

1. GENERAL CHARACTERISTICS

Description:

The range is composed by two ovens:

- R2 oven 2 trays 460 x 660 (18" x 26")
- R4 oven 4 trays 460 x 66 (18" x 26")

The ovens exist with the following variants:

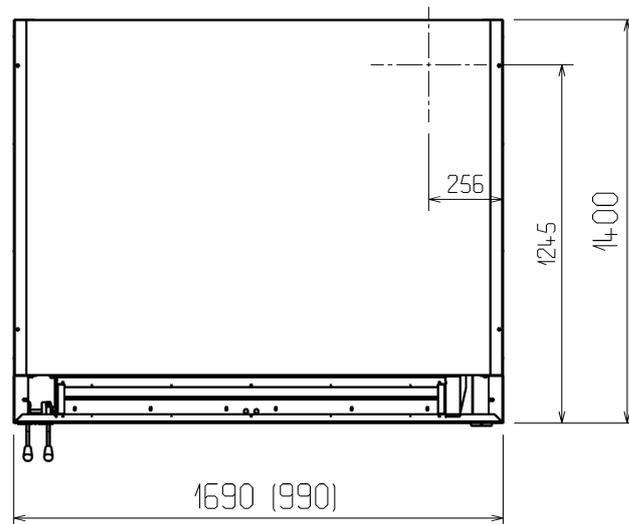
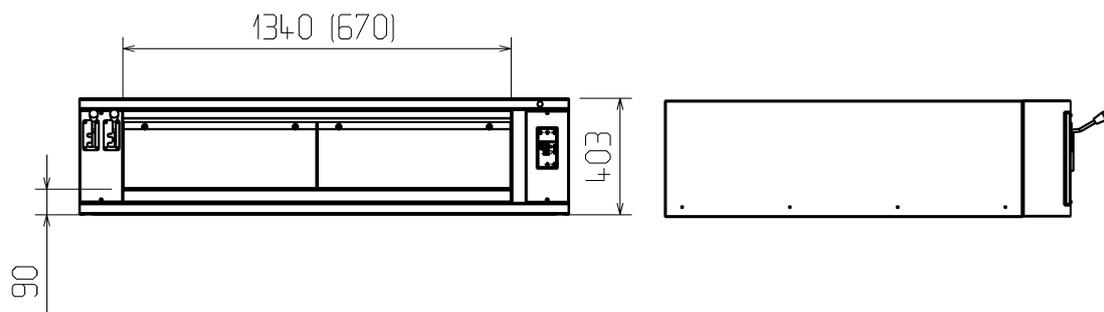
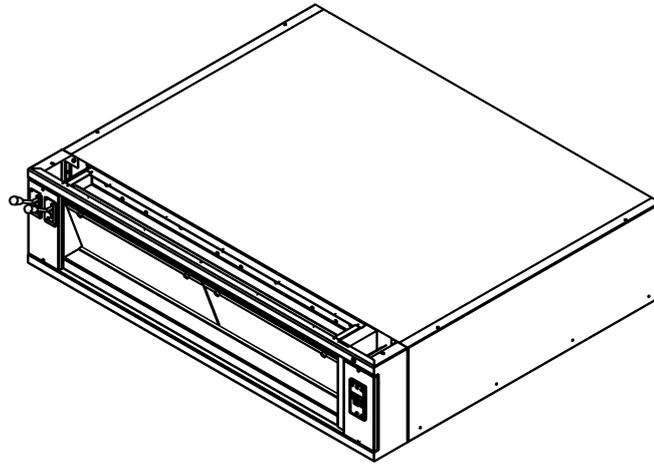
- with a steam device (B version).
- without a steam device (A version).
- stainless steel satin finish.

This range can be combined juxtaposed with the ovens of the TOPAZE range.

The ovens of the RUBIS range are equipped with an electric box on rails giving ample room in case of repairs.

The Top/Bottom dosing principle makes baking really flexible.

By using a simple dosing button you can apply more or less power at the top or at the bottom of a particular level. Power can be controlled from 0 to 100%.



2. INSTALLATION AND STARTING-UP

Installation :

Check that:

- The doors are sufficiently wide and the room is large enough to accommodate the ovens,
- The permanent place of installation is able to support the weight of the oven (cf. chapter 14). The floor must be flat and level (verify using a spirit level with ruler).
- The room is equipped:
 - a) with a suitable power supply for the type of oven (minimum power supply to be complied with),
 - b) with adequate steam and water inlet and outlet pipes,
 - c) with an adequate electric insulation system (to be provided by the customer), see tables on page 5,
 - d) with suitable ventilation for the equipment installed.

TABLE OF INTENSITIES AND INSTALLED POWER FOR THE R2 AND R4

		TYPE OF RUBIS OVEN							
		R2A		R2B		R4A		R4B	
Voltage Frequency	Num of phases	P (Kw)	I (A)	P (Kw)	I (A)	P (Kw)	I (A)	P (Kw)	I (A)
208V 60 Hz	3	4	11	5,2	18	7,8	22	9	27
220V 50/60 Hz	3	4,4	12	5,6	19	8,6	23	10	30
230V 50 Hz	3	4,8	13	6,1	20	9,4	24	11	32
380V 50/60 Hz	3N	4,4	8	5,6	13	8,6	14	10	20
400V 50 Hz	3N	4,8	8	6,1	14	9,4	14,5	10	21
415V 50 Hz	3N	5,2	8	6,9	15	10,2	15	12	22

TABLE OF CABLES TO USE

Volt. Frequ.	TYPE OF RUBIS OVEN			
	R2A	R2B	R4A	R4B
208V	4 x 2,5 mm ²	4 x 4 mm ²	4 x 4 mm ²	4 x 6 mm ²
220V	4 x 2,5 mm ²	4 x 4 mm ²	4 x 4 mm ²	4 x 6 mm ²
230V	4 x 2,5 mm ²	4 x 4 mm ²	4 x 4 mm ²	4 x 6 mm ²
380V	5 x 2,5 mm ²	5 x 2,5 mm ²	5 x 2,5 mm ²	5 x 4 mm ²
400V	5 x 2,5 mm ²	5 x 2,5 mm ²	5 x 2,5 mm ²	5 x 4 mm ²
415V	5 x 2,5 mm ²	5 x 2,5 mm ²	5 x 2,5 mm ²	5 x 4 mm ²

The sections are given for U1000R02V cable or H07RN7.

Connection table:

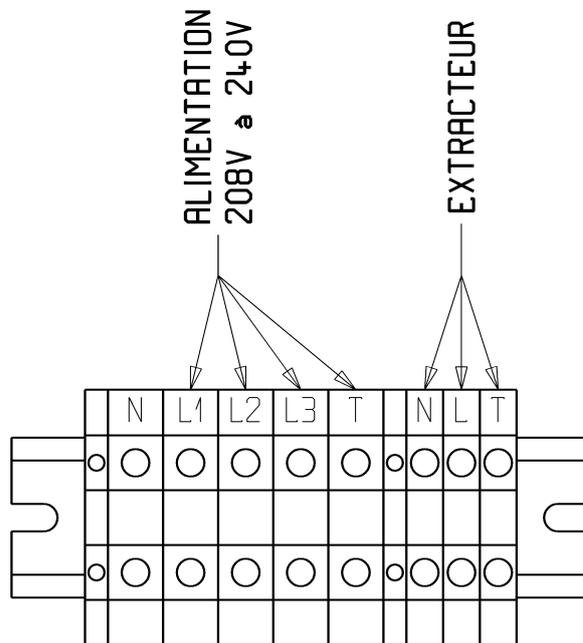
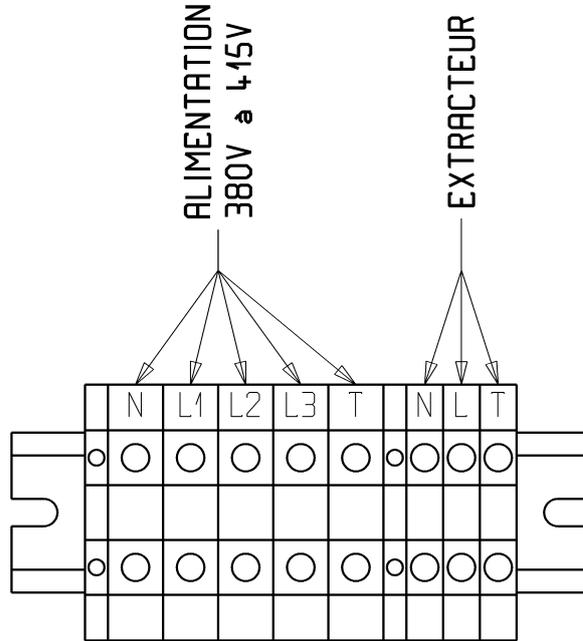
Type of oven	RUBIS	
Connection (mm)	Water inlet	Copper 10 x 12
	Water outlet	Copper 10 x 12
	Steam outlet	Diameter 116

- Water inlet with a pressure from 1 to a maximum of 5 bars, with a stop valve.
- Water overflow outlet to be provided at floor level with a 40 mm pipe connected to the drain, with a minimum slope of 1 cm/m.
- The steam chimney must be equipped with a drain to discharge the condensates.
- Provide low and high ventilation in the premises.
- The distance of the oven from the wall and ceiling must comply with the regulations in force in the country of installation.

Electrical connection to the terminal strip:

- The cable sections are given for U1000R02V cable or H07RN7.
- Refer to the intensities table on page 5, in order to rate your isolating switch.
- The water overflow outlet must be provided by the customer (pipe 33 x 42 at minimum) with a minimum slope of 1 cm/m.
 - Steam device: the water inlet must be fitted with a stop valve.
 - The hood: a terminal located in the box at the back of the oven is intended for the power supply to the hood (1A max.). The hood switch is located on the panel at the front of the oven.

