

=ARKA=

ISO 9001-2015



# Rotary RACK OVEN



Experience Baking Perfection with our Cutting-Edge Bakery Ovens.

Engineered for maximum performance, our ovens offer unrivalled temperature control, even heat distribution, and energy efficiency, ensuring consistent baking results every time.

With a range of sizes and features to suit your unique requirements, our bakery ovens empower your culinary creations. Trust in our unwavering commitment to quality and reliability, and elevate your baking to extraordinary heights.

[www.arkamachineries.com](http://www.arkamachineries.com)



## MINI ROTARY RACK OVEN - 30

STANDARD TRAY SIZE (W x L) IN mm/ Inches IS 305 x 460 / 12" x 18" .  
FIXED TROLLEY, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD kw(hp)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 30	925 x 1550 x 1350	300° C	1.5 (2)	220 / 430V / 50 Hz	550	1000 x 1650

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)
10	28 Nos / 12 Kgs	70 Nos	2 - 3 Kgs	4 - 5 Kgs	1.5 - 2.0 Kgs
	1 Trolley x 5 Shelves	1 Trolley x 10 Shelves	1 Trolley x10 Shelves	1 Trolley x10 Shelves	1 Trolley x10 Shelves

## ROTARY RACK OVEN - 64

STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 510x450x1160 / 20x18x46  
STANDARD TRAY SIZE (W x L) IN mm / Inches IS 450 x 450 / 18" x 18"  
NO OF TROLLEYS PROVIDED=03, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD KW (HP)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 64	1470 x 1620 x 1040	300° C	2.0 (3)	220 / 430V / 50 Hz	800	1470 x 1040

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)	SPONGE CAKE
12	64 Nos / 26 Kgs	160 Nos	6 - 8 Kgs	6 - 7 Kgs	4.5 Kgs	11 Kgs
	1 Trolley x 08 Shelves	1 Trolley x 10 Shelves	1 Trolley x 12 Shelves	1 Trolley x 12 Shelves	1 Trolley x 12 Shelves	1 Trolley x 8 Shelves

## ROTARY RACK OVEN - 80

STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 510x450x1560 / 20x18x62  
STANDARD TRAY SIZE (W x L) IN mm/Inchs IS 450 x 450 / 18" x 18"  
NO OF TROLLEYS PROVIDED=02, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD kw(hp)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 80	1470 x 2035 x 1040	300° C	1.5 (2)	220 / 430V/ 50Hz	1010	1470 x 1040

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)	SPONGE CAKE
14	80 Nos / 32 Kgs	224 Nos	10 Kgs	9.5 Kgs	7 Kgs	19 Kgs
	1 Trolley x 10 Shelves	1 Trolley x 14 Shelves	1 Trolley x 14 Shelves	1 Trolley x 14 Shelves	1 Trolley x 14 Shelves	1 Trolley x 10 Shelves





## ROTARY RACK OVEN - 120

STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 700x520x1580 / 28x20.5x63  
 STANDARD TRAY SIZE (W x L) IN mm/Inchs IS 450 x 700 / 18" x 27"  
 NO OF TROLLEYS PROVIDED=02, FUEL SOURCE-> DIESEL, GAS. BURNER-> RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD kw(hp)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 120	1610 x 2035 x 1725	300° C	1.5 (2)	220 / 430V /50 Hz	1220	1610 x 1350

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)	SPONGE CAKE
14	120 Nos / 48 Kgs	336 Nos	15 - 16 Kgs	13.5 - 14 Kgs	10 - 11 Kgs	38 Kgs
	1 Trolley x 10 Shelves	1 Trolley x 14 Shelves	1 Trolley x 14 Shelves	1 Trolley x 14 Shelves	1 Trolley x 14 Shelves	1 Trolley x 10 Shelves

## ROTARY RACK OVEN - 168

STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 700x520x1907 / 28x20.5x75  
 STANDARD TRAY SIZE (W x L) IN mm/Inchs IS 450 x 700 / 18" x 27"  
 NO OF TROLLEYS PROVIDED=02, FUEL SOURCE - > DIESEL, GAS. BURNER - > RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD KW (HP)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 168	1610 x 2500 x 1725	300° C	2.75 (3.5)	415V / 50 Hz	1450	1610 x 1350

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)	SPONGE CAKE
18	168 Nos / 68 Kgs	432 Nos	20 Kgs	18 - 20 Kgs	12 Kgs	53 Kgs
	1 Trolley x 14 Shelves	1 Trolley x 18 Shelves	1 Trolley x 18 Shelves	1 Trolley x 18 Shelves	1 Trolley x 18 Shelves	1 Trolley x 14 Shelves

## ROTARY RACK OVEN - 210

STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 800x660x1907 / 31.5x26x75  
 STANDARD TRAY SIZE (W X L) IN mm/Inchs IS 600 x 800 / 23.5" x 31.5"  
 NO OF TROLLEYS PROVIDED = 02, FUEL SOURCE - > DIESEL, GAS. BURNER - > RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD kw(hp)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 210	1930 x 2400 x 1585	300° C	2.75 (3.5)	415V / 50Hz	1640	1930 x 1585

