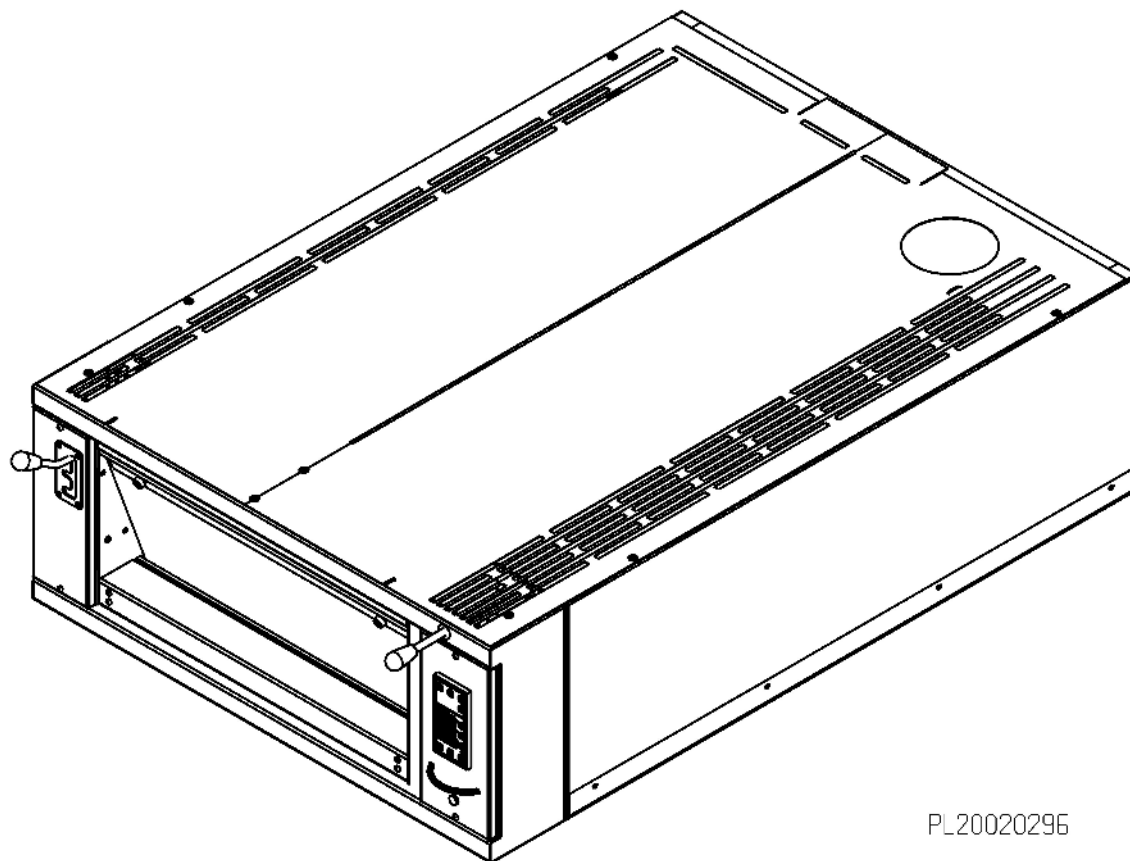




User manual

▶▶ RUBIS 2/4 OVENS



PL20020296

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Pavailler
La cuisson à votre mesure

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You have just purchased one of our models from the RUBIS range.
We wish to thank you for the confidence you have placed in our products.
These products are the result of extensive studies and testing to ensure your full satisfaction.
Our sales and after sales teams are always available to help you install, start up and use the product under optimum conditions.



Warranty conditions on the French market

The equipment must be installed, used and maintained under the conditions and observing the recommendations described in this document.

Certain problems requiring the intervention of a specialised technician may only be resolved by Pavailler's after sales service or one of our authorised dealers.

Non-observance of these instructions can make the warranty null and void.
Our range of RUBIS ovens has a one year Pavailler warranty for parts and labour. Any modifications to the equipment and non-observance of the recommendations of use stated above can make the warranty null and void.

For further information, please contact our technicians or authorised dealers.

In a continuous quest to improve its products Pavailler reserves the right to any modifications without prior notice.

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1 IMPORTANT SAFETY INSTRUCTIONS

The equipment is intended for professional use and must be operated by qualified personnel only.

The oven is exclusively designed for baking bread and pastries. Never use it for any other applications.

Do not introduce flammable or explosive products into the oven (e.g.: do not clean the oven with flammable products, do not insert baking trays, pans or racks still containing a flammable cleaning agent...)

The equipment must be installed according to current regulations and standards. The fuel, water and power supplies as well as the smoke exhaust and its connections are to be carried out and maintained by qualified professionals according to current regulations and standards (see section on installation). The cost of this work is borne by the customer.

The installation site of the oven must have suitably sized fresh air inlets and contaminated air outlets (paid for by the customer). The room must have suitable lighting (minimum illumination 300 lux).

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2 GENERAL CHARACTERISTICS

Description:

The range comprises two ovens:

