



IBIS®

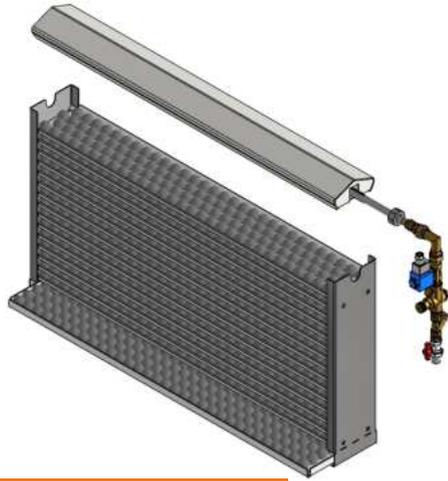
ROTARY OVENS

ROTARY OVENS IBIS RS

Thanks to the use of innovative technological solutions, IBIS rotary ovens from the RS „Roto Speed” series guarantee high quality baking of bakery and confectionery products. The optimized hot air flow process and fast heating of the baking chamber allow for excellent results in the production of any type of bread, including dark and tin bread. The solid and at the same time modern construction allows for quick assembly of the oven and its maintenance.



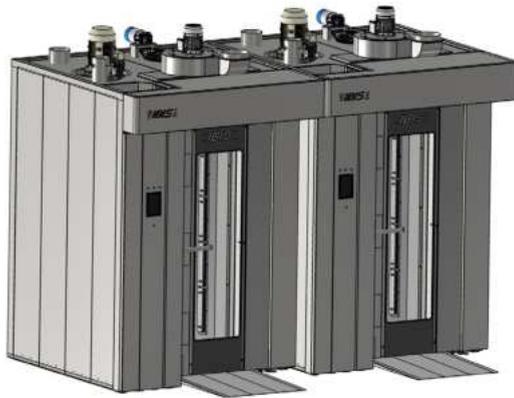




BALL STEAM GENERATOR

The ball steaming system located in the side wall of the baking chamber, compared to the traditional cascade system, ensures (guarantees):

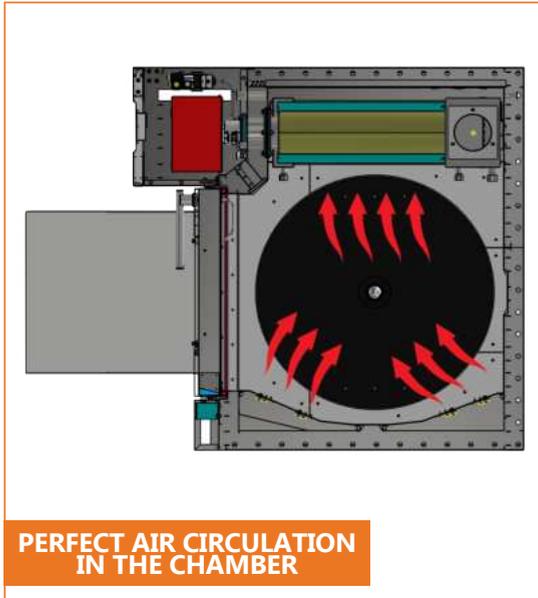
- extremely high heat accumulation in the evaporation system,
- quick regeneration of the steam generator allowing continuous work of the oven-batch by batch
- constant and large amount of steam generator with optimal parameters, which is necessary to obtain the best quality of bread
- improved maintenance work through easy and quick access to system components



**OVENS CAN BE POSITIONED
NEXT TO EACH OTHER**

Access to the burner, valves and electrical system is from the front of the oven, which makes maintenance and servicing of the device much easier. This minimizes repair and downtime times, and operators can respond quickly to any issues. In addition, this design allows for the oven to be installed in series (side by side), which is particularly useful in production plants where space optimization is crucial.

