



▶▶ R10 range

Rotary rack oven

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Pavailler
La cuisson à votre mesure

▶▶ R10 range



Security above all things

- ▶ Door factory-fitted with an interior double shock protection ramp and a safety handle.
- ▶ Decompression tube to balance pressure in the baking chamber for user safety.



Rack rotation

The rack is raised and lowered automatically during loading and unloading.



▶▶ R10 range

R10 ovens are rotary rack ovens designed for baking and pastry-making applications. The regular flow of hot air combined with rotation of the rack offers high quality and even baking for all types of products: fresh, raw, frozen and frozen pre-cooked.

The excellent energy efficiency of R10 ovens makes them ideal for **intensive production**, as well as **extreme conditions of use**.

▶▶ Range features

R10 rack ovens are available in 3 versions, depending on the energy used:

- R14 Fuel
- R15 Gas
- R16 Electricity

These are available in two models, depending on the rack driving mechanism:

-**R10X**: the rack is suspended to a driving disc. The adapted baking trays have the following formats: 750x900, 800x1000 or 650x1100 for baking capacity of 216 to 288 units of 250g depending on the dimensions chosen.

- **R10K** : The rack is placed in a turntable for its rotation. The adapted baking trays have the following formats: 750x900 (*) to bake 216 baguettes of 250g.

(*) please consult us for any other types of rack

▶▶ Yield, reactivity and flexibility

For gas and fuel versions, the heat exchanger is in refractory stainless steel. The triple circulation of combustion gases in the exchanger guarantees excellent yield and very flexible use.

In the electric version, the exchanger consists of 14 elements mounted together to produce exceptional yield and reactivity.

Hot air flow is generated by a 500 diameter turbine located in the upper part. The ceiling of the double-walled baking chamber ensures that this hot air flows towards the chamber in order to obtain perfectly even baking.

Resilience and manufacturing quality

- › Interior structure, front, hood and door in stainless steel
- › Side and rear doors in pre-lacquered electro-galvanized steel
- › Double glazed, tempered glass door
- › Closed in two points by articulated bronze bolt and stainless steel adjustable strike



Ergonomics and comfort of use

- › The interior glazed door is opened without a tool, allowing in-depth cleaning and easy access to the light fitting in the door
- › A sloping retractable plane for easy insertion of the rack
- › Smooth surfaces offering low asperity



▶▶ Thermal insulation

Thermal insulation is provided by a 120 to 180 mm thick layer of glass wool, depending on the thickness of the walls, for enhanced safety and improved energy yield.

The door consists of a rigid 100mm thick stainless-steel structure. Thermal insulation is provided by vertical air circulation (natural convection) completed by 25mm thick glass wool with steam barrier on the inner door.

The high temperature silicone door joint ensures an excellent seal on four sides.

▶▶ Temperature regulation

Temperature is controlled by an electronic digital display regulator and probe. The oven is fitted with a second safety probe as standard.

▶▶ Steam generation system

Steam is produced by water injection over a set of metal elements heated by the hot air flow. The water injection time is programmed by a timer on the control panel.



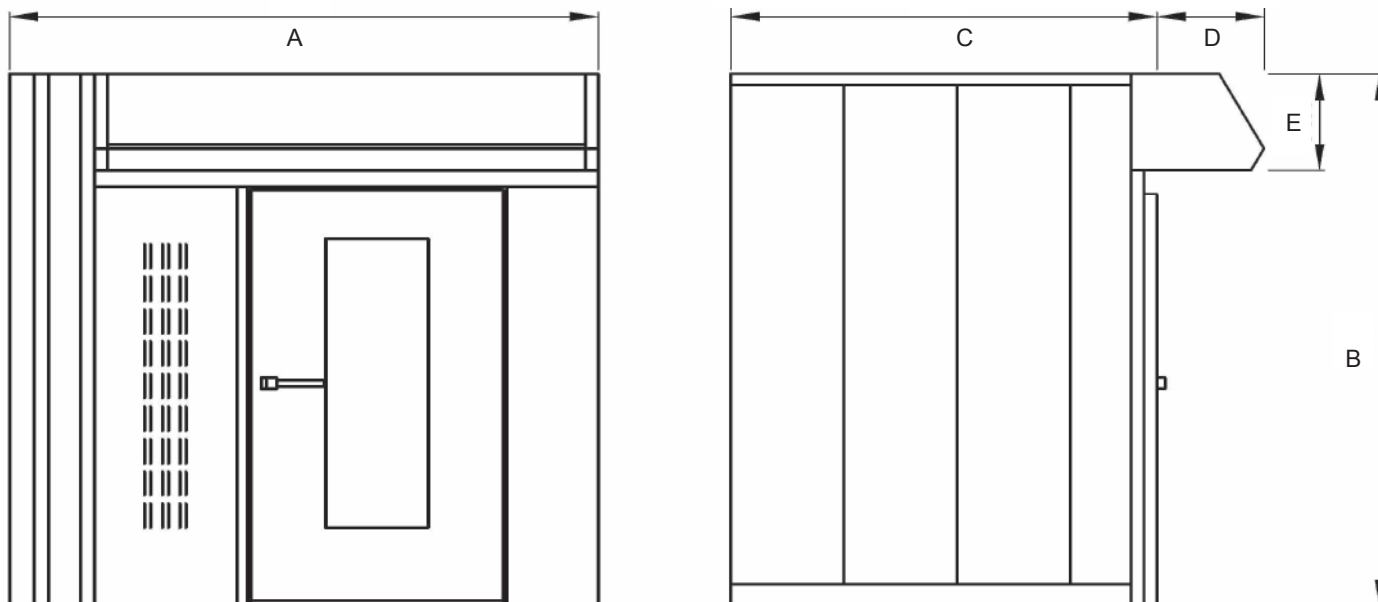
▶▶ Simple and effective controls

The control panel is located on the left of the front of the oven and groups together all digital display controls. Each part of this panel can be changed separately.

- 1** Discontinuous sound alarm at the end of baking. Continuous sound alarm while the rack goes down.
- 2** End of baking timer or postponed start
- 3** Electronic regulator to control and maintain baking temperature
- 4** Timer that controls the duration of steam injection
- 5** ON button with steam injection : start of the oven and automatic steam injection
- 6** ON button without steam injection : start of the oven without steam injection
- 7** OFF button
- 8** Extractor's ON/OFF button
- 9** Total operating time counter



►► Technical features



	R14X/K	R15X/K	R16X/K
A - Width (mm)		2 500	
B - Height (mm)		2 450	
C - Depth (mm)		2 266	
Depth with loader in the resting position (mm)		1 840	
D - Hood depth (mm)		426	
Doorway height (mm)		1 870	
E - Hood height (mm)		440	
Deck surface (m ²)		4,39	
Net weight (kg)	2 500	2 500	2 100
Effective height of the baking chamber (mm)		1 810	
Rack rotation speed (revs/min)		2,7	
Total acceptable weight on the disk (kg)		300	
Energy used	Fuel	Gas	Electricity
Electrical heating power (kW)	-	-	78.5
Fuel/gas heating power (kW)	107	107	-
Electrical connection 400 N T/3/50-60 (kW)	4	4	83