

**MODULAR  
DECK OVEN  
RUBIS RANGE  
R2-R4 ELECTRIC MODELS**

**General presentation**

- The RUBIS range ovens are modular electric deck ovens
- The RUBIS range ovens are designed to work with baking trays or pans 400x600 and 460x660 – Products can also be baked directly on the slab, without tray, as the slab is for food use
- The RUBIS range is composed of two models :  
Model R2 : capacity 2 pans 400x600 or 460x660  
Model R4 : capacity 4 pans 400x600 or 460x660
- The RUBIS R2 and R4 models exist in two versions:  
Version A : R2A and R4A, without steam generator, for the baking of all kind of pastry and Danish pastry  
Version B : R2B and R4B, with steam generator, for the baking of different kinds of bread
- The RUBIS range ovens are delivered in one piece, ready to be connected
- The RUBIS range ovens are modular and can thus be superposed in order to increase the baking surface, depending of the user's needs and their evolution
- Pans and baking trays have to be ordered separately

**Using description**

- The RUBIS range ovens are designed for bakery and pastry applications, excluding all other type of uses
- The RUBIS range ovens are electric deck ovens, products are baked as follows :
  - Conduction from the hearth
  - Convection and radiation from the vault
- Thanks to a homogeneous heat diffusion in the baking chamber, as well as to the counterbalancing between hearth and sole the RUBIS range ovens bake very regularly and accurately, especially for delicate products
- The RUBIS range ovens can be tailed on three sides in order to optimise available working space
- The very flexible RUBIS oven can be used as a main oven as well as an additional equipment depending on the yield requested
- The RUBIS range ovens fit all other PAVAILLER equipment : TOPAZE convection ovens, TOURMALINE proofing cabinets or AIGUE MARINE retarder proofers, for implementation of complete baking packages

## Construction

- Inside and outside structure of the RUBIS oven range is made of stainless steel
- Isolation provided by a 50mm thick ceramic fibres panels
- The oven contains 6 sheeted and tight heating elements, made of stainless steel 304L – These elements are dispatched between vault and hearth, and placed in the depth direction of the baking chamber enabling maintenance from the front
- The calculated geometry of the electric elements, particularly at the side of the glasses, allows to obtain a homogeneous temperature inside the oven
- The homogeneous heat diffusion from the hearth is accentuated by an aluminated steel diffuser, placed under the baking slabs
- Two sounding rods separated linked to the control unit adjust in an independent way the temperature in vault and deck
- The baking slab is made of composite refractory materiel, 14 mm thick, for food use – A stainless steel slab clip, placed at the front, makes loading and unloading easier, as well as the cleaning of the slab
- All glasses of the RUBIS range ovens are tempered, 6mm thick, built on stainless steel axles – These glasses assure closure of the baking chamber, and allow a good visibility of the products during the baking cycle
- Each glass can be opened by a cold handle with two positions : partly or complete opening – The handles are situated on the left front side
- Each glass can be removed without tool for easy cleaning
- The tightness at the front is assured by a high temperature silicone seal under the glass, and by stainless steel lateral and middle thrust-bearings
- A dichroic clear lamp lightens the baking chamber, with a tight protection – This powerful lightening enables continuous control of the products during the baking cycle
- The R2B and R4B models of the RUBIS range have an independent steam generator, located in the baking chamber – This steam generator is composed of metallic solid blanks in a stainless steel box, heated by tight stainless steel sheeted elements – Steam is obtained by water sprinkling on the hot solid blanks
- Steam injection is controlled by a button on the control unit, maximum injection time is set in the factory at 6 seconds
- The RUBIS range ovens are delivered with a manual damper controlled at the front
- The electric box is situated at the front for easy maintenance – it is built on a rail for access to all components
- The front control panel is an electronic module with LED display :
  - Temperature setting and reading separated by the vault and the deck
  - Programmatic or remaining of start differed time
  - ON/OFF button
  - ON/OFF exhaust fan button
  - Steam injection button
  - End of baking sound signal

## Accessories

- Stainless steel hood with exhaust fan
- Stainless steel stand with fixed table (option)
- Stainless steel proofer (removable table included)
- Loading elevator integrated in the front (R4)
- Loader with cloth
- Combination sets for RUBIS and TOPAZE ovens

