

RAPID RGP

GAS CONVECTION OVEN FOR PASTRY

ALPHATECH

RGP 064 / 074 S



6 / 7 x (600 x 400)

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 cooking compartment cooling
- Lighting
- Humidifier
- Manual outlet control
- IPX3 water protection
- 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

- Multipoint core probe - Ø 3 mm.

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 modulating 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

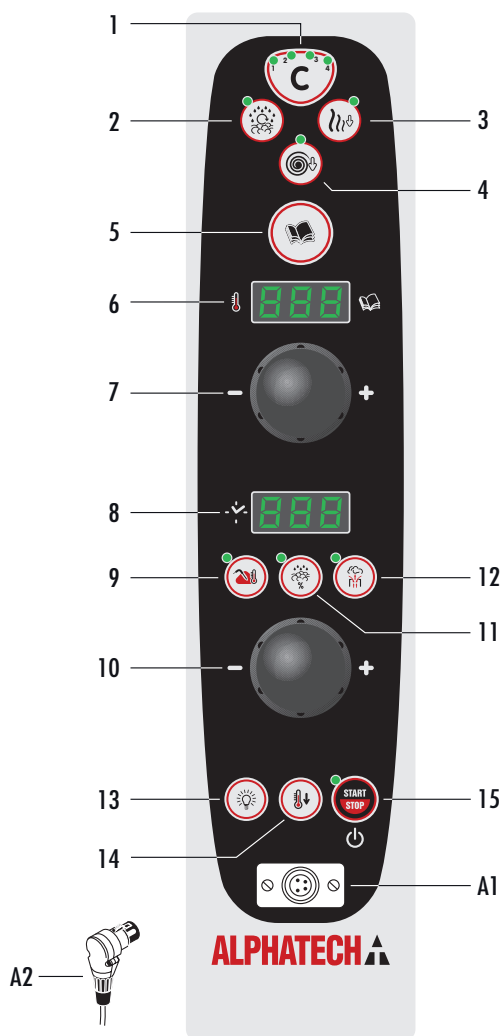
- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Flame detection sensor interrupting gas flow in case of switch of flame failure
- Safety pressure switch for lack of gas alarm
- Mechanical door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control
- 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 - 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

A1 - Core temperature probe connection

A2 - Core temperature probe

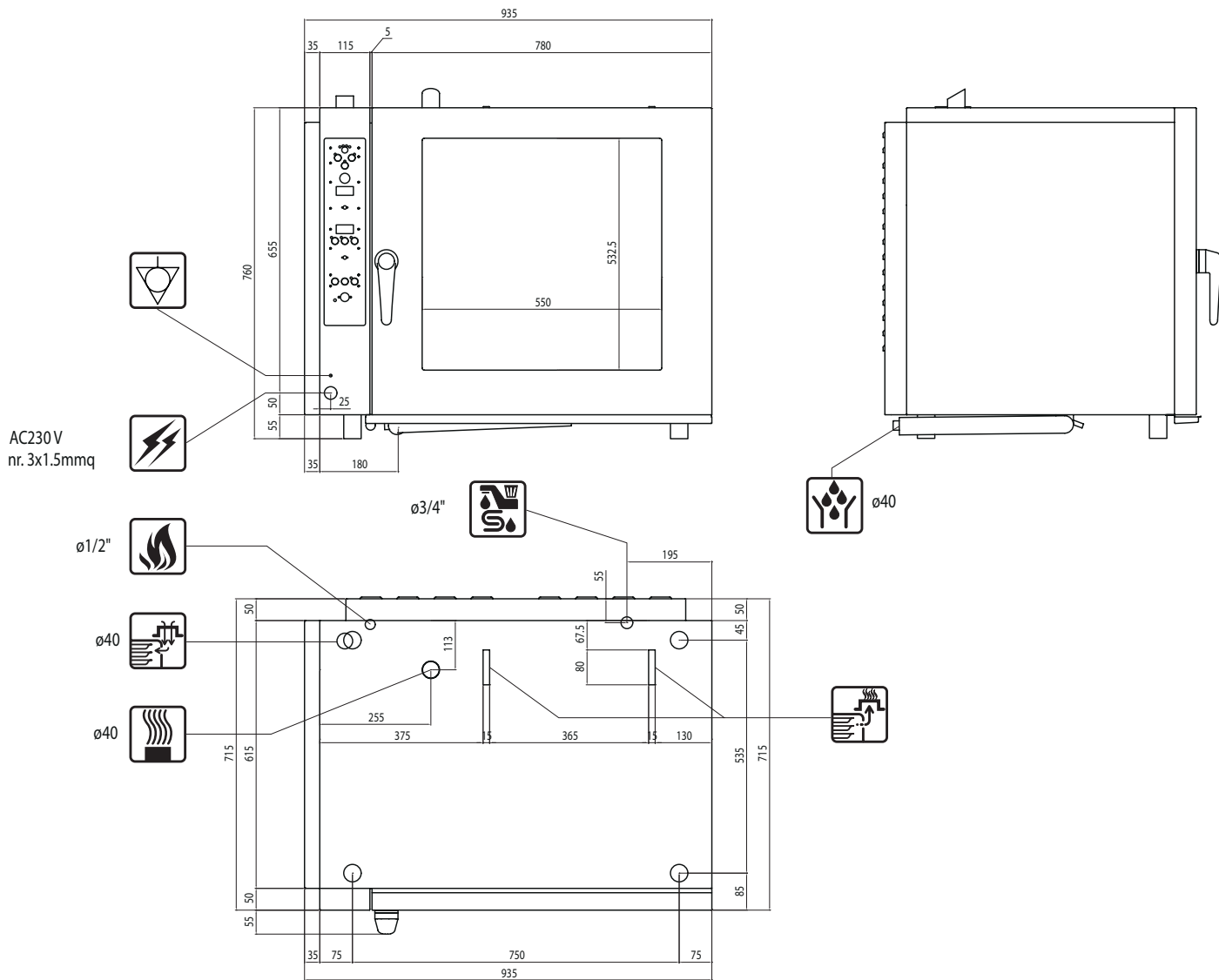
TECHNICAL DATA RGP 064 / 074 S

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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