

REP

ELECTRIC CONVECTION OVEN FOR PASTRY

REP 064 / 074 S



6 / 7 x (60 x 40)

COOKING AND OPERATING MODES

- 30 - 300°C convection
- Convection with humidifier
- Steam up to 100°C
- Automatic with pre-set recipes
- Programmable with 99 programs, with automatic 4-cycle sequence
- Timed
- Continuous

CONTROL FUNCTIONS

- High visibility alphanumerical displays
- Dedicated key for managing 4 cycles, with displaying LED
- Dedicated key for direct access to cooking programs
- Scrollers with Push function to confirm the parameters
- Manual cavity pre-heating
- Self-diagnosis before starting the unit with fault description and acoustic alarm
- Manual control of humidity in cooking chamber (This allows you to set the amount of water that will be introduced into the oven to obtain the desired level of humidity)
- Programmable and automatic cavity vent opening with function for quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Easily accessible software parameters for a custom-made oven pre-setting
- Standard semi-automatic washing program
- Two speed fan; reduced speed reduces power
- Power reduction
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors (optional)
- External connection of core probe
- Manual controls for: Humidifier - Cavity fast cool down with auto-stop at 50°C - Cavity lights - Manual cavity vent control
- **IPX3** water protection
- Connection for energy saving system SN (optional)
- **SERVICE** program for: PC board auto-test, check of internal probes setting - Check oven operating hours for all main maintenance functions
- **ENERGY SAVING** device for reduced energy consumption



STANDARD EQUIPMENT

- Side runners

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **KSC 004** - Multipoint core probe - Ø 3 mm.
- **SN** - Extra charge for energy saving system connection
- **RPS** - Right hinged door

CONSTRUCTION DETAILS

- Stainless steel cooking compartment with long radius rounded corners for a perfect cleaning
- Cooking compartment 25 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Double opening door handle
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray
- Opening fan protection cover for a proper cleaning of fan wheel

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

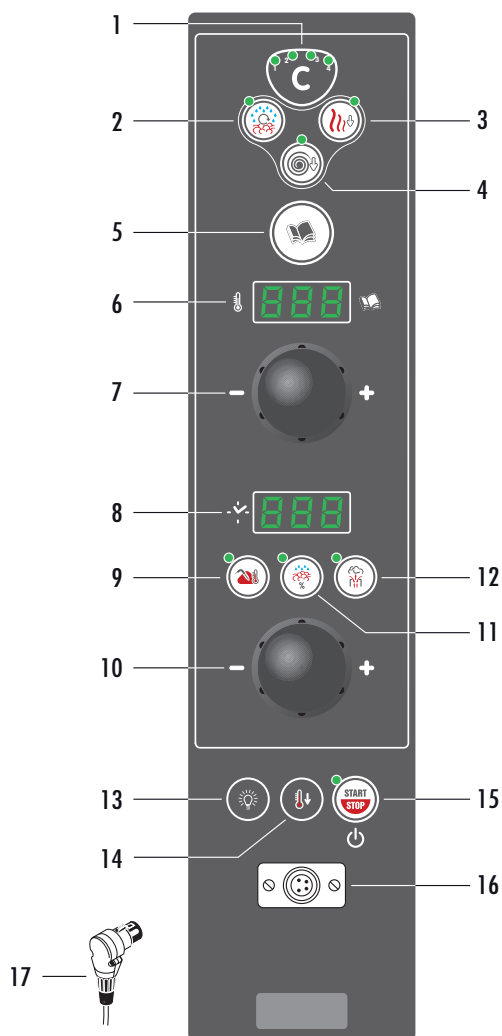
SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Mechanical door switch
- Component cooling system with overheat display control

ACCESSORIES

- **LD 25** - Hand shower with stainless steel hose, fittings and connections - 2,5 mt.
- **USB** - USB pen with software update
- **RKC 044** - Extraction hood with air-cooled condenser (900 x 1005 x 300 h - AC 230 V / 0,25 kW)
- **RKA 044** - Extraction hood without air-cooled condenser - Duct to the outside is required (900 x 1005 x 300 h - AC 230 V / 0,25 kW)
- **RNR 064** - Installation frame for hood (110 h)
- **RSR 074** - Stainless steel floor stand (900 x 660 x 850 h)
- **RSP 074** - Stainless steel floor stand with side runners (900 x 660 x 850 h - 8 x 600 x 400)
- **RAU 074** - Stainless steel holding cabinet with electromechanical controls, humidifier and side runners (900 x 660 x 850 h - 8 x 600 x 400 - AC 230 V / 2,6 kW)
- **CD 002** - Stainless steel trolley to hold complete washing system - Capacity 2 tanks of 10 lt.
- Two step locking mechanism for safety
- Special and marine voltages