- oven R2 2 pans 460 x 660
- oven R4 4 pans 460 x 660

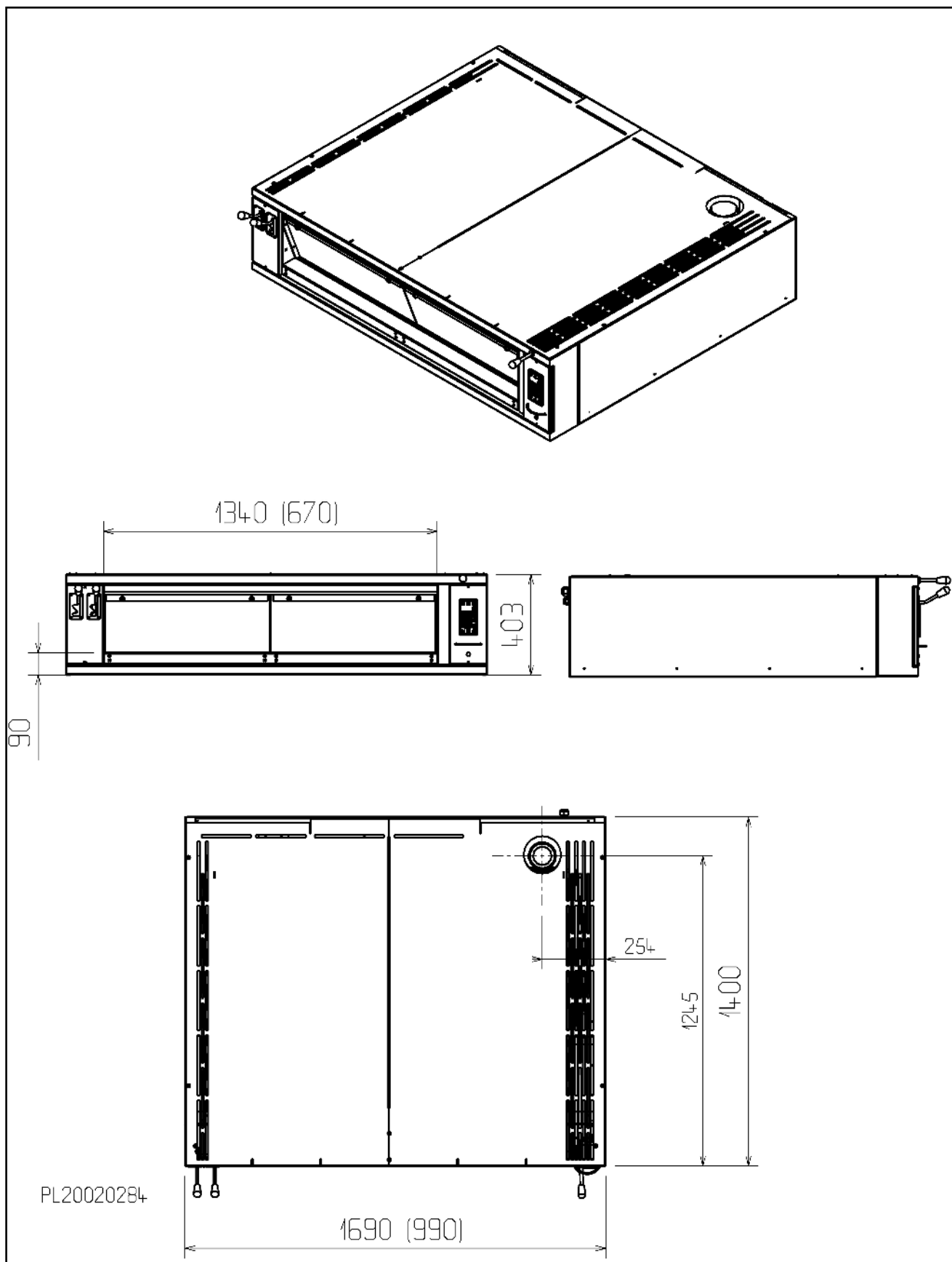
The ovens are available in the following variants:

- with steam generator (B versions).
- without steam generator (A versions).
- satin stainless steel finish.

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

The RUBIS ovens come with a rail-mounted switch box for easy access when repair work is required.

RUBIS 2/4 OVENS



3 INSTALLATION AND START-UP

Preliminary checks:

Make sure that:

- the room and doors are large enough for the passage of components and ovens.
- the final installation site can withstand the oven weight and the floor is even and level (level check by means of a graduated bubble level).
- The site is equipped with the following:
 - a) a power supply circuit adapted to the oven type (minimum electrical power to be observed),
 - b) sufficient water and steam supply and discharge lines,
 - c) a protective system against electrical insulation faults (to be provided by the customer), see tables on page 2,
 - d) a ventilation system suitable for the installed equipment.

Assembly:

- Dismantle the bottom lining.
- Install the hearth stone inside the oven.
- Install the lateral hearth stone clips.
- Reinstall the bottom lining.
- Mount and screw down the 2 cover panels.

RUBIS 2/4 OVENS

TABLE OF CURRENT FLOWS AND POWER VALUES R2/R4

		RUBIS OVEN TYPE							
		R2A		R2B		R4A		R4B	
Voltage Frequency	Number 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 BE USED

Voltage	RUBIS OVEN TYPE			
	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 or H07RNF cables.

Connection table:

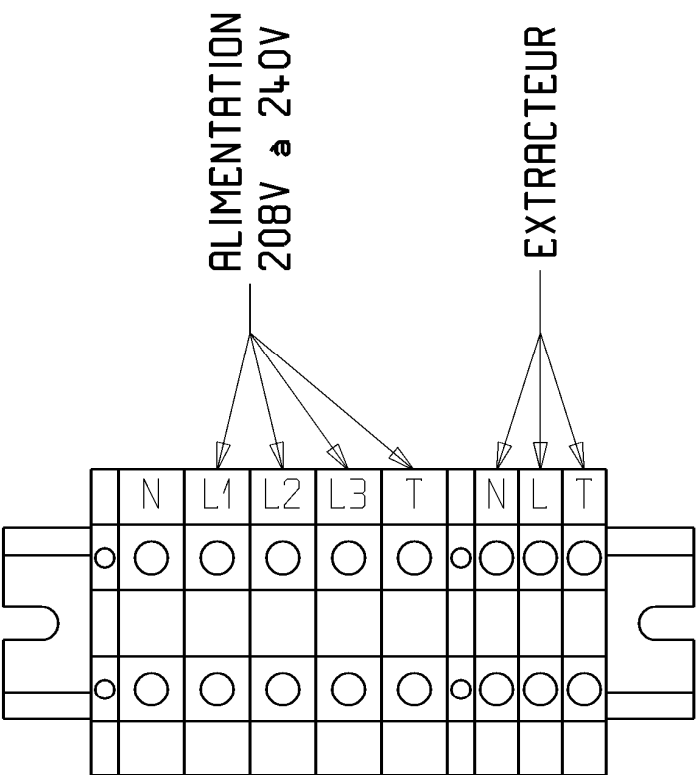
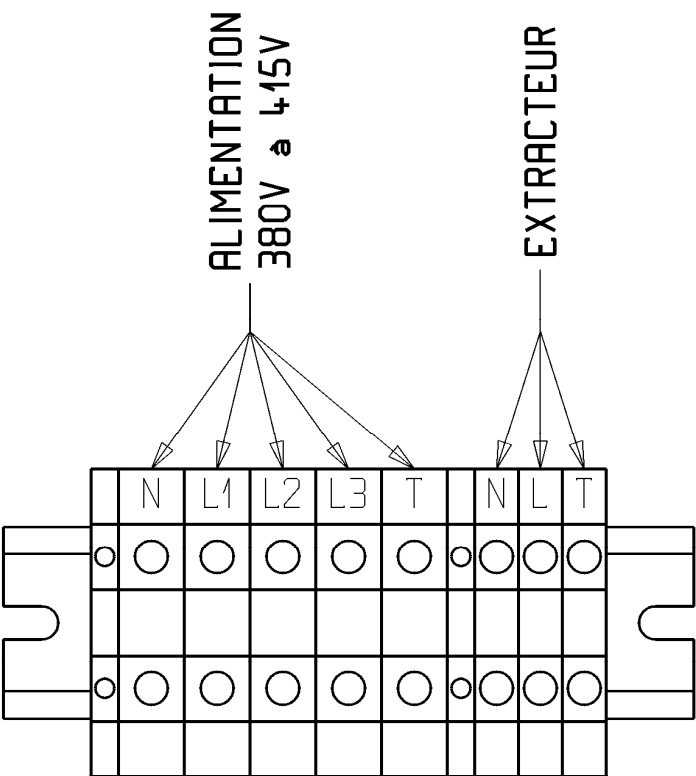
Oven type	RUBIS	
Connection (mm)	Water inlet	Copper 10 x 12
	Water outlet	Copper 10 x 12
	Steam outlet	Diameter 116

