



# ▶▶ Rubis Neo Range

Electric modular deck ovens: bakery, fine pastry & pizza



**Pavailer**  
La cuisson à votre mesure

- ▶▶ CYCLOTHERMIC deck ovens
- ▶▶ Electric deck ovens: OPALE Style & SAPHIR
- ▶▶ Rotary rack ovens: CRISTAL & R10
- ▶▶ Convection ovens: TOPAZE Style

- ▶▶ Electric modular deck ovens **RUBIS Neo**
- ▶▶ Combination ovens TOPAZE & RUBIS Style
- ▶▶ Annular tubes ovens: JADE Style
- ▶▶ Deck ovens EMERAUDE

# ▶▶ Rubis Neo

## Modular and scalable, specialised or multi-purpose...

... The modular Rubis Neo oven is designed to make pastries, bread, pizza or for combined use (mixing and matching these three modules at your convenience).

Compact, quick to install, Rubis Neo will find its place in your bakery or shop to help you diversify your range and face your daily challenges.



### ▶▶ The pastry module, Expertise and precision

Thanks to its spiked black steel base, this module is used to bake the most demanding, light or delicate pastry products: on a tray, or circled moulds.



### ▶▶ The pizza module, The high temperature specialist

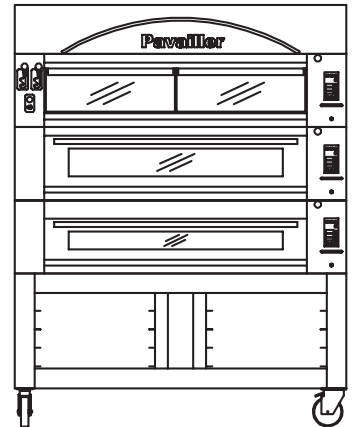
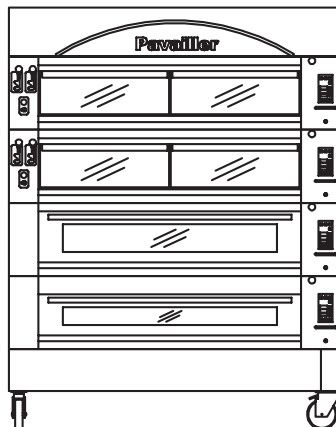
Tested and approved throughout its development by a French pizza-making champion, the pizza module allows you to bake thin or thick («teglia» style) dough on a special high temperature deck.

Steam may be added as an option if required by your preparations and products: a manual steam vent will effectively dry the baking chamber when necessary.

We have designed it to withstand constant opening of the door during successive loadings. The rise in temperature is extremely fast and allows continuous baking.

### ▶▶ Configurable and evolutive

Many options are available to adapt precisely your Rubis Neo oven to the current needs: hood, condenser with stainless steel casing, false case with slide rails, proofer with castors, integrated elevator / loader for bakery deck(s), steam device for pastry and pizza deck(s)...



## Pastry

- Black spiked sheet deck for effective unloading of sheets and moulds with a shovel
- Exclusive heat distributor on the roof and deck.
- Double glazed pastry door, insulated by a layer of air
- Standard manual steam vent
- Digital control
- New optional steam generator

## Bakery

- 13 mm deck (in high density refractory material)
- Exclusive heat distributor on the roof and deck
- Digital control
- Standard manual steam vent
- New steam generator fitted as standard
- Optional integrated lift and loader

## Pizza

- 14 mm ultra-high temperature slab
- Exclusive heat distributor on the roof and deck.
- Double glazed pizza door, insulated by a layer of air
- Standard manual steam vent
- Digital control
- New optional steam generator

## ▶▶ Other benefits

- Each level is a genuine independent oven: it has its own insulation, manual steam vent and regulation. This construction allows you to imagine subsequent additions through an easy and quick to install module.
- The steam option can also be added later on the pastry and/or the pizza level.

