

# REV

## ELECTRIC DIRECT STEAM COMBI OVEN

### REV 071 S



7 x 1/1 GN

#### COOKING AND OPERATING MODES

- Convection with CLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combi convection/steam with CLIMA 30 - 300°C
- Automatic with pre-set recipes
- Programmable with 99 programs, with 4 cycles in automatic sequence
- Timed or with core probe
- Continuous
- PLUS FUNCTIONS: Holding - Regenerating

#### CONTROL FUNCTIONS

- High visibility alphanumeric 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
- CLIMA system to set and to control the percentage of humidity during cooking and food regeneration
- 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
- Automatic washing system (optional)
- Standard semi-automatic washing program
- Two speed fan (optional); reduced speed reduces power
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors (optional)
- External connection of core probe for use with multipoint meat or needle 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.
- RLM 071 - Automatic washing system, with 4 levels of intensity: SOFT Wash / MEDIUM Wash / HARD Wash / RINSING (Equipped with 1 cleanser tank DL 010 - 10 l.)
- RVR 071 - 2 speed fan: normal/reduced
- SN - Extra charge for energy saving system connection
- RPS - Right hinged door

## CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 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

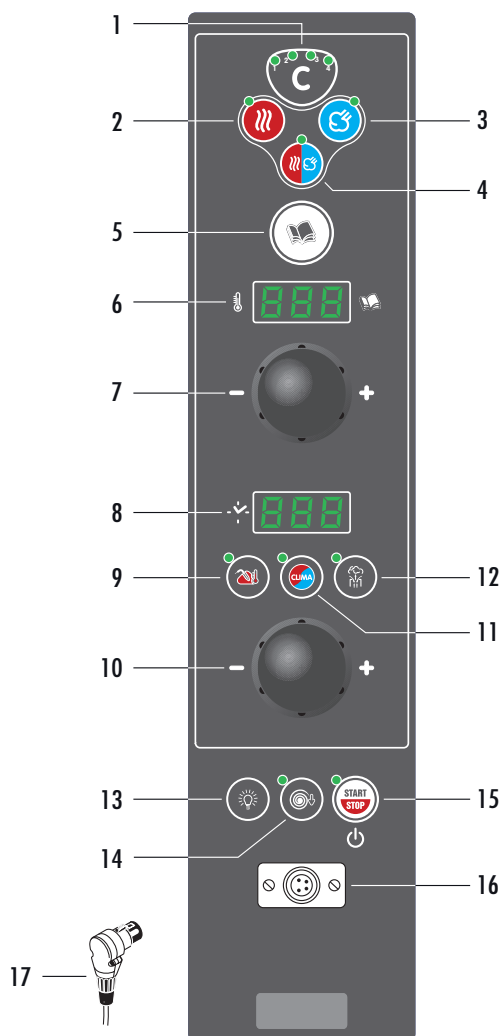
- Cooking compartment heating elements of armoured INCOLOY 800 type

## 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

- **KSA 001** - Needle core probe - Ø 1 mm. (**only in case it is already fitted with core probe**)
- **LD 25** - Hand shower with stainless steel hose, fittings and connections - 2,5 mt.
- **USB** - USB pen with software update
- **RKC V51** - Extraction hood with air-cooled condenser (830 x 930 x 300 h - AC 230 V / 0,25 kW)
- **RKA V51** - Extraction hood without air-cooled condenser - Duct to the outside is required (830 x 930 x 300 h - AC 230 V / 0,25 kW)
- **RNR 071** - Installation frame for hood (110 h)
- **RFX 071** - Fat filter
- **RSR 071** - Stainless steel floor stand (830 x 585 x 850 h)
- **RSP 071** - Stainless steel floor stand with side runners (830 x 585 x 850 h - 8 x 1/1 GN)
- **RAC 071** - Stainless steel holding cabinet with electromechanical controls and side runners (830 x 585 x 850 h - 8 x 1/1 GN - AC 230 V / 2,6 kW)
- **RKD 071** - Shelf for cleanser tank, for supports mod. RSR and RSP. - Capacity 2 tanks of 10 l.
- **CD 002** - Stainless steel trolley to hold complete washing system - Capacity 2 tanks of 10 l.
- Two step locking mechanism for safety
- Special and marine voltages
- **DL010** - *Combiclean - Alkaline cleanser (tank 10 l.)*