- Water inlet with a maximum pressure between 1 and 5 bars with a shutoff valve.
- A water overflow outlet is to be provided in the ground using a pipe of 40 mm to the sewer with a minimum slope of 1 cm/m.
- The steam flue must be equipped with a bleeder for condensate evacuation.
- Provide a lower and upper ventilation of the site.
- Clearance between the oven and the wall and ceiling according to valid regulations.

Electrical connections on terminal block:

- The sections are given for U1000R02V or H07RNF cables.
- For sizing your disconnecter, refer to the table of current flows on page 6.
- A water overflow outlet is to be installed by the customer (pipe of min. 33 x 42) with a minimum slope of 1 cm/m.
 - Steam generator: The water inlet must be provided with a shutoff valve.
 - Hood: A terminal block behind the oven is provided for the power supply of the hood (max. 1A). The controls (breaker) of the hood are placed on the oven front panel.

TERMINAL BLOCK CONNECTIONS



PL20020297

3.1 Connection procedure

If the installation site of the oven complies with the above recommendations you can start making the necessary connections.

To do so proceed as follows:

- Have the disconnecter and a suitable cable at hand.
- Install the disconnecter and connect the cable.
For safety reasons the disconnecter must be cut out.
- Fix the cable up to the back of the oven.
- Unscrew the back panel at the back of the oven.
- Thread the cable through the gland box.
- Leave the cable slack.
- Neatly strip the wires.
- Wire according to the diagram opposite.
- Securely retighten the terminal screws, the wires should not move in their housing.
- Retighten the gland box. Leave some slack on the wires inside the oven above the terminal block.
- Screw the back panel of the oven back on.

In the event of any problem during installation you should contact our technicians or dealers.

3.2 Commissioning

Prior to using the oven, please refer to section 4.
Use and operating instructions.

Before using the oven for the first time, it is essential to dry the baking chamber hearth stones. To do this, proceed in the following order:

- Put all the glazed oven doors into the ajar position: the door handles must be in the central position, to the left.
- Start the oven with button 1 (keep it pressed for about 3 seconds).
- Set the temperature to 100°C by pressing button 2 and then button 3 or 4 until a value of 100°C is reached.
- Increase the temperature of the decks in steps of 50°C every 2 hours up to 250°C.
- Wait for 2 hours at 250°C.
- The oven is now ready for operation.

3.3 Start-up

- a- Ensure that the oven doors and the steam dampers are properly shut.
- b- Set the disconnecter normally provided on your installation to the “mains on” position.
- c- Keep the start button pressed for 3 seconds.
- d- Set the desired temperature value (button 2 and then button 3 or 4).
- e- Your oven is pre-heating.

If the oven is not running as described please contact our after sales service or the authorised dealer's service.

Nevertheless, section 6 “Malfunctions” contains help for troubleshooting. To stop the oven, refer to section 4.3. After a baking cycle.

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4 USE AND OPERATING INSTRUCTIONS

4.1 Before a baking cycle

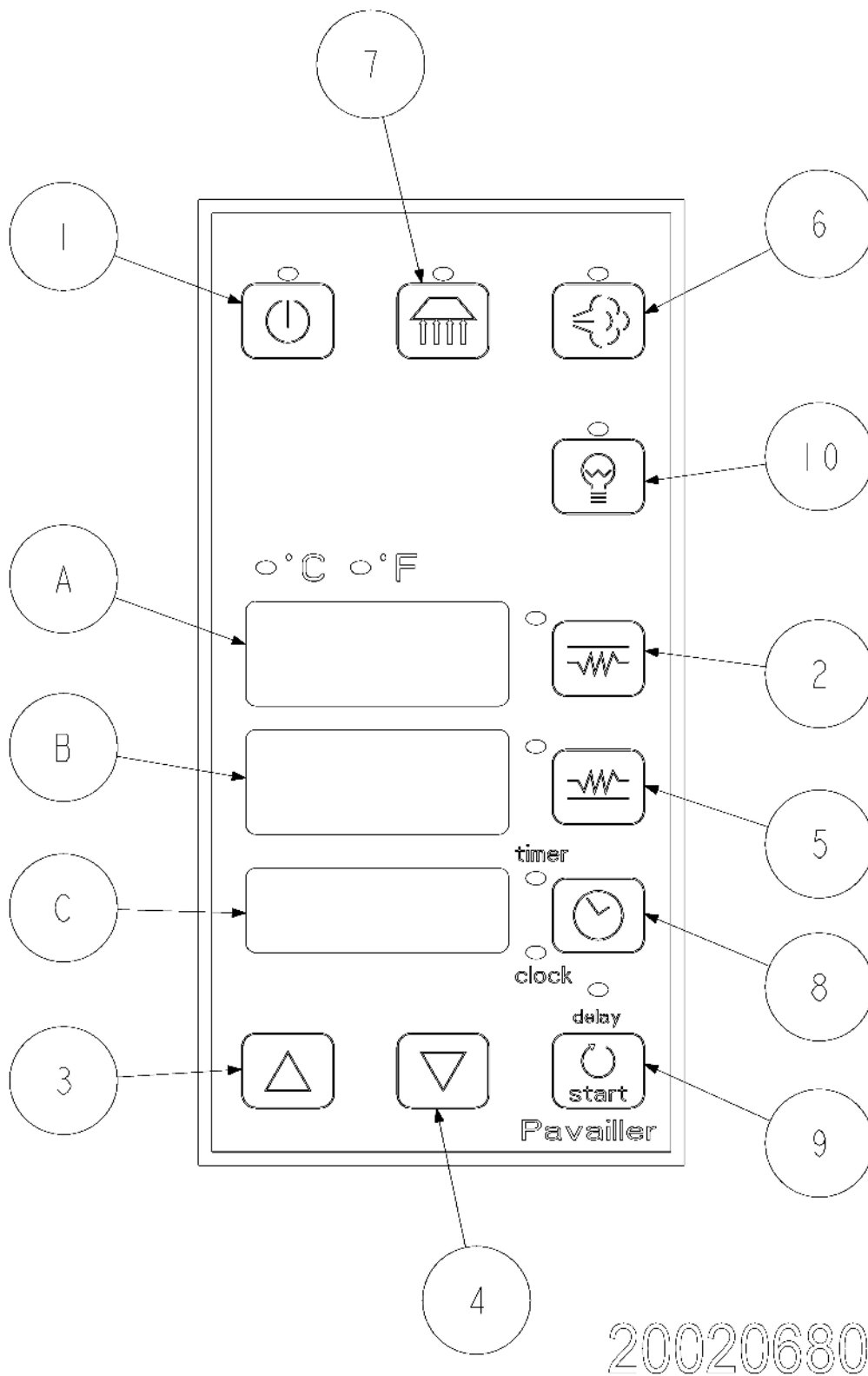
Before starting a baking cycle you must preheat the oven.
To do so, proceed as follows:

