

COMPACT CONVECTION OVENS

R box



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FABRICANT 
EUROFOURS[®]


6 stakes, your 6 advantages



« « Convection ovens are part of our history at Eurofours Company. They are our roots, our present time and our future. Pierre Lancelot, founder of the company, has been the first to introduce convection ovens with a baking quality unrivalled nowadays. He was the leader of what became Eurofours today. After 40 years, we are a leading company for convection ovens. Our philosophy is targeted around two simple ideas: To preserve our historical industrial know-how and to introduce innovations which can meet the requirements of our customers »



◀ (59 North of France)
That is where our history starts...

Stéphane and Nicolas Lancelot



Today, the production of the Eurofours range is shared between 4 sites representing more than 12000 m2.



Energy savings

The energy is part of the environment of the baker, we have focused on energy control. The energy performance is an electric consumption brought up to what you precisely need, while you can achieve the right quality and perfect baking for your products.

The Green environment

We aim at developing the most comfortable oven when you use it. Have a look and see how we have taken care of the cleaning of the windows, at the right visual indications of the information on the control board,... we show respect for our customer, and it is obvious to think that the oven must be developed in respect of the rules where it leads to a pleasant job.



Ergonomy

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Guarantee and Quality

We pay the greatest attention to the choice of our components and obviously made a drastic selection of our suppliers. Our components are tested severely, and our baking tests operate with professional bakers. Materials have been correctly selected because of our long experience. Our Quality department is focused on controlling 38 accurate points for each oven before shipment.



The quality it is just 3 years warranty on any parts of the oven except consumable parts like glass door, gasket, bulbs, silicon...).

Eurofours is ISO 9001 labeled since more than 17 years. Any range displayed in our catalogue meets the following standards: CE, NSF, Metus, Metcdn,Gost... (or is being approved).

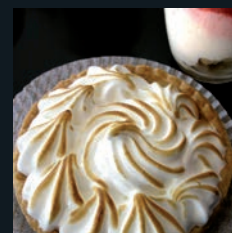
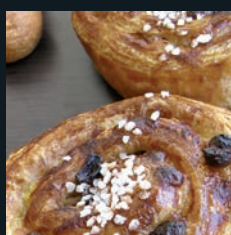
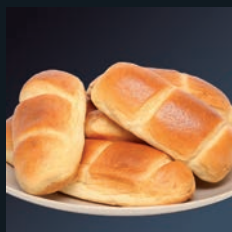


The regular monitoring of our process and components by external and independent laboratories just show to our customers that our quality is reliable and gets the right conformity next to the high level requirements of the international markets.



Efficiency and Multi-use

The Viennoiserie and bread assortment offer keep increasing. The flour network channel capacity to innovate in the field of the ingredients, process, recipes and ended products compels respect. Eurofours is going part of the way for those evolutions and is building electrical or gas convection ovens which can meet those new requirements. The multi-use capacity becomes a main choice criterion. Our ovens are able to respond at a full range of products: From sweet and delicate pastries to heavy and specific breads with thick crust. From any kind of 500 grs bread and more to a viennoiserie range to keep continuing with specific products like macarons or meringues, at any time those products require specific baking and our oven can cope with such level of requirements.



In that field and that is the reason why various companies use our ovens in their kitchen laboratory development to adjust their recipes for their products. Famous chains of stores or bakers use our ovens to bake their specific products while their names and reputation are committed.

Just get your imagination as a limit!

Rbox : comfort and agility

Glass cleaning

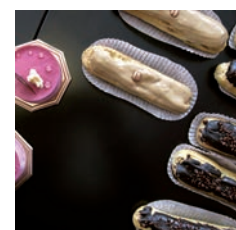
Well-cleaned glass combined with good lighting in the baking chamber insures good vision of the products. Without any tool you can easily remove two side screws inside the oven.

Thus, released it allows you cleaning the both sides of each glass in a short time and with little efforts.



Smells exhaust

When sugar and salt products go one after the other one, it is better that smells are not mixed. Thanks to our "Smells control" device you can by simple push on the button remove the rest of smells between two bakings. This feature is available for all convection and modular deck ovens which are equipped with steam option. This simple system allows the exhaust of almost 100% of scents left in the baking chamber. *(with Edrive4 control board)*



Door opening system

Well sized and mounted door handle guarantees you comfortable feeling when taking it in hand. Sturdy, it is designed to support up to 10,000 openings per year ! It can be operated in both directions for opening and by simply pushing the door, the handle locks for closing.

Door seal

For our convection ovens we use door seals for high temperatures attached by clipping it inside. It is extremely easy to remove and to place the door seal manually for cleaning or replacing purposes. No glue is requested.

