

# RUBIS TOUCH

MADE IN FRANCE

## ELECTRIC MODULAR DECK OVEN



We provide quality,  
professional equipment  
and services to artisan bakeries.

  
**PAVAILLER**



# RUBIS TOUCH RANGE

Modular and scalable, specialised or multi-purpose, the Rubis Touch oven is designed to make pastries, bread, pizza or for combined use (mixing and matching these three baking modules at your convenience).

Compact, quick to install, Rubis Neo will find its place in your bakery, laboratory or store, to bake a maximum of products in order to diversify your offer and face your daily challenges.

## KNOW-HOW

**More than 70  
years by your side**

With more than 70 years of experience, Pavailer has reached its high level of expertise thanks to a unique know-how in the conception of ovens for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

[WWW.PAVAILER.COM](http://WWW.PAVAILER.COM)

## LAB

**Discover your  
future oven**

As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US

**+33 (04) 75 57 55 00**

## ASSISTANCE

**At your service**

Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

CALL US

**+33 (04) 75 57 55 00**



# CONFIGURABLE AND SCALABLE

Many options are available to adapt precisely your Rubis Touch oven to your specific needs: hood, condenser with stainless steel casing, false case with slide rails, proofer with castors, integrated elevator / loader for bakery deck(s), steam device for pastry and pizza deck(s)...



## PASTRY MODULE : REGULARITY AND PRECISION

This module is used to bake the most demanding, light or delicate pastry products: on a tray, or circled moulds.

Steam may be added as an option if required by your preparations and products: a manual steam vent will effectively dry the baking chamber when necessary.

## PIZZA MODULE : THE HIGH TEMPERATURE SPECIALIST

Tested and approved throughout its development by a French pizza-making champion, the pizza module allows you to bake thin or thick («teglia» style) dough on a special high temperature deck.

We have designed it to withstand constant opening of the door during successive loadings. The rise in temperature is extremely fast and allows continuous baking.



## BAKERY MODULE : VERSATILE AND EFFICIENT

Featuring a 13 mm deck made in refractory materials, it is equipped with a state-of-the-art steam generator. Well insulated and also energy efficient, it will allow you to bake all types of breads with perfect regularity.

You will find the same consistency when baking your viennoiseries and pastries. An integrated elevator / loader is available as an option.







# TECHNICAL DATA



«ZIG-ZAG» ELECTRIC RESISTORS AT THE ENTRANCE OF THE OVEN PREVENT HEAT LOSS AND ENSURE EVEN BAKING WITHOUT THE NEED TO TURN THE TRAYS.



## EASY MAINTENANCE

THE ACCESS TO THE ELECTRICAL BOX IS DONE BY THE FRONT OF THE OVEN, WHICH GIVES IT THE POSSIBILITY TO BE BUILT-IN ON 3 SIDES.

## PASTRY MODULE

- 13 mm deck (in high density refractory material).
- Exclusive heat distributor on the roof and deck.
- Double glazed pastry door, insulated by a layer of air.
- Standard manual steam vent.
- Digital control.
- Optional steam generator.

## BAKERY MODULE

- 13 mm deck (in high density refractory material).
- Exclusive heat distributor on the roof and deck.
- Digital control.
- Standard manual steam vent.
- New steam generator fitted as standard.
- Optional integrated lift and loader.

## PIZZA MODULE

- 14 mm ultra-high temperature slab.
- Exclusive heat distributor on the roof and deck.
- Double glazed pizza door, insulated by a layer of air.
- Standard manual steam vent.
- Digital control.
- Optional steam generator.

## EASY TOUCH CONTROL PANEL A RELIABLE AND INTUITIVE REGULATOR



**TUTORIAL**  
EASY-TOUCH  
HOW DOES IT  
WORK ?

A modern and intuitive control system for an easy regulation of your baking.

The visualisation is immediate and the navigation without complexity, with all the needed parameters at your fingertips to express your know-how at each batch.



The Recipe Book contains 50 programs that allow you to save your baking parameters and access your favorite recipe in a split second. They can be programmed with 5 different temperature stages.



