

# Cervap RS



## Annular steam tubes oven - Fuel-oil / Gas

### Performances

Baking area:

- 6,3 m<sup>2</sup> for model 800/5.160
- 7,9 m<sup>2</sup> for model 800/5.200
- 9,6 m<sup>2</sup> for model 1200/5.160
- 12 m<sup>2</sup> for model 1200/5.200

Useful height on each deck : 200 mm

Number of decks : 5

Number of doors : 1 per deck

### The advantages

- Very good energy yield
- Generous steam production adapted for « brotchens »
- Easy to install
- Delivered in sections for easy assembly
- Annular tubes 10 years warranty
- Refractory stainless steel fire chamber guaranteed 5 years
- Deferred startup of the oven

### Use

The Cervap RS is a deck oven designed to bake all types of breads, pastries and Danish products. Small in size, it is suitable for all bakeries, even the most cramped.

### Operating principle

A watertight tube set containing water forms the exchanger and baking chambers of this oven. The energy produced by the burner is used three times: firstly to heat the fire chamber with the flame, secondly by heating the tubes with the combustion gases and thirdly by combustion gases passing through the steam generator. The tubes diffuse even heat in all points of the baking chamber and give your oven exceptional flexibility and reactivity.

### Construction

#### • Front

- polished stainless steel
- « pull and push » door handle, 2 positions
- removable glass doors
- steam exhaust hood with exhaust fan

#### • Baking chamber

- refractory concrete hearth plates 20 mm thick
- halogen lighting

#### • Heat exchanger

- 24 simple loop annular tubes per linear meter
- refractory stainless steel fire chamber
- barometric damper

#### • Steam generator

- placed under the oven
- heated with recovery of combustion gases
- composed of 5 independently functioning compartments

#### • Insulation

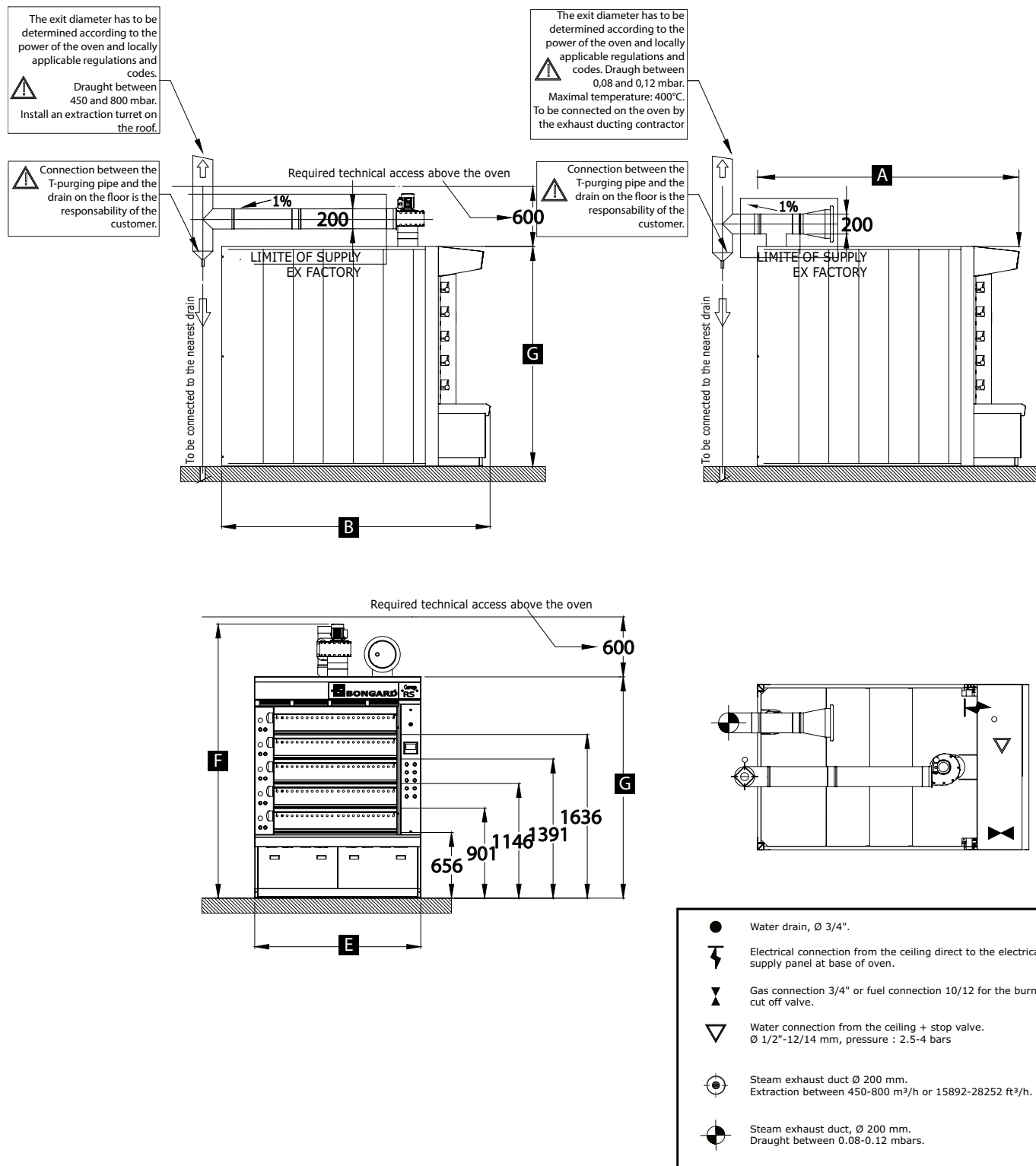
- crossed rock wool panels
- reflecting glass doors to reduce heat losses