- 1 - Cooking cycle button
- 2 - Convection mode button
- 3 - Steam mode button
- 4 - Convection/steam combi mode 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 automatic humidity (CLIMA), Manual humidifier button
- 12 - Button for cavity vent
- 13 - Oven lights key
- 14 - Reduced speed button
- 15 - Main switch - Start/Stop button
- 16 - Core temperature probe connection
- 17 - Core temperature probe

## TECHNICAL DATA

## REV 071 S

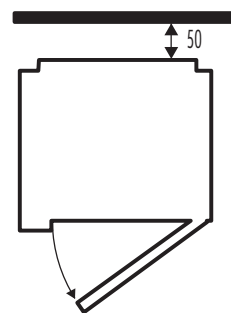
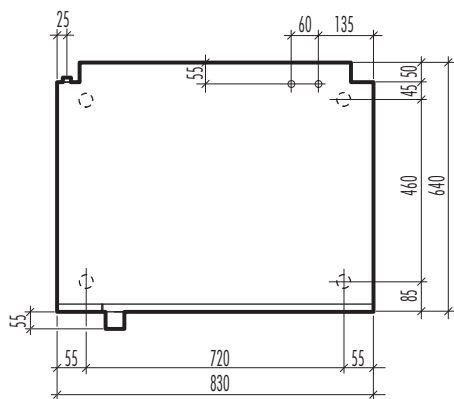
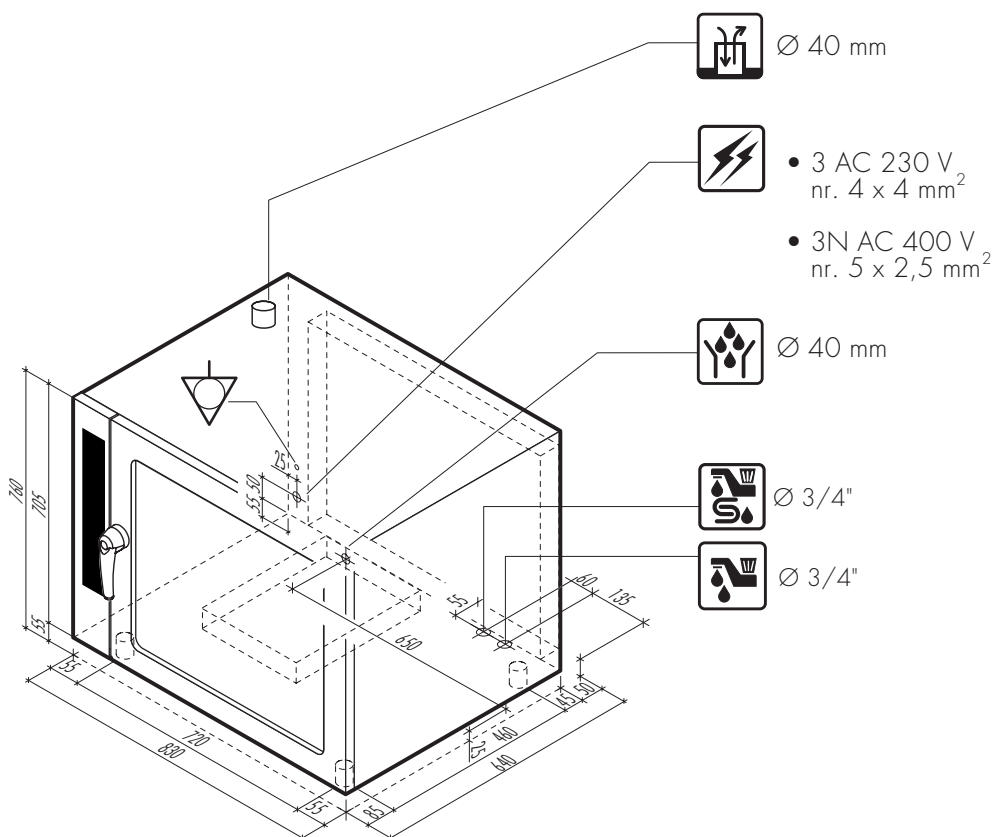
|                         |    |                     |
|-------------------------|----|---------------------|
| External dimensions     | mm | 830 x 640 x 760 h   |
| Dimensions with packing | mm | 915 x 745 x 940 h   |
| Weight - Gross / Net    | Kg | 84 / 74             |
| Total electric power    | kW | 12,5                |
| Chamber heating output  | kW | 12                  |
| Fan power               | kW | 0,4                 |
| Power supply voltage    | V  | 3N AC 400 V - 50 Hz |
|                         |    |                     |
|                         |    |                     |

## CAPACITY (GN)

**7 x 1/1 GN**

## Distance between layers (mm)

**70 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

