



ELECTRIC CONVECTION OVENS

4 trays to 10 trays



RUNI

577, rue Célestin Hennion
59144 Gommeignies
Tel : (33) 03 27 28 18 18
Fax : (33) 03 27 49 80 41
<http://www.eurofours.com>
email:infos@eurofours.com

SPEC SHEET : FFVE-EH00007-GB

Pictures are not contractual.

The company reserves the right to change specifications without notice - Copying forbidden

APPLIANCE CHARACTERISTICS

The oven is made of

- ✓ A stainless steel sheet assembly forming the tighten chamber
- ✓ A glass door :
 - ✗ Manual closure
 - ✗ Electro-magnet closure (option)
- ✓ An external stainless steel shell
- ✓ A stainless steel front face
 - ✗ black (option)
 - ✗ red (option)
 - ✗ white (option)
 - ✗ Stainless steel
- ✓ A control board

RUNI



Control of the following functions (According to the oven equipment) :

- ✓ Steam (option)
- ✓ Exhaust vent (damper)
- ✓ Hood
- ✓ Energy saving
- ✓ Smells absorber



Speed drive control (option)



Dual-power control (option)

E-Drive : Touchscreen regulator (option)



Control of the following functions (According to the oven equipment) :

- ✓ Steam (option)
- ✓ Exhaust vent (damper)
- ✓ Hood
- ✓ Energy saving
- ✓ Smells absorber
- ✓ Speed drive (option)
- ✓ Dual-power (option)
- ✓ Weekly planning
- ✓ 100 possible registered programs :
 - ✗ 1 manual program
 - ✗ 3 continuous baking programs
 - ✗ 96 recipes with 6 possible phases

Options :

- ✓ A steam system
- ✓ Speed drive
- ✓ Dual-power
- ✓ A «Fine pastry» system composed by :
 - ✗ Speed drive
 - ✗ «Choux pastry» system

Available accessories :

Table

Available in 3 heights :
550 mm, 780 mm or 910mm



Extractor hood
Dummy hood
Condenser hood

- Proofer
- Small proofer cabinets
Height : 910mm



Low frame support
Height : 240mm



Available with adjustable feet(90 mm / 130mm) or castors (130mm)

INSTALLATION

This is a professional equipment which must be installed into a work premises environment FORBIDDEN TO THE PUBLIC for safety reasons rules.

BEFORE THE INSTALLATION, MAKE SURE THAT :

- ✓ The equipment must be set up on a flat floor, with a sufficient safety allowable load.
- ✓ The oven will be installed on a **FIREPROOF SUPPORT (IMPERATIVE)** : wood, etc. ... BANNED for obvious safety reasons.
- ✓ The oven shouldn't be in touch with any wall. Keep at least:
 - * Control board side : 10 mm to avoid condensation problems
 - * Hinges side : 60 mm for door opening
- ✓ The room lay-out and the ventilation must comply with the legal standards.
- ✓ The free space from the wall to the back of the oven must be 250mm to ensure that oven works well .
- ✓ Important service area : service access to the technical part must be provided.
- ✓ An adequate natural airflow must be provided around the equipment
- ✓ The hood exhaust should have a sufficient natural draft with an adequate section.

POWER SUPPLY

Each oven must be individually protected with a system close to the appliance, easily accessible and in conformity with legislation.

Note : the EARTH continuity circuit must be provided between the appliance and its electrical connection.

The customer must install a differential circuit breaker (1 per oven).

The power supply voltage must match the indicated voltage specified on the nameplate.

The equipment is supplied with a 1,5 m power supply cable.

WATER SUPPLY

Valve Ø 3/4" to 1 m above the floor, close to the equipment and easily accessible.

At the output of this valve, pipes and connection need to be prepared.

The water solenoid valve is equipped with a flow reducer. At 3 bar, the flow is about 1,2 L/mn. If necessary, the water flow can be increased by exchanging the reducer model.

In case the water analysis results are critical, it is highly recommended to apply water treatment in order to avoid scaling problems.

STEAM EXHAUST

Without extractor hood or with decorative hood : Oven outlet : tube Ø 76 mm.

With extractor hood :

Hood outlet : tube Ø 153 mm

- ✓ Sound power : from 58 dB(A) (Low speed hood) to 71 dB(A) (High speed hood)
- ✓ Air flow : from 400 m³/h (Low speed hood) to 1000 m³/h (High speed hood)

Pipes fitting : Female / oven side, male / outlet.

We draw your attention on the exhaust vent line. It **MUST** be installed and serviced by a **PROFESSIONAL CHIMNEY INSTALLER** due to the risks incurred when the exhaust vent line is not correctly built up and assembled.

The exhaust vent installer is just the sole person skilled to think about lengths, diameters, elbows, for the exhaust vent line according to the technical data of the equipment, local place, and the standards in force in the installation place environment.

The quality of the chimney draft has an influence on the baking quality.

We can under no circumstances be held responsible for any malfunction of the appliance due to an exhaust vent line which could not meet the requirements of the technical rules and the laws in force .

WATER QUALITY

Although if clean and safe for consumption, the water supplied can have a bad taste (caused by the chlorine), be corrosive or cause calcareous deposits.

After analysis, when the water characteristics reach critical levels, it is imperative to install a water treatment system upstream to increase the life duration of your equipment.

Depending on the concentrations of chloride, carbonate and the pH value, it may also be necessary to treat water to reduce the corrosion risks

A system of water treatment is strongly recommended in the following cases :

- ✓ if the water hardness is greater than or equal to 15°f : Hard water. It is a calcareous water that generates a very important scale deposit especially in hot condition (60°C).
- ✓ if it is a very soft water (TH<9°f) and a pH more than or equal to 7 : Corrosive water termed aggressive. Aggressive water involves the metal rust. The soft water corrosiveness is increased when its pH is acidic.
- ✓ if the pH is less than 6.8 or more than 7.5.
- ✓ for high concentrations of chlorides or nitrates.

Depending on water analysis results , various solutions are possible : neutralizing filters, water softener, activated carbon filters, ... A water treatment specialist will be able to propose you a solution in compliance with your installation and based on the water analysis results.

Once the treatment system installed, check its effectiveness through further analysis of the water.

The regular system maintenance as per the manufacturer's recommendations is imperative to maintain permanently a water quality suitable with the equipment.

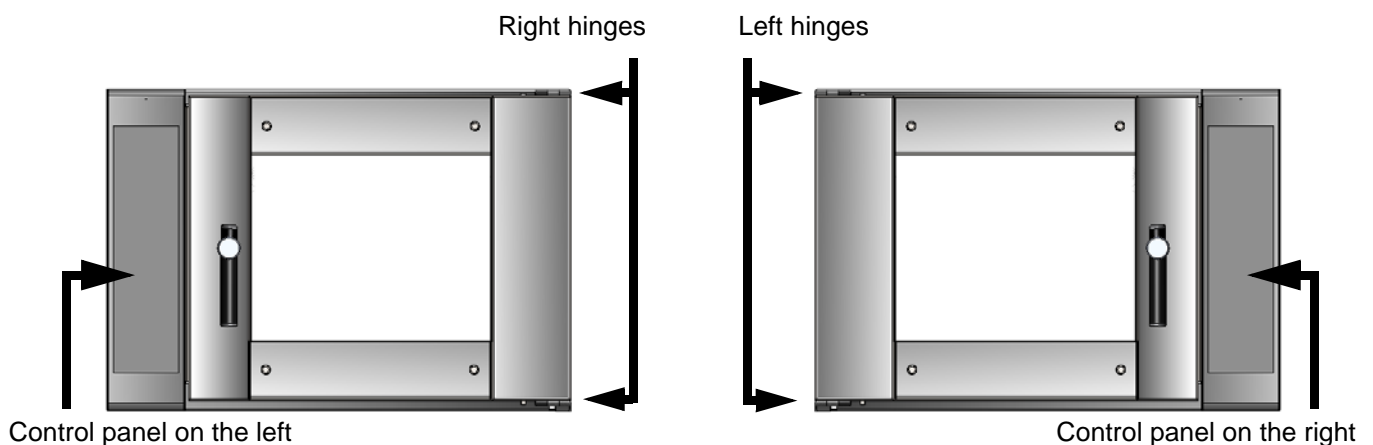
The sediments presence in water is another factor to take into consideration. In such a case, a mud filter has to be added to the system.

⚠ If your water does not meet these quality criteria it may cause a malfunction even the degradation of the appliance.

Non complying with the above mentioned requirements may result in voiding the warranty.

