

ALPHATECH



Bakery



Pastry and bakery ovens



Everyone has his secrets in pastry, but some of us have a handful more.

Plain, fancy and special bread; sophisticated classical dry pastries; pizzas, calzoni and pizza snacks; sweet, savoury and filled bread cakes; bread sticks, vol au vent... **Rapid** by **Alphatech** is a specialist's oven for cooking any type of baking or bread. **Rapid** is easy to control, manually or automatically, by means of its programmer for multi-step programmes. It has a full range of special functions: gentle ventilation for perfection in delicate pastries; progressive electronic controls for time, temperature and cavity humidity to achieve the ideal climate and precise timing for each step of the baking process, even distribution of air in the oven cavity. Is versatile: because all the functions can be adapted to individual cooking methods and local customs, chefs are able to express all their creative flair.

The reason behind your choice:



Evenness

Perfect and evenly baked products, thanks to the multiple functions that ensure the right climate in the chamber and outstanding results.

Versatility

Conceived and designed for the widest range of cooking needs. Bakes anything from small pastries to bread loaves to the finest cream sauces.

Quality

With the **Dry-Rapid** technology your product is sure to have the highest quality, crispy on the outside and tender inside, even with a full load.

Cooking perfection and evenness for outstanding results.

Maximum flexibility and large variety of products thanks to the various functions performed by the new convection ovens for confectionery and bakery.



Convection cooking with humidity control



Convection cooking Low Temperature 100 °C





Convection cooking with variable ventilation



Hot air cooking with Dry-Rapid



Steam cooking up to 100 °C





Dry-Rapid, always crispy and brownny as you want

Thanks to **Dry-Rapid**, pastries and bread take shape in the sign of fragrance, crispiness, a nifty flavour to give your product taste nuances you've never imagined before with a traditional oven.

The patented **Dry-Rapid** system will allow you to get instantly rid of humidity in the cooking chamber.

With this technology, the **Alphatech** ovens bake a crispy and crumbly product on the outside, while preserving its uniform and fragrant build on the inside.



**Any humidity in the
chamber dries out rapidly!**



Innovation in the kitchen, to make profits whilst saving



+ 90%

**Thermal performance
of over 90%**



**Lower consumption
(-50%)**



**Temperature
rises faster**

Thanks to the premixed blown-air technology of the burner, **Alphatech** ovens yield boosted performance. With this system, thermal yield is 90% higher than with traditional ovens, with zero heat and smoke dispersion. Besides ensuring energy saving by over 50%, the new **Alphatech** burners make it possible to reach cooking temperature incredibly fast, guaranteeing the overall quality even with a full load.



**Pre-mixed
blown-air
burner
technology**





Easy-book, easy to use, serving always the best quality

Would you like to bake using automatic programs?
Simple!

First press the “**easy book**” key and directly access the programs memorized in the oven or your cooking programs. The two large displays will guide you in a clear way, step by step; you will be able to choose between cooking procedures that have been developed by **Alphatech** or creating and memorized a great number of completely new programs in a way that is simple and intuitive. This way you will be able to reproduce the desired baking quality at any time, simply by pressing a button.



**99 Free
programs**

**64 Automatic
programs**



Reliable technology for the best results

Stainless steel chamber and rounded edges

Fully made out of stainless steel with rounded corners, they are easy to clean to preserve the chamber's perfect hygiene

Door with double glass

The double and heat-reflecting tempered glass increases operator comfort because it further isolates the heat. Inner folding glass for easy cleaning.

Door hinges

Adjustable door hinges

Double opening door handle

The handle opens to the left and right for the utmost safety and ease of use.

Autoreverse

The **Rapid** ovens feature "Autoreverse" (automatic inversion of fan rotation) for an even cooking perfect result.

Openable deflector

Hinged fan protection cover for a proper cleaning of the fan wheel.

Side runners

Easily removable side tray runners.

Lights

Timed oven lights with halogen lamps.



