



# ▶▶ RUBIS *Style* Range

Electric modular deck ovens

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La cuisson à votre mesure

▶▶ CYCLOTHERMIC DECK OVENS

▶▶ RUBIS STYLE ▶▶ JADE

▶▶ ROTARY RACK OVENS R10-R20

▶▶ ELECTRIC DECK OVENS OPALE STYLE

▶▶ FMS ▶▶ ROTARY RACK OVENS CRISTAL

▶▶ TOPAZE STYLE

▶▶ TOPAZE & RUBIS

# ▶▶ RUBIS Style Range



## New "Style" design

Bearing the hallmark of Pavailler design, the front head has been reviewed in line with the brand's other ovens. It has full, fold-free volumes to avoid the accumulation of dust.



## Ergonomics, comfort of use

Each glass door is opened by a cold double position handle (partial or total opening) designed to be operated manually or with a loader. Each glass door may be disassembled without tools for easy cleaning.



## ▶▶ The RUBIS Style range

The Rubis Style range of electric modular ovens offers traditional deck baking of your pastry and / or bread products.

They consist of independent 2, 4 or 6 tray baking modules measuring 400x600 which can be stacked on 1 to 4 levels.

Combined with Topaze Style convection ovens, various types of mountings, lifting or proofer, Rubis Style modular ovens will allow you to create scalable and compact sets.



The homogeneous distribution of heat in the baking chamber and the separate settings of temperatures roof and deck, give to the range of the RUBIS Style ovens, quality, consistency and accuracy of baking, in particular for sensitive products.

Each module is fitted with 6 armoured, airtight 304L stainless steel resistances specifically laid out to provide optimal efficiency and even baking (even on the glass doors side).

An aluminium-coated steel diffuser, placed beneath the baking decks, reinforces the system and guarantees perfectly even temperature in the baking chamber.

When set to the combined configuration (bread and pastry oven), each level has its own steam generator fitted as standard.

RUBIS Style ovens thus guarantee excellent baking of your most demanding baking products, thanks to generous and immediately available steam.

Two separate probes, linked to the control module, adjust the roof and deck temperature independently, thus allowing you to fine-tune settings whether for radiation or convection baking.



## New control panel and settings

- Clock with real time display with programmable start of baking over 7 days (hours / minutes)
- Quick start-up
- Lighting independent of the functioning



## Well-designed and tough finishing

- Brushed stainless steel front
- Stainless steel baking chamber
- Corners specially designed for easy cleaning
- Smooth surfaces offering low asperity



## Flexible and scalable ovens

Very compact, Rubis Style modular ovens have an excellent dimension / floor surface ratio. Extremely versatile, they may be used as the main oven or back-up solution.

Available with or without a steam generator, each level forms an independent baking module with its own controls, insulation, manual damper (or motorised on the R6) as well as a carefully finished and perfectly airtight front.

So, it is possible to add a pastry or combined module later, without having to disassemble or undertake a complex operation that would stop production for days.

These Rubis Style modular ovens can also be combined with Topaze Style convection ovens to further enhance the flexibility of your installation.

*Configuration presented:*

- 2 Topaze Style ovens with 5 trays fitted with a Pro-Touch electronic control panel
- 1 R4 B Rubis Style module
- 1 Style designed hood
- An 8-level proofer with capacity for 16 400x600 mm trays



## ►► A time-tested robust oven

- The interior and exterior structure of the RUBIS Style range ovens is entirely made in stainless steel
- Thermal insulation is guaranteed by a 50 mm thick ceramic fibre layer
- The food-safe baking deck is made from 13 mm thick refractory composite material reinforced with fibreglass
- A stainless steel deck clamp, placed on the front, facilitates loading and unloading operations, as well as cleaning of the deck.
- The glass doors on RUBIS Style range ovens are made in a 6 mm thick tempered glass and are mounted on stainless steel axes. Coupled with high intensity dichroic lamp, protected by a sealed porthole, they allow excellent visibility of the products throughout the baking cycle.
- Airtightness of the front is provided by a high temperature silicone seal on the lower part and side and median stainless stops.