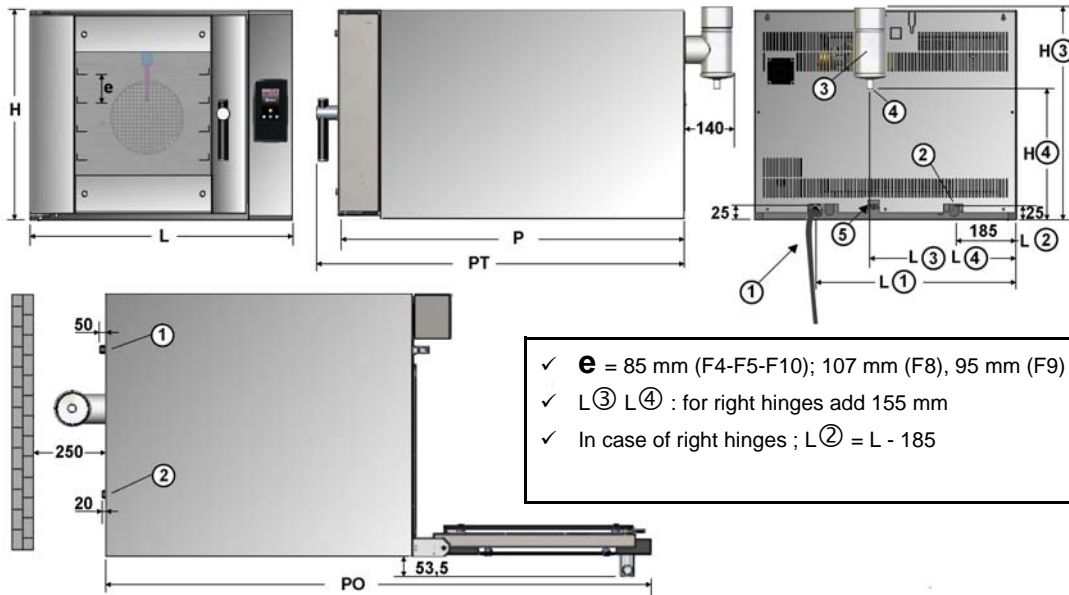
N.B : The water hardness is its calcium and magnesium content. The hydrotimetric title (TH) is measured in French degrees (°f): 1°f = 4 mg of calcium + 2.4 mg of magnesium per liter.

DOOR HINGES



ELECTRIC CONVECTION OVENS 4 trays to 10 trays

Dimensions in mm for left hinges



- ① Electrical connection through junction box at 1 m of the coupling point
- ② If steam option - Cold water connection at 1 m of the coupling point : $\varnothing 3/4''$ -3 bars mini - 5 bars maxi
- ③ Steam exhaust pipe (Look at the paragraph «REAR VIEW / CONNECTIONS PRINCIPLE») :
 - ✓ Without extractor hood or with decorative hood : Oven outlet : tube $\varnothing 76 \text{ mm}$
 - ✓ With extractor hood : Hood outlet : tube $\varnothing 153 \text{ mm}$
 - * Sound power : from 58 dB(A) (Low speed hood) to 71 dB(A) (High speed hood)
 - * Air flow : from 400 m³/h (Low speed hood) to 1000 m³/h (High speed hood)
- ④ Purging at 1 m of the coupling point $\varnothing 20 \text{ mm}$
- ⑤ Hood connector



Inlets ① ② and outlets ③ ④ are at customer's charge and have to be in-service the day of installation.

When the analysis results of water are critical, it is deeply recommended to treat the inlet water to avoid any scaling problem.

| Trays dimensions : | | FVE-*A | FVE-*B | FVE-*F | FVE-*T | FVE-*U | FVE-*W |
|--------------------|---|---------|---------|---------|---------|---------|---------|
| | | 400x600 | 400x800 | 460x800 | 600x400 | 460x660 | 660x460 |
| Depths | P | 1025 mm | 1225 mm | | 825 mm | 1085 mm | 885 mm |
| | PT | 1085 mm | 1285 mm | | 885 mm | 1145 mm | 945 mm |
| | PO | 1615 mm | 1815 mm | | 1615 mm | 1735 mm | 1875 mm |
| Widths | L | 780 mm | | 840 mm | 980 mm | 840 mm | 1040 mm |
| | L ^① | 590 mm | | 640 mm | 790 mm | 640 mm | 820 mm |
| | L ^③ =L ^④ 4,8,9,10 trays | 140mm | | | | | |
| | L ^③ =L ^④ 5 trays | 436 mm | | 496 mm | 636 mm | 496 mm | 696 mm |
| Weight | 4 trays | 119 Kg | 132 Kg | 178 Kg | 119 Kg | 148 Kg | |
| | 5 trays | 125 Kg | 137 Kg | 183 Kg | 125 Kg | 153 Kg | |
| | 8,9,10 trays | 200 Kg | 225 Kg | 245 Kg | 200 Kg | 215 Kg | |

Heights

| | | | | | |
|-----------|--|-----------|---|----------------|--|
| 4 trays : | H : 540 mm H ^③ : 550 mm H ^④ : 300 mm | 5 trays : | H : 625 mm H ^③ : 635 mm H ^④ : 385mm | 8,9,10 trays : | H : 1080 mm H ^③ : 1090 mm H ^④ : 840 mm |
|-----------|--|-----------|---|----------------|--|

Electrical data

F4-F5 :

Electrical power : Without steam 5,8 kW / with steam 10,2 kW
 Heating power : Without steam 5,25 kW / with steam 9,45 kW
 Voltage / Intensity :
 ✓ ~1x230V+N+G - 50/60 Hz / Without steam 25,5 A - with steam 44,5 A (option)
 ✓ ~3x220V+G - 50/60 Hz / Without steam 15,5 A - with steam 26,8 A (option)
 ✓ ~3x400V+N+G - 50/60 Hz / Without steam 8,5 A - with steam 14,8 A

F8-F9-F10 :

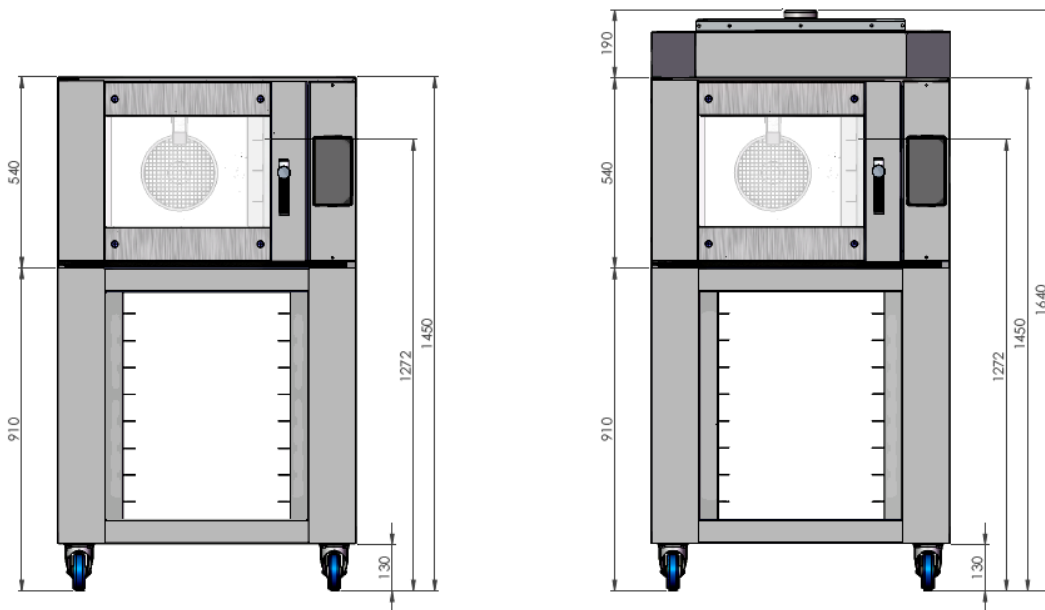
Electrical power : Without steam 11,2 kW / with steam 19,7 kW
 Heating power : Without steam 10,5 kW / with steam 18,9 kW
 Voltage / Intensity :
 ✓ ~1x230V+N+G - 50/60 Hz / Without steam 48,7 A - with steam N.A.
 ✓ ~3x220V+G - 50/60 Hz / Without steam 29,4 A - with steam 51,7 A (option)
 ✓ ~3x400V+N+G - 50/60 Hz / Without steam 16,2 A -with steam 28,5 A

POSSIBLE CONFIGURATIONS

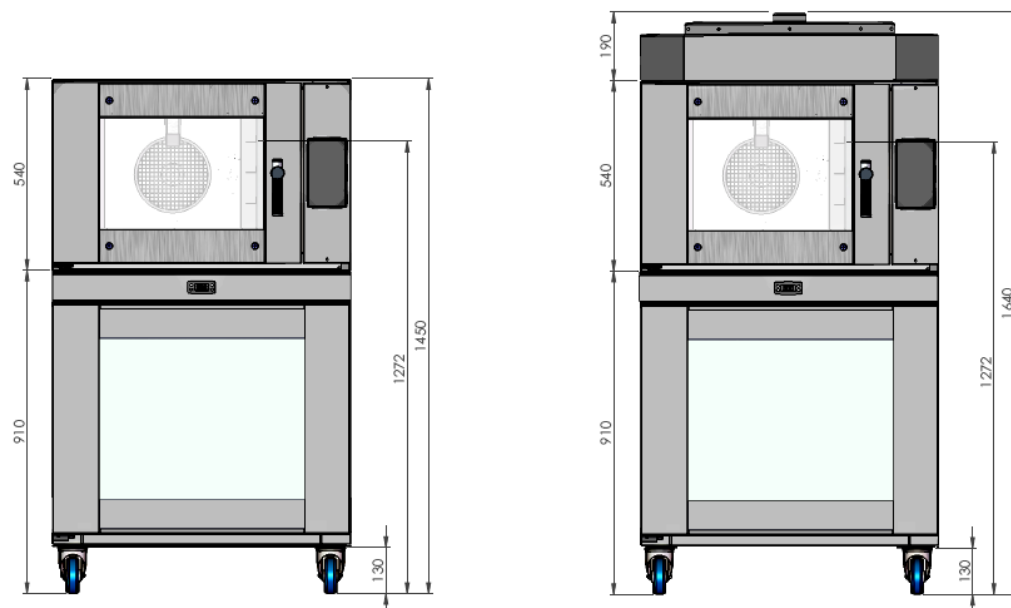
 All following configurations are represented on casters.
In the case of an appliance on feet, the feet height is adjustable from 90mm to 130mm.