- **DL010** - *Combiclean - Alkaline cleanser (tank 10 l.)*



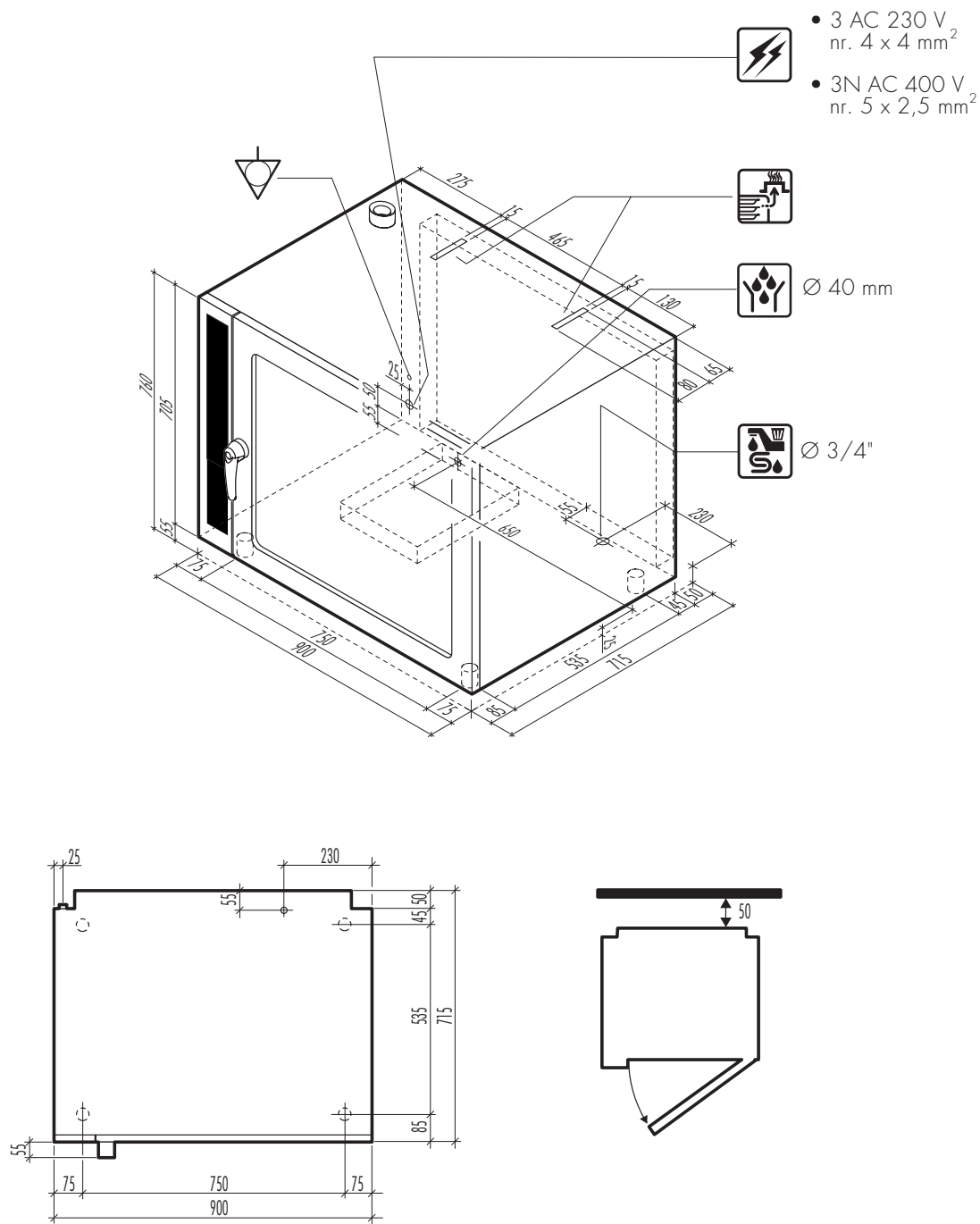
- 1 - Cooking cycle button
- 2 - Continuous steam key
- 3 - Normal/reduced power selection key
- 4 - Reduced speed button
- 5 - Cooking/recipes programs button
- 6 - Display showing cooking chamber temperature and the program/recipe
- 7 - Temperature setting/selection knob
- 8 - Display with cooking time (remaining/set), product core temperature display (real/set), humidity display
- 9 - Button for cooking with core temperature probe
- 10 - Knob for setting/selecting time/core temperature
- 11 - Button for humidity control, manual humidifier button
- 12 - Button for cavity vent
- 13 - Oven lights key
- 14 - Button for fast cooling with door open
- 15 - Main switch - Start/Stop button
- 16 - Core temperature probe connection
- 17 - Core temperature probe

TECHNICAL DATA		REP 064 / 074 S
External dimensions	mm	900 x 715 x 760 h
Dimensions with packing	mm	980 x 820 x 940 h
Weight - Gross / Net	Kg	93 / 83
Total electric power	kW	12,5
Chamber heating output	kW	12
Fan power	kW	0,4
Power supply voltage	V	3N AC 400 V - 50 Hz

CAPACITY (60 x 40)	Distance between layers (mm)
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mod. 064 - **6 x (60 x 40)** - 90 mm

mod. 074 - **7 x (60 x 40)** - 75 mm



CE IPX 3

Electric power
supply cable inlet



Boiler descaling cap



Air extraction



Liquid outlet



Gas inlet and
type of thread



Steam vent and chamber
pressure drop safety device



Normal water inlet



Steam trap



Flue pipe



Oven steam vent



Softened water inlet