## General Features

**Pavaiiler**  
LE MONDE DU PAIN

**MODULAR  
DECK OVEN  
MODEL R2-R4**

<b>Model</b>	<b>R2A</b>	<b>R2B</b>	<b>R4A</b>	<b>R4B</b>
Baking pans or trays	400x600 460x660	400x600 460x660	400x600 460x660	400x600 460x660
Number of pans or trays	2	2	4	4
Steam generator		X		X
<b>Dimensions (mm) and Weight (kg)</b>				
<b>Width</b>	990	990	1690	1690
<b>Depth</b>				
Oven depth	1440	1440	1440	1440
Useful depth (+ loading zone)	3400	3400	3400	3400
<b>Height</b>	403	403	403	403
<b>Footprint (m<sup>2</sup>)</b>	1,39	1,39	2,37	2,37
Net weight	178	200	261	289
Gross packed weight	203	225	306	334
<b>Baking chamber</b>				
Useful width	670	670	1340	1340
Useful depth	980	980	980	980
Useful height	210	210	210	210
Baking surface (m <sup>2</sup> )	0,66	0,66	1,31	1,31

<b>Hood</b>	<b>R2</b>	<b>R4</b>
<b>Dimensions (mm) and Weight (kg)</b>		
Width	990	1690
Depth	1725	1725
Height	250	250
Exhaust capacity (m <sup>3</sup> /h)	450	450
Net weight	41	49
<b>Power (kW)</b>		
230/1/50	0,09	0,09

<b>Stand</b>	<b>R2</b>	<b>R2</b>	<b>R2</b>	<b>R4</b>	<b>R4</b>	<b>R4</b>
<b>Dimensions (mm) and Weight (kg)</b>						
Height	444	690	910	444	690	910
Width	990	990	990	1690	1690	1690
Depth	1440	1440	1440	1440	1440	1440
Number of levels		6	8		2x6	2x8
Number of pans /level		2	2		2	2
Net weight	25	55	56	35	75	82
Set of feet	x	x	x	x	x	x
Set of slide rails		x	x		x	x
Table	x	x	x	x	x	x

<b>Proofer</b>	<b>R2</b>	<b>R4</b>
<b>Dimensions pans or trays</b>		
	400x600 460x660	400x600 460x660
Number of levels	8	2x8
Number of pans /level	2	2
Total capacity	16	32
<b>Dimensions (mm) and Weight (kg)</b>		
Width	990	1690
Depth	1440	1440
Height	690	690
Net weight	100	210
<b>Power (kW)</b>		
230+N+T/1/50-60	1,7	1,7
Set of feet	X	X

### Energy specifications

<b>Electric power (kW)</b>	<b>R2A</b>	<b>R2B</b>	<b>R4A</b>	<b>R4B</b>
Lightning	0,05	0,05	0,05	0,05
Miscellaneous	0,02	0,02	0,02	0,02
<b>Total</b>	<b>0,07</b>	<b>0,07</b>	<b>0,07</b>	<b>0,07</b>
Electric heating power (indicative)	4,2	5,6	8,4	9,8
Connecting power	4,8	6,1	9,4	10
<b>Temperature (°C)</b>				
Average gradient of temperature rising (°C/min.)	5 à 6	5 à 6	5 à 6	5 à 6
Maxi. temperature	260	260	260	260

### Baking trays characteristics

<b>Type</b>	<b>Weight</b>	<b>Pieces</b>	<b>Oven type</b>
Baquettes	250 g	9	R2B
Baquettes	250 g	18	R4B
Loaves	400 g	7	R2B
Loaves	400 g	14	R4B
Round loaves	400 g	12	R2B
Round loaves	400 g	24	R4B
Speciality breads	400 g	10	R2B
Speciality breads	400 g	20	R4B

### Connections

<b>Model</b>	<b>R2A</b>	<b>R2B</b>	<b>R4A</b>	<b>R4B</b>
<b>Water</b>				
Section (mm)	-	10x12	-	10x12
NPT	-	¾"	-	¾"
Pressure (bars)	-	1 à 5	-	1 à 5
<b>Electric (kW)</b>				
400+N+T/3/50	5	6,5	9,5	10
<b>Drain Diameter (mm)</b>				
Steam (on hood)	116	116	116	116
Damper (on deck)	86	86	86	86
Floor drain	10x12	10x12	10x12	10x12

### Other Accessories

Frontal casing set for stand Height 690 mm
Frontal casing set for stand Height 910 mm
Frontal casing set for stand Height 690 mm
Frontal casing set for stand Height 910 mm
Storage 4 pans Width 600 mm
Storage 4 pans Width 660 mm
Connection set water/steam/electricity
Sheet set for combination Rubis 2 + Topaze L04 or L05
Sheet set for combination Rubis 4 + 2 Topaze L04 or L05
Sheet set for combination Rubis 4 + 2 Topaze C04 or C05
Black top sheet (for installation without hood)
Connection set 380 V
Loading set with cloth Width 645 mm (R2)
Hook set (R2 or R4)
Loader with cloth (1 way) Width 670 mm (R4)
Loader with cloth (2 ways) Width 1340 mm (R4)
Complete elevator with loader Width 1340 mm (R4)

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Information mentioned in this specification sheet are given as a guide. This information can be modified at any time without prior notice.