TERMINAL CONNECTIONS



2-1 Connection procedure

If the place of installation of the oven corresponds to the recommendations mentioned above, you can proceed with its connection.

To do this, carry out the following:

- You must be equipped with an circuit breaker and suitable cable.
- Install the circuit breaker then connect the cable.
For safety reasons, the circuit breaker must be switched off.
- Fasten the cable up to the back of the oven.
- Unscrew the cover of the box at the back of the oven.
- Unscrew the left stuffing box and thread the cable through.
- Allow some loose on the cable.
- Strip the wires cleanly.
- Wire according to the diagram opposite page.
- Screw the terminal screws tightly. The wires must not move in their housings.
- Tighten the stuffing box. Allow some loose on the wires inside the box.
- Screw back the cover to the electric box.

We advise you to contact our technicians or dealers in case of installation problems.

2-2 Starting-up

Refer to chapter 3 before using the oven.

Recommendations for use are given in the description of the controls.

You must dry the cement sole plates of the decks before using the oven. To do this, proceed as follows:

- Half open all the doors. The doors handles must be at centre left position.
- Switch on the oven by pressing button (1). Turn the temperature control dial to 100°C/210°F.
- Wait for 2 hours counting from when the green control lamps (on the controller) switches off.
- Increase the temperature by steps of 50°C/120°F every 2 hours until reaching 250°C/480°F.
- Wait for 2 hours at 250°C/480°F.
- Your oven is now ready for use.

2-3 Starting-up

- a- Make sure that the oven doors and the steam damper oura are firmly closed.
- b- Switch the main isolating switch normally fitted on your installation to "ON".
- c- Press the ON button about 3 seconds.
- d- Turn the level temperature control dial (button 2 and then 3 or 4) to the temperature required.
- e- Your oven is now in preheating mode.

If the operation obtained is not identical to the above we advise you to call our after sales service, or that of our dealer.

However, in chapter 5 you will find "Operating faults, a troubleshooting guide". To stop the oven, refer to chapter "2, End of Work".

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3. INSTRUCTIONS FOR USE

3-1 Starting work

Before the first baking, the oven must be preheated.
To do this we advise you to use the following method:

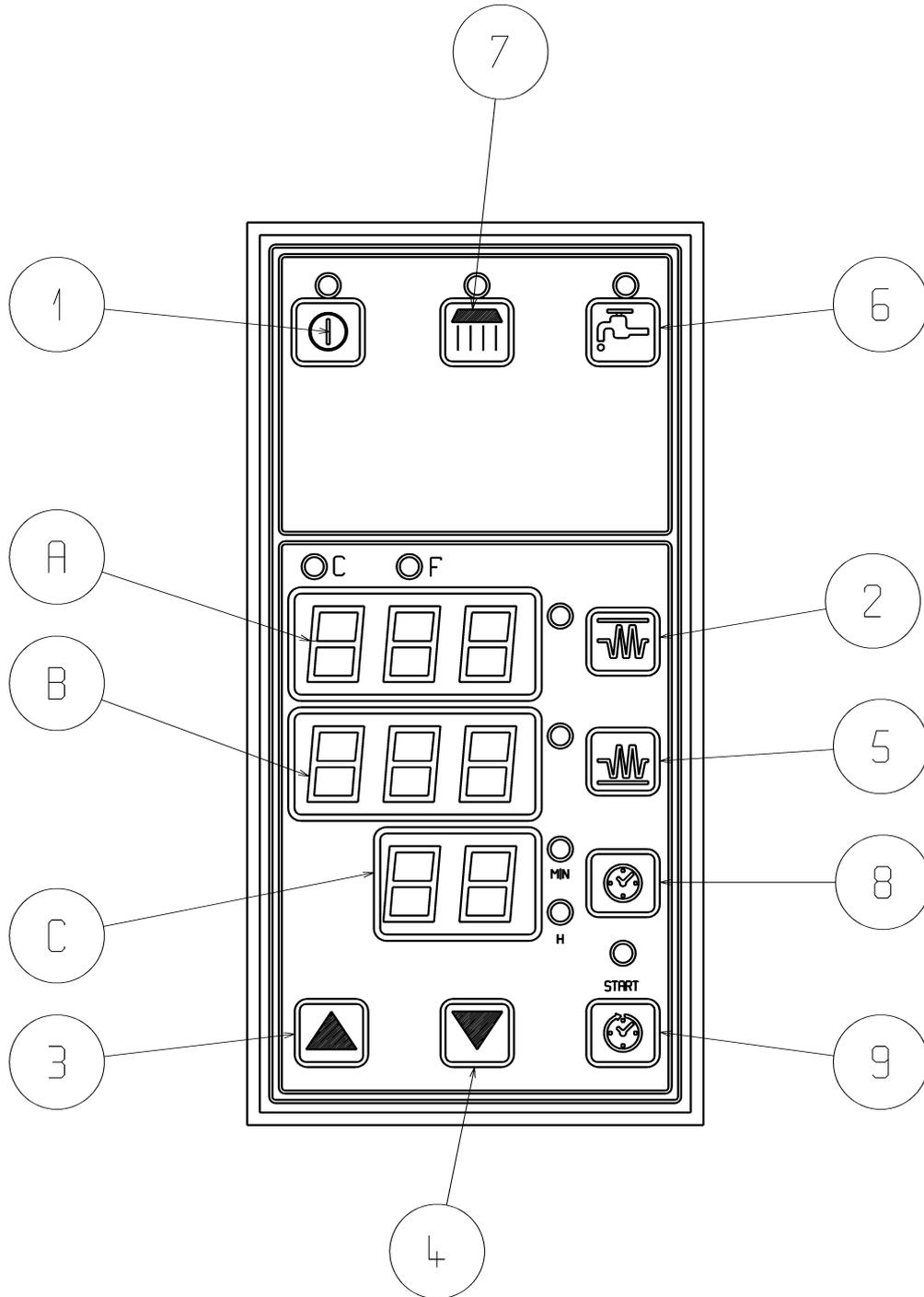
- Power up the oven,
- Close the front doors and dampers,
- Select the preheating temperature; it must be higher by 30 to 50 degrees celsius than that for the product to be baked (see chapter III - 2. Recommendations for use),
- Wait until the temperature has been reached. This is indicated by the green lamp of the temperature controller which switches off.

The time taken to reach the temperature is from 40 to 50 minutes, according to the model of RUBIS oven.

Wait for 10 minutes before the first loading,

- Then, reduce the temperature to that corresponding to the product to be baked,
- Your oven is ready.

CONTROL PANEL



3-2 Use of the electronic control panel

1) Power on, Stop

Prolonged pressing of knob (1) powers up the module. The lamp above key (1) extinguishes.

The temperature display (A) and the two LED bars light when powered up.

2) Visualising the temperature set-point

The visualised temperature on the LED A is the vault temperature.

The visualised temperature on the LED B is the floor temperature.

A short pression on knob (2) or (5) indicates during 4 seconds the set temperature of vault or floor.

3) Modifying the Temperature Set-point

Proceed in the same way as for visualisation and as soon as the set-point measurement is obtained, modify it by using keys (3) and (4) according to whether you wish to increase it or decrease it.

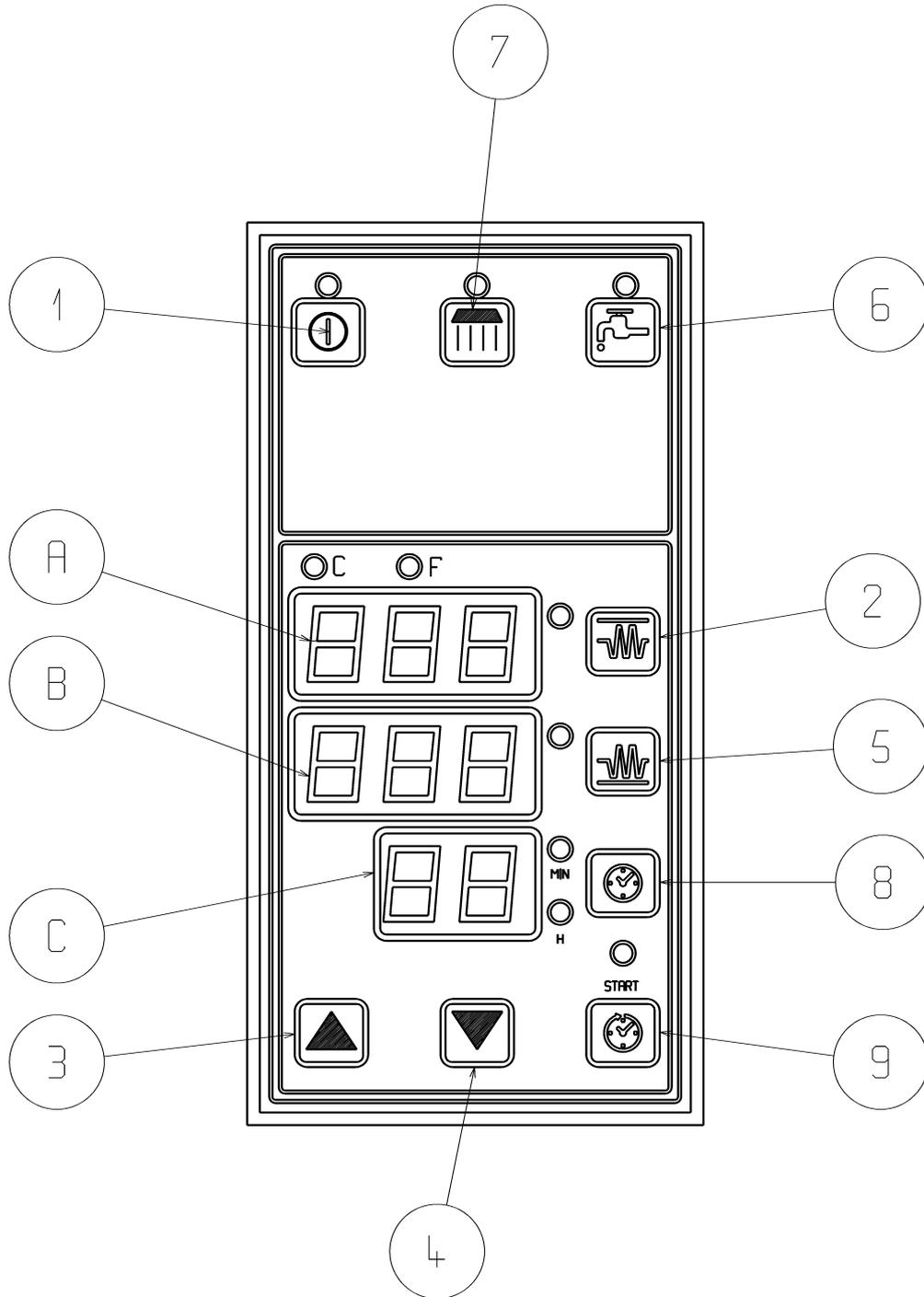
4) Steam injection

This is done by pressing knob (6), visualised by the lamp above, once.