- The oven has been started up.
- Front doors and dampers are closed.
- Select the preheating temperature, it must exceed the temperature of the product to be baked by 30 to 50°C (see section 4.2 Recommendations for use).
- Wait until the oven reaches the set temperature.

The temperature rise time for RUBIS ovens varies between 40 and 50 minutes, depending on the version and the desired temperatures.

- Wait 10 minutes before loading the oven.
- Then reduce the temperature again to a value corresponding to the product to be baked.
- Your oven is now ready.

ELECTRONIC CONTROL MODULE



4.2 Using the electronic control module

1) Powering up, Stop

Hold the button (1) pressed to power up the module. The indicator above the key (1) turns off.

When energized the temperature displays (A), (B), (C) light up.

2) Switching on the lighting

Press the button (10), which is visualized by the indicator above. Press it again to switch off the lighting.

3) Visual display of the setpoint temperature

The temperature shown on display (A) is the roof temperature.

The temperature shown on display (B) is the floor temperature.

When pressing the button (2) or (5) the temperature setpoints at roof or at deck level are shown.

4) Modification of the temperature setpoint

Operate in the same way as for the visualization and as soon as the temperature setpoint is displayed, modify it with the buttons (3) and (4), to increase or to reduce it.

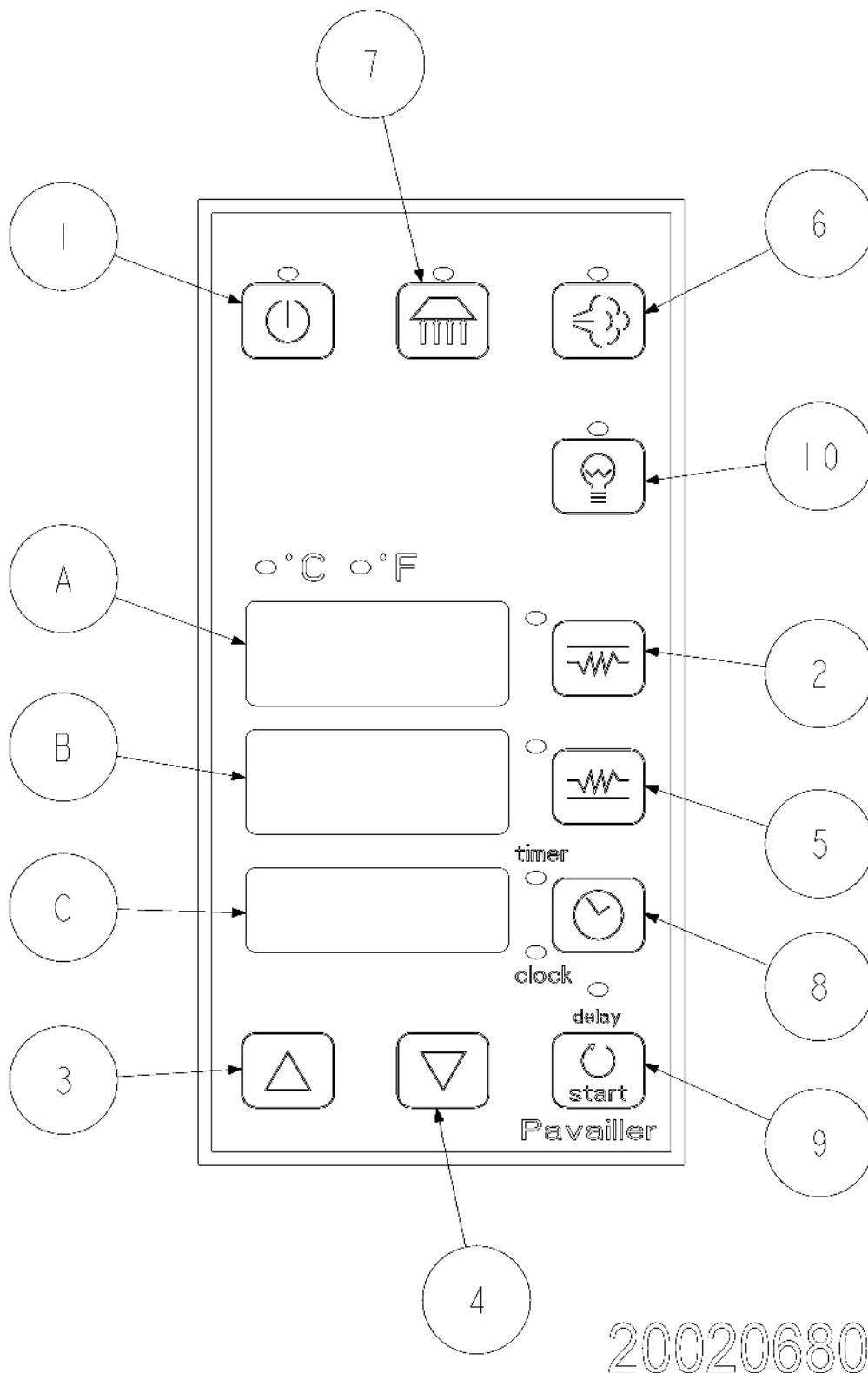
5) Steam injection

Press the button (6), which is shown by the indicator above.

6) Powering up the exhaust hood

Press the button (7), which is shown by the indicator above. Press it again to stop the hood.

