

OVENS

ROTARY RACK OVENS, 16 AND 32 TRAYS (GAS OR DIESEL)

FACTORY DIRECT | LANDED IN RAND | 380 V

R169 941 – R205 055

5 options, priced in the table below · Landed and cleared, collected from our Johannesburg warehouse.

Full stainless-steel rotary rack ovens for commercial bakeries: the whole rack turns for an even bake on every tray, with a built-in steam system for crusty bread. Gas or diesel fired, 16 or 32 trays (40 × 60 cm), up to 400 °C. Two trolleys included.

LEAD TIME Confirmed on your quote (sea freight alone is 35-45 days)

SPECIFICATION

WHAT YOU ARE GETTING

Trays	16 or 32 trays, 400 × 600 mm	
Temperature	0-400 °C, mechanical control panel, steam system	
Power	380-400 V three-phase, 5-7 kW (burner, fan and rotation)	
Gas	LPG or natural gas; installation by a registered LPG installer, who issues the Certificate of Conformity	
Warranty	12 months from delivery in South Africa, with technical support and spare parts	
Options	3 ovens below	
GLQX-16G gas rotary rack oven, 16 trays, steam, 2 trolleys		R176,581
GLCX-16O diesel rotary rack oven, 16 trays, steam, 2 trolleys		R169,941
GLQX-32G gas rotary rack oven, 32 trays, steam, 2 trolleys		R205,055
Extra baking trolley BT-16 (16 × 40×60 trays)		R6,929
Extra baking trolley BT-32 (32 × 40×60 trays)		R8,212
Lead time	Confirmed on your quote (sea freight alone is 35-45 days)	

Specifications are as supplied by the manufacturer and confirmed at inspection before shipping. Tell us the job and we will confirm this is the right machine for it, or say if it is not.

Prices are landed and cleared in South Africa: freight, duty and clearing included. Buy online through Payfast, or pay by EFT into our company account against a written quotation.

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