# **Convection ovens**





## **REC - RGC**





Chamber capacity Spacing between shelves External dimensions Electric Power Power Supply Voltage 4 x 2/3 GN 70 mm 640 x 565 x 525 mm 2,6 kW AC 230 V - 50 Hz



## F REC 051 M

Chamber capacity Spacing between shelves External dimensions Electric Power Power Supply Voltage 5 x 1/1 GN 70 mm 830 x 640 x 595 mm 7,25 kW 3N AC 230 V - 50 Hz

## M RGC 051 M

Chamber capacity Spacing between shelves External dimensions Electric Power Gas Power Power Supply Voltage 5 x 1/1 GN 70 mm 870 x 640 x 595 mm 0,25 kW 8,5 kW - 7310 kcal/h AC 230 V - 50 Hz

Alphatech has a range of 4 convection ovens that are equipped with the classic electromechanical controls: simple, ideal for those that would like to replace obsolete static ovens with a current model, comfortable to use, with precise adjustments and great reliability in its results.

The **Rapid** models, with the forced hot air cooking mode, ensure higher quality cooking and are faster than traditional ovens; cooking with forced hot air makes it possible to use lower temperatures and shortened cooking times, while the accurate ventilation distributes hot air uniformly, resulting in perfectly homogeneous cooking.

Using the forced hot air combined with the automatically regulated humidifier and the vent that **Rapid** models come equipped with, they guarantee signify cant versatility and high quality cooking.

## **ALPHATECHA**





## 7 REC 071 M

Chamber capacity Spacing between shelves External dimensions Potenza Elettrica totale Power Supply Voltage 7 x 1/1 GN 70 mm 830 x 640 x 760 mm 12,5 kW 3N AC 400 V - 50 Hz

## **№** RGC 071 M

Chamber capacity Spacing between shelves External dimensions Electric Power Gas Power Power Supply Voltage 7 x 1/1 GN 70 mm 870 x 640 x 760 mm 0,5 kW 12 kW - 10320 kcal/h AC 230 V - 50 Hz

#### M Version

#### COOKING MODES

- > Convection 30 300°C
- > Convection with humidifier

#### **OPERATING MODES**

- > Timed
- > Continuous

### Electromechanical,

- With a function selector for convection, steam, combined, open door cooling
- Temperature selector adjustable from 70 300°C
- Programmable timer up to 120 minutes with end of cooking buzzer
- Indicator lights for functioning control
- Manual humidifier
- Manual cavity vent Cavity lights

#### OPTIONAL

ALPHATECH A

> Hand shower

### F REC 101 M

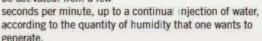
Chamber capacity Spacing between shelves External dimensions Electric Power Power Supply Voltage 10 x 1/1 GN 70 mm 830 x 640 x 970 mm 7,25 kW 3N AC 400 - 50 V - Hz

## **₼** RGC 101 M

Chamber capacity Spacing between shelves External dimensions Electric Power Gas Power Power Supply Voltage 10 x 1/1 GN 70 mm 870 x 640 x 970 mm 0,5 kW 15 kW - 12900 kcal/h AC 230 V - 50 Hz

#### **Humidifier**

The Rapid ovens are equipped with humidifier with automatic regulation that is able to increase its versatility of use, making it possible for the user to adapt cooking conditions to the type of product in the best possible way. Using the automatic regulator it is possible to precisely establish when the humidify er should be activated: from a few



This makes it possible to use **Rapid** ovens for a wider range of cooking, with a lesser need for manual intervention and improved results.