ELECTRONIC CONTROL MODULE



7) Operation of the baking timer

This function can only be executed if this module is energized (see paragraph 1) *Powering Up, Stop*).

a – Setting the baking time

When pressing the button (8) the LED blinks for 5 seconds (MIN). To set the baking time change the time shown on display (C) between 1 to 59 min using the buttons (3) or (4) while the LED is blinking. After 5 seconds or by pressing the button (8) again the change is validated.

b - Baking time countdown

Press Start (9): The LED lights up and the time is counted every minute. At the time value 0 min the buzzer sounds. Pressing the Start button (9) switches off the buzzer and resets the display (C) to the previous time (the baking timer does not affect the oven operation whatsoever).

8) Use of start or automatic start-up modes

Before programming the oven, set the setpoint temperatures to the value you wish to reach when the oven starts at the end of the delay time. The automatic start-up function can only be run if the module is powered off (see section 1), only the LED (1) is lit.

a - Setting the automatic start-up

When pressing the button (8) the displays (C) light up and the LED (H) blinks for 5 seconds (MIN).

To set the automatic start-up time, change the time shown on display (C) between 1 to 99 hours by means of the buttons (3) or (4) while the LED is blinking.

After 5 seconds or by pressing the button (8) again the change is validated and the display (C) and the LED turn off.

b - Automatic start-up countdown

Hold the Start (9) button pressed for 3 seconds, the display (C) and the LED (H) light up, the time is counted every hour. At the time value 00 the module is switched off and the oven heats up with the configured temperature values.

To set an identical automatic start-up again, press the Start button (9). To stop an automatic start-up switch the oven on by pressing button (1).

Baking time table

(Temperature between 220 and 230°C)

Products (g)	Baking time (min)
200	20
250	25
400	30
500	35

The values are given by way of illustration and may be changed by the baker where necessary.

• ***Baking cycle:***

As soon as your oven is preheated you can start loading your products. We recommend you to proceed as follows:

- a- Press the steam injection button for the required decks (max. 1 second).
- b- Load the products into the oven.
- c- Reinject steam according to your requirements (max. 1 second).
- d- Product baking.
- e- Open the damper.
- f- Remove the products from the oven.

4.3 After a baking cycle

- To stop the oven press button 1.

Please refer to the following section on routine maintenance of the oven to ensure normal hygiene and performance.

5 MAINTENANCE

The cleaning operations are a significant source of dust emission: Do not use compressed air blowers as they cause significant dust dispersion, use industrial vacuum cleaners equipped with a dust filter.

IMPORTANT: Before any servicing or maintenance work the oven has to be powered down. To do so use the main disconnect switch of the oven (check whether the oven is actually energized, button 1). Wait until the oven has cooled down to ambient temperature to prevent burns.

Easy maintenance: (carried out by the customer)

NOTE: Make sure the cleaning products used are compatible with the materials of the oven components, do not use abrasive detergents which could scratch the surfaces.

➤ **Daily maintenance:**

- Cleaning the inside of the baking chamber (to limit flour dust emissions, it is recommended to vacuum off all flour deposits).

➤ **Weekly maintenance:**

Cleaning:

- the lamp glass,
- the front doors,
- the front surface.

Complete maintenance: (carried out by a specialist)

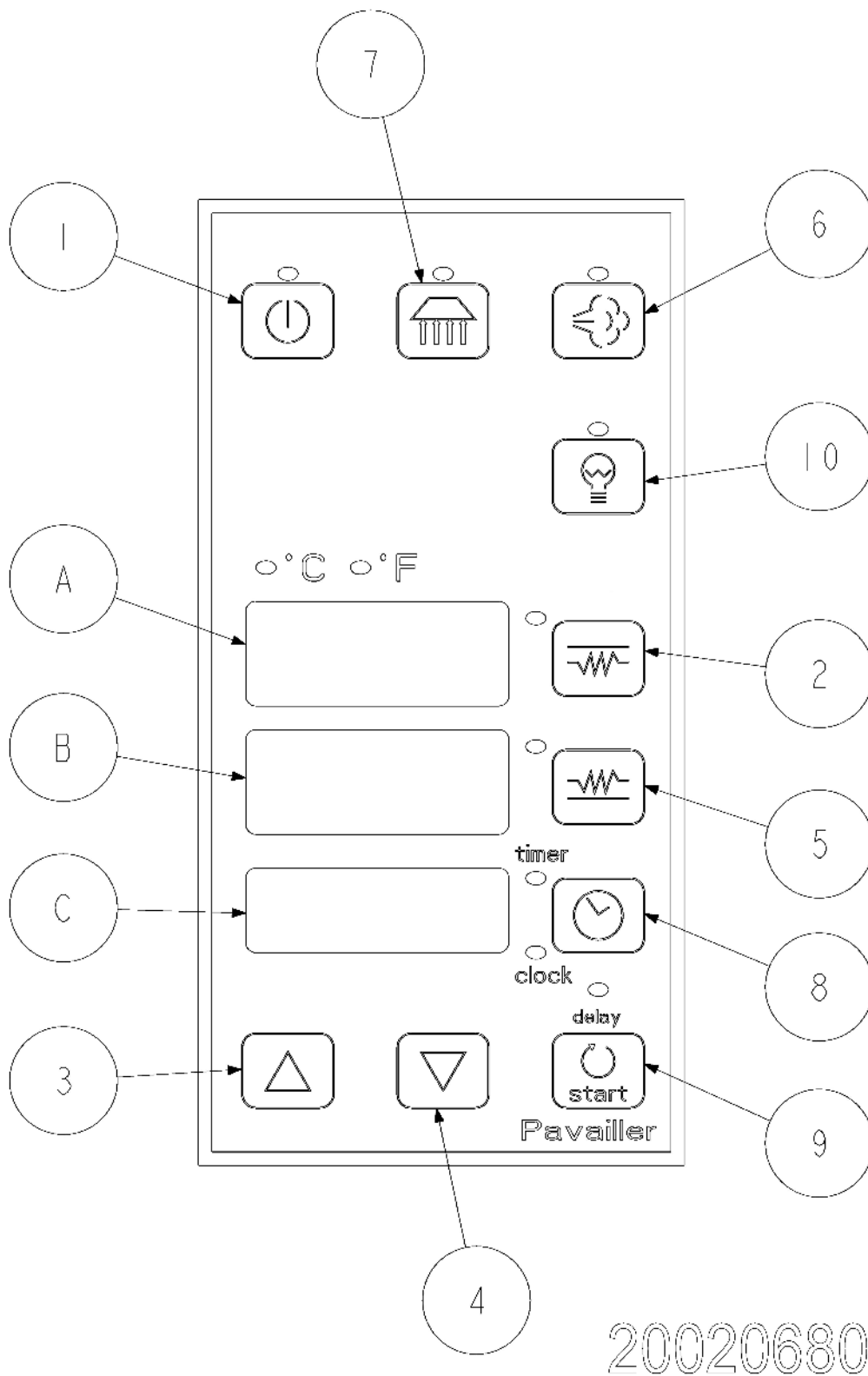
➤ **Monthly maintenance: (see section "8. Spare parts")**

- Check the glazed door gaskets, replace if necessary.
- Check the lubrication of the door pivots, lubricate if necessary.
- Replace wear parts and make adjustments.