Insulation

Paying great attention to the insulation of the oven is not only important with regard to energy saving, but it is also a main contributor to the baking quality. The insulation materials we use will remain enduring and efficient for the life time of the oven. Double glass door (6 & 4mm thick) with air circulation in between, allows to (reduce) the external surface temperature. It complements the oven's insulation device and avoids any risks of burn.

Rbox, : one oven for different uses













Rbox

Plug and work !

No technical intervention is required to install the oven. Designed in a "Plug and Work" approach, you just need to connect the oven to the appropriate electrical grid to start production !



-  Friendly use
-  Fast rising temperature
-  Reversible door
-  100% stainless steel baking chamber
-  Right and left fan sequencer
-  Internal glass coated reflecting
-  Automatic fan stop (door opened)
-  Steam is standard
-  Damper is standard
-  Stackable ovens

One oven for different uses



Rbox : use and function



◀ readable screen is 95x54mm or 4,3"

Control of the oven

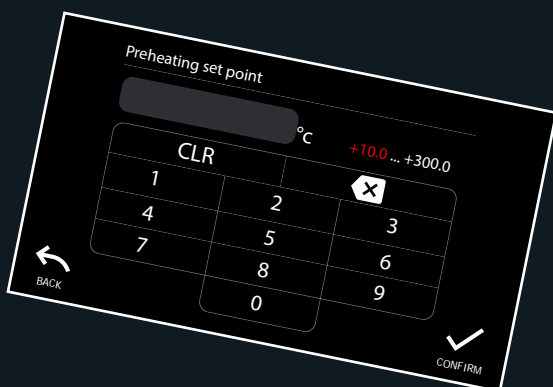
The e-drive board is a touch screen control board integrated in the front face of the oven. It allows using all the oven's functions.

Ultra intuitive, with a rapid access to settings for a daily use, and also an easy online access to program and save recipes via an internet connection* or per a USB connection.

e-drive4 is the control board we recommend you for its simplicity and its various possibilities.

Enjoy a friendly regulation as a smartphone!

* available soon

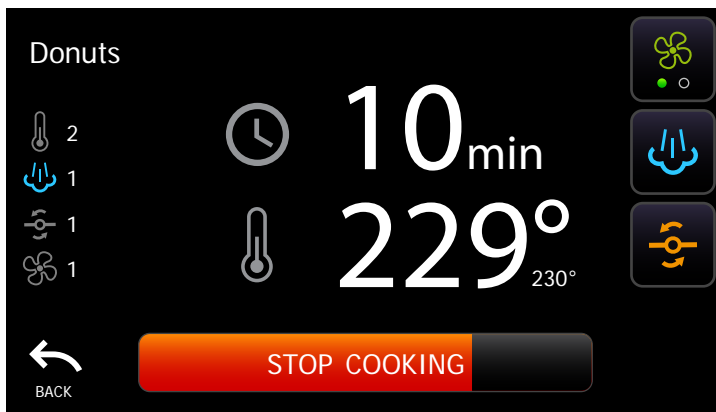


connexion USB



connexion internet*

Rbox : use and function



Programming recipes:

Temperature, baking time, percentage of steam injection, and many other settings are available for each recipe. In order to use with simplicity the oven with the e-drive control board, the most standard recipes have been preloaded. Offering you in a simple way the possibility to modify the parameters to match your expectations.

A touchscreen for professionals:

Ultra reliable, the e-drive control board is made for a baking environment. No more hassle! Dough and flour will not affect the electronic panel. Just a simple cleaning to use it for a while! Our strong relationship specifications are contracted and bound with our suppliers for performance level and bakery use.

Playback works:

E-drive shows at a glance the settings during the baking.

Recipes, temperature, remaining time, ventilation..., you will get at any time an easy access to all functions.

Air Flow Control

Reinforced stainless steel electrical heating elements specially designed to match our specific fan, are tested and controlled before assembling. (1, 2, 3) The fan is designed to fit the size of the baking chamber. The heat



1, 2, 3 : visuels d'illustrations non contractuels

is channeled through our lateral perforated steel sheet, and streamed by the vacuum system at the back of the baking chamber. We keep the airflow at a low and regular speed, to bake in a gentle atmosphere. The fan speed can be lowered to bake small and light products, thanks to a speed variator.

Steam

The solenoid valve, which controls the water injection on a steam device, permits to diffuse into the baking chamber wet steam. Avoiding direct contacts between water and heating element, this technology guarantees important moisture and preserves the longevity of heating elements, which are not suddenly cooled down. Moreover, the injection nozzle does not require any maintenance. However, depending on the water quality from your network we just recommend you to add a purifier.