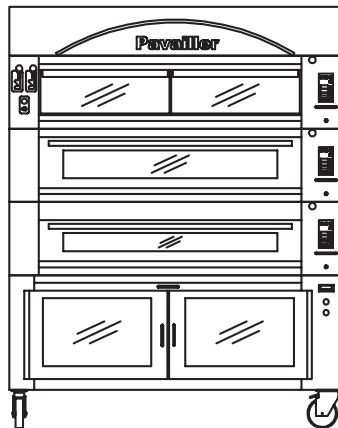
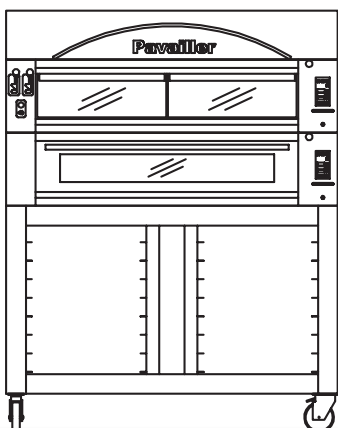
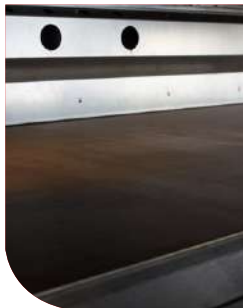
## ▶▶ Construction

- Front and exterior in brushed stainless steel
- Supports with slides and castors: 408 mm, 781 mm or 1154 mm in height
- Possible stacking of 1 to 4 levels

## ▶▶ The bakery module, Versatile and efficient

Featuring a 13 mm deck made in refractory materials, it is equipped with a state-of-the-art steam generator. Well insulated and also energy efficient, it will allow you to bake all types of breads with perfect regularity.

You will find the same consistency when baking your viennoiseries and pastries. An integrated elevator / loader is available as an option.



## “TURBO STEAM” Exceptional steam performances

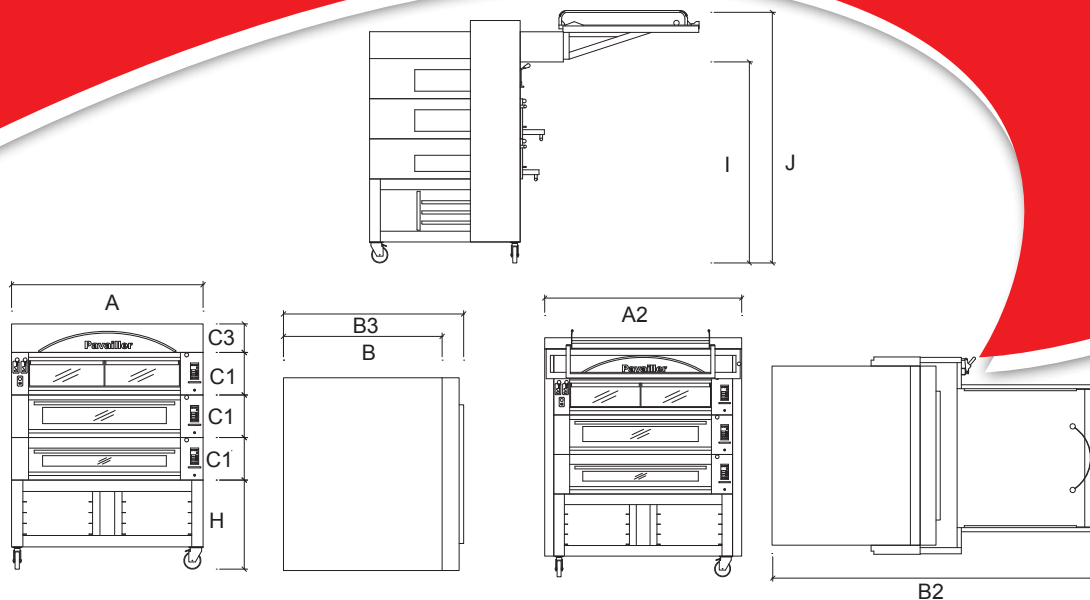
We aim to provide you with the best equipment. We have thus completely redesigned the steam generator.