Professional ovens for pastry and bakery



REP - RGP

Manufactured for the confectionery and bakery catering, the **Rapid** ovens are available in the "S" version, equipped with all the solutions that are necessary for catering, and in the simple, yet extremely practical, electromechanical "M" version.

Both versions are able to cook convection, convection with the humidifier for more delicate cooking; the "S" version also makes it possible to use 2 fan speeds (normal / reduced), to generate instantaneous steam in the chamber (for example when leavening dough or when cooking Semi-cooked items), steam cooking, cooking at reduced power and adjusting chamber humidity precisely.

The **Rapid** range offers great versatility and complete performance, in order to respond the most sophisticated confectionery and bakery needs.



⚡ REP 044 / 054 - M / S

Chamber capacity	4 / 5 x (600 x 400)
Spacing between shelves	95 / 75 mm
External dimensions	900 x 715 x 595 mm
Electric Power	7,25 kW
Power Supply Voltage	3N AC 400 V - 50 Hz

🔥 RGP 044 / 054 - M / S

Chamber capacity	4 / 5 x (600 x 400)
Spacing between shelves	95 / 75 mm
External dimensions	940 x 715 x 595 mm
Electric Power	0,25 kW
Gas Power	8,5 kW - 7310 kcal/h
Power Supply Voltage	AC 230 V - 50 Hz



M Version

COOKING MODES

- > Convection 70 - 300°C
- > Convection with humidifier

OPERATING MODES

- > Timed
- > Continuous

Electromechanical, with a selector for adjusting temperature from 70 - 300°C, programmable timer up to 120 minutes with end of cooking buzzer

- Functioning control indicator lights
- Humidifier with automatic regulation
- **Dry-Rapid:** Rapid humidity evacuation system
- Cavity lights.

OPTIONAL

- > Hand shower



REP 064 / 074 - M / S

Chamber capacity	6 / 7 x (600 x 400)
Spacing between shelves	90 / 75 mm
External dimensions	900 x 715 x 760 mm
Electric Power	12,5 kW
Power Supply Voltage	3N AC 400 V - 50 Hz



REP 084 / 104 - M / S

Chamber capacity	8 / 10 x (600 x 400)
Spacing between shelves	95 / 75 mm
External dimensions	900 x 715 x 970 mm
Electric Power	14,5 kW
Power Supply Voltage	3N AC 400 V - 50 Hz

RGP 064 / 074 - M / S

Chamber capacity	6 / 7 x (600 x 400)
Spacing between shelves	90 / 75 mm
External dimensions	940 x 715 x 760 mm
Electric Power	0,5 kW
Gas Power	12 kW - 10320 kcal/h
Power Supply Voltage	AC 230 V - 50 Hz

RGP 084 / 104 - M / S

Chamber capacity	8 / 10 x (600 x 400)
Spacing between shelves	95 / 75 mm
External dimensions	940 x 715 x 970 mm
Electric Power	0,5 kW
Gas Power	15 kW - 12900 kcal/h
Power Supply Voltage	AC 230 V - 50 Hz



S Version

COOKING MODES

- > 30 - 300°C convection
- > Convection with humidifier
- > Steam up to 100 °C

OPERATING MODES

- > Automatic with pre-set recipes
- > Programmable with 99 programs, with automatic 4-cycle sequence
- > Timed
- > Continuous

Electronic manual controls

- Dedicated key for 4 cycle management, with display LEDs
- Power reduction
- Two fan speed (normal / reduced)
- Dedicated key for direct access to programs
- Alphanumerical displays
- Automatic Humidity regulation
- **Dry-Rapid:** Rapid humidity evacuation system
- Self-diagnosis
- Controls for: humidifier, Cavity lights, rapid open door cooling.

OPTIONAL

- > Hand shower
- > Core probe

Convection ovens



REB

Convection ovens for confectionery and bakery, entirely made of stainless steel, with humidifier and steam vent. In the pursuit of efficiency and user-friendliness, **Reb ovens** are able to cook uniformly; they make it possible to save on cooking time and energy consumption, guaranteeing satisfaction for catering professionals. Reb ovens for confectionery / bakery are available in 3 different models that have the same level of professionalism.