5) Powering up the Suction Hood

This is done by pressing (7), visualised by the lamp above, once. Pressing it again stops the suction hood.

CONTROL PANEL



6) Using the baking time delay

This function can only be used when the module is switched on (see *chap.1) Switching on*).

a - Programming baking time

Pressing the button (8) causes the LED to flash for 5 seconds (MIN). To adjust cooking time, alter application time in minutes (D) while flashing, from 1 to 59 minutes using buttons (3) or (4). After 5 second, or another press on the button (8), the alteration is validated.

b - Countdown of baking time

Press on the Start button (9) and the LED will light up - the time will be counted down every minute. On reaching 00 minutes, the buzzer rings ; press on the start button (9) to cut off buzzer and return display (D) to the preceding time (the cooking timer has no influence on operation of the oven).

7) Using the Clock in Time Delay Mode

Before any programming, enter temperature instruction details and the doses of the top or botton you wish to obtain at startup of the oven at end of the baking time delay. The baking time delay function can only be used when the module is switched off (see *paraph.1*), with the LED alone (1).

a - Programming the Time Delay

Pressing on button (8) lights up the displays (D) and causes the LED to flash for 5 seconds (H).

To adjust the time delay, alter display time in hours (D) while flashing, from 1 to 99 hours using buttons (3) or (4).

After 5 seconds, or another press on the button (8), the alteration is validated, and the display (D) and the LED go out.

b - Countdown of Time Delay

Press on the Start button (9) for 3 seconds, and the display (D) and LED (H) will light up. The time will be counted down every hour. At 00, the module switches on, and the oven will heat according to the temperature criteria.

To enter new criteria for a similar time delay, simply press on the start button (9). To stop a pre-recorded startup programme, switch on by pressing the button (1).

Baking time table

(Temperature from 220 to 230°C)

Products (grs)	Baking time (mn)
200	20
250	25
400	30
500	35

These values are given as indications only and can be modified according to the baker's judgement.

- ***Baking cycle:***

As soon as the oven has been preheated, you can load your products. To do this, we recommend that you:

- a- Press the steam injection control button for the required deck,
- b- Load the products to be baked into the oven,
- c- Inject the steam again according to need,
- d- Bake the products,
- e- Open the dampers,
- f- Remove the products using the Pavailleur loader.

3-3 End of work

- To stop the oven presse switch (1) of the heating control.

We advise you to refer to the following chapter on daily maintenance of the oven in order to keep it clean and in good working order.

4. MAINTENANCE

SIMPLE MAINTENANCE: (carried out by the customer)

CAUTION: You must turn the oven off before carrying out any maintenance operations (except for weekly maintenance).

To do this, use the main switch (1) located on the electric column.

Weekly maintenance:

Clean:

- the inside of the deck,
- the lamp cover,
- the front doors,
- the front of the oven.

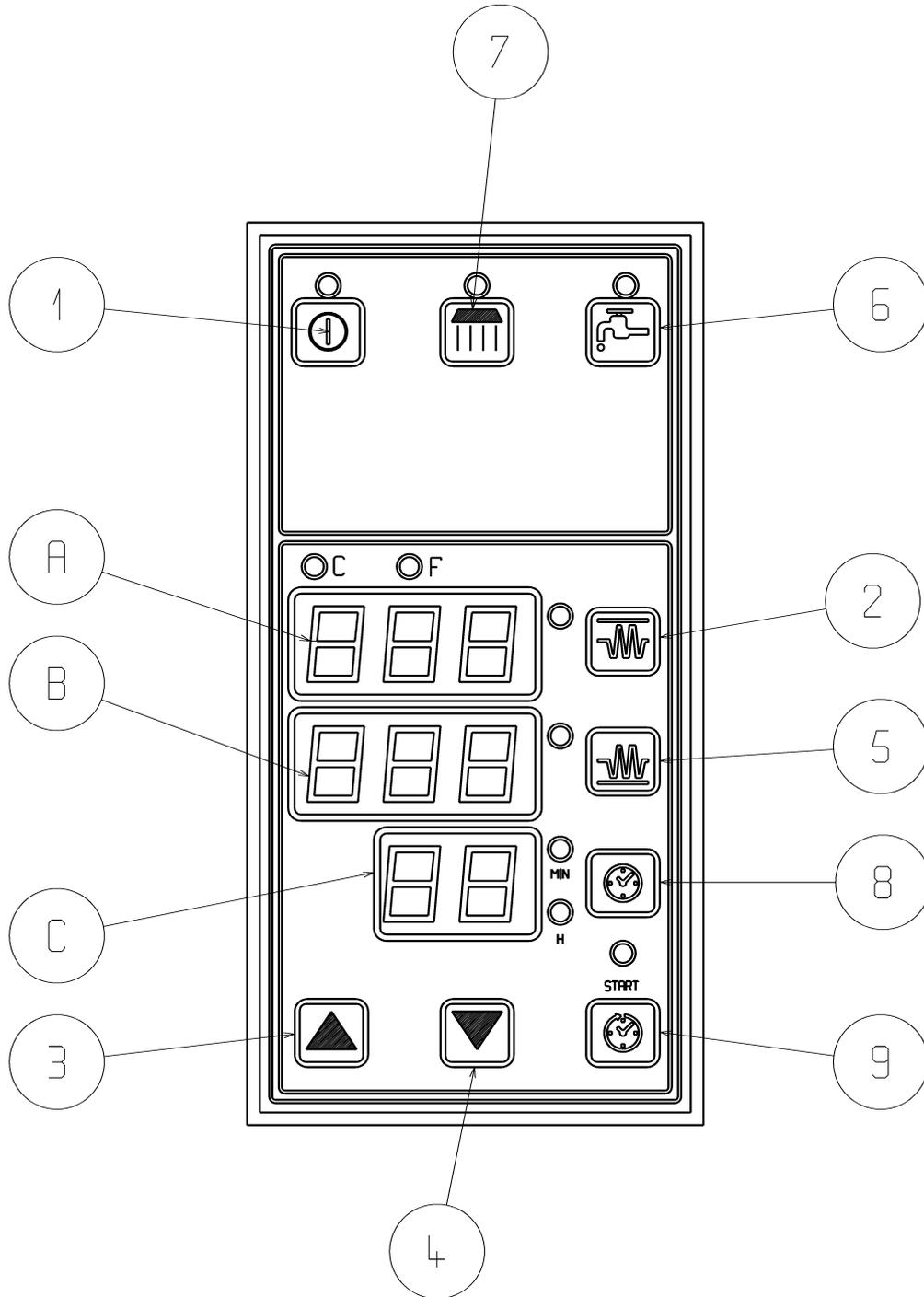
Periodic maintenance:

- Check the door seals and replace them if necessary,
- Check the lubrication of the door hinge pins and grease them if necessary. See chapter "6. List of parts".

OVERALL MAINTENANCE: (carried out by a specialist)

- Replacement of worn parts and adjustment.
- Removal of fur from the steam device.