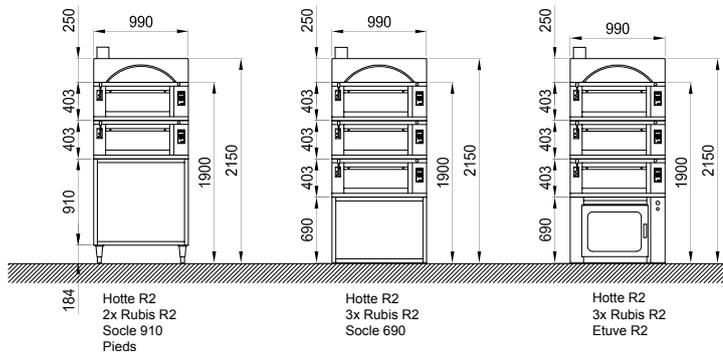
## ►► Technical features

- May be built-in on 3 sides: the heating elements are inserted depth-wise of the baking chamber, allowing maintenance operations from the front.
- 13 mm thick decks
- Each baking chamber is delivered mounted, ready to be stacked and connected.

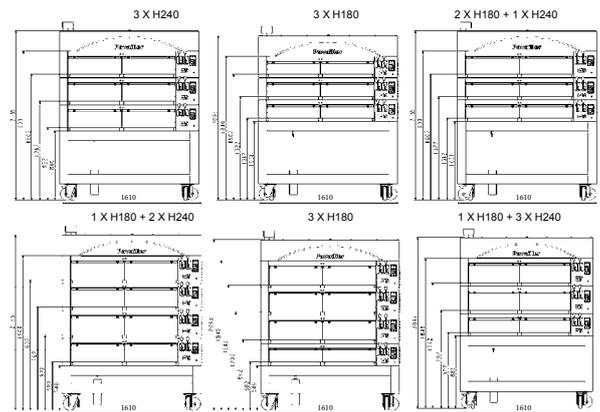
## ►► Accessories and options

- Hood with stainless steel extractor
- Stainless steel base, with or without wheel
- Stainless steel proofer
- Completely integrated loader -elevator (caution : on Rubis Style R4 up to 3 levels only)
- Loader with canvas
- Condenser with trim strip for premises that do not have an external evacuation.

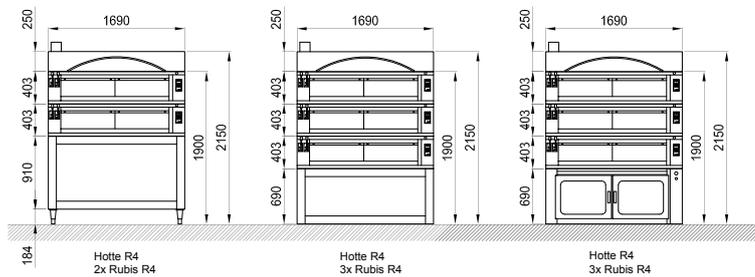
## Configuration of Rubis Style R2 examples



## Configuration of Rubis Style R6 examples



## Configuration of Rubis Style R4 examples



## Technical features

Technical features for one deck module	Rubis Style R2		Rubis Style R4		Rubis Style R6
	R2 A	R2 B	R4 A	R4 B	R6 B
Number of doors	1	1	2	2	2
Number of level (recommended)	1 à 3	1 à 3	1 à 3	1 à 3	1 à 4
Surface de cuisson (m <sup>2</sup> )	0.6	0.6	1.3	1.3	1.7
Useful door's width (mm)	660	660	1330	1330	1250
Useful door's depth (mm)	980	980	980	980	1330
Useful door's height (mm)	210	210	210	210	170 ou 230
Number of 400 x 600 mm trays	2	2	4	4	6
Number of 460 x 660 mm trays	2	2	4	4	X
Motorised damper	X	X	X	X	●
Manual damper	●	●	●	●	X
Steam generator	X	●	X	●	●
Overall dimensions Width x Depth x Height (mm)	990 1400 403	990 1400 403	1690 1400 403	1690 1400 403	1610 1806 280 ou 340
Power supply (kW) for 400 V /3/50 Hz or 60Hz	4,8	6.1	9,4	11	10.7
Power supply (kW) for 230 V /3/50 Hz or 60 Hz	4,8	6.1	9,4	11	X
Net weight (kg)	178	200	261	289	280
<b>Accessories</b>					
Hood	○	○	○	○	●
Condenser with stainless steel casing	○	○	○	○	X
Stand without slide rails, without feet, without wheel	○	○	○	○	●
8 levels proofer (16 trays) without feet, without wheel	○	○	○	○	X
False case	○	○	○	○	X
Loader 1 door	○	○	○	○	○
Loader 2 doors	X	X	○	○	X
Complete integrated loader elevator	X	X	○	○	X

○ Optional - ● Standard X Not available