

REV

ELECTRIC DIRECT STEAM COMBI OVEN

REV 101 M



10 x 1/1 GN

COOKING AND OPERATING MODES

- Convection 70 - 300°C
- Convection with humidifier
- Steam 70 - 100°C
- Combi convection/steam 70 - 300°C
- Timed
- Continuous

CONTROL FUNCTIONS

- Electromechanical with manual control
- Selector for convection, steam, combi (pre-set value) or open door cooling functioning
- 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) for a perfect even cooking result
- Standard manual humidifier
- Manual cavity vent
- Cavity lights
- IPX3 water protection
- Connection for energy saving system SN (optional)

STANDARD EQUIPMENT

- Side runners

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- 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

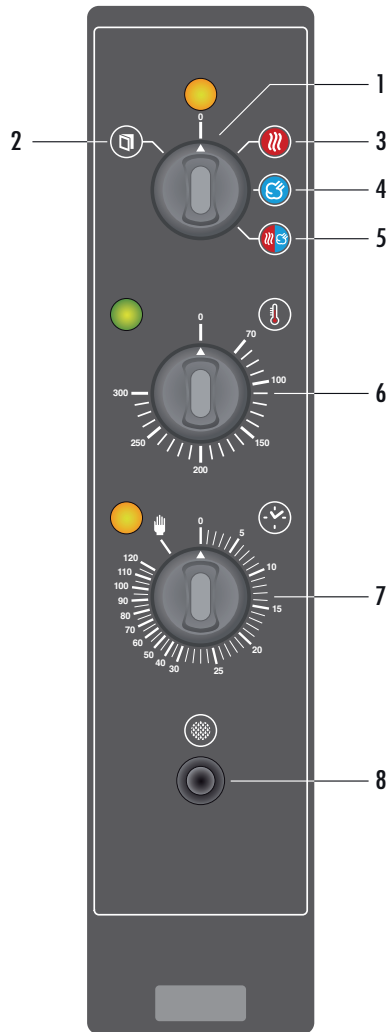
- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Mechanical door switch

ACCESSORIES

- **LD 25** - Hand shower with stainless steel hose, fittings and connections - 2,5 mt.
- **RFX 101** - Fat filter
- **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)
- **RSR 110** - Stainless steel floor stand (830 x 585 x 750 h)
- **RSP 110** - Stainless steel floor stand with side runners (830 x 585 x 750 h - 7 x 1/1 GN)
- **RAC 110** - Stainless steel holding cabinet with electromechanical controls and side runners (830 x 585 x 750 h - 6 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.)*

REV 101 M



- 1 - Main switch and knob for setting cooking mode
- 2 - Rapid cooling with open door
- 3 - Convection mode
- 4 - Steam mode
- 5 - Combi mode
- 6 - Knob for setting cavity temperature
- 7 - Cooking timer knob
- 8 - Manual humidifier key

TECHNICAL DATA

REV 101 M

External dimensions	mm	830 x 640 x 970 h
Dimensions with packing	mm	915 x 745 x 1150 h
Weight - Gross / Net	Kg	98 / 88
Total electric power	kW	14,5
Chamber heating output	kW	14
Fan power	kW	0,4
Power supply voltage	V	3N AC 400 V - 50 Hz

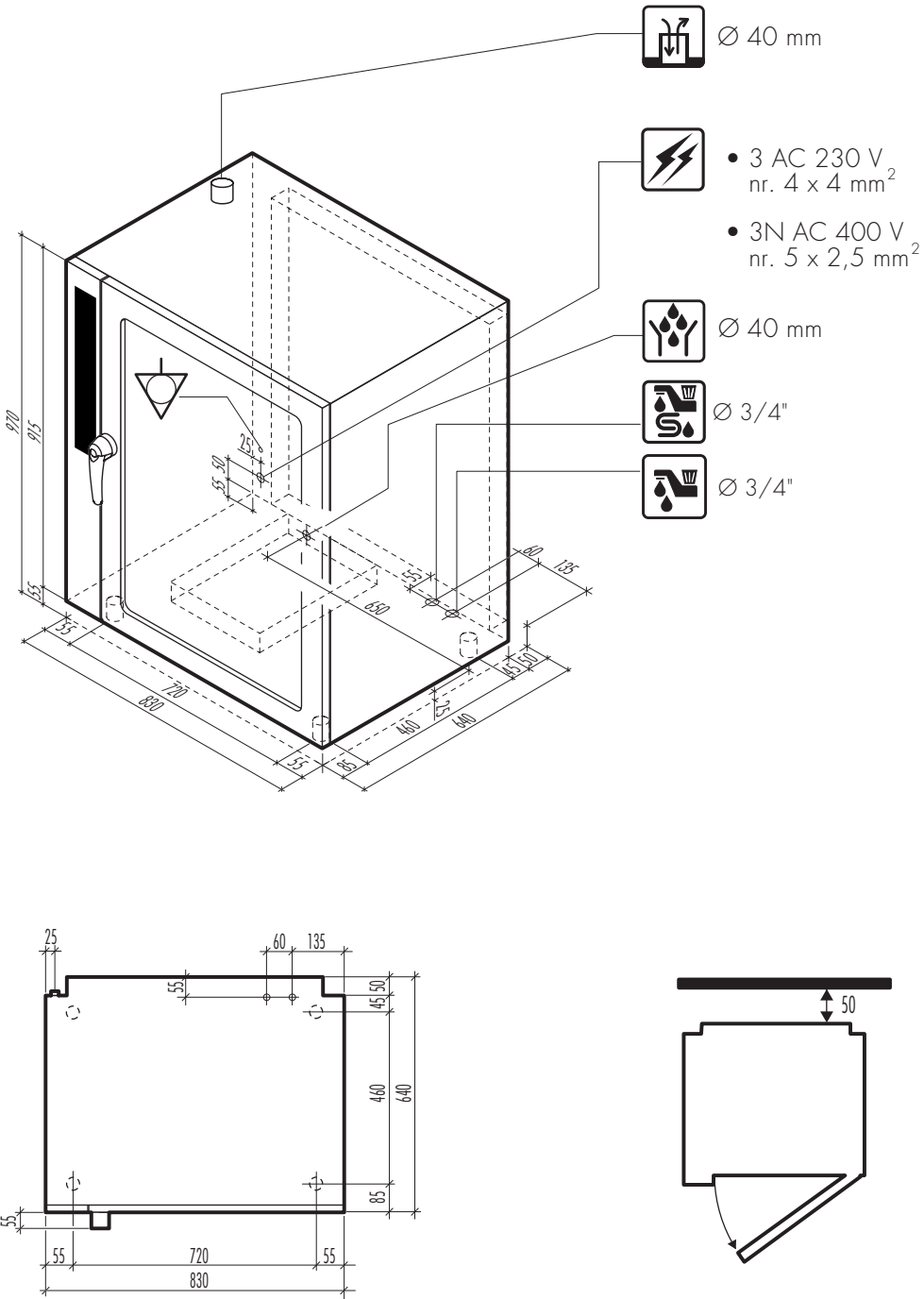
CAPACITY (GN)

10 x 1/1 GN




Distance between layers (mm)




70 mm



REV 101 M



CE IPX 3

- Electric power supply cable inlet 
- Gas inlet and type of thread 
- Flue pipe 

- Boiler descaling cap 
- Steam vent and chamber pressure drop safety device 
- Oven steam vent 

- Air extraction 
- Normal water inlet 
- Softened water inlet 

- Liquid outlet 
- Steam trap 

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