CONTROL PANEL



5. OPERATING FAULTS

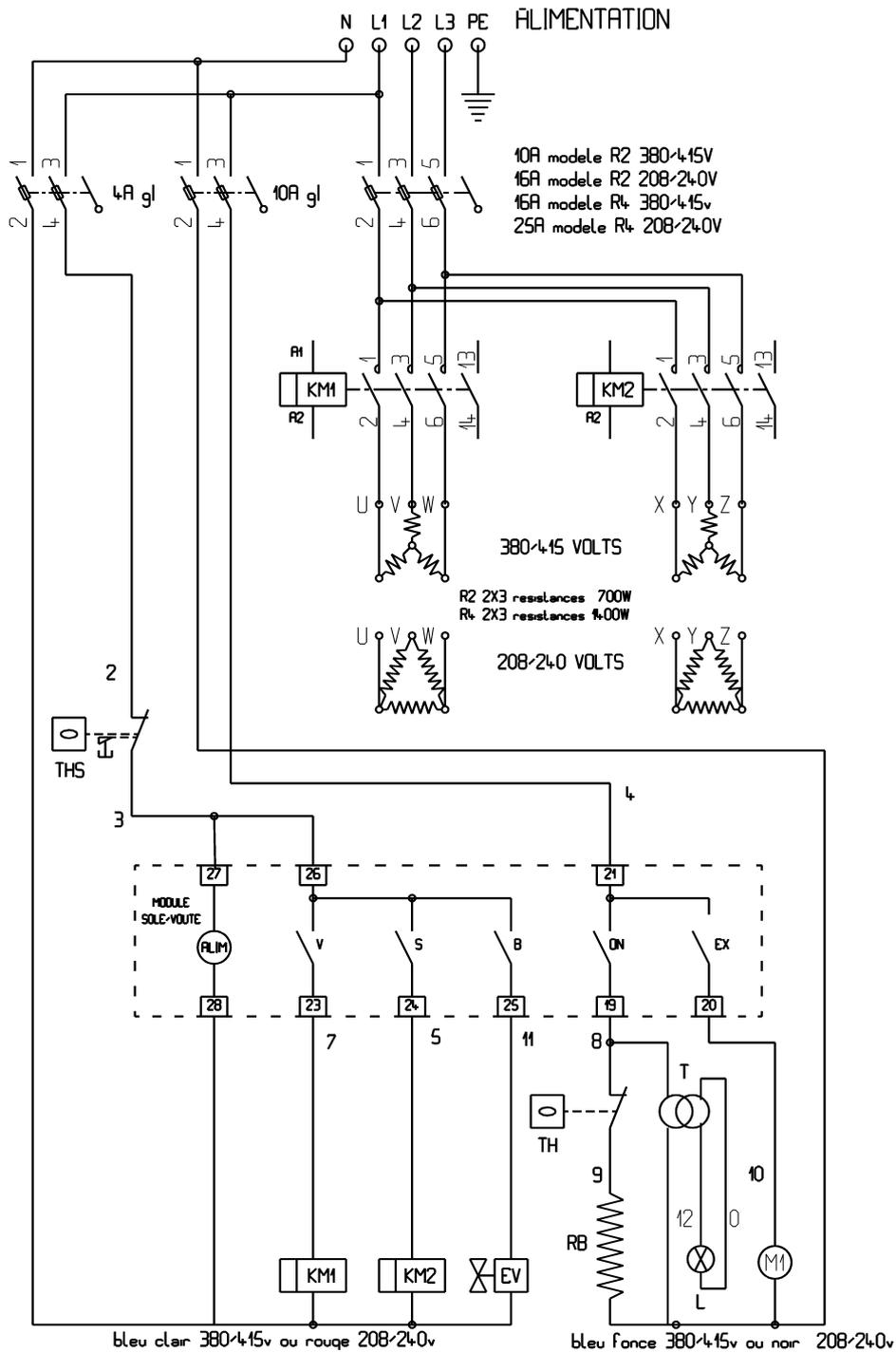
***CAUTION:** the fuses used are rated for normal oven operation. In the case of a blown fuse or any other faulty part, it must be replaced by an equivalent Pavailler part (see chapter 7, Sparts parts).*

FAULTS	CAUSES	REMEDIES
1) The heating does not work		
a/ The power-on lamp is red (1).	- The power-on knob is not engaged.	- Engage the power-on knob (1).
b/ The control module is powered up. The temperature display (A) and the LED bars (B) and (C) are lit.	- The temperature control is not requested. - The selected temperature is too low. - The fuses are faulty.	- Check that the temperature of the set-point is higher than the baking temperature. - Switch off the circuit breaker and replace them.
c/ The control module is powered up. The temperature display indicates E2 or E2-EC.	- The temperature sensor is faulty.	- Call a Pavailler technician.
d/ The control module is off. The control module is completely off. You have a programming clock which is lit.	- The control fuses are faulty. - The safety thermostat is cut-off. - You are in the time delay mode.	- Switch off the circuit breaker and replace them. - Wait for the oven to cool and reset the safety thermostat. To do it, open the box and press the red knob located on the bottom of the box. - Change the mode on your lock by switching to baking.
2) The hood lighting does not function.		
- The lighting does not function. - The lighting and the hood do not function.	- The fluocompact lamp is faulty. - The fuses are faulty.	- Replace the lamp. - Switch off the circuit breaker and replace the fuses.
3) The steam injection does not function.		
The control module is powered up, you do not have any steam.	- No water flows through the inlet.	- Check the water in your installation.
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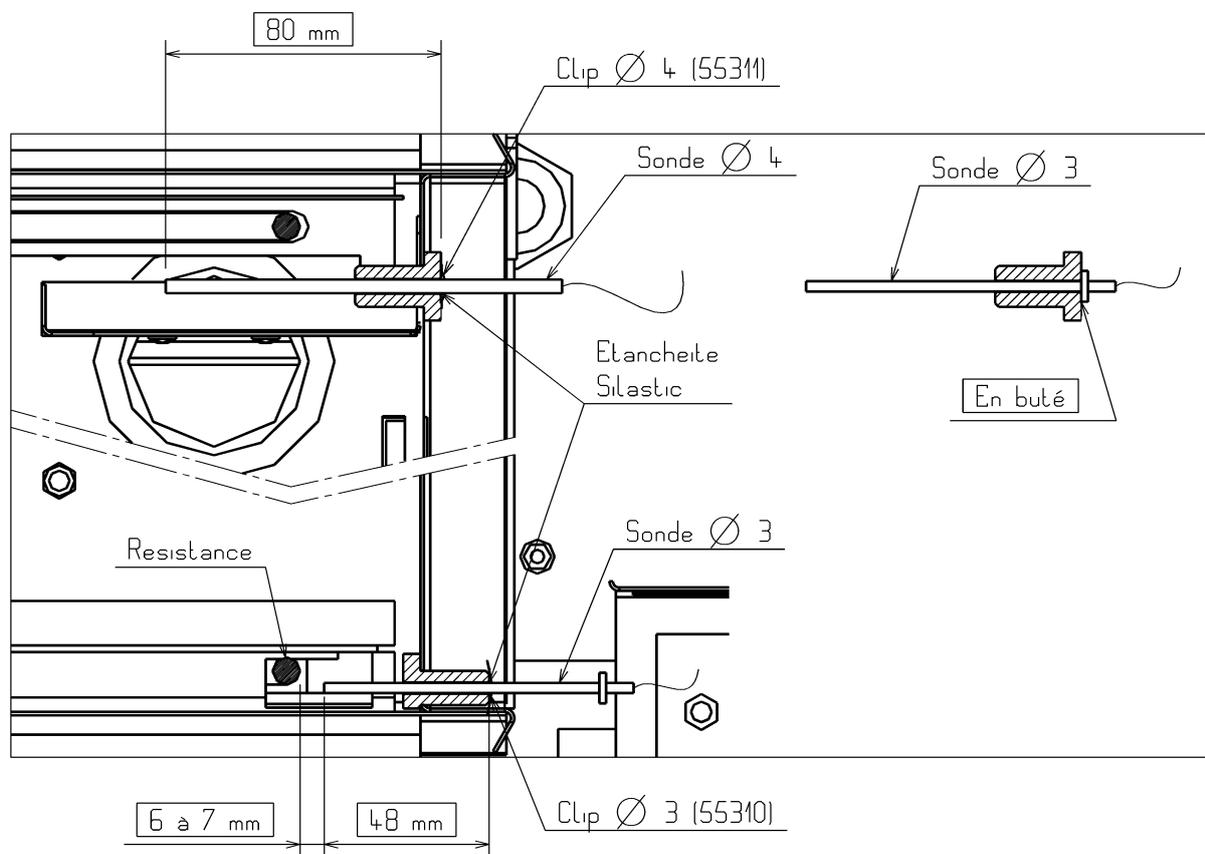
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6. SCHEMA ELECTRIQUE RUBIS

- TH thermostat regulation
- KM1 contacteur voute
- KM2 contacteur sole
- M1 moteur extracteur
- EV electrovanne eau
- RB resistance buée
- L lampe éclairage
- T transformateur 220-12v
- THS thermostat de securite