The Eco Mode allows you to lighten your electricity bills without penalizing the baking temperature or the quality of your product. This energy management mode causes a 40% drop in power, and allows you to make savings and prevents you from exceeding the consumption threshold. **This mode is advised when in half-capacity.**



In just one tap, you can increase the baking time and adapt to any conditions.



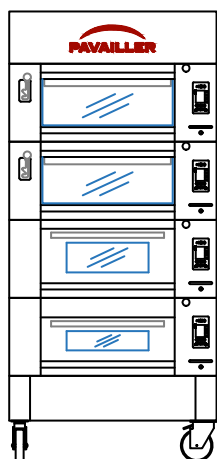
The Expert Mode gives you access to advanced visualisation programs in order to follow your energy consumption, the internal temperatures or the oven technical data.

# AN OVEN THAT ADAPTS TO YOUR NEEDS

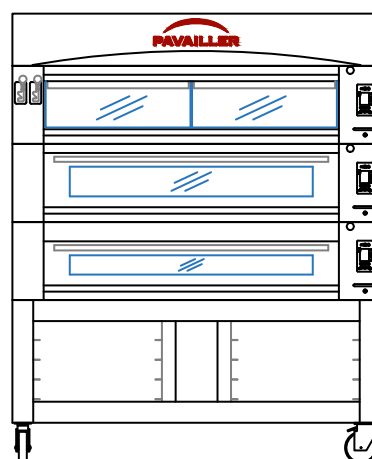
Each level is a truly independent oven: it has its own insulation, manual steam vent and regulation. This construction allows you to imagine subsequent add-ons through an easy and quick to install module.

The steam option can also be added later on the pastry and/or the pizza level.

