RUBIS Neo

ELECTRIC MODULAR DECK OVEN

R2

Modular and scalable, specialized or multi-purpose, the modular Rubis Neo is designed to make pastries, bread, pizza or for combined use.

Compact, quick to install, Rubis Neo will find its place in your bakery, laboratory or store, to bake a maximum of products in order to diversify your offer and face your daily challenges.

PAVAILLER

Intertek

specifications	B	PA	PI
Number of trays per deck	2		
Type of trays (mm)	16"x24" / 18"x26"		
Number of doors per deck	1		
Number of decks	1 to 4		
Baking surface (ft²)	7		
Net weight (lb)	396.8	363.7	352.7
options and accessories			
Steam device (per deck)	✓	€	€
Élévateur intégré et enfourneur	€	-	-
conenctions			
Electrical supply	208V / TRI+N+T / 60Hz		
Power (kW)	5.9	4.4	4.4
Rated current (A)	16.7	12.6	12.6

legend

✓ standard - not available € paying option
B mbakery module **PA** pastry module **PI** pizza module

NON CONTRACTUAL DATA

Accessories

- Loader (**B**).
- 2 hooks kit per module (**B**).
- Hood with extractor fan.
- Condenser with stainless steel casing.
- Stand H16" without slide rails, with wheels.
- Stand H30.7" and H45.4" with slide rails and wheels.
- False case with slide rails.
- Proofer without feet, with wheels and folding shelf.
- Upgrade kit for pastry module (**PA**).
- Height-adjustable feet (5.9" to 7.8") for stand or proofer.
- Superposition and sheet metal workshop kit for combined Rubis Topaze.

Control panel on each deck :

- Baking time & temperature management.
- Steam injection.
- Timer.

PASTRY

- 0.5" deck (in high density refractory material).
- 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

- 0.5" 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

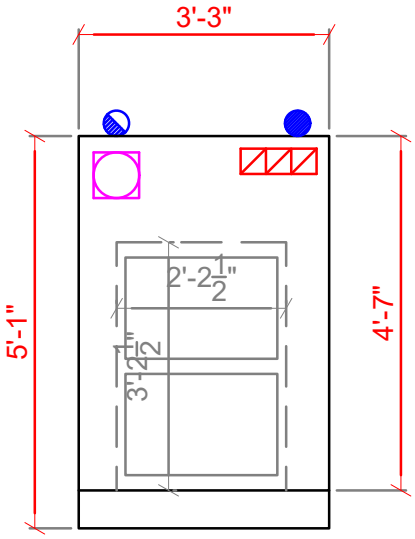
- 0.6" ultra-high temperature slab.
- Exclusive heat distributor on the roof and deck.
- Double glazed pizza door, insulated by a layer of air.
- Standard manual steam vent.
- Digital control.
- New optional steam.

Hood, front and exterior in brushed stainless steel.

important

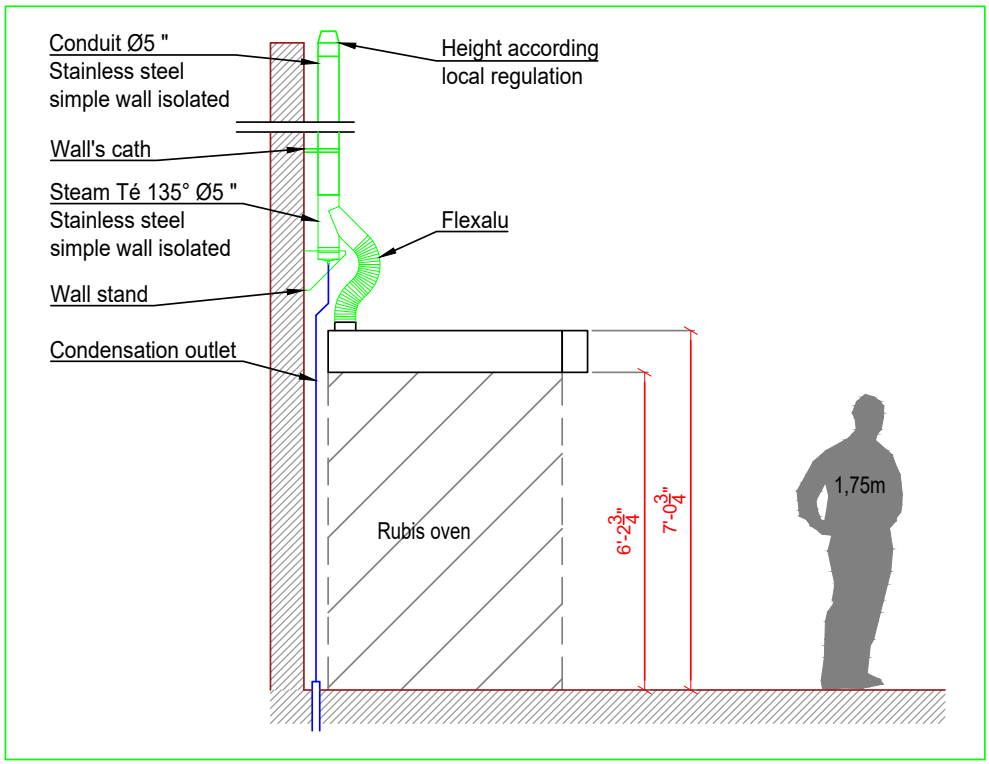
- The «upgrade kit for pastry module» option includes the steam generator, the bakery refractory deck, the button + steel sheet for the second steam injection button (on the left side of the oven) and the necessary electrical connections.
- **In the absence of a hood or a condenser, an insulating band will be put into place.**