- Sonde sécurité
- sonde régulation

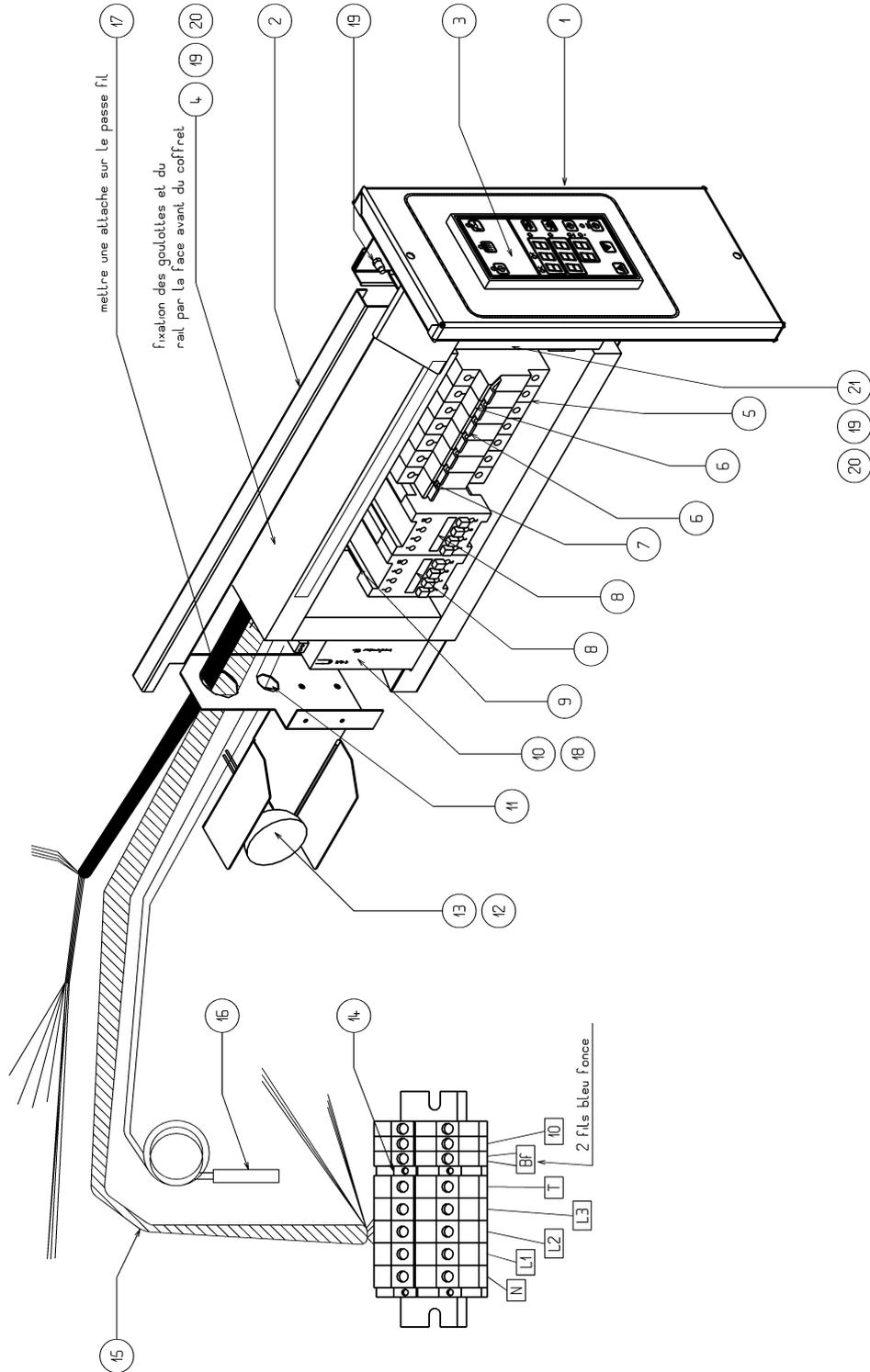


7. SPARE PARTS

Electric box R2 - R4 208V / 240 V - 380V / 415V	25-26
Rubis casing	27-28
Assembly of RUBIS parts	29-30
Damper control / RUBIS control	31-32
RUBIS box	33-34
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RUBIS steam device equipped	37-38
RUBIS steam device plug	37-38
Steam device connection	39-40

ELECTRIC BOX

R2 - R4 208V / 240 V - 380V / 415V

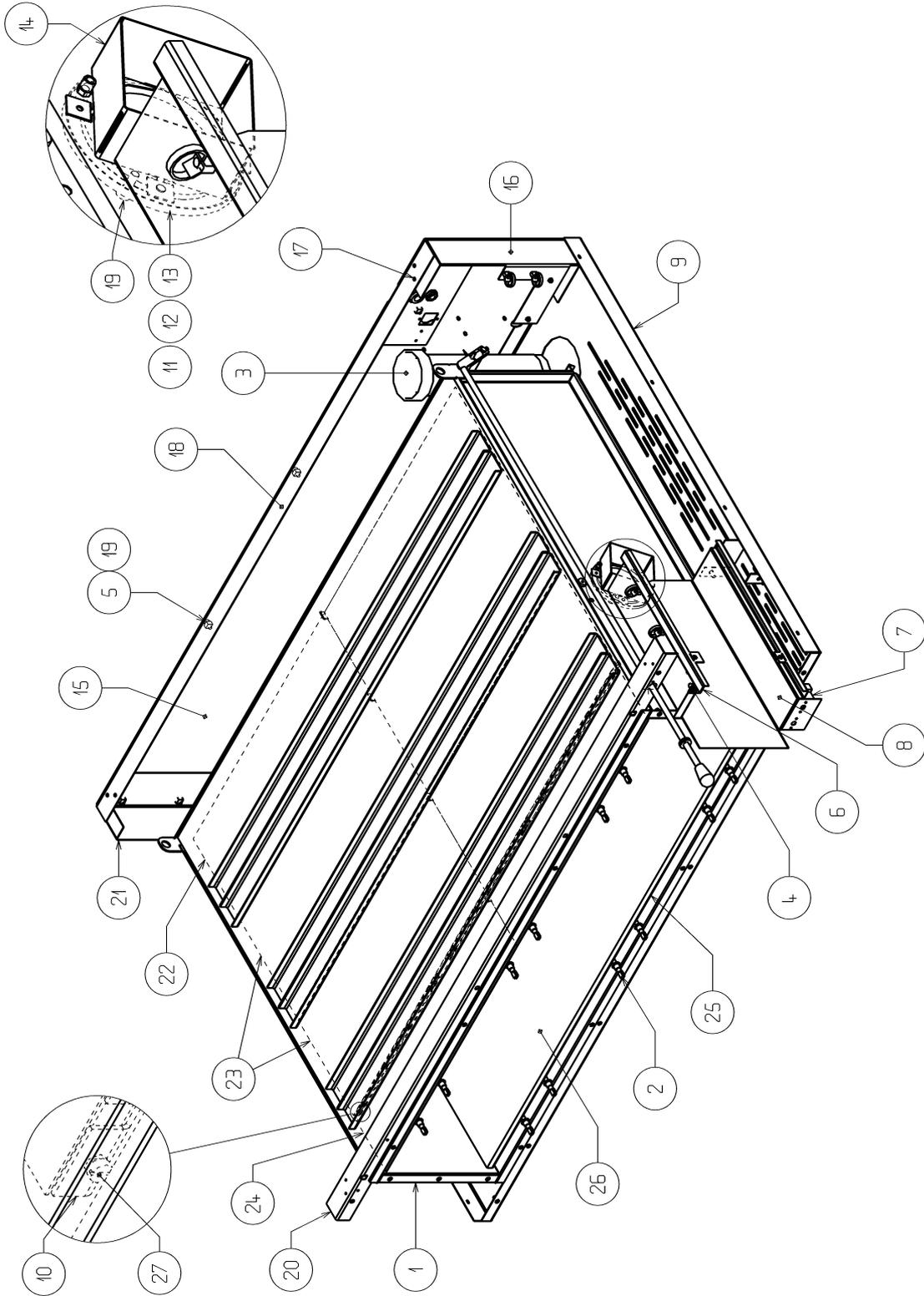


ELECTRIC BOX

R2 - R4 208V / 240 V - 380V / 415V

REP.	CODE	NAME	380/425V	208/240
1	00024018	Peinted from panel	1	1
2	02407001	Rubis box black plate	1	1
3	00033854	Module Top/Bottom	1	1
4	00033005	Channel 60x25	1	1
5	00033502	Circuit-breaker 10x38	7	7
6	00033215	Associated 2 pole kit	2	2
7	00033218	Associated 3 pole kit	1	1
8	00033212	Switch contactor 25A 220V	2	2
9	00030274	Terminal 4mm ²	1	1
10	00033617	Lighting transformer 220-12V	1	1
11	00030331	Rubber funnel D12	1	1
12	00033818	Lamp of bottom G5,3	1	1
13	00033619	Dichro light windows 12V-50W	1	1
14	00033180	Power supply terminal VP	1	1
15	00024259	Rubis beam 220/380V	1	24260 x 1
16	00033384	Thermocouple J	1	1
17	00031259	Adjusting collar	1	1
18	00032047	Knurled nut 6	1	1
19	00032696	Screw 4x15	7	7
20	00032490	Large flat washer 5	4	4
21	03637003	Sym. power rail LG 260	1	1