REB 044 / 054 M

Chamber capacity	4 / 5 x (600 x 400)
Spacing between shelves	95 / 75 mm
External dimensions	900 x 715 x 595 mm
Electric Power	7,25 kW
Power Supply Voltage	3N AC 400 V - 50 Hz



M Version

Electromechanical,

- With selector temperature adjustable from 70 - 300 °C
- Selector cooking time programmable up to 120 minutes, with warning buzzer at end of cooking time
- Operation control indicator lights
- Autoreverse (automatic inversion of fan rotation)
- Standard manual humidifier
- Cavity vent
- Lights
- Double-glass opening door.

COOKING MODE

- > Convection 70 - 300°C.

OPERATING MODES

- > Continuous
- > Timed

OPTIONAL

- > Hand shower



REB 064 / 074 M

Chamber capacity	6 / 7 x (600 x 400)
Spacing between shelves	90 / 75 mm
External dimensions	900 x 715 x 760 mm
Electric Power	12,5 kW
Power Supply Voltage	3N AC 400 V - 50 Hz



REB 084 / 104 M

Chamber capacity	8 / 10 x (600 x 400)
Spacing between shelves	95 / 75 mm
External dimensions	900 x 715 x 970 mm
Electric Power	14,5 kW
Power Supply Voltage	3N AC 400 V - 50 Hz



Humidifier

The **Reb** ovens come equipped with a standard manual humidifier that is able to increase its versatility of use. Thanks to the humidifier, it is possible even to cook products that require changes to the quantity of humidity in the chamber.

Cooking potential

				
Grid or tray type Euronorm 600x400	Mod. 044/054	Mod. 064/074	Mod. 084/104	Cooking time
Grids for Cake pans Chrome plated - mod. G64 / Stainless Steel - mod. GX64	8/10 pz	12/14 pz	16/20 pz	-
Aluminium tray for Croissants Mod. T11 - T12 - T14	64/80 pz	96/112 pz	128/160 pz	19'
Aluminium perforated tray for Pizza slices 650 gr Mod. T22	8/10 pz	12/14 pz	16/20 pz	18'
Aluminised plate tray for Shortbreads 80 gr Mod. T31 - T32 - T34	96/120 pz	144/168 pz	192/240 pz	19'
Aluminium baking tray for Baguettes 250 gr (pre-cooked) Capacity - 5 pcs for tray Mod. T42	20/25 pz	30/35 pz	40/45 pz	18'
Aluminium tray for Bread 50-80 gr (pre-rise) Capacity - 24 pcs for tray Mod. T12	96/120 pz	144/168 pz	192/240 pz	20'

Optional

Stacking kit

To make your work in the pastry laboratories more flexible, you can configure baking columns with multiple stacked **Alphatech** ovens. This means you can simultaneously bake a number of products at a different temperature, humidity and cycle time.



Core probe *

Probe for core temperature control with practical ergonomic handle.



Ø 3 mm
multi-point

Hand shower



Accessories

Trays and grids

Alphatech offers a wide range of trays and special accessories, developed for carrying out particular kinds of cooking that normally require specific equipment, for example: a mesh basket for chips, grills for vegetables, grills for meat and fish, special grid for cooking skewers and many more.

Brand new type of thick plate made from a special aluminium alloy with high heat accumulation. The plate has a non-stick finish for cooking traditional-style round pizzas with whatever topping you want.



Mod. AP064



Mod. T12



Mod. T22



Mod. T32



Mod. T42

Stands

Among the **Rapid** accessories, it is possible to choose stainless steel stands with or without tray holders.



RSP



RSR

Cabinet

Stainless steel holding cabinet with electromechanical controls, humidifier and side runners



RAU

- Air ventilation
- Uniform distribution of humidity
- Automatic humidifier (with timer)

Extraction hoods *

The **Rapid** ovens can be equipped with specific stainless steel hoods and fitted with a motor for extraction of vapours and air-cooled condenser. An indispensable instrument if the oven is installed in full view or in supermarkets or pastries



RKC

* To be requested when ordering oven 15

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