

RGV

GAS DIRECT STEAM COMBI OVEN

RGV 101 S



10 x 1/1 GN

COOKING AND OPERATING MODES

- Convection with CLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combi convection/steam with CLIMA 30 - 300°C
- Automatic with pre-set recipes
- Programmable with 99 programs, with 4 cycles in automatic sequence
- Timed or with core probe
- Continuous
- PLUS FUNCTIONS: Holding - Regenerating

CONTROL FUNCTIONS

- High visibility alphanumeric 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
- CLIMA system to set and to control the percentage of humidity during cooking and food regeneration
- 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
- Automatic washing system (optional)
- Standard semi-automatic washing program
- Two speed fan (optional); reduced speed reduces power
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors (optional)
- External connection of core probe for use with multipoint meat or needle 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.
- Automatic washing system AWS (Equipped with 1 cleanser tank CombiClean - 10 l.)
- 2 speed fan: normal/reduced
- Opposite 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

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

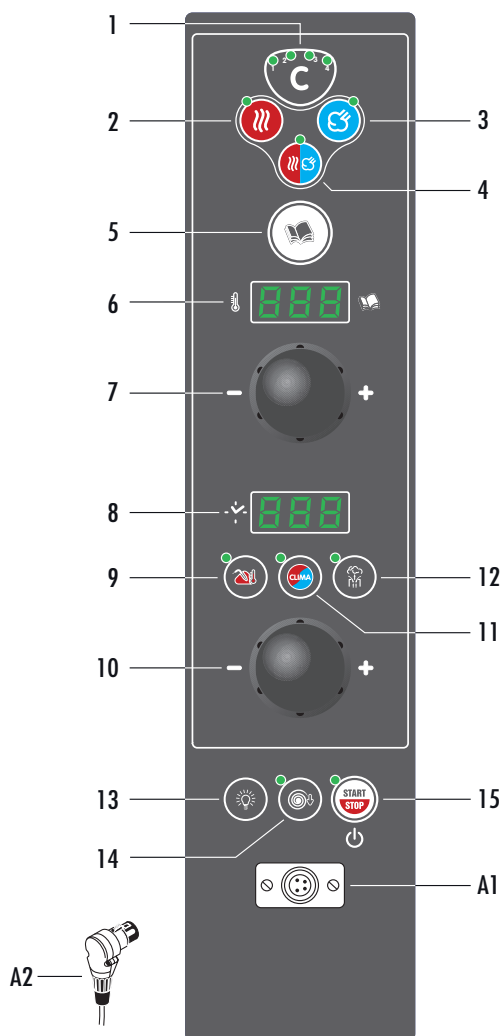
SAFETY FEATURES

- 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

- Needle core probe - Ø 1 mm. **(only in case it is already fitted with core probe)**
- Hand shower with stainless steel hose, fittings and connections - 2,5 mt.
- Fat filter
- Stainless steel floor stand
- Stainless steel floor stand with side runners
- Stainless steel holding cabinet with electromechanical controls and side runners
- Shelf for cleanser tank, for supports - Capacity 2 tanks of 10 l.
- Stainless steel trolley to hold complete washing system - Capacity 2 tanks of 10 l.
- *Combiclean - Alkaline cleanser (tank 10 l.)*

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- 1 - Cooking cycle button
- 2 - Convection mode button
- 3 - Steam mode button
- 4 - Convection/steam combi mode 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 automatic humidity (CLIMA), Manual humidifier button
- 12 - Button for cavity vent
- 13 - Oven lights key
- 14 - Reduced speed button
- 15 - Main switch - Start/Stop button

A1 - Core temperature probe connection

A2 - Core temperature probe

TECHNICAL DATA

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External dimensions	mm	870 x 640 x 970 h
Dimensions with packing	mm	955 x 745 x 1150 h
Weight - Gross / Net	Kg	- / -
Total electric power	kW	0,5
Nominal heating output	kW/ kcal	15 / 12900
Chamber heating output	kW/ kcal	15 / 12900
Fan power	kW	0,5
Power supply voltage	V	AC 230 V - 50 Hz