ELECTRIC CONVECTION OVEN - 4 TRAYS

- ✓ 1 oven on table with or without hood

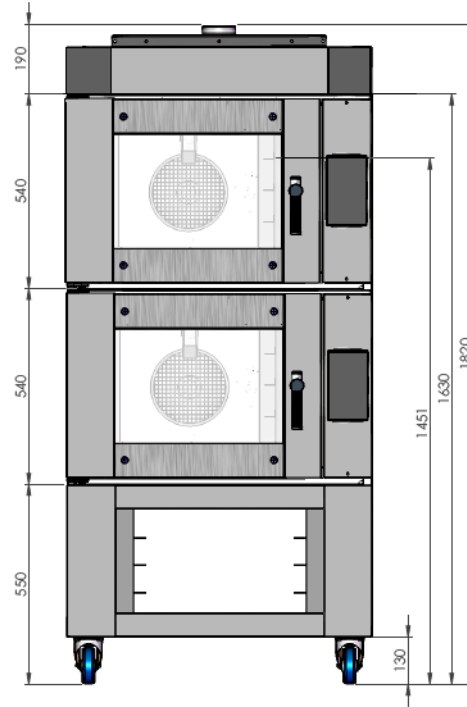
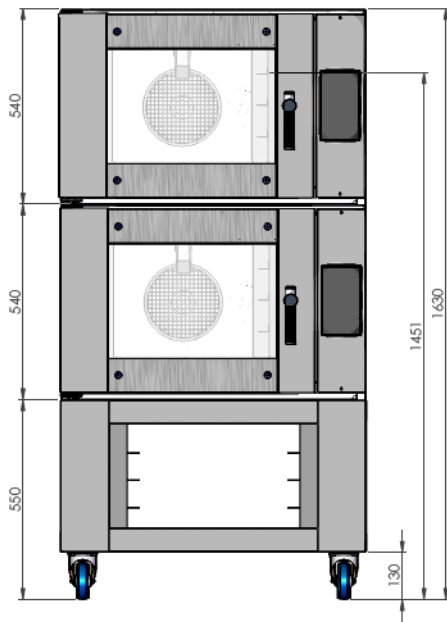


- ✓ 1 oven on proofer cabinet with or without hood

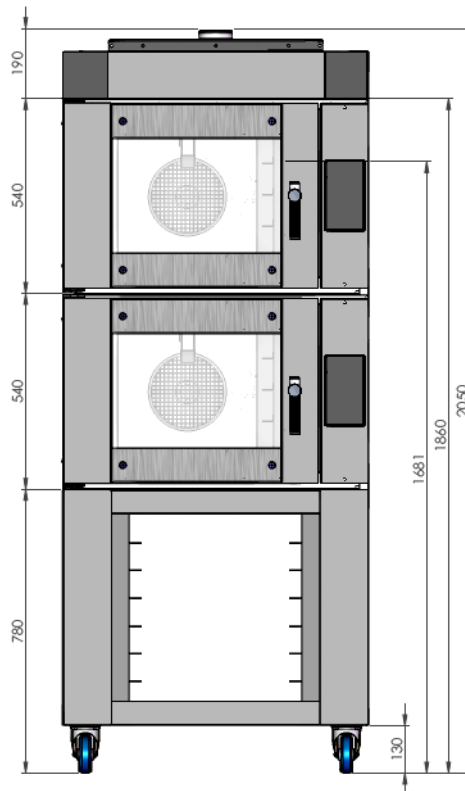
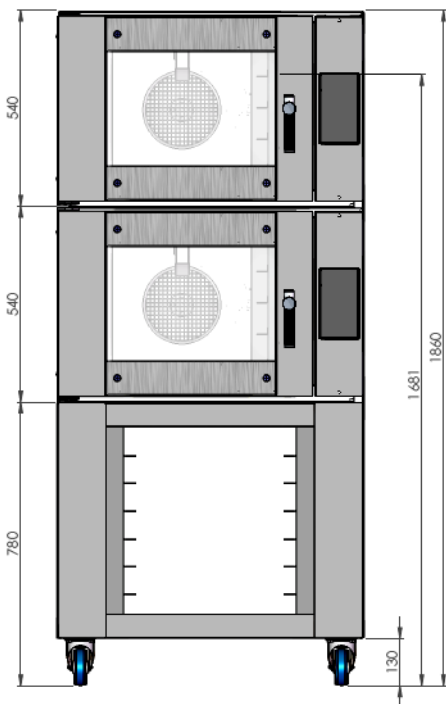


✓ 2 ovens on table with or without hood

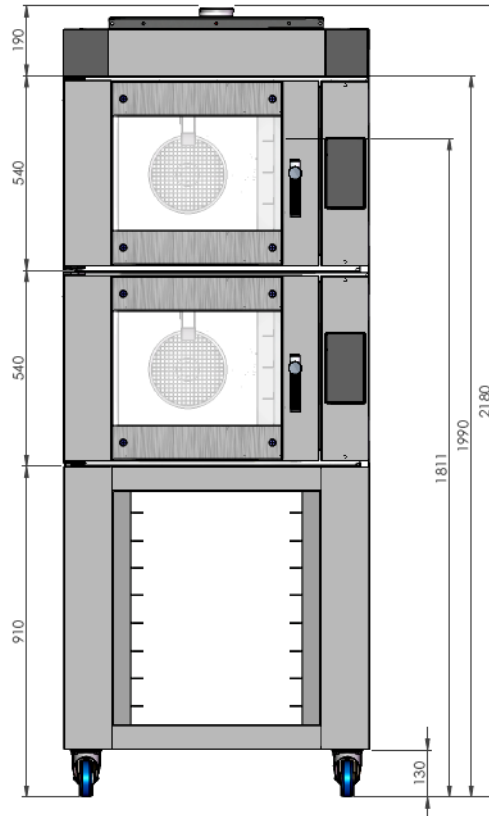
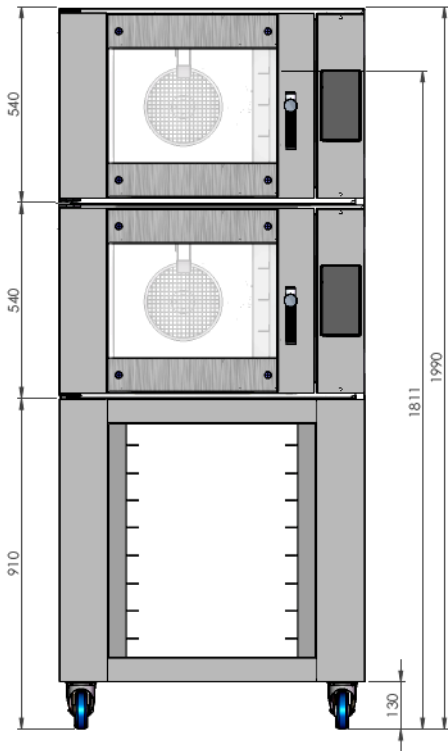
✗ Table height : 550mm



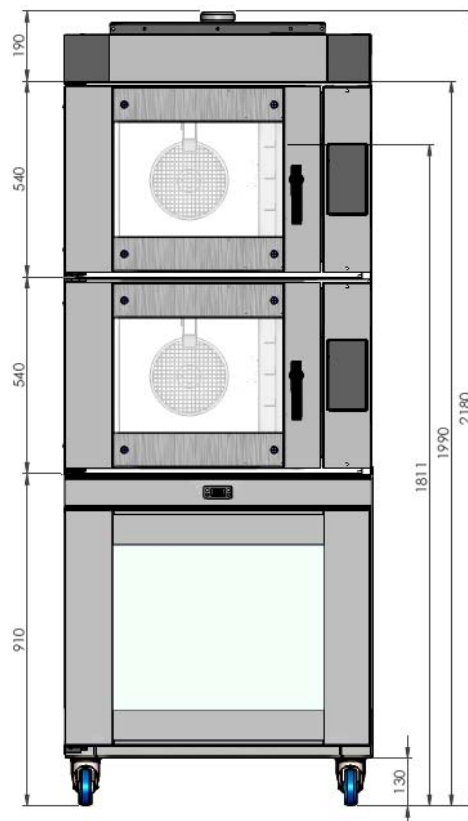
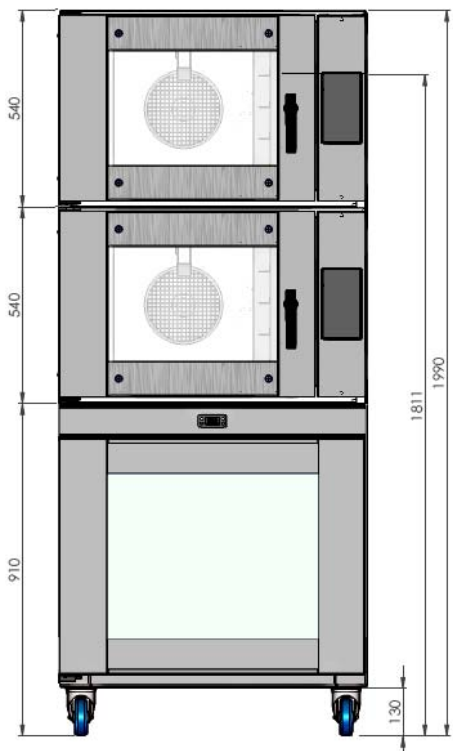
✗ Table height : 780mm