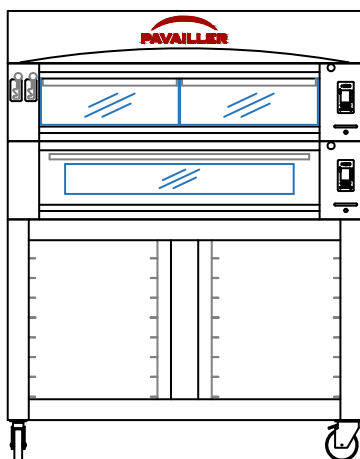
## EXAMPLES OF CONFIGURATIONS



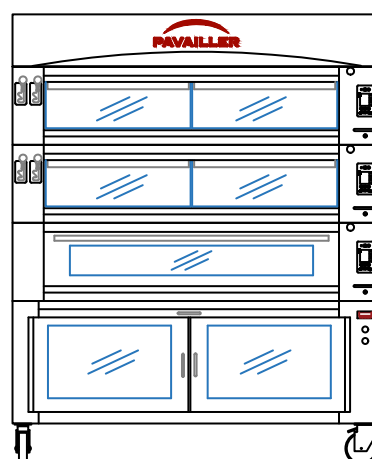
HOOD  
2 BAKERY MODULES R2  
PASTRY MODULE R2  
PIZZA MODULE R2  
STAND 408 MM



HOOD  
BAKERY MODULE R3  
PASTRY MODULE R3  
PIZZA MODULE R3  
STAND 781 MM



HOOD  
BAKERY MODULE R4  
PASTRY MODULE R4  
STAND 1154 MM



HOOD  
2 BAKERY MODULES R6  
PASTRY MODULE R6  
PROOFER





## EXCEPTIONAL STEAM PERFORMANCES

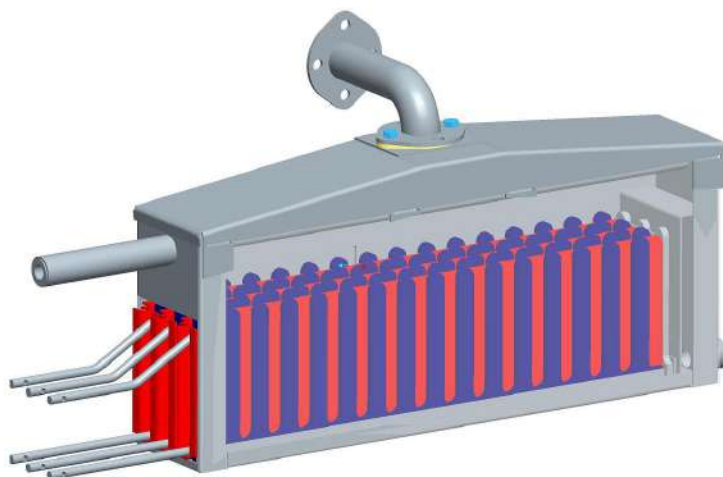
Inspired by the «radiator» technique, the internal geometry of the steam generator has been designed to achieve a specific shape, to evaporate the right amount of water in the most efficient way.

**TURBO STEAM obtains a 97% yield :** 291 ml of the 300 ml of water injected, is therefore transformed into steam!

Immediately available through rapidly rising temperature, steam is injected under pressure to ensure a perfect forward / backward sweeping movement.

The baking chamber is filled in seconds and steam settles on the bread in a perfectly regular and even way.

Three heating elements provide perfect heat distribution in every part of the appliance. Balanced on the 3 phases of the electrical network, they ensure long life while reducing energy consumption.



## DATA AND DIMENSIONS

## RUBIS TOUCH R2 / R3 / R4 / R6

**B** - Bakery Module      **PA** - Pastry Module      **PI** - Pizza Module

	RUBIS TOUCH R2			RUBIS TOUCH R3			RUBIS TOUCH R4			RUBIS TOUCH R6	
Type of module	B	PA	PI	B	PA	PI	B	PA	PI	B	PA
Number of trays per deck	2			3			4			6	
Type dof trays (mm)	400x600 / 460x660			400x600 / 460x660			400x600 / 460x660			400x600 / 460x660	
Entry size of trays (mm)	600	600	600	400	400	400	600	600	600	400	400
Number of doors per deck	1	1	1	2	1	1	2	1	1	2	1
Useful height (mm)	200	200	150	200	200	150	200	200	150	200	200
Number of decks	1 à 4	1 à 4	1 à 4	1 à 4	1 à 4	1 à 4	1 à 4	1 à 4	1 à 4	1 à 4	1 à 4
Baking surface (m²)	0,65			0,97			1,3			1,95	
Width (mm)	990			1760			1690			1760	
Depth (mm)	1400			1110			1400			1800	
Height (mm)	373	373	373	373	373	373	373	373	373	373	373
Electrical supply	380-415V / TRI+N+T/ 50-60Hz /TN TT										
Power (kW)	7,7	5,8	5,8	10,5	8,6	8,6	13	11,1	11,1	17	15
Rated current (A)	10,9	8,2	8,2	14,8	12,1	12,1	18,3	15,6	15,6	23,8	21,1
Net weight (kg)	180	165	160	265	240	215	295	270	245	300	275
With integrated elevator											
Width with integrated elevator + loader (mm)	–	–	–	1944	–	–	1874	–	–	–	–
Depth with integrated elevator + loader (mm)	–	–	–	2485	–	–	3065	–	–	–	–
Height with loader in storage position (mm)	–	–	–	2347	–	–	2347	–	–	–	–
Clear height with elevator in hight position (mm)	–	–	–	1869	–	–	1869	–	–	–	–
Net weight (kg)	–	–	–	345	–	–	350	–	–	–	–
With hood + extractor											
Width (mm)	990			1760			1690			1760	
Depth (mm)	1600			1300			1600			2000	
Height (mm)	250	250	250	250	250	250	250	250	250	250	250
Electrical supply	Alimentation avec le four										
Power (kW)	0,15	0,15	0,15	0,15	0,15	0,15	0,15	0,15	0,15	0,15	0,15
Rated current (A)	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4
Net weight (kg)	47			68			78			78	

## OPTIONS & ACCESSORIES

€ paying option – not available

[illegible]







# BAKING THE BEST OF GOODS



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