Rbox : technical data

| | 3 trays | 4 trays | |
|------------------|----------------|----------------|---------------|
| Trays size | 600x400 | 600x400 | 600x400 |
| Spacing | 98 mm | 85 mm | 85 mm |
| Tension | monophasé | monophasé | triphasé |
| Voltage | 230 V - 15.3 A | 230 V - 25.6 A | 400 V - 8.6 A |
| Frequency | 50/60Hz | 50/60Hz | 50/60Hz |
| Electrical power | 3.7 kW | 5.9 kW | 5.9 kW |
| Heating power | 3.15 kW | 5.25 kW | 5.25 kW |
| Weight | 74 kg | 74 kg | 74 kg |

Accessories : Stand H=780 or 910 mm (6 or 8 trays)

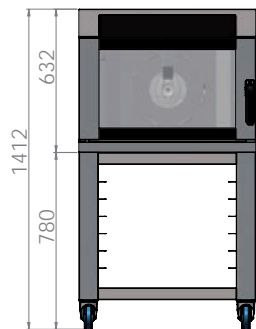
(with feet (90 to 130mm) or castors 130mm.)

Hood : extractor 1 speed.

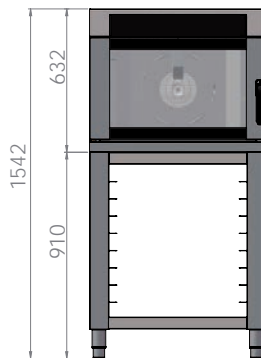
Options :

equipment 3 or 4 trays.

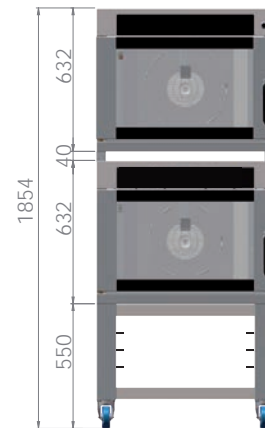
equipment GN1/1 (3 or 4 trays.)



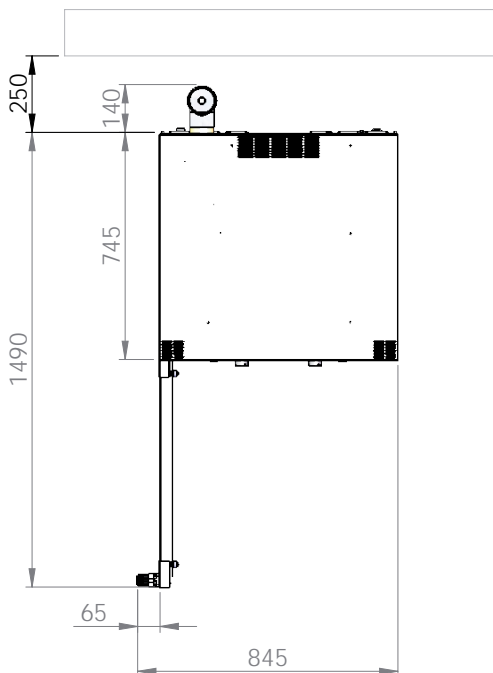
Stand H=780 / 6 trays



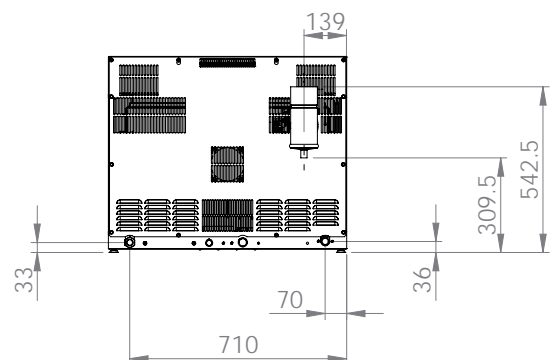
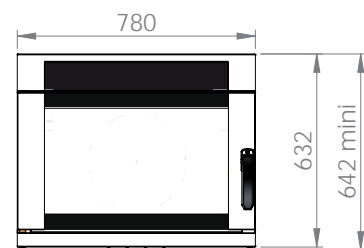
Stand H=910 / 8 trays



Stand H=550 / 3 trays



| mm | inches |
|------|--------|
| 33 | 1.30" |
| 36 | 1.42" |
| 40 | 1.57" |
| 65 | 2.56" |
| 70 | 2.76" |
| 139 | 5.47" |
| 309 | 12.17" |
| 542 | 21.34" |
| 550 | 21.65" |
| 632 | 24.88" |
| 745 | 29.33" |
| 780 | 30.71" |
| 910 | 35.83" |
| 1412 | 55.59" |
| 1490 | 58.66" |
| 1542 | 60.71" |
| 1854 | 72.99" |



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