✘ Table height : 910mm

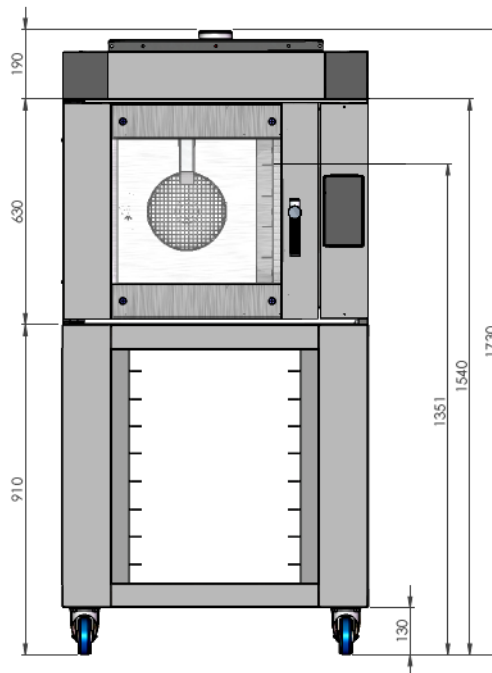
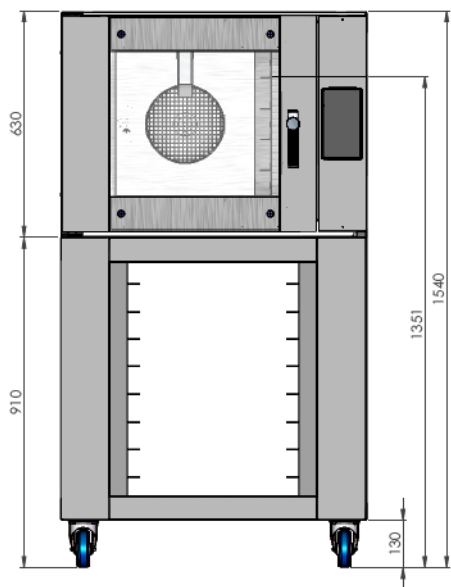


✓ 2 ovens on proofer cabinet with or without hood

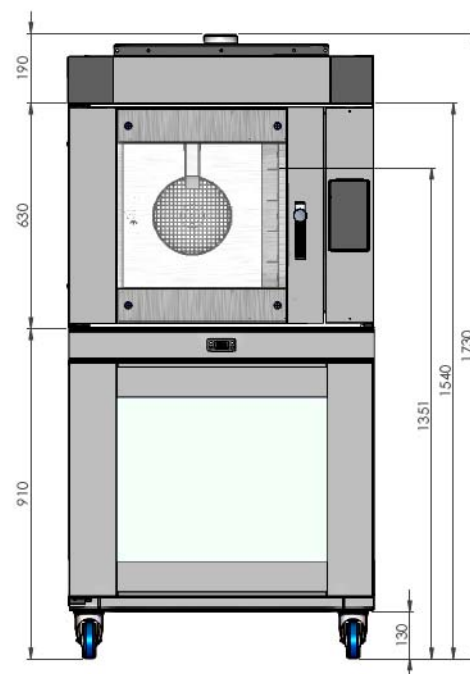
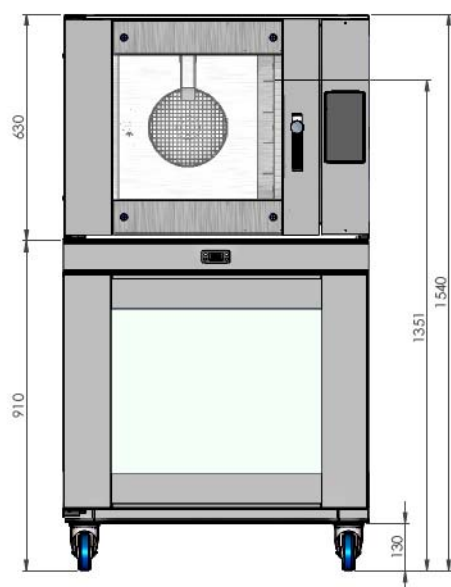


ELECTRIC CONVECTION OVEN - 5 TRAYS

- ✓ 1 oven on table with or without hood

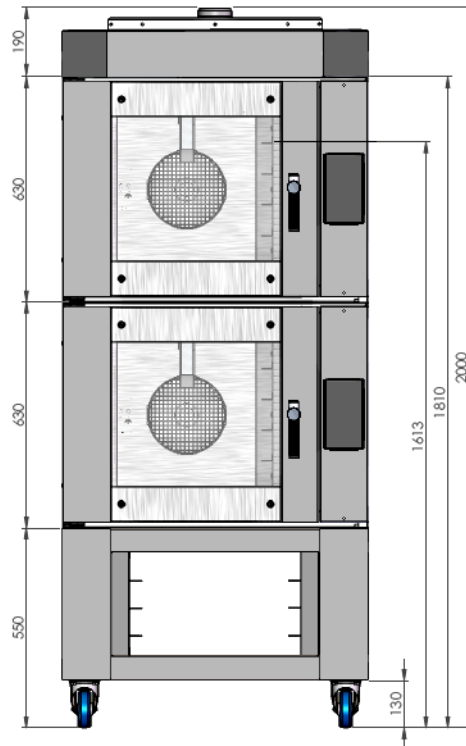
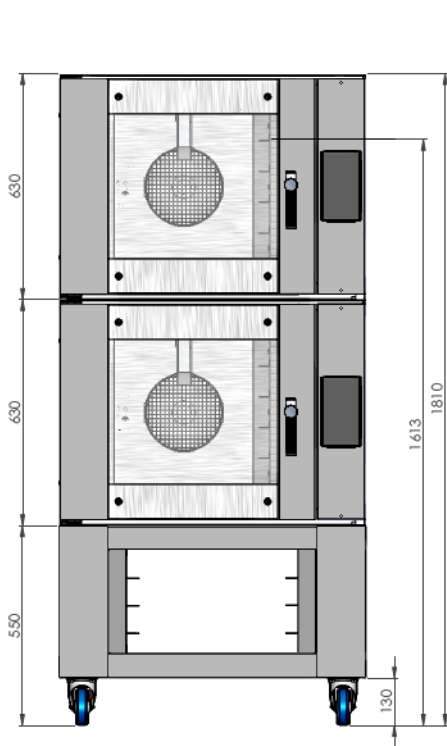


- ✓ 1 oven on proofer cabinet with or without hood

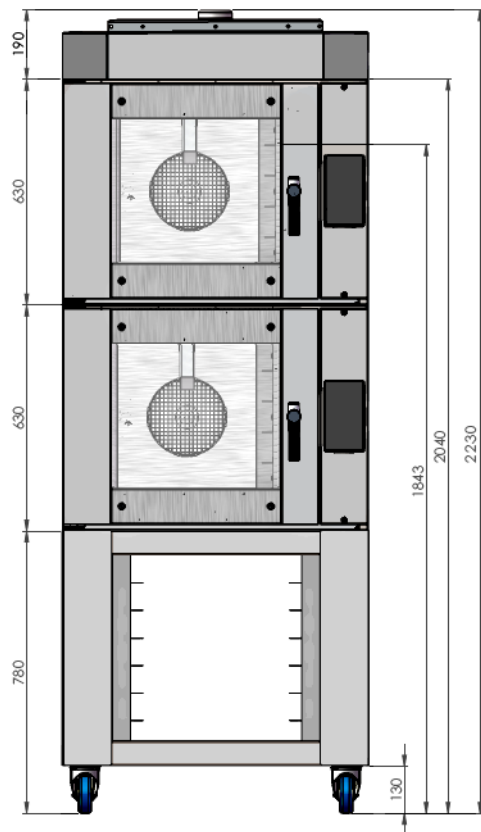
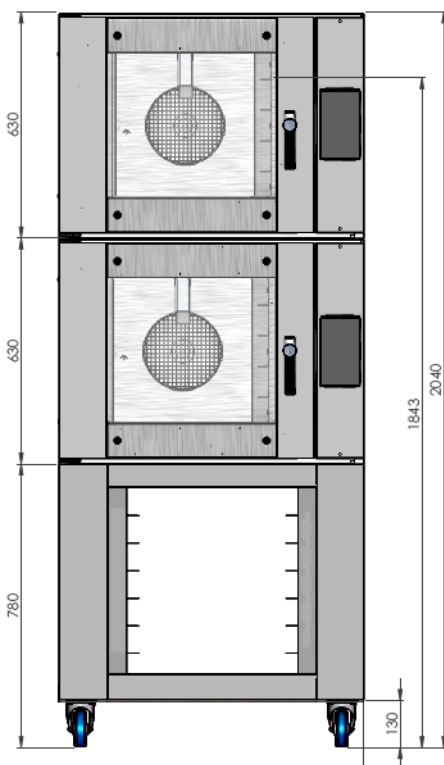


