On request, these models too, can be shipped fully assembled.



Space-saving

To reduce space encumbrance to a minimum, the electric panel can be installed on one of the three sides or, on request, atop the oven.



Accessories

- Rotating platform (available for RVT665, RVT68 and RVT810 models), customizable for racks not supplied by Tagliavini.
- Automatic rack lifting device (available for RVT68 and RVT810 models).
- Gas or fuel oil burners.
- Rack for trays.

Optional extras

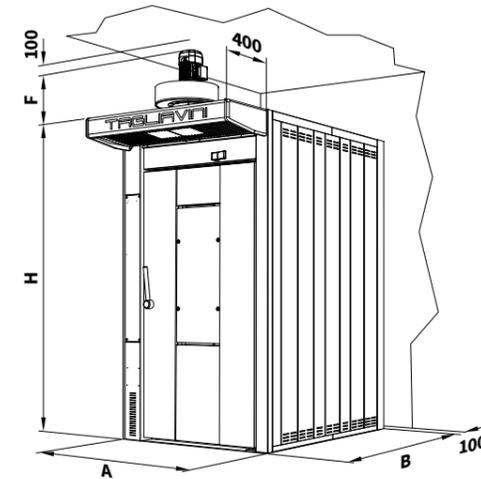
- Automatic steam outlet valve
- Peak load cut-off device



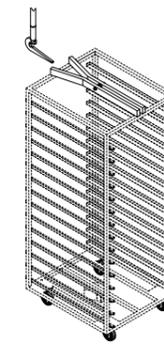
ROTOVENT

Technical data

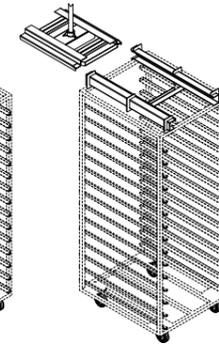
OVEN



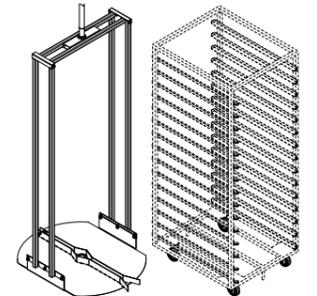
ACCESSORIES



HOOK



AUTOMATIC RACK LIFTING



ROTATING PLATFORM

| MODEL | FUNCTIONING | EXTERNAL DIMENSIONS | | | | TRAY SIZE | POWER | | | | ELECTRICAL POWER | WEIGHT | |
|----------|-------------|---------------------|------|------|-----|------------------|-------|----|----|--------------|------------------|--------|-------|
| | | A | B | H | F | | kW | | | kcal/h | | | BTU/h |
| | | mm | | | | | mm | | | MINI | | | STD |
| RVT46-E | ELECTRIC | 900 | 1205 | 2050 | 346 | 400x600 | 18 | 21 | 27 | - | - | 3,2 | 620 |
| RVT46-G | GAS | | | | | 325x530 | | | | 24000 (28kW) | 96000 | | |
| RVT665-E | ELECTRIC | 1120 | 1502 | 2300 | 420 | 600x650 | 21 | 27 | 31 | - | - | 3,5 | 900 |
| RVT665-G | GAS/DIESEL | | | | | 400x800 | | | | 34400 (40kW) | 137600 | | |
| | | | | | | 500x700 | | | | | | | |
| | | | | | | 530x650 | | | | | | | |
| | | | | | | 460x660 (18x26") | | | | | | | |
| | | | | | | 460x760 (18x30") | | | | | | | |
| RVT68-E | ELECTRIC | 1300 | 1700 | 2300 | 420 | 600x800 | 27 | 31 | 39 | - | - | 3,5 | 990 |
| RVT68-C | GAS/DIESEL | | | | | (2x) 400x600 | | | | 39500 (46kW) | 158000 | | |



TAGLIAVINI

Tagliavini S.p.a.

Via Ponte Taro, 27/B
43015 Noceto - Parma - Italy
Phone +39 0521 628844
Fax +39 0521 628763
info@tagliavini.com

www.tagliavini.com