



Cervap RS 1200/5.160

Cervap RS

Annular steam tubes oven - Fuel-oil / Gas

Performances

- Baking area :
 - 6,3 m² for model 800/5.160
 - 7,9 m² for model 800/5.200
 - 9,6 m² for model 1200/5.160
 - 12 m² for model 1200/5.200
- Useful height on each deck : 200 mm
- Number of decks : 5
- Number of doors : 1 per deck

The advantages

- Very good energy yield
- Generous steam production adapted for « brotchens »
- Easy to install
- Delivered in sections for easy assembly
- Annular tubes 10 years warranty
- Refractory stainless steel fire chamber guaranteed 5 years
- Deferred startup of the oven

Use

The **Cervap RS** is a deck oven designed to bake all types of breads, pastries and Danish products. Small in size, it is suitable for all bakeries, even the most cramped.

Operating principle

A watertight tube set containing water forms the exchanger and baking chambers of this oven. **The energy produced by the burner is used three times**: firstly to heat the fire chamber with the flame, secondly by heating the tubes with the combustion gases and thirdly by combustion gases passing through the steam generator. **The tubes diffuse even heat in all points of the baking chamber** and give your oven exceptional flexibility and reactivity.

Construction

- **Front**
 - polished stainless steel
 - « pull and push » door handle, 2 positions
 - removable glass doors
 - steam exhaust hood with exhaust fan
- **Baking chamber**
 - refractory concrete hearth plates 20 mm thick
 - halogen lighting
- **Heat exchanger**
 - 24 simple loop annular tubes per linear meter
 - refractory stainless steel fire chamber
 - barometric damper
- **Steam generator**
 - placed under the oven
 - heated with recovery of combustion gases
 - composed of 5 independently functioning compartments
- **Insulation**
 - crossed rock wool panels
 - reflecting glass doors to reduce heat losses

According to CE standards