✓ 2 ovens on table with or without hood

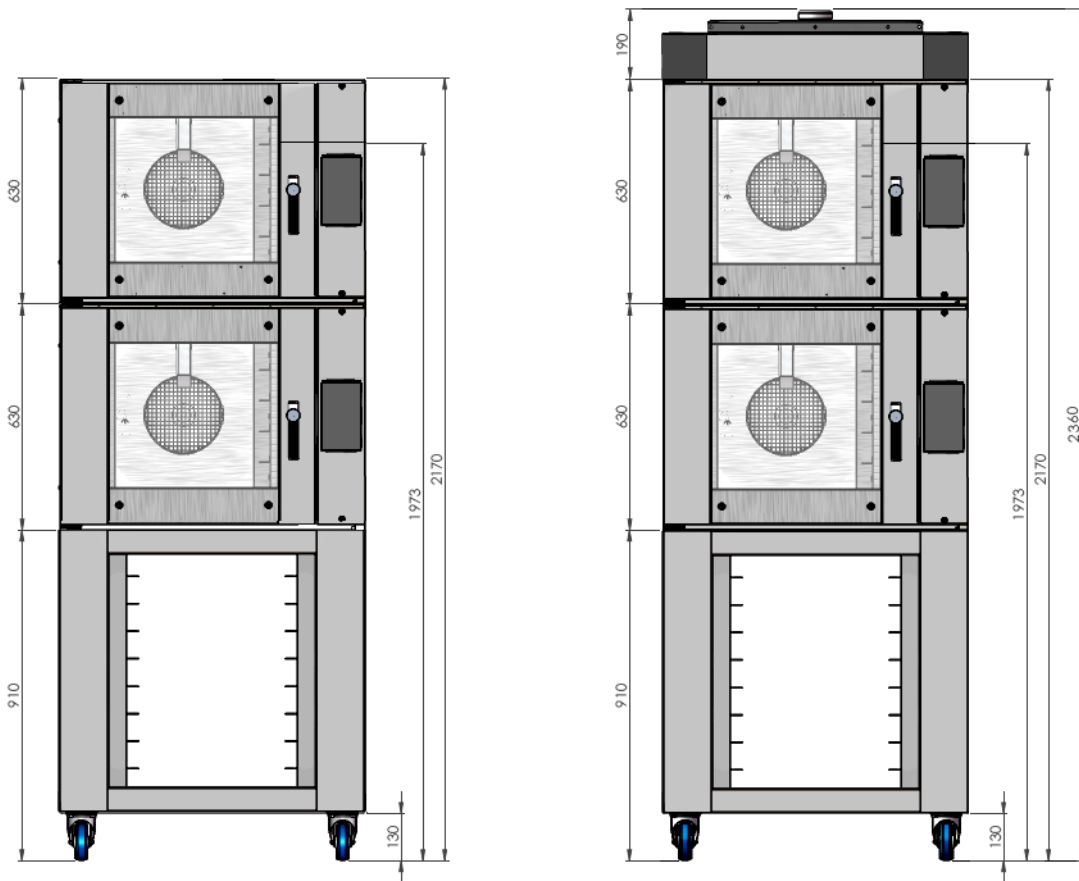
✗ Table height : 550mm



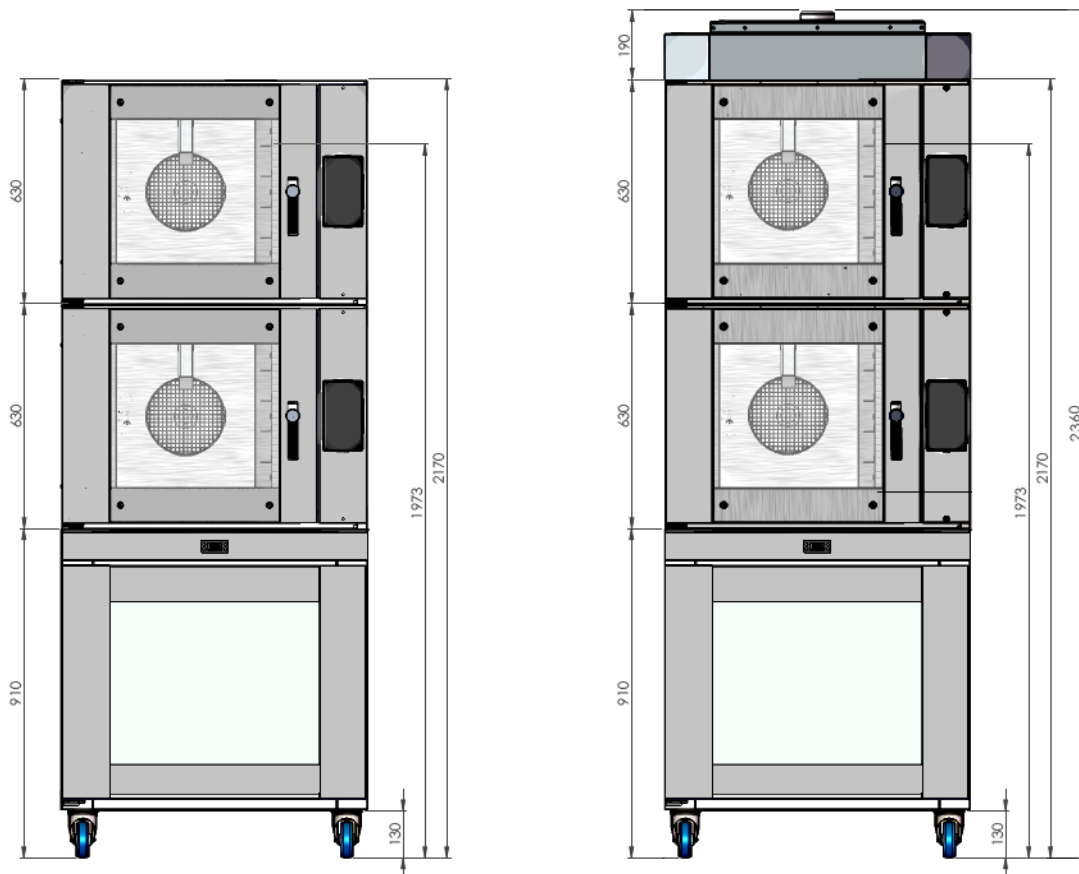
✗ Table height : 780mm



✘ Table height : 910mm



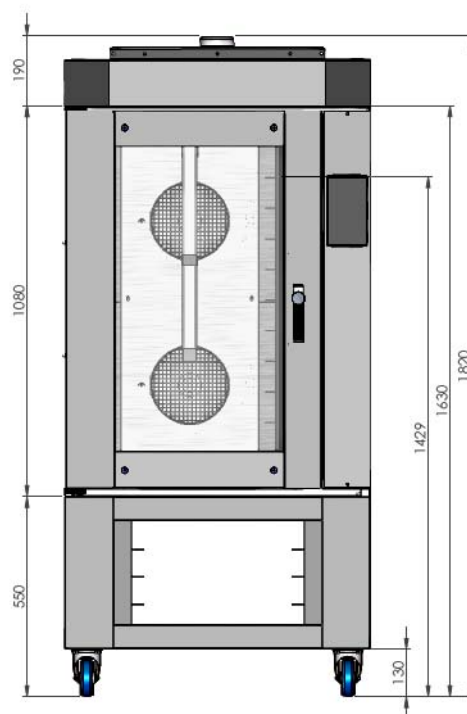
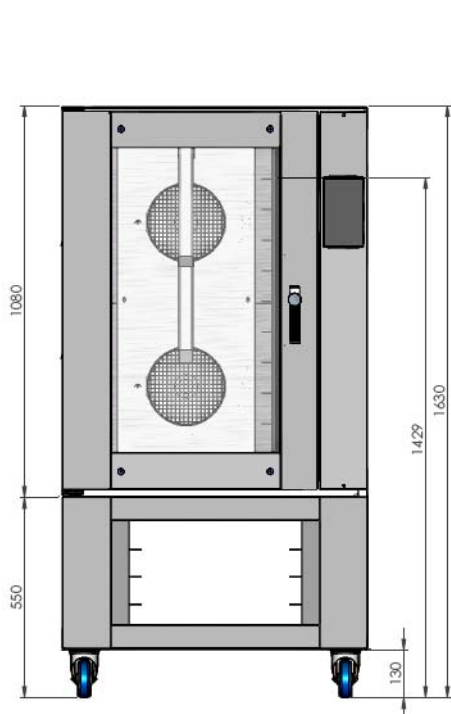
✓ 2 ovens on proofer cabinet with or without hood



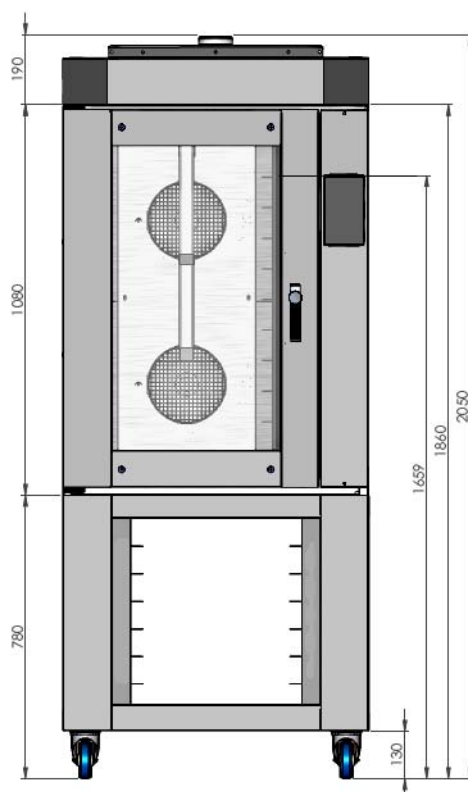
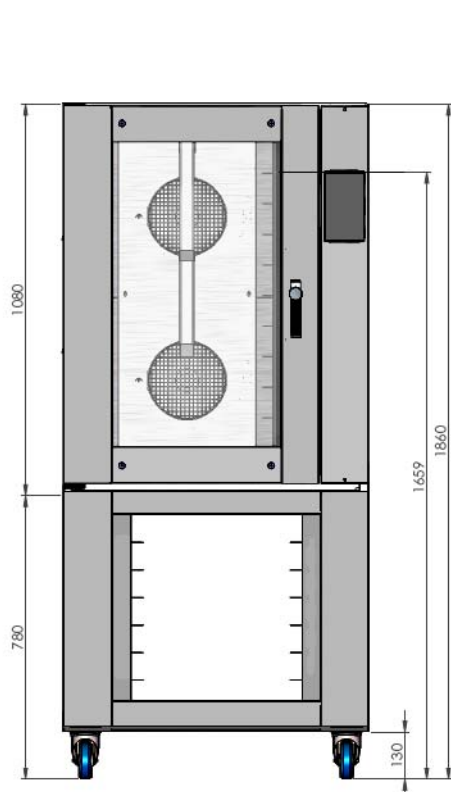
ELECTRIC CONVECTION OVEN - 10 TRAYS

