

A rotary oven for baking bakery products consists of a body, inside of which a thermoinsulating baking chamber is disposed. Such units are arranged therein: a heating system, a rotary system of suspended hearthes consisting of a shaft connected to an electromechanical drive, to which the suspended hearthes are hinged, a moistener of dough half-finished products, an air vent arranged in the upper part of the baking chamber, and a window to load dough half-finished products and to unload ready products. A drive connected to the shaft and a control unit connected to the electro-mechanical drive, a temperature detector are arranged outside the baking chamber. A heating system consists of three heaters, of which one heater is made as a furnace one and disposed under the baking chamber, and the second and third ones as electroheaters disposed directly in the baking chamber. In addition, one of them is lower than the rotary system of the hearthes and the other is higher. A system of automatic control of temperature condition is introduced into the control unit. The input thereof is connected to the output of the temperature detector and the output to the system to regulate the delivery of gas of the lower furnace and to a power source of the electroheater. In addition, weights, the mass of which is insignificantly lesser than the mass of the dampers, are fixed to shutters of the windows to load dough half-finished products and to unload ready products through rollers.