RUBIS CASING



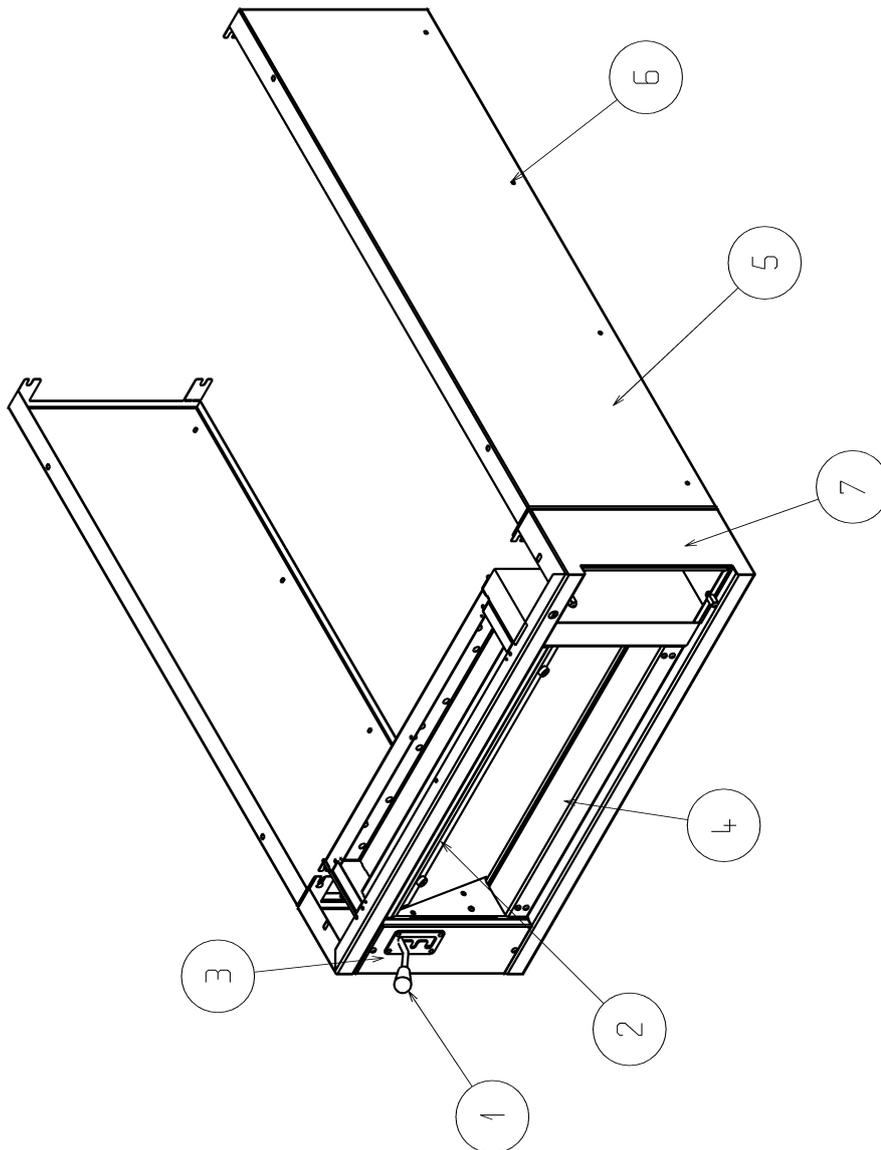
RUBIS CASING

REP.	CODE	QTY	CODE	QTY	NAME
	RUBIS 2		RUBIS 4		
1	00024071	1	00024073	1	Welded casing
2	00024074	6	00024072	6	Resistor 700W
3	00024496	1	00024490	1	Damper + control
4	00032212	2	00032212	2	Galv. screw TH 6x16
5	00032523	1	00032523	1	Star washer 6
6	01933902	1	01933902	1	Box stop
7	00033362	1	00033362	1	Safety posit. thermostat 340D
8	00024039	1	00024039	1	Equipped box guide
9	00024030	1	00024005	1	Equipped oven floor
10	00033384	1	00033384	1	Thermocouple J L80 LT3280
11	00024088	1	00024088	1	Lighting window
12	00024104	1	00024104	1	Lighting window frame
13	00031335	1	00031335	1	Silicon U section
14	00024069	1	00024069	1	Equipped light reflector
15	00024038	1	00024031	1	Equipped back plate
16	00024013	1	00024013	1	Equipped right rear corner
17	00032702	8	00032702	9	Galv. screw D4 EP 2/2,5 POP
18	02404401	2	02402701	2	Cross corner
19	00032034	13	00032034	15	S. Steel TC L POZI 6 x 16
20	00024044	1	00024027	1	Equipped cross corner
21	00024023	1	00024023	1	Equipped left rear corner
22	00024124	1	00024124	2	Front casing plate 237x670
23	00024126	2	00024126	4	Front casing plate 290x670
24	00024122	1	00024122	2	Front casing plate 160x670
25	02408203	1	02408303	1	Steel cover
26	00024055	1	00024056	1	Slab EP 15MM
27	00032151	2	00032150	9	Stainless steel TC 4x12
28	00024004	1	00024003	3	Equipped HV resistor
29	00032153	4	00032153	4	Stainless steel TC 4x20
30	00032948	1	00032948	2	Galv. nut M6
	00021405	1	00021405	1	Needled ceramic fibre 50mm

Modified part when the casing equipped light window (Rubis 2 and 4)

11	00006313	1	Light window
12	00006021	1	Light cone
13	00031350	1	Silicon lamp seal
14	02400106	1	Steel cover LDV

ASSEMBLY OF RUBIS PARTIS



ASSEMBLY OF RUBIS PARTS

RUBIS 2

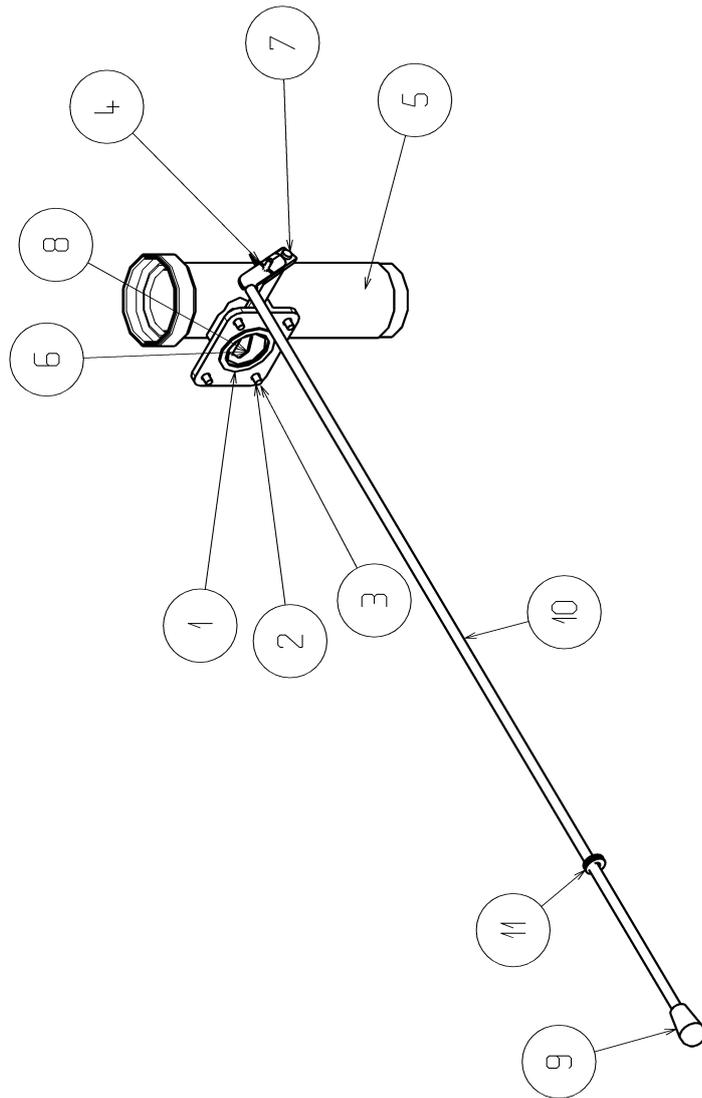
REP.	BLACK	SATIN	NAME	QTY
	CODE			
1	00024394		Rubis 4 window control	1
2	00024111		Upper equipped fitting	1
3	00024049	02402401	Equipped left box	1
4	00024172		Equipped lower box fitting	1
5	00024024	0002402401	Right jacket	2
6	00032702		Stainless steel screw	8
7	00024199	00024198	Full equipped front	1

RUBIS 4

REP.	BLACK	SATIN	NAME	QTY
	CODE			
1	00024397		Rubis 4 windows control	1
2	00024094		Upper equipped fitting	1
3	00024064	00024067	Equipped left box	1
4	00024080		Equipped lower box fitting	1
5	00024024	02402401	Right jacket	2
6	00032702		Stainless steel screw	8
7	00024212	00024210	Full equipped front	1

DAMPER CONTROL / RUBIS CONTROL

00024190

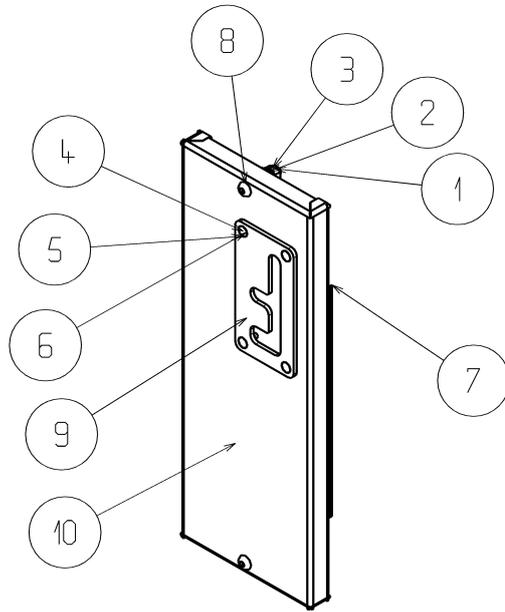


DAMPER CONTROL / RUBIS CONTROL

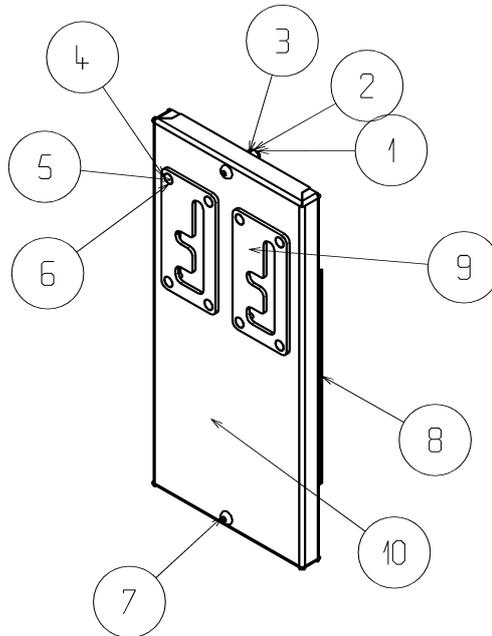
00024190

REP.	CODE	NAME	QTY
1	00010439	Steam dev. seal 70x55x2 TTF	1
2	00032006	Stainless steel TH 8x20	4
3	00032524	Galv. star washer AZ 8	4
4	00032600	Mecanindus pin 2x20	1
5	00001715	Machined flap M40	1
6	00001717	Damper flap	1
7	00001718	Damper flap pin	1
8	00032151	Stainless steel screw TC 4x12	2
9	00024116	Black bakelite handle M10 D30 L54	1
10	00024117	Rubis welded Damper cont. L1210	1
11	00030331	Rubber funnel D12	1