✓ 1 oven on table with or without hood

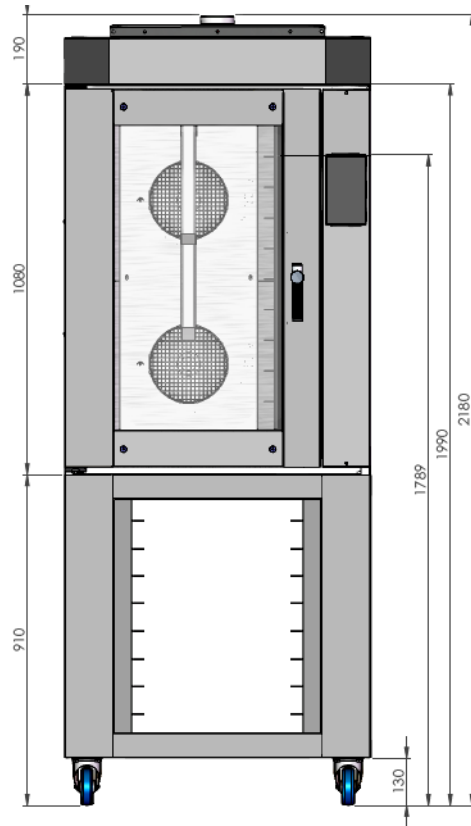
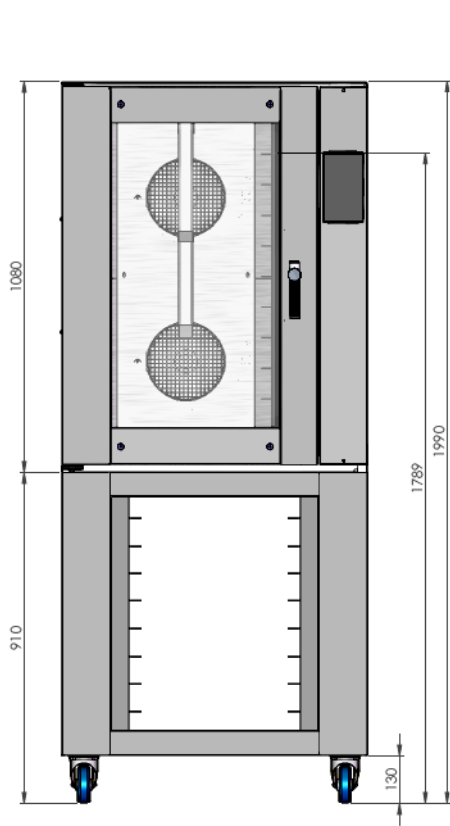
✗ Table height : 550mm



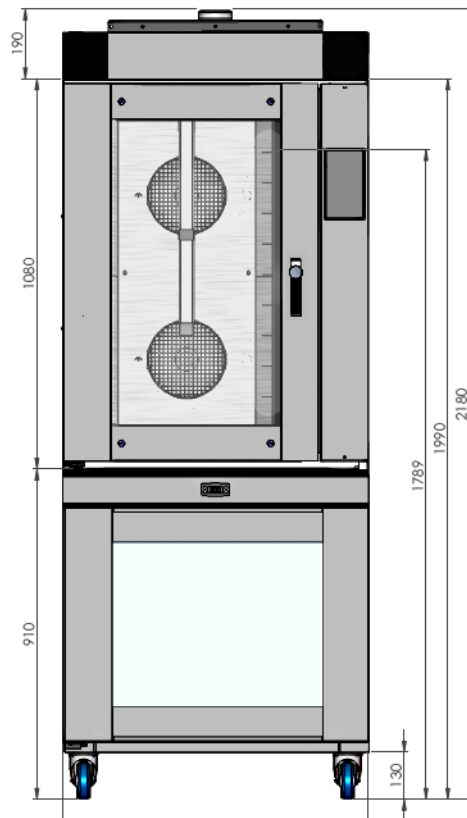
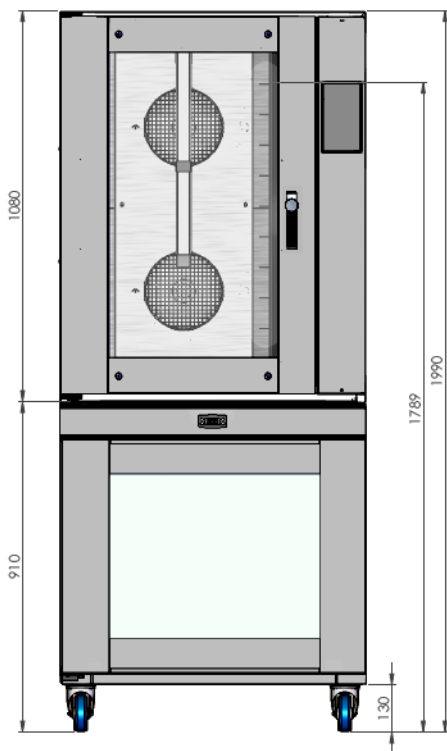
✗ Table height : 780mm