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)	SPONGE CAKE
18	210 Nos / 84 Kgs	630 Nos	28 Kgs	25 - 28 Kgs	16 - 17 Kgs	70 - 75 Kgs
	1 Trolley x14 Shelves	1 Trolley x 18 Shelves	1 Trolley x 18 Shelves	1 Trolley x 18 Shelves	1 Trolley x 18 Shelves	1 Trolley x 14 Shelves

## ROTARY RACK OVEN - 336

STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 700x520x1907 / 28x20.5x75  
 STANDARD TRAY SIZE (W x L) IN mm/Inchs IS 450 x 700 / 18" x 27"  
 NO OF TROLLEYS PROVIDED=04, FUEL SOURCE - > DIESEL, GAS. BURNER - > RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD kw(hp)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 336	2130 X 1730 X 2450	300° C	2.75 (2)	415 V / 50Hz	1970	2480x1000

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)	SPONGE CAKE
36	336 Nos / 135 Kgs	864 Nos	35 - 40 Kgs	34 - 36 Kgs	23 - 25 Kgs	110 - 115 Kgs
	2 Trolleys x 14 Shelves	2 Trolleys x 18 Shelves	2 Trolleys x 18 Shelves	2 Trolleys x 18 Shelves	2 Trolley x 18 Shelves	2 Trolley x 14 Shelves



## ROTARY RACK OVEN - 420

STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 800x660x1907 / 31.5x26x75  
 STANDARD TRAY SIZE (W x L) IN mm/Inchs IS 600 x 800 / "23.5 x 31.5"  
 NO OF TROLLEYS PROVIDED=04, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD kw(hp)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 420	2950 x 2110 x 2520	300° C	4.5 (6.2)	415 V / 50Hz	2540	2480 x1350

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)	SPONGE CAKE
36	420 Nos / 168 Kgs	1260 Nos	55 - 60 Kgs	55 - 56 Kgs	32 - 36 Kgs	150 Kgs
	2 Trolleys x 14 Shelves	2 Trolleys x 18 Shelves	2 Trolleys x 18 Shelves	2 Trolleys x 18 Shelves	2 Trolleys x 18 Shelves	2 Trolleys x 14 Shelves

## ROTARY RACK OVEN - 672

STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 700x520x1907 / 28x20.5x75  
 STANDARD TRAY SIZE (W x L) IN mm/Inchs IS 450 x 700 / 18" x 27"  
 NO OF TROLLEYS PROVIDED=08, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD kw(hp)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 672	3050 x 2280 x 2530	300° C	4.5 (6.2)	415 V / 50Hz	2980	2480 x1350

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)	SPONGE CAKE
72	672 Nos / 270 Kgs	1728 Nos	75 - 80 Kgs	70 - 75 Kgs	45 - 50 Kgs	210 Kgs
	4 Trolleys x 14 Shelves	4 Trolleys x 18 Shelves	4 Trolleys x 18 Shelves	4 Trolleys x 18 Shelves	4 Trolleys x 18 Shelves	4 Trolleys x 14 Shelves

## ROTARY RACK OVEN - 840

STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 800x660x1907 / 31.5x26x75  
 STANDARD TRAY SIZE (W x L) IN mm/Inchs IS 600 x 800 / 23.5" x 31.5"  
 NO OF TROLLEYS PROVIDED=08, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

### PRODUCT SPECIFICATION

MODEL	OVEN DIMENSIONS (WDH) mm	MAX TEMP	CONNECTED LOAD kw (hp)	PHASE / Hz	WEIGHT (kgs)	MIN DIM TO TAKE OVEN IN (wh) in mm
ARRO - 840	3480 x 2300 x 2560	300° C	6.5 (8.5)	415 V / 50Hz	4040	2480 x1500

### CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. Trays	BREAD 400 gm(Nos/Kg)	BUNS 45 gms	BISCUITS	DRY RUSK (two times baking)	KHARIS (two times baking)	SPONGE CAKE
72	840 Nos / 336 Kgs	2520 Nos	110 - 115 Kgs	105 - 115 Kgs	65 - 70 Kgs	300 - 325 Kgs
	04 Trolleys x 14 Shelves	4 Trolley x 18 Shelves	4 Trolleys x 18 Shelves	4 Trolleys x 18 Shelves	4 Trolleys x 18 Shelves	04 Trolleys x 14 Shelves



## Key Features



1. Italian-Made Excellence
2. Temperature Control
3. Even Heat Distribution
4. Stainless Steel 304 Heat Exchanger and Body
5. Multiple Baking Modes
6. Timer and Programmable Controls
7. Professional Grade

## Accessories

- Trolleys





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OUR MANUFACTURING FACILITY



## CONTACT US

Plot No.87.F, Road No 2,  
1st Phase, Jigani Industrial Area,  
Bengaluru Urban, Bengaluru-560105

Phone:  
+91 99001 12210  
+91 96861 98500  
+91 96861 98499  
+91 96066 76999

Mail:  
sales@arkamachineries.com  
info@arkamachineries.com

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• Machine production capacities are subject to slight variations.  
• Catalog information and technical data are for reference only and not legally binding; actual product specs may vary.