

think process!



ROTOTHERM Green

Baking with energy saving factor

think process!

ROTOTHERM GREEN



WP SmartControl

- Easy operation thanks to WP NAVIGO II PROFI-CONTROL



WP GreenEnergy

- WP Intelligent Energy Control
- WP Thermogate
- WP Thermopackage



WP BakingQuality

- WP VARIOPILOT
- WP THERMOGATE
- Rich vapor



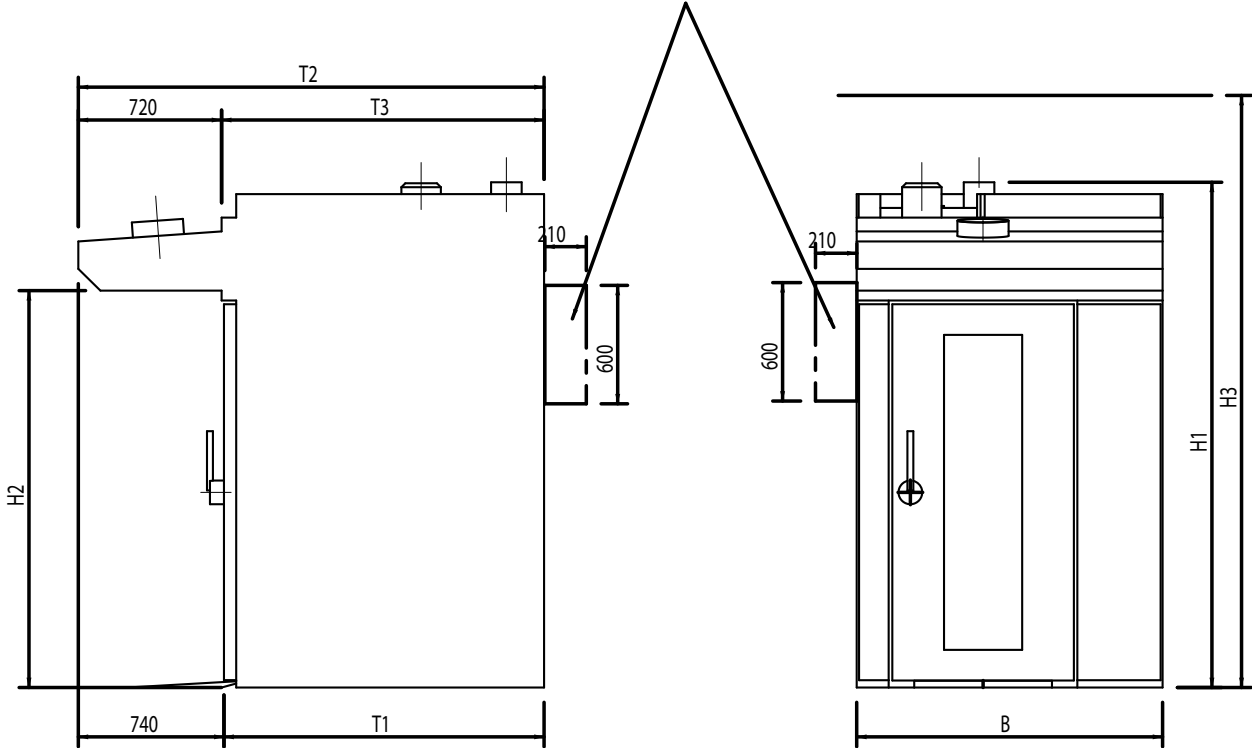
EXCELLENT PERFORMANCE,
LOW CONSUMPTION,
25 % LESS ENERGY
CONSUMPTION*

BENEFITS:

- Technology for best quality baking results
- Excellent baking performance, low consumption 25 % less energy consumption *
- Optimized air flow for best quality bakery items
- Excellent vapor for highest demands
- WP NAVIGO II PROFI-CONTROL
- WP hygiene concept
- Long service life
- Array of options for unique baking
 - WP THERMOGATE
 - WP VARIOPILOT
 - WP INTELLIGENT ENERGY CONTROL
 - WP OVEN-CONTROL

* compared to 2012 model

Additional control cabinet 600 x 600, only with electric heating.
Optional attachment sideways right/left or in the rear.



Oven type:	Oven width: B	Oven depth: T1	Oven depth: T2	Oven depth: T3	Oven height: H1	Hood height: H2	Minimum ceiling height: H3
REC 1020 Green	1,550	1,620	2,360	1,640	2,560	2,010	3,000
REC 1020 H Green	1,550	1,620	2,360	1,640	2,700	2,150	3,140
REC 1280 Green	1,740	1,880	2,620	1,900	2,560	2,010	3,000
REC 1280 H Green	1,740	1,880	2,620	1,900	2,700	2,150	3,140



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TECHNICAL DATA

		Standard version		High version	
		REC 1020 Green	REC 1280 Green	REC 1020 H Green	REC 1280 H Green
Dimensions (W x D x H)	mm	1,550 x 1,640 x 2,560	1,740 x 1,840 x 2,560	1,550 x 1,640 x 2,700	1,740 x 1,840 x 2,700
Required minimum ceiling height	mm	3,000		3,140	

ROTOTHERM Green oil/gas-heated

Connected load rating (oil/natural gas/liquid gas)	kW	68	82	74	90
Electrical connected load ratings (control/motors/fans – no heating)		3.1 kW/3.8 kVA		3.1 kW/3.8 kVA	

ROTOTHERM Green electrically heated

Electrical connected load rating	kW/kVA	60	75	60	75
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Rotating table diameter	mm	1,100	1,300	1,100	1,300
for baking trays (e.g.)	mm	600 x 800	600 x 1,000	600 x 800	600 x 1,000
for baking trolley diagonal	mm	1,100	1,300	1,100	1,300
Max. baking area with 21 decks (see tray dimensions)	m ²	10.1	12.6	-	-
Max. baking area with 23 decks (see tray dimensions)	m ²	-	-	11	13.8
Max. rotating table load	kg	350		350	
Max. baking trolley height	mm	1,810		1,950	
Oven weight	kg	2,000	2,400	2,100	2,500
Optional: Rotating table reinforcement, max. rotating table centric load	kg	450		450	

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