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	<i>France</i>	<i>Export</i>
<b>Burner</b>		
Gas burner	■	■
Fuel-oil burner	□	□
<b>Door handle side</b>		
Pull and push door handle	■	■
<b>Control</b>		
Electronichal control Sensitiv' on the right side	■	■
<b>Steam vent (only left)</b>		
Steam vent on each deck	■	■
<b>Steam generator</b>		
Dual steam push button	■	■
<b>Hood - Exhaust fan</b>		
Hood with exhaust fan	■	■
<b>Hooks for loader - unloader</b>		
Without	■	■
<b>Divers</b>		
Pulsed steam injection	■	■
Brass water solenoid valve	■	■
Water filter to prevent scale deposits	€	€
Fresh air inlet on burner	■	■
Stainless steel outside panels	€	€
<b>Assembly</b>		
Built on site	■	■
<b>Electric power</b>		
~230 V	■	■

<b>Power features</b>					
				<b>1200/5.160</b>	<b>1200/5.200</b>
<b>Models</b>		<b>800/5.160</b>	<b>800/5.200</b>	<b>1200/5.160</b>	<b>1200/5.200</b>
Electric supply	(kW)	0,8	0,8	0,8	0,8
Heating power M/G	(kW)	42	54	55	68
Electric heating power	(kW)	-	-	-	-
Average gradient of temperature rise	(°C/min)	1,5 - 2			
Maximum baking temperature of the oven	(°C)	280			

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## Technical features

	Oven dimensions		800/5.160	800/5.200	1200/5.160	1200/5.200
<b>A</b>	Depth with hood	(mm)	2726	3087	2726	3087
<b>B</b>	Depth on the floor	(mm)	2679	3040	2679	3040
<b>E</b>	Width on the floor	(mm)	1250	1250	1660	1660
<b>F</b>	Total height, overall	(mm)	2700	2700	2700	2700
<b>G</b>	Total height, oven front	(mm)	2200	2200	2200	2200
	Baking area (1m²=10.764 ft²)	(m²)	6,4	8,1	9,8	12,3
	Floor area	(m²)	3,4	3,6	4,52	5,1
	Net weight	(kg)	2000	2300	2900	3600