

RAPID RGP

GAS CONVECTION OVEN FOR PASTRY

ALPHATECH

RGP 064 / 074 M



6 / 7 x (600 x 400)

COOKING AND OPERATING MODES

- Convection 70 - 300°C
- Convection with humidifier
- Timed
- Continuous

CONTROL FUNCTIONS

- Electromechanical with manual control
- Selector temperature adjustable from 70 - 300°C
- Selector cooking time programmable up to 120 minutes, with warning buzzer at end of cooking time
- Autoreverse (automatic reversal of fan rotation)
- Humidifier with automatic regulation
- Cavity vent
- Cavity lights
- IPX3 water protection

STANDARD EQUIPMENT

- Side runners

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



GAS HEATING SYSTEM

- Blown air type of burners for the cavity
- Automatic flame ignition
- Electronic control of the flame with automatic ignition reset
- High efficiency heat exchanger with steel AISI 310 S expansion cabinet

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Flame detection sensor interrupting gas flow in case of switch of flame failure
- Safety pressure switch for lack of gas
- Mechanical door switch
- Component cooling system
- Two-stage gas valve

ACCESSORIES

- Hand shower with stainless steel hose, fittings and connections - 2,5 mt.
- Stainless steel floor stand
- Stainless steel floor stand with side runners
- Stainless steel holding cabinet with electromechanical controls, humidifier and side runners
- Stainless steel trolley to hold complete washing system - Capacity 2 tanks of 10 lt.
- *Combiclean - Alkaline cleanser (tank 10 l.)*

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1 - Main switch and knob for setting cavity temperature

2 - Cooking timer knob

3 - Humidifier with automatic regulation

TECHNICAL DATA

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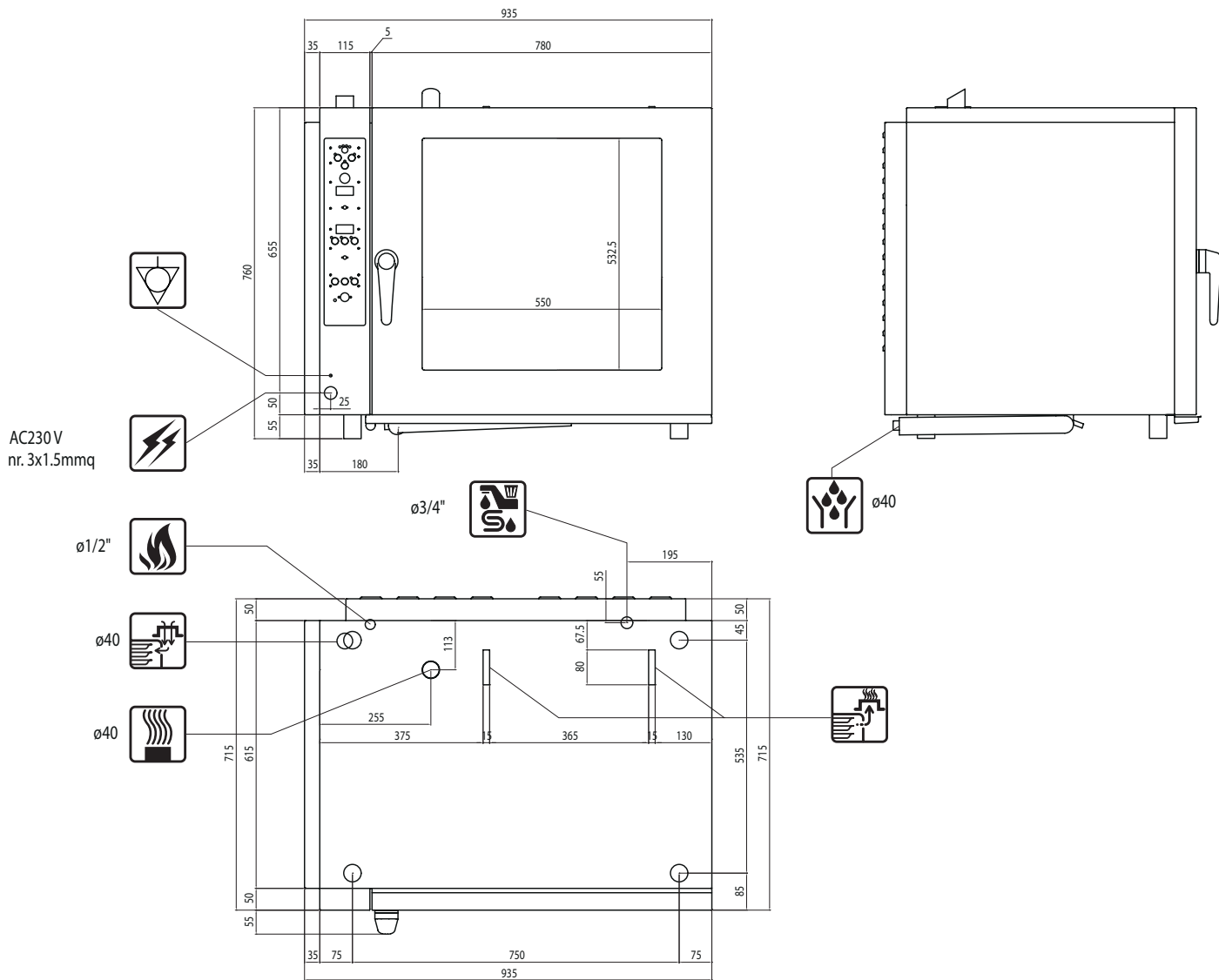
External dimensions	mm	940 x 715 x 760 h
Dimensions with packing	mm	
Weight - Gross / Net	Kg	
Total electric power	kW	0,5
Nominal heating output	kW/ kcal	12 / 10320
Chamber heating output	kW/ kcal	12 / 10320
Fan power	kW	0,5
Power supply voltage	V	AC 230 V - 50 Hz

CAPACITY (600 x 400)

Distance between layers (mm)

mod. 064 - **6 x (600 x 400)** - 90 mm

mod. 074 - **7 x (600 x 400)** - 75 mm



According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

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			

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