RUBIS BOX



PL20020287



PL20020288

RUBIS BOX

RUBIS 2 : BLACK code : 00024049

SATIN code : 00024048

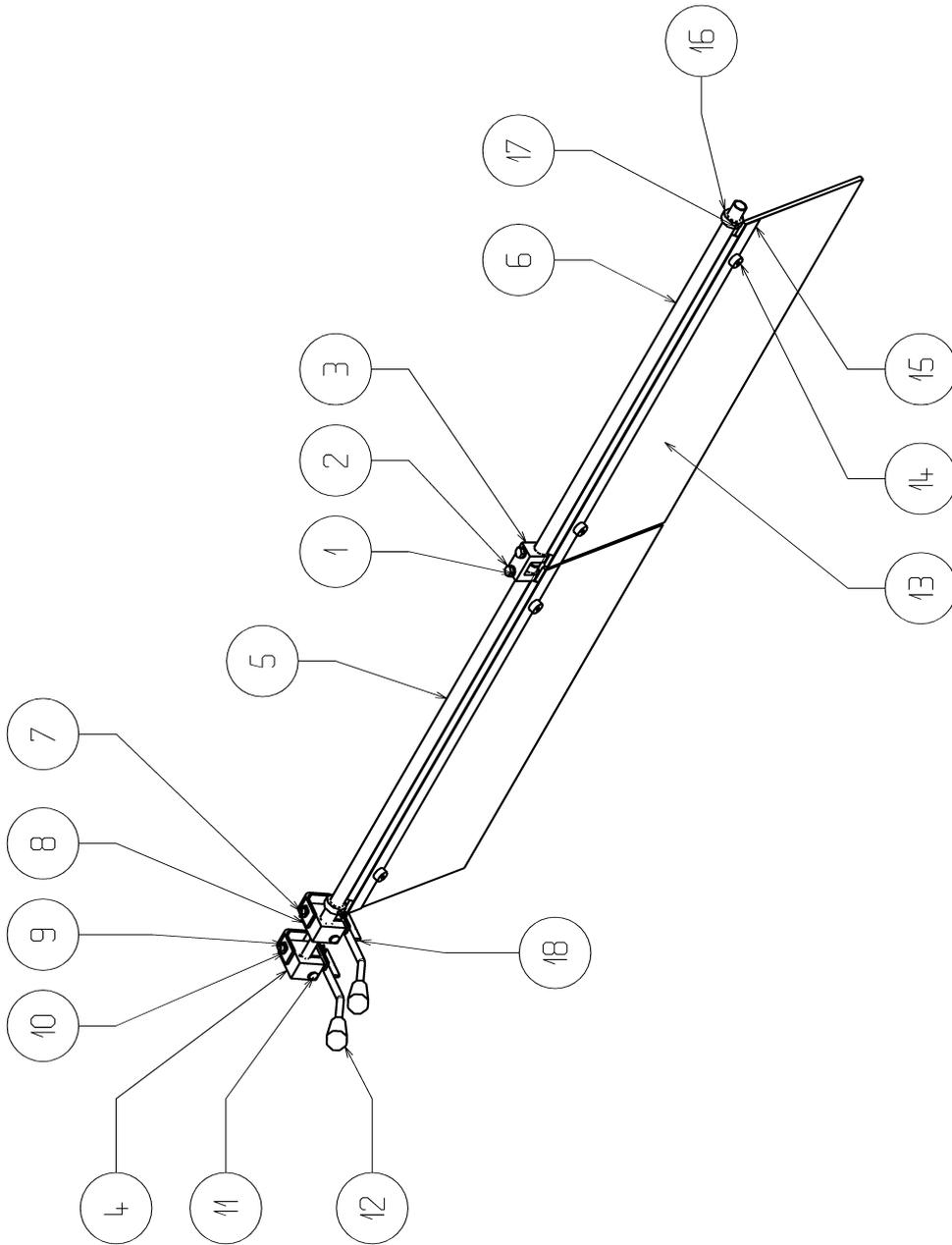
REP.	BLACK	SATIN	NAME	QTY
	CODE			
1	00024119		Rubis box fastening spacer	2
2	00032523		Star washer 6	2
3	00032354		Nut HM 6	2
4	00032040		Stainless steel screw TF HC 4x12	4
5	00032352		Nut HM 4	4
6	00032521		Galv. star washer AZ 4	4
7	00031333		Silicon washer 13x1,5 HT	1
8	00032077		Black s. steel screw TB HC 6x12	2
9	00012427		Chrome left F	1
10	00024076	00024046	Left box	1

RUBIS 4 : BLACK code : 00024064

SATIN code : 00024067

REP.	BLACK	SATIN	NAME	QTY
	CODE			
1	00024119		Rubis box fastening spacer	2
2	00032354		Nut HM 6	2
3	00032523		Star washer 6	2
4	00032521		Galv. star washer AZ 4	8
5	00032352		Nut HM 4	8
6	00032040		Stainless steel screw TB HC 4x12	8
7	00032077		Stainless steel screw TB HC 6x12	2
8	00031333		Silicon seal 13x1.5 HT	1
9	00012427		Chrome left F	2
10	00024075	00024065	Left box	1

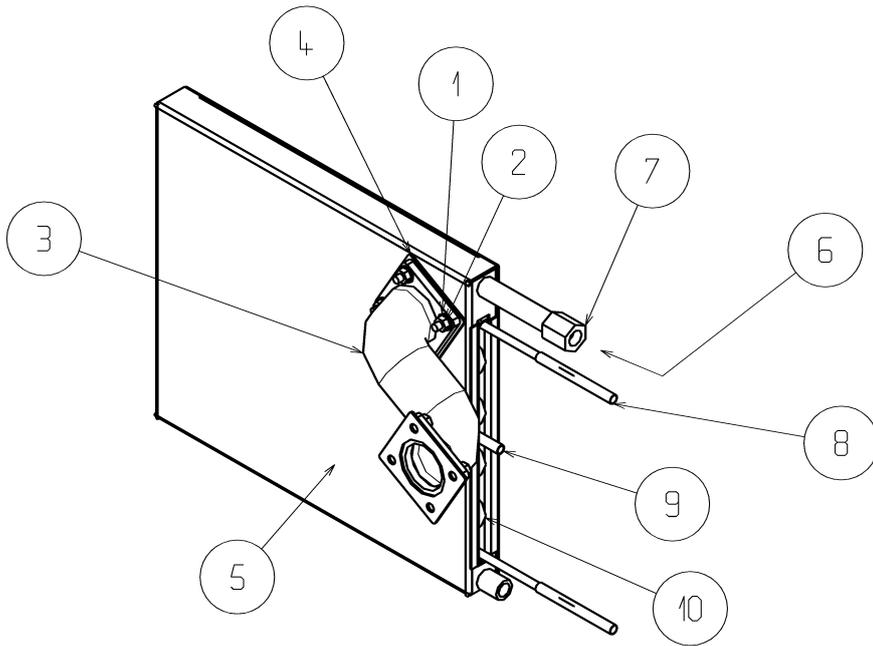
CONTROL WINDOWS



CONTROL WINDOWS

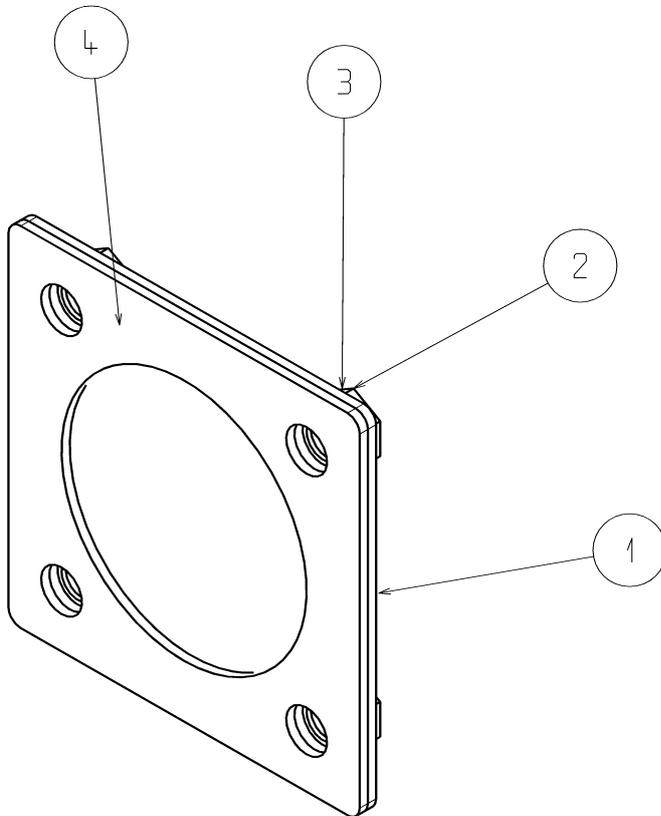
REP.	CODE	QTY	CODE	QTY	NAME
	RUBIS 2 : 00024394		RUBIS 4 : 00024397		
1			00032524	2	Galv. star washer AZ 8
2			00032216	2	Galv. screw TH 8x16
3			00002444	1	Middle bearing Z90
4			00012423	1	Bearing D12 XY
5	00024136	1	00024133	1	Left door hinge pin
6			00024132	1	Right door hinge pin
7	00012425	1	00012425	2	Forked pin XY
8	00012422	1	00012422	1	Bearing D20 XY
9	00032607	2	00032607	4	Mecaninidus pin 3x20
10	00032503	2	00032503	4	Galv. flat washer ZU 8
11	00032913	1	00032913	2	Screw CHC 8x35
12	00024116	1	00024116	2	Black bakelite handle M10 D30 L54
13	00024084	1	00024084	2	Rubis window EP 6MM
14	00034046	2	00034046	4	Knurled nut M6 EP9
15	00024033	1	00024033	2	Rubis window clamp
16	00002558	2	00002558	2	Door sect. set collar D20
17	00032325	2	00032325	2	Screw ST HC 6x6 B-tray
18	00024032	1	00024032	2	Forked + pin CMDE