IMPLEMENTATION
DIMENSIONS AND CONNECTIONS



top view

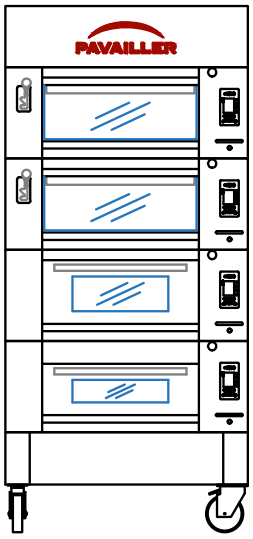
Hood connection at customer's charge



side view

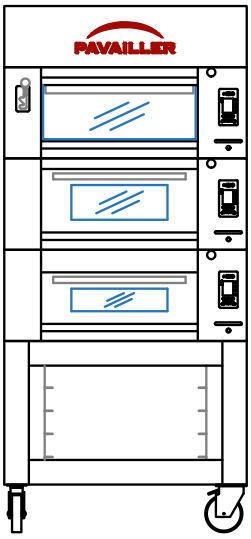
CONFIGURATIONS
OUR SELECTION

The configurations below respect an optimal height under hood of 74.8", for an efficient and comfortable work.
The Rubis Neo bakery, pastry and pizza modules are interchangeable.



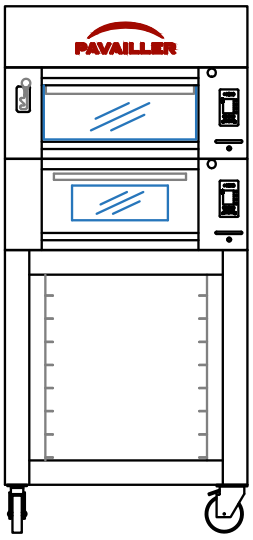
#1

HOOD
2 BAKERY MODULES
PASTRY MODULE
PIZZA MODULE
STAND 16"



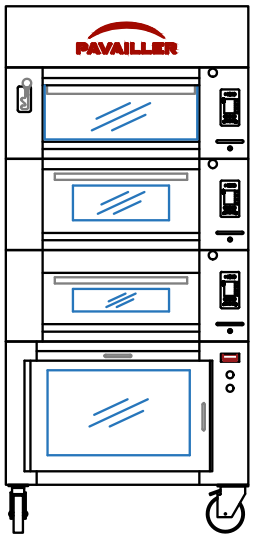
#2

HOOD
BAKERY MODULE
PASTRY MODULE
PIZZA MODULE
STAND 30.7"



#3

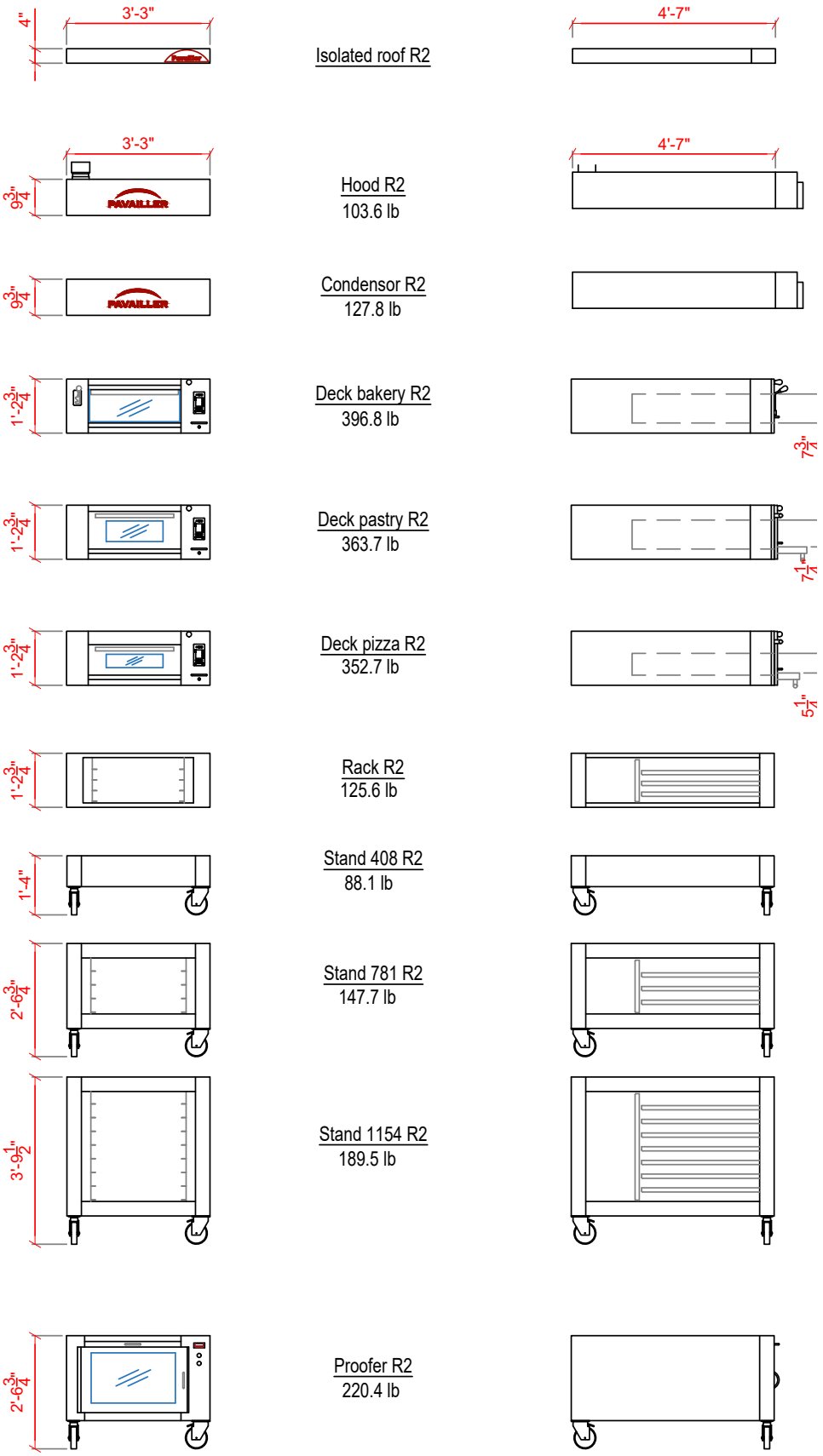
HOOD
BAKERY MODULE
PASTRY MODULE
STAND 45.4"