➤ **Half-yearly maintenance (or yearly depending on water hardness):**

- Descaling the steam generator

ELECTRONIC CONTROL MODULE



6 MALFUNCTIONS

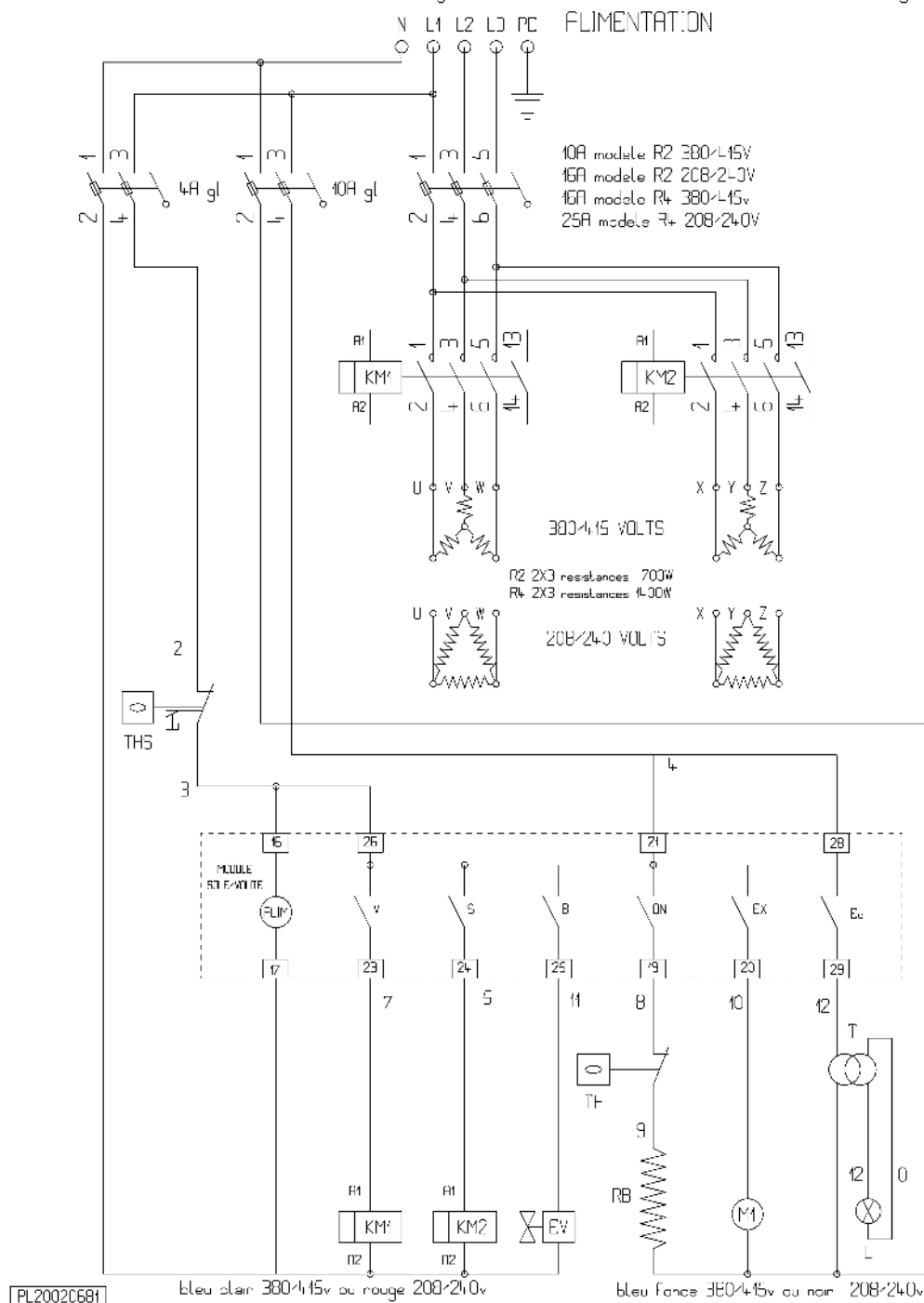
IMPORTANT: The fuses used were calculated for normal oven operation. If a fuse or any other part of the oven is defective it has to be replaced with its Pavailer equivalent.
(see section "8. Spare parts")

FAULTS	CAUSES	REMEDIAL ACTION
1. The oven does not heat up.		
- a/ The power indicator is red (1).	- The power button is not activated.	- Press the power button (1).
- b/ The control module is energized, the temperature displays -A- and the LED bars -B- and -C- light up.	- Temperature control is not in demand. The selected temperature is too low. - The fuses are defective.	- Make sure the setpoint temperature is higher than the baking temperature. - Cut out the circuit breaker and replace the fuses.
- c/ The control module is energized, the temperature display A shows E0 or E2 - EC.	- The temperature sensors are defective.	- Call a Pavailer technician.
- d/ The control module is completely turned off. - The control module is completely turned off, you have a programming timer which lights up.	- The control fuses are defective. - - The safety thermostat is cut off. - The device is in automatic start-up mode.	- Cut out the circuit breaker and replace the fuses. - - Wait until the oven has cooled off and reset the safety thermostat. To do so, open the switch box and press the red button at the bottom. - Change the mode on your timer, changing to baking.
2. The lighting or the hood do not work.		
- The lighting does not work. - The lighting and the hood do not work.	- The lamp is defective. - The fuses are defective.	- Replace the lamp. - Cut out the circuit breaker and replace the fuses.
3. The steam injection does not work.		
- The control module is energized, there is no steam.	- No water arrives at the inlet.	- Check the water of your system.