RUBIS STEAM DEVICE EQUIPPED



PL20020289

RUBIS STEAM DEVICE PLUG



PL20020290

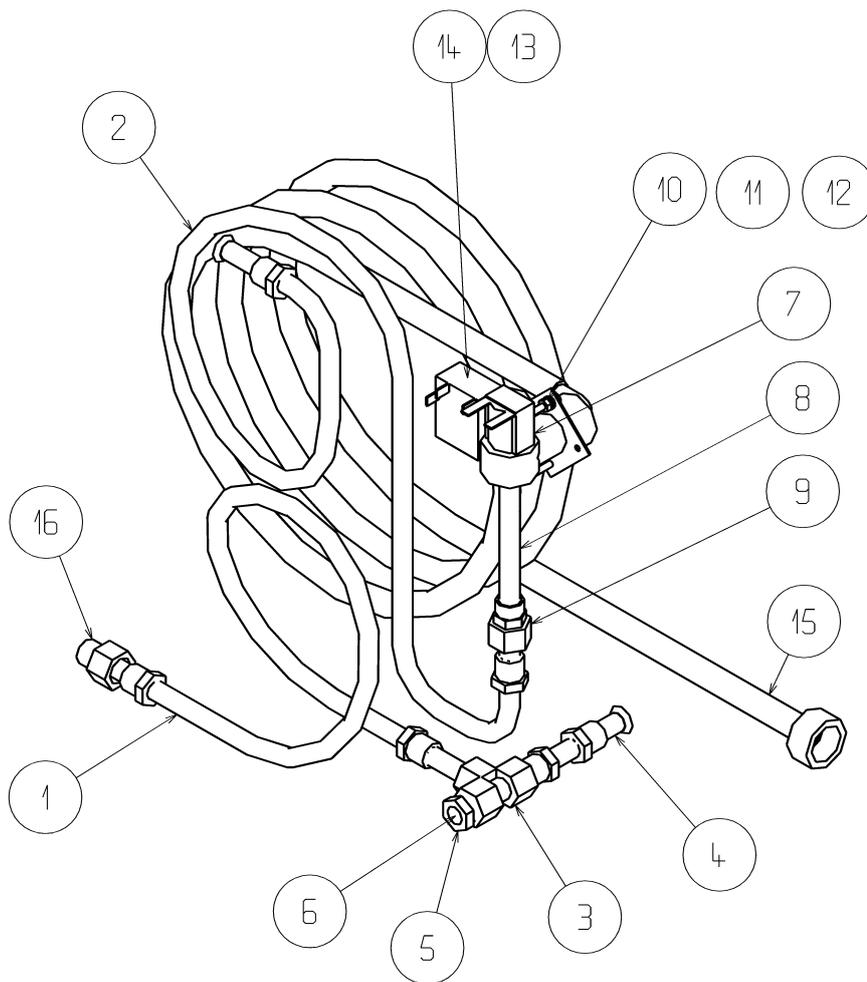
RUBIS STEAM DEVICE EQUIPPED

REP.	CODE	NAME	QTY
1	00032182	Brass washer MU 8 x 18	8
2	00032172	Brass nut HU 8	8
3	00024050	Rubis steam device connection tube	1
4	00001955	Rubis top steam device seal	2
5	00024012	Rubis steam device	1
6	00024142	Rubis steam device injector	1
7	00031014	Union F 10/12 x G1/2 body	1
8	00024386	Sili glass sheath D10 L100	2
9	00187505	Water tank pin	1
10	00002003	Steam device resistor 1400 W	1

RUBIS STEAM DEVICE PLUG

REP.	CODE	NAME	QTY
1	00180041	Rubis top steam coverseal	1
2	00032172	Brass nut HU 8	4
3	00032182	Brass washer MU 8x18	4
4	00001955	Rubis top steam device seal	1

STEAM DEVICE CONNECTION



STEAM DEVICE CONNECTION

REP.	CODE	CODE	NAME	QTY
	MODULE 2	MODULE 4		
1	00024145	00024145	Steam device equipped overflow	1
2	00024143	00024144	Electrovalve equipped tube	1
3	00031070		Equal T 10/12	1
4	00024147		Rubis waste water discharge	1
5	00031019		Adjusting nut 10/12	1
6	00031050		Copper connection stop plug	1
7	00031254		Electrovalve sim. 220 V 50/60 HZ	1
8	00024189		Rilsan tube 10/12 LG100	1
9	00031033		Special male union 12x3/8	1
10	00032051		Galv. nut HM 4	1
11	00032115		Galv. screw TC 4x20	2
12	00032521		Galv. star washer AZ 4	6
13	00032265		Galv. screw TC 4x8	2
14	00033475		Temperature controller 350 D FI	1
15	00031202		Washing Machine Hose 3/4 2.5 M	1

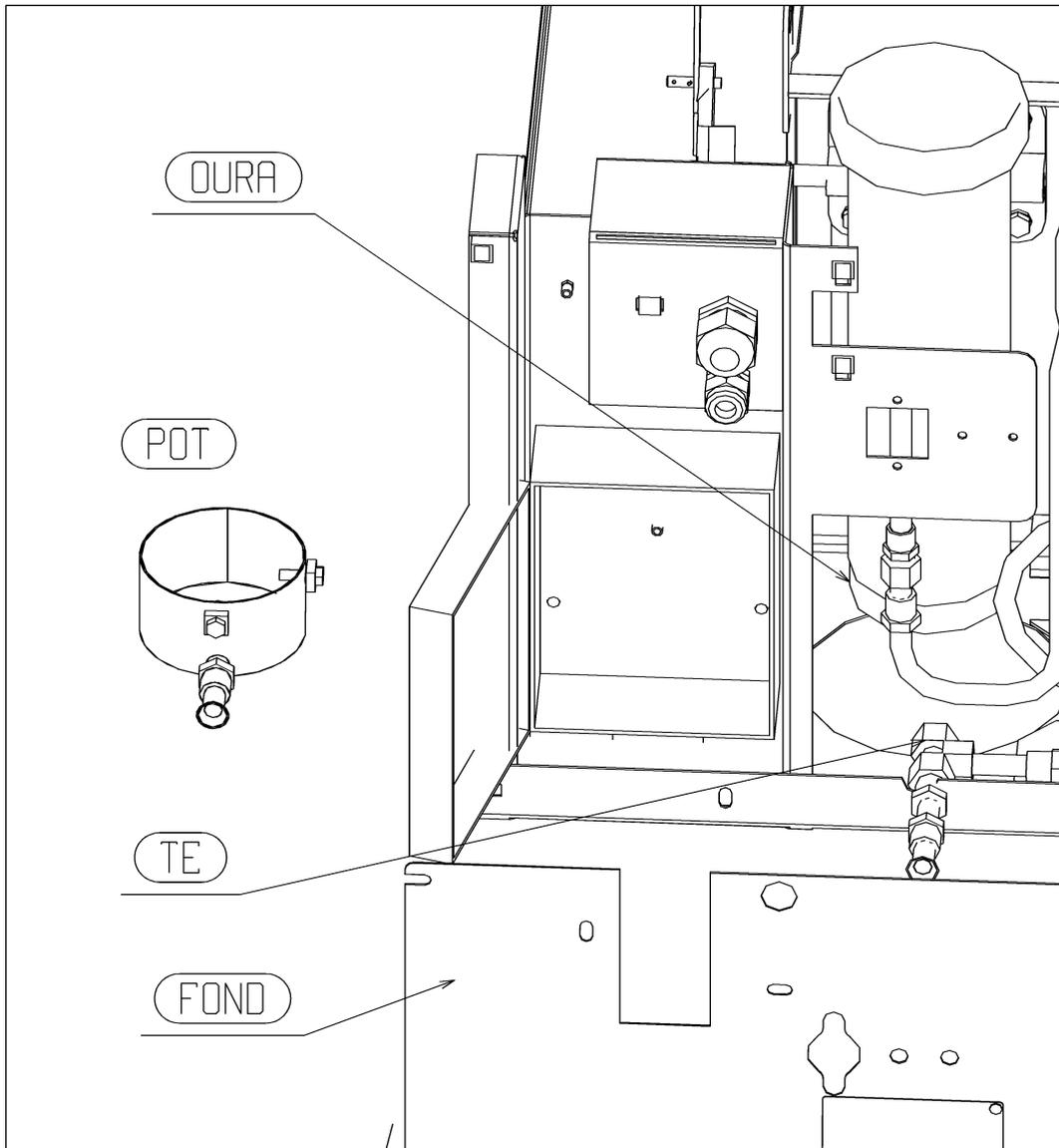
8. ACCESSORIES AND OPTIONS

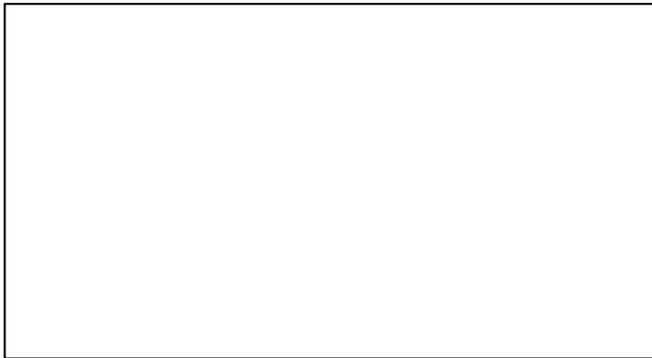
- RUBIS 2 increasing kit
- RUBIS 4 increasing kit
- Installation of a condensate recovery pot at the damper discharge

INSTALLATION OF A CONDENSATE RECOVERY POT AT THE DAMPER DISCHARGE

Procedure

- Withdraw the bottom of the lower oven
- Withdraw the plug obstructing the side of the T joint located near the damper
- Place the pot under the damper
(seal the pot/damper)
(completely unscrew the screws located under the pot)
- Screw the nut on the pot tube discharge on the free side of the T (do not forget to carry out sealing)
- Make sure the pot is securely fastened on the damper by tightening the screws of the pot





DEALER'S STAMP