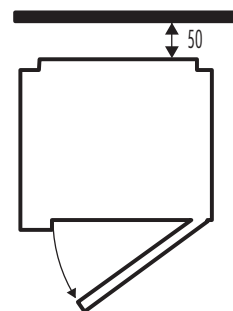
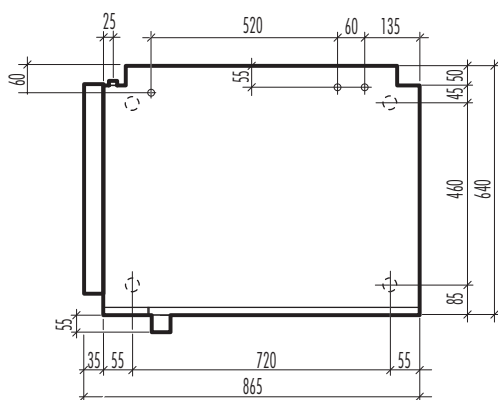
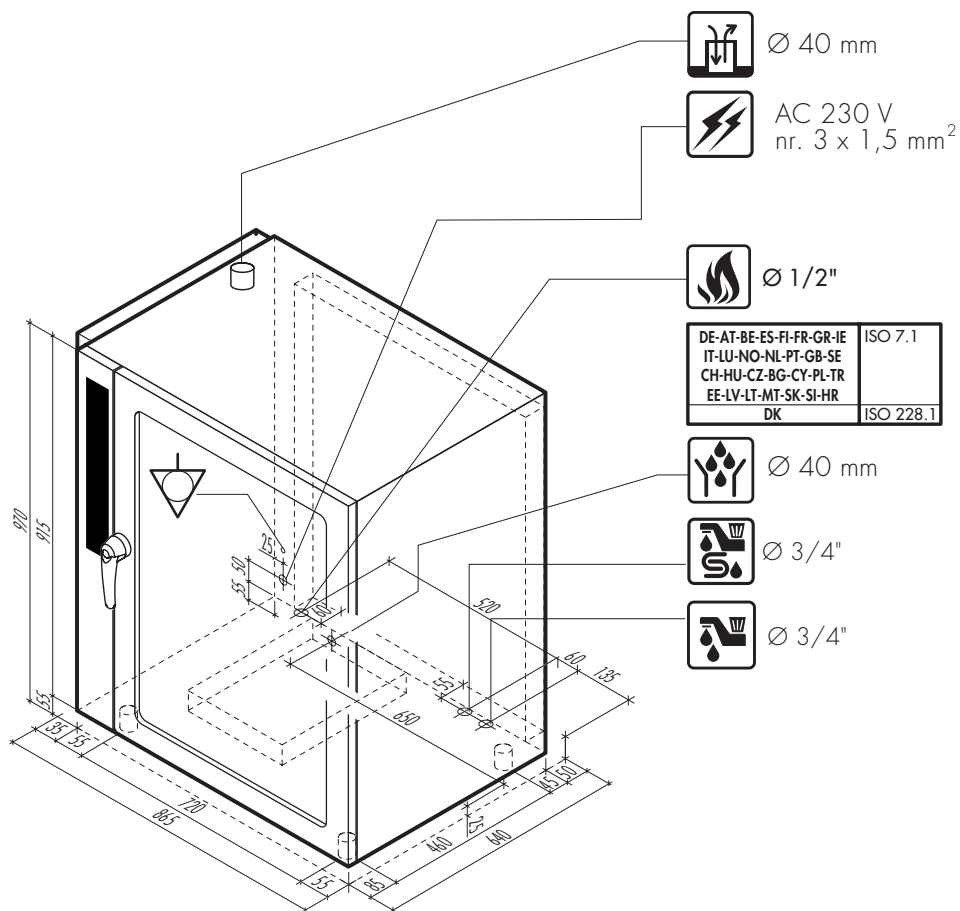
CAPACITY (GN)

10 x 1/1 GN

Distance between layers (mm)

70 mm

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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