The IBIS RS oven is equipped with a **3-point door locking system** ensuring perfect door pressure to the oven frame and at the same time preventing accidental opening. The door pressure system guarantees perfect adhesion, eliminating any micro-gaps. This solution and the very good thermal insulation of the oven guarantee savings in fuel consumption. The **door with a seal around** the door effectively insulates the baking chamber, which has a positive effect on heat and water vapour losses, ensuring a stable temperature and climate inside the chamber. The oven door is equipped with double tempered glass, which provides not only an aesthetic appearance but also greater safety and functionality. Double tempered glass acts as an insulator, effectively minimizing heat loss, while the front glass is mounted on hinges, which allows it to be opened and easily cleaned.



One of the most important advantages of the IBIS RS oven is the adjustable speed of the blower turbine, which allows for precise adjustment of the circulation of hot air inside the **baking chamber**. This makes the baking process more even, which not only improves the quality of baked goods but also reduces energy consumption. The ability to regulate air circulation in the baking chamber allows you to adjust baking parameters to the production technology, and not the other way around. Additionally, the oven has a hood with turbine speed control, while a range of hood fan speed settings enable effective removal of steam and hot air, improving work comfort and increasing the efficiency of the entire process.

The IBIS RS oven is also an example of **exceptional durability**. Made entirely of stainless steel, it provides corrosion resistance and is easy to keep clean. Such a construction guarantees reliability for many years. The modular construction allows the oven to be brought into the room in two elements, which reduces the installation time to approx. 3 hours of work.