Inspired by the «radiator» technique, its internal geometry has been designed to achieve a specific shape, **to evaporate the right amount of water in the most efficient way.**

**Turbo Steam obtains a 97% yield.** 291 ml of the 300 ml of water injected, is therefore transformed into steam!

Immediately available through rapidly rising temperature, steam is injected under pressure to **ensure a perfect forward / backward sweeping movement.** The baking chamber is filled in seconds and steam settles on the bread in a **perfectly regular and even way.**

Three heating elements provide perfect heat distribution in every part of the appliance. Balanced on the 3 phases of the electrical network, **they ensure long life while reducing energy consumption.**



**B** - Bakery module **PA** - Pastry module **PI** - Pizza module ● standard - ○ option - € paying option - ⊘ not available

Module type	Rubis Neo R2			Rubis Neo R3			Rubis Neo R4			Rubis Neo R6	
	B	PA	PI	B	PA	PI	B	PA	PI	B	PA
Number of plates (per deck)	2			3			4			6	
Type of plates (mm)	400x600 / 460x660			400x600 / 460x660			400x600 / 460x660			400x600 / 460x660	
Entry size of plates	600	600	600	400	400	400	600	600	600	400	400
Number of door (per deck)	1	1	1	2	1	1	2	1	1	2	1
Usefull height (mm)	200	200	150	200	200	150	200	200	150	200	200
Number of decks	1 to 4	1 to 4	1 to 4	1 to 4	1 to 4	1 to 4	1 to 4	1 to 4	1 to 4	1 to 4	1 to 4
Lifter-loader	€	⊘	⊘	€	⊘	⊘	€	⊘	⊘	⊘	⊘
Steam device (per deck)	●	€	€	●	€	€	●	€	€	●	€
Baking surface (m <sup>2</sup> )	0,65			0,97			1,3			1,95	
A - Width (mm)	990			1760			1690			1760	
B - Depth (mm)	1400			1110			1400			1800	
C1 - Height (mm)	373	373	373	373	373	373	373	373	373	373	373
Electrical supply	380-415V / TRI+N+T/ 50-60Hz /TNTT										
Standard power (kW)	7,7	5,8	5,8	10,5	8,6	8,6	13	11,1	11,1	17	15
Standard rate current (A)	10,9	8,2	8,2	14,8	12,1	12,1	18,3	15,6	15,6	23,8	21,1
Net weight (kg)	180	165	160	265	240	215	295	270	245	300	275
<b>With integrated lifter</b>											
A2 - Width with integrated lifter and loader (mm)	⊘	⊘	⊘	1944	⊘	⊘	1874	⊘	⊘	⊘	⊘
B2 - Depth with integrated lifter and loader (mm)	⊘	⊘	⊘	2485	⊘	⊘	3065	⊘	⊘	⊘	⊘
J - Height with lifter in storage position (mm)	⊘	⊘	⊘	2347	⊘	⊘	2347	⊘	⊘	⊘	⊘
I - Clear height with elevator in hight position (mm)	⊘	⊘	⊘	1869	⊘	⊘	1869	⊘	⊘	⊘	⊘
Weight (kg)	⊘	⊘	⊘	345	⊘	⊘	350	⊘	⊘	⊘	⊘
<b>Hood with ventilator</b>											
A - Width (mm)	990			1760			1690			1760	
B3 - Depth (mm)	1600			1300			1600			2000	
C3 - Height (mm)	250	250	250	250	250	250	250	250	250	250	250
Electrical supply	Power supply with oven										
Standard power (kW)	0,15	0,15	0,15	0,15	0,15	0,15	0,15	0,15	0,15	0,15	0,15
Standard rated current (A)	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4
Weight (kg)	47			68			78			78	

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