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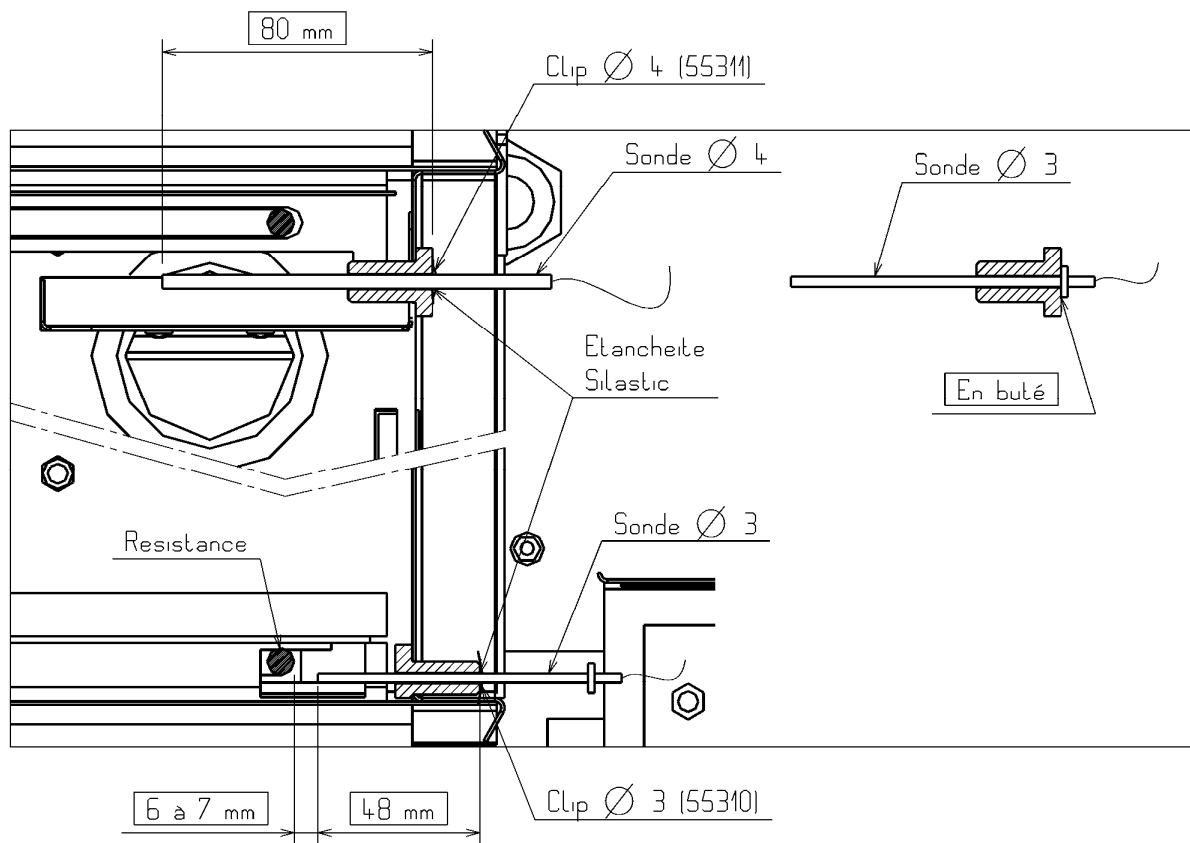
7 WIRING DIAGRAM RUBIS

KM1	contacteur voute	KM'	bottom collector	KM1	contacteur de techo
KM2	contacteur sole	KM2	top collector	KM2	contacteur de suelo
M1	moteur extracteur	M1	motor hood	M1	motor aspiracion campana
EV	electrovanne eau	EV	steam electro valve	EV	electro valvula vapor
RB	resistance buée	RB	resistance buée	RB	resistencia de vapor
L	lampe éclairage	L	inside light	L	bombilla
T	transformateur 220-12v	T	220-12v transformer	T	transformador 220-12v
THS	thermostat de securite	THS	safety device thermostat	THS	termostato de seguridad



SENSOR POSITIONING

- Safety sensor
- Regulating sensor



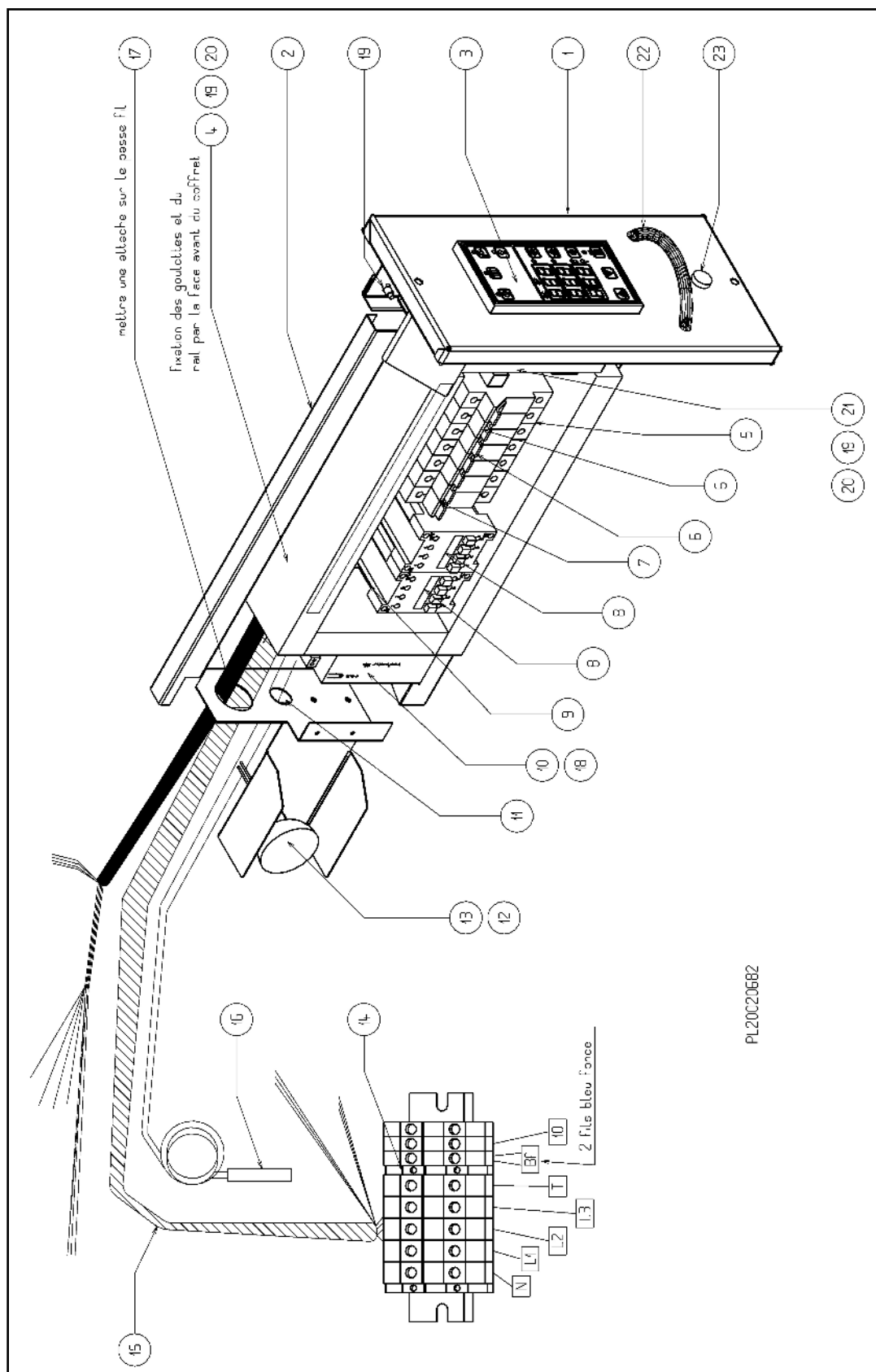
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8 SPARE PARTS