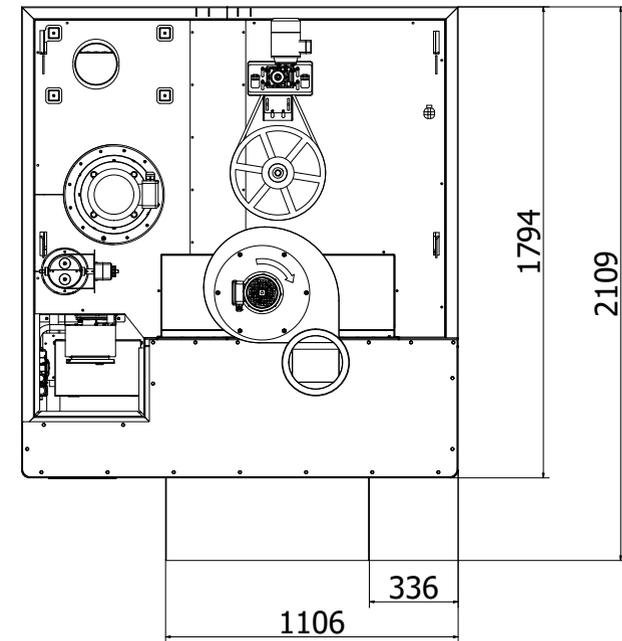
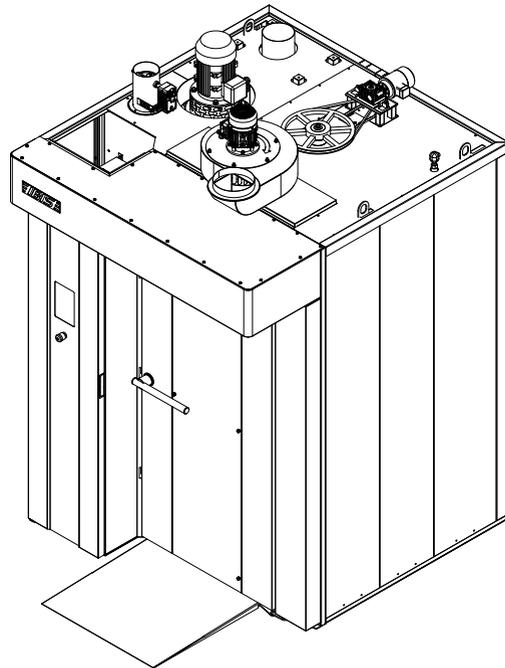
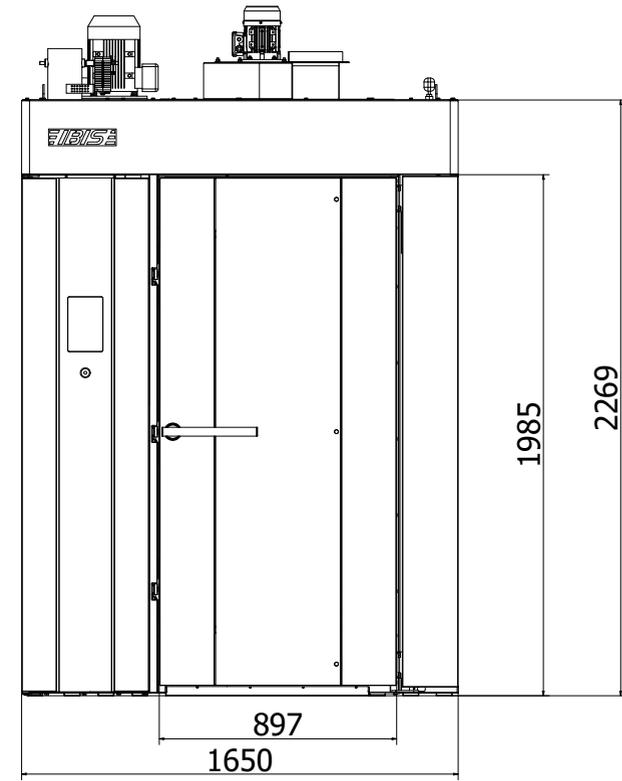
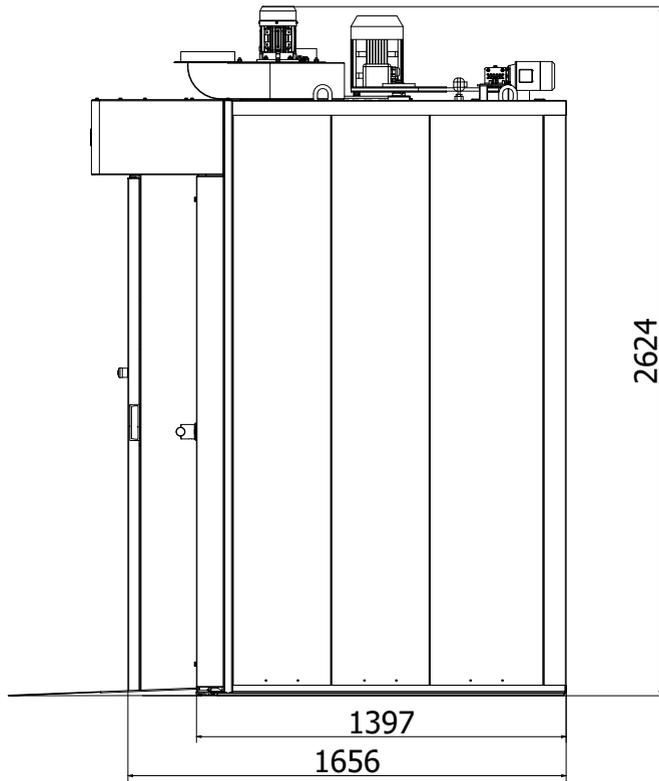
The IBIS RS oven is easy to use thanks to the **touch control panel** with a simple graphic interface. It is easy to adjust baking parameters, program cycles and monitor work in real time, which translates into higher comfort of use. The system allows for full control of the baking process, which is important in both small and large production plants.





TECHNICAL PARAMETERS

Model		RS 6.8
Voltage	V	400
Electrical power	kW	3,5
Heating power	kW	59
Size baking sheet	cm	60x80
Trays	szt.	16/18
Width	mm	1650
Length	mm	1794
Height	mm	2300
Min. installation height	mm	2800
Weight	kg	1300





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