

SIROCCO

Rotary rack oven

salva



“The Sirocco
rotary rack oven
within your reach”

ROTARY RACK OVEN FOR RACKS

Octagonal design ensures uniform temperature and baking



1

Integrated probe for fast recovery and lower thermal inertia



2

More insulating and robust door, reducing heat loss by 25%



3

The extraction turbine creates a “sole effect” for improved baking



4

Steam (Dynamic Steam Technology) delivers abundant, fast, and uniform steam



5



Touch panel:
STC touch screen
STD digital display

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