<u>Control panel R2-R4 208V/240V - 380V/415V</u>	<u>26-27</u>
<u>RUBIS baking chambers</u>	<u>28-29</u>
<u>RUBIS parts</u>	<u>30-31</u>
<u>RUBIS damper control</u>	<u>32-33</u>
<u>RUBIS boxes</u>	<u>34-35</u>
<u>Door control</u>	<u>36-37</u>
<u>RUBIS equipped steam generator</u>	<u>38-39</u>
<u>Steam generator sealing assembly</u>	<u>38-39</u>
<u>Steam generator couplings</u>	<u>40-41</u>

CONTROL PANEL

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

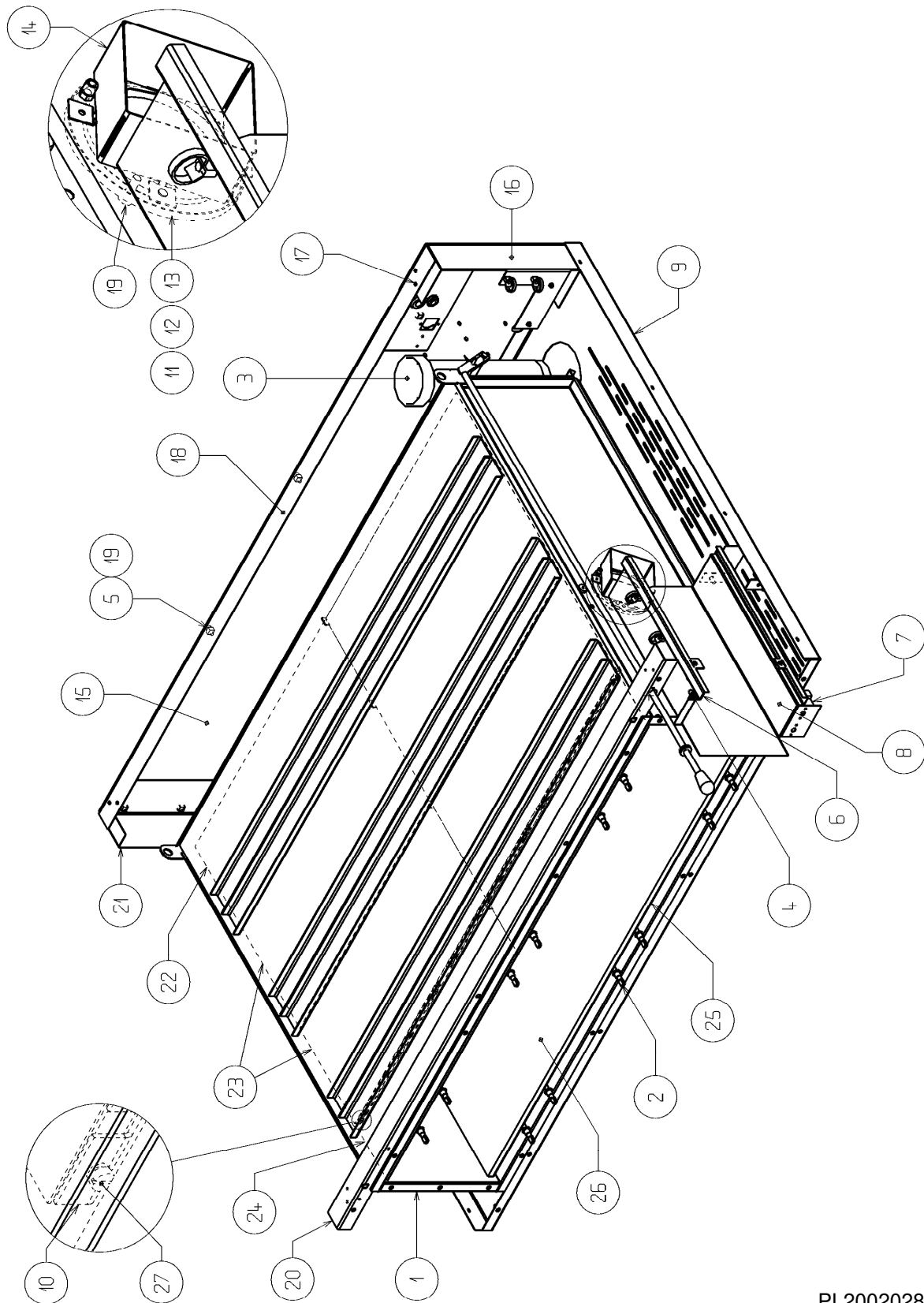


RUBIS 2/4 OVENS

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

REP	CODE	DESIGNATION	380/425V	208/240V
1	20044411	Coffret droit Rubis 2/4	1	1
2	02407001	Platine coffret rubis	1	1
3	70024005	Module sole / voûte	1	1
4	00033005	Goulotte 60 x 25	1	1
5	00033502	Coupe circuit 10 x 38	7	7
6	00033215	Kit association 2 pôles	2	2
7	00033218	Kit association 3 pôles	1	1
8	70010100	Contacteur 25A 220V	2	2
9	00030274	Borne terre 4mm2	1	1
10	00033617	Transformateur éclairage 220-12V	1	1
11	00030331	Passe fil D12 caoutchouc	1	1
12	00033818	Culot de lampe G5,3	1	1
13	00033619	Lampe halogène 12V-50W dichro.	1	1
14	00033180	Bornier Topaze	1	1
15	00024259	Faisceau 220/380V Rubis	1	24260 x 1
16	00033384	Thermocouple J	1	1
17	00031259	Collier de serrage	1	1
18	00032047	Ecrou 6 pans crantés	1	1
19	00032696	Rivet à clou 4 x 15	7	7
20	00032490	Rondelle plate large 5	4	4
21	03637003	Rail Symétrique LG 260	1	1
22	20044440	Poignée protection	1	1
23	20043236	Aimant porte lame	1	1

RUBIS BAKING CHAMBER



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