#4

HOOD
BAKERY MODULE
PASTRY MODULE
PIZZA MODULE
PROOFER

The elements below can be combined to form different Rubis Neo ovens configurations.

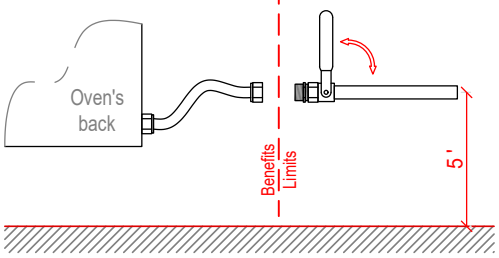


CONNECTION
PRINCIPLES

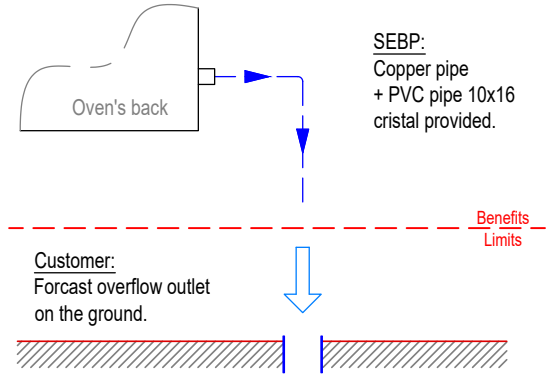
RUBIS = water inlet connection

SEBP:
Flexible pipe provided.
Female connection

Customer:
Water tap, male connection



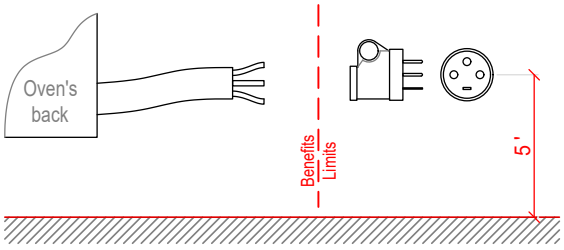
RUBIS = overflow outlet connection



RUBIS = electrical connection

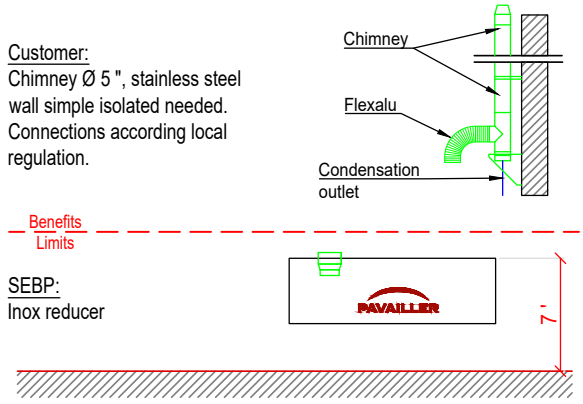
SEBP:
Electrical cable provided
RUBIS : section 5 G 2,5 mm²

Customer:
Plug connection male and female ht 5 '.



RUBIS = steam connection

Customer:
Chimney Ø 5 ", stainless steel wall simple isolated needed.
Connections according local regulation.



Non contractuals drawings.

Non contractual documentation - 01/2022

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