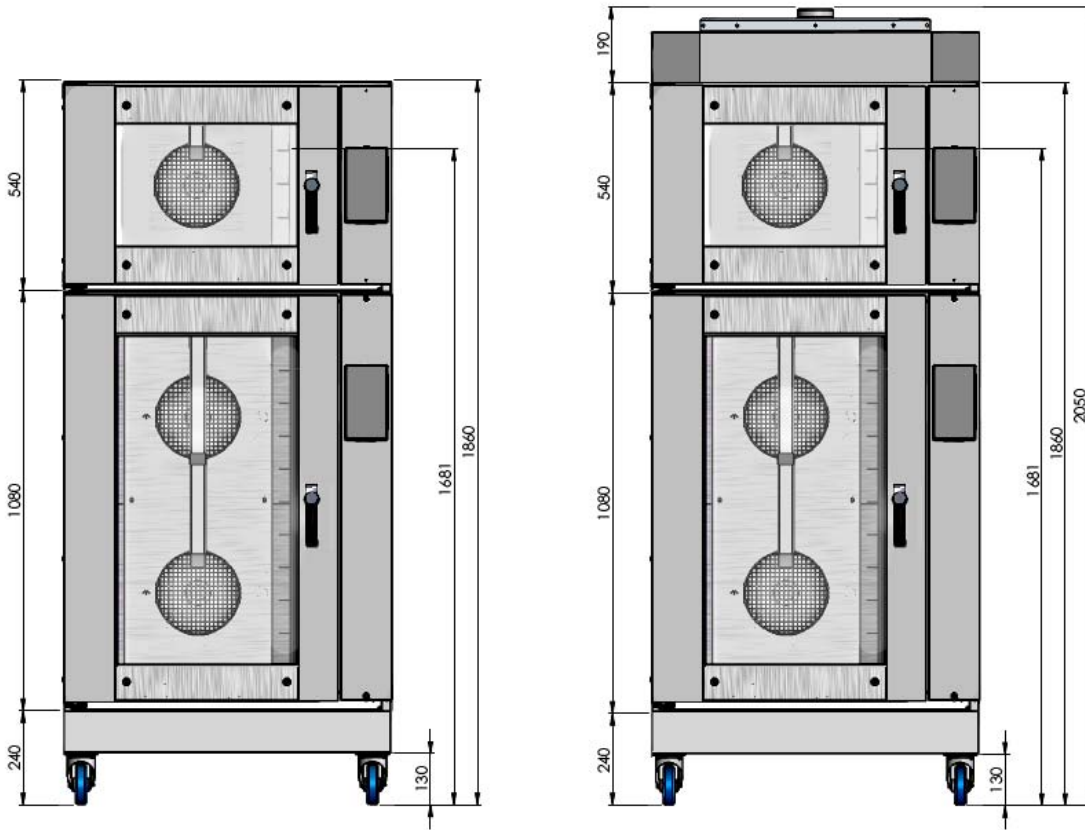
✘ Table height : 910mm



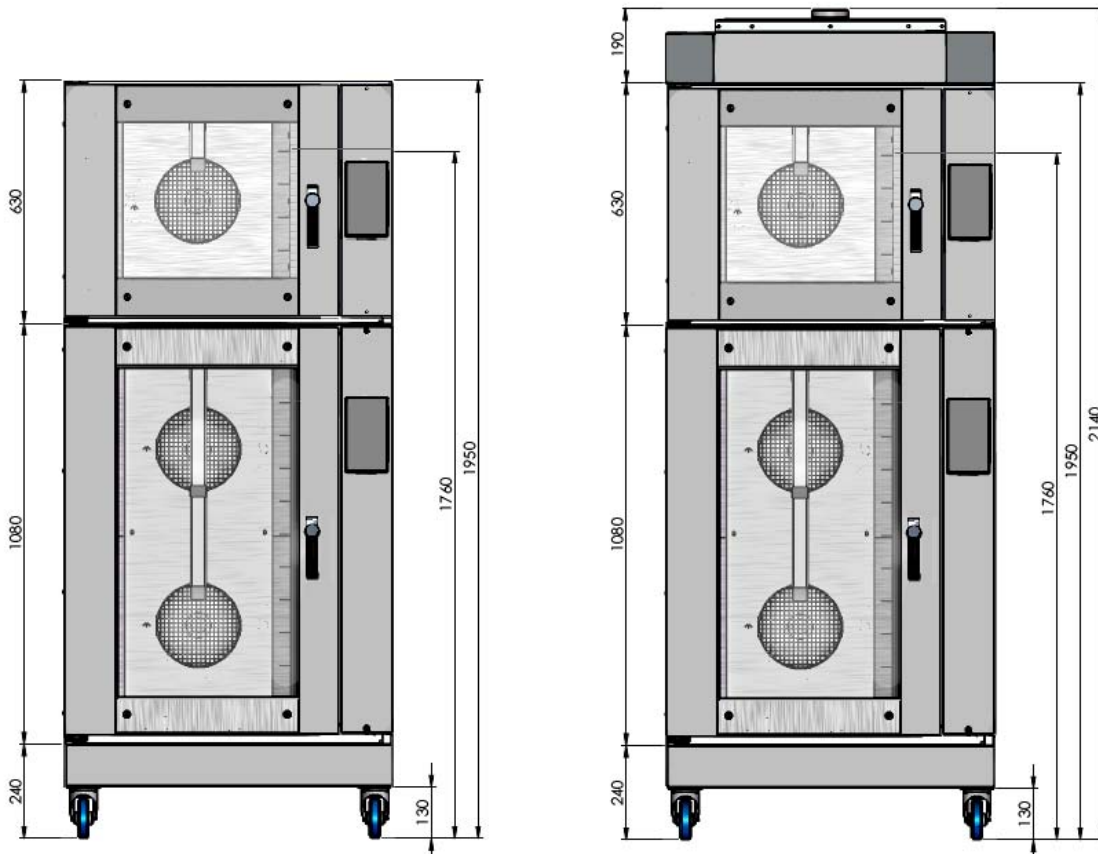
✓ 1 oven on proofer cabinet with or without hood



ELECTRIC CONVECTION OVEN - 4 TRAYS + 10 TRAYS



ELECTRIC CONVECTION OVEN - 5 TRAYS + 10 TRAYS

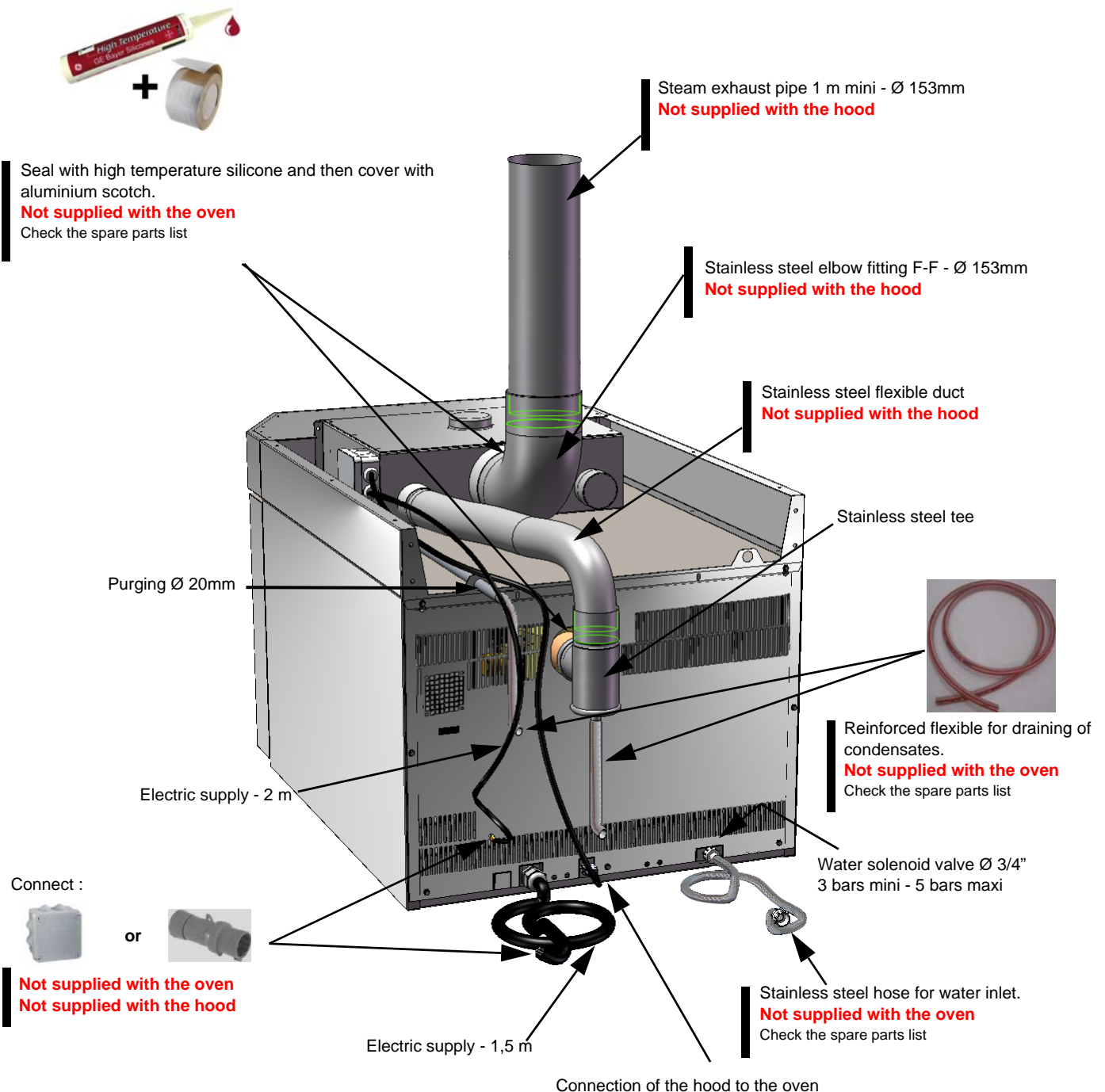


REAR VIEW / CONNECTIONS PRINCIPLE

Depending on the oven size and door hinges position, the location of the various elements shown below may change but the connection principle remains the same.

 The oven must be aerated in an ambient atmosphere below 32°C (90°F), to ensure its proper operating. **Do NOT OBSTRUCT THE OVEN VENTILATION GRIDS.**

With hood



Here above, the right connections for your oven.

1 or 2 ovens with hood



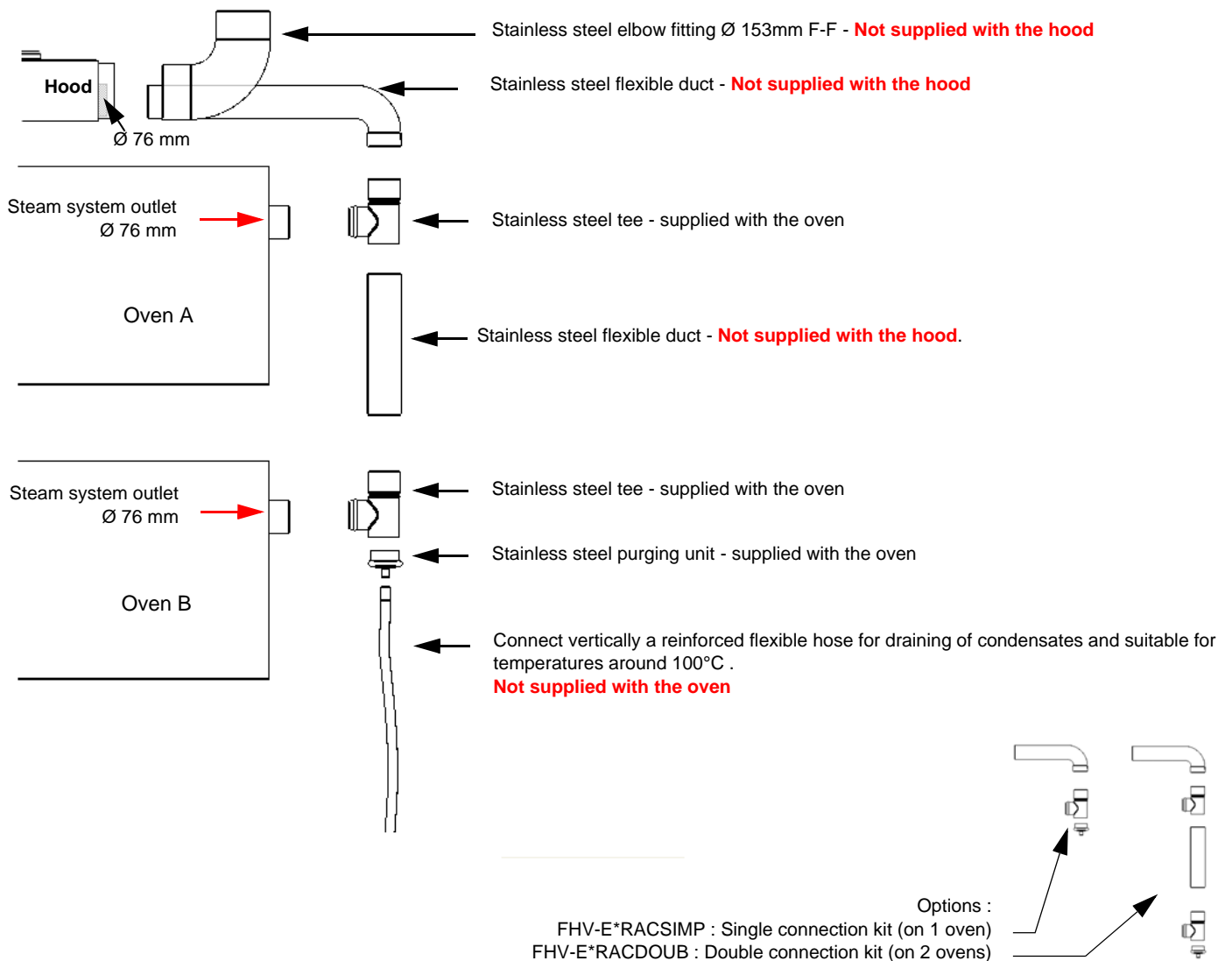
It is forbidden :

- ✓ to connect the steam exhaust pipe to a chimney dedicated to the fumes.
- ✓ to reach the outside with an horizontal pipe.

To optimize the draft of the steam exhaust chimney, you must install it as straight and vertical as possible.

At customer's charge and responsibility.
To be installed by a professional chimney installer.

Manufacturer's recommendation : connect vertically a stainless steel tube with a minimum length of 1 m of Ø 153mm
Not supplied with the hood



* A : 400x600 ; B : 400x800 ; F : 460x800 ; T : 600x400 ; U : 460x660 ; W : 660x460

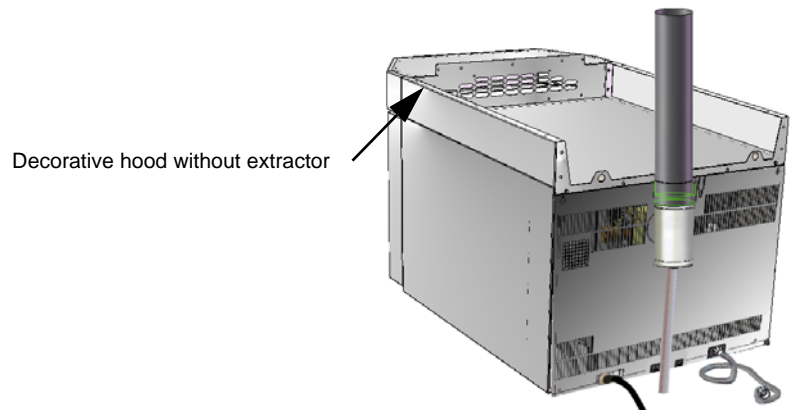
The connection kits are assembled and ready to install. They are composed by lengths of stainless steel flexible duct and the requested number of stainless steel tees to connect the configuration ordered.

Depending on the oven size and door hinges position, the location of the various elements shown below may change but the connection principle remains the same.



The oven must be aerated in an ambient atmosphere below 32°C (90°F), to ensure its proper operating. **Do NOT OBSTRUCT THE OVEN VENTILATION GRIDS.**

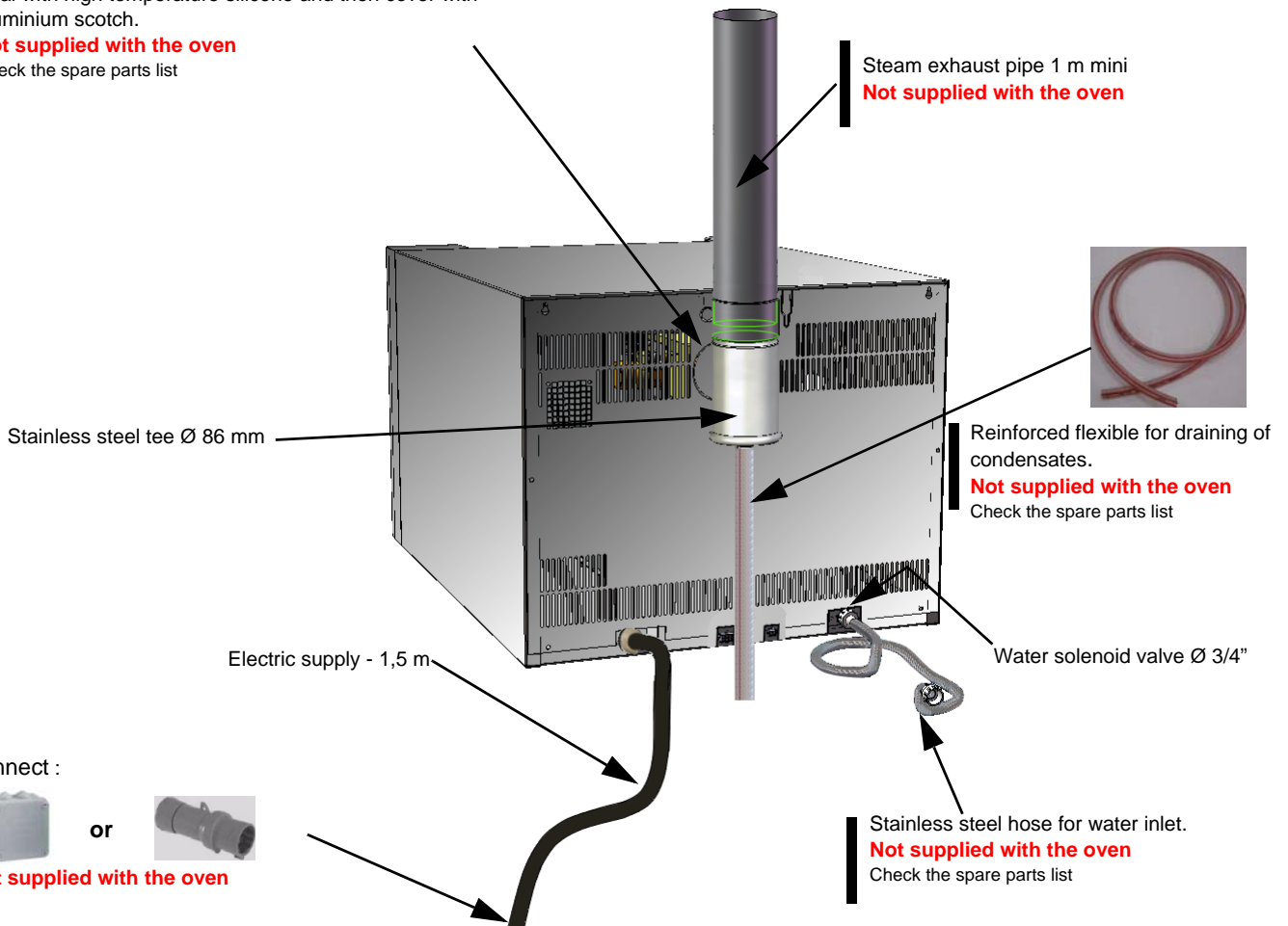
Without extractor hood or with decorative hood



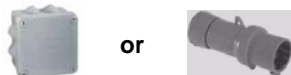
Seal with high temperature silicone and then cover with aluminium scotch.

Not supplied with the oven

Check the spare parts list



Connect :



or

Not supplied with the oven

Here above, the right connections for your oven.

1 or 2 ovens without hood

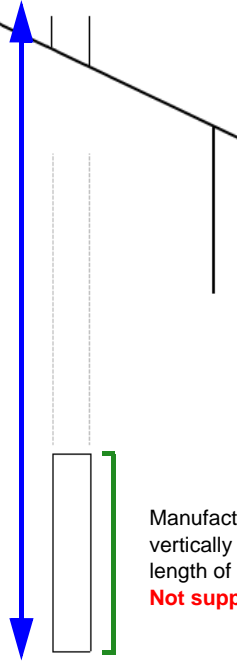


It is forbidden :

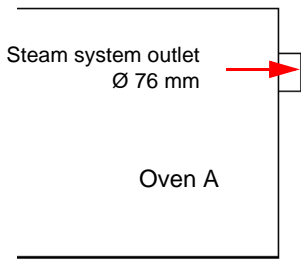
- ✓ to connect the steam exhaust pipe to a chimney dedicated to the fumes.
- ✓ to reach the outside with an horizontal pipe.

To optimize the draft of the steam exhaust chimney, you must install it as straight and vertical as possible.

At customer's charge and responsibility. To be installed by a professional chimney installer.

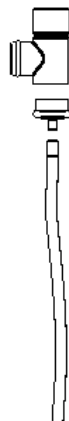
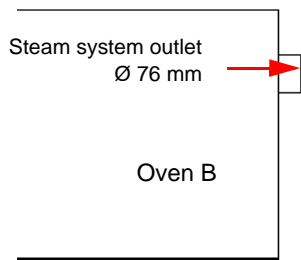


Manufacturer's recommendation : connect vertically a stainless steel tube with a minimum length of 1 m of Ø 86 mm.
Not supplied with the oven



Stainless steel tee - supplied with the oven

Stainless steel flexible duct - **Not supplied with the oven.**



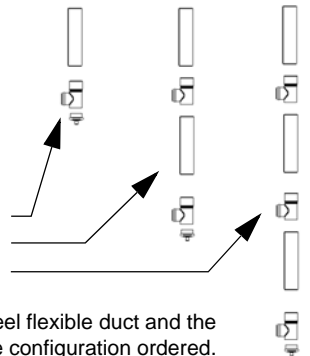
Stainless steel tee - supplied with the oven

Stainless steel purging unit - supplied with the oven

Connect vertically a reinforced flexible hose for draining of condensates and suitable for temperatures around 100°C .
Not supplied with the oven

Options :

- AC-TJ40300000 : Single connection kit (on 1 oven)
- AC-TJ44300000 : Double connection kit (on 2 ovens)
- AC-TJ44430000 : Triple connection kit (on 3 ovens)



The connection kits are assembled and ready to install. They are composed by lengths of stainless steel flexible duct and the requested number of stainless steel tees to connect the configuration ordered.