

Convection ovens



REC - RGC



⚡ REC 023 M

Chamber capacity	4 x 2/3 GN
Spacing between shelves	70 mm
External dimensions	640 x 565 x 525 mm
Electric Power	2,6 kW
Power Supply Voltage	AC 230 V - 50 Hz



⚡ REC 051 M

Chamber capacity	5 x 1/1 GN
Spacing between shelves	70 mm
External dimensions	830 x 640 x 595 mm
Electric Power	7,25 kW
Power Supply Voltage	3N AC 230 V - 50 Hz

🔥 RGC 051 M

Chamber capacity	5 x 1/1 GN
Spacing between shelves	70 mm
External dimensions	870 x 640 x 595 mm
Electric Power	0,25 kW
Gas Power	8,5 kW - 7310 kcal/h
Power Supply Voltage	AC 230 V - 50 Hz

Alphatech has a range of 4 convection ovens that are equipped with the classic electromechanical controls: simple, ideal for those that would like to replace obsolete static ovens with a current model, comfortable to use, with precise adjustments and great reliability in its results.

The **Rapid** models, with the forced hot air cooking mode, ensure higher quality cooking and are faster than traditional ovens; cooking with forced hot air makes it possible to use lower temperatures and shortened cooking times, while the accurate ventilation distributes hot air uniformly, resulting in perfectly homogeneous cooking.

Using the forced hot air combined with the automatically regulated humidifier and the vent that **Rapid** models come equipped with, they guarantee signifi cant versatility and high quality cooking.



REC 071 M

Chamber capacity	7 x 1/1 GN
Spacing between shelves	70 mm
External dimensions	830 x 640 x 760 mm
Potenza Elettrica totale	12,5 kW
Power Supply Voltage	3N AC 400 V - 50 Hz



REC 101 M

Chamber capacity	10 x 1/1 GN
Spacing between shelves	70 mm
External dimensions	830 x 640 x 970 mm
Electric Power	7,25 kW
Power Supply Voltage	3N AC 400 - 50 V - Hz

RGC 071 M

Chamber capacity	7 x 1/1 GN
Spacing between shelves	70 mm
External dimensions	870 x 640 x 760 mm
Electric Power	0,5 kW
Gas Power	12 kW - 10320 kcal/h
Power Supply Voltage	AC 230 V - 50 Hz

RGC 101 M

Chamber capacity	10 x 1/1 GN
Spacing between shelves	70 mm
External dimensions	870 x 640 x 970 mm
Electric Power	0,5 kW
Gas Power	15 kW - 12900 kcal/h
Power Supply Voltage	AC 230 V - 50 Hz



M Version

COOKING MODES

- > Convection 30 - 300°C
- > Convection with humidifier

OPERATING MODES

- > Timed
- > Continuous

Electromechanical,

- With a function selector for convection, steam, combined, open door cooling
- Temperature selector adjustable from 70 - 300°C
- Programmable timer up to 120 minutes with end of cooking buzzer
- Indicator lights for functioning control
- Manual humidifier
- Manual cavity vent - Cavity lights

OPTIONAL

- > Hand shower

Humidifier

The **Rapid** ovens are equipped with humidifier with automatic regulation that is able to increase its versatility of use, making it possible for the user to adapt cooking conditions to the type of product in the best possible way. Using the automatic regulator it is possible to precisely establish when the humidifier should be activated: from a few seconds per minute, up to a continuous injection of water, according to the quantity of humidity that one wants to generate.

This makes it possible to use **Rapid** ovens for a wider range of cooking, with a lesser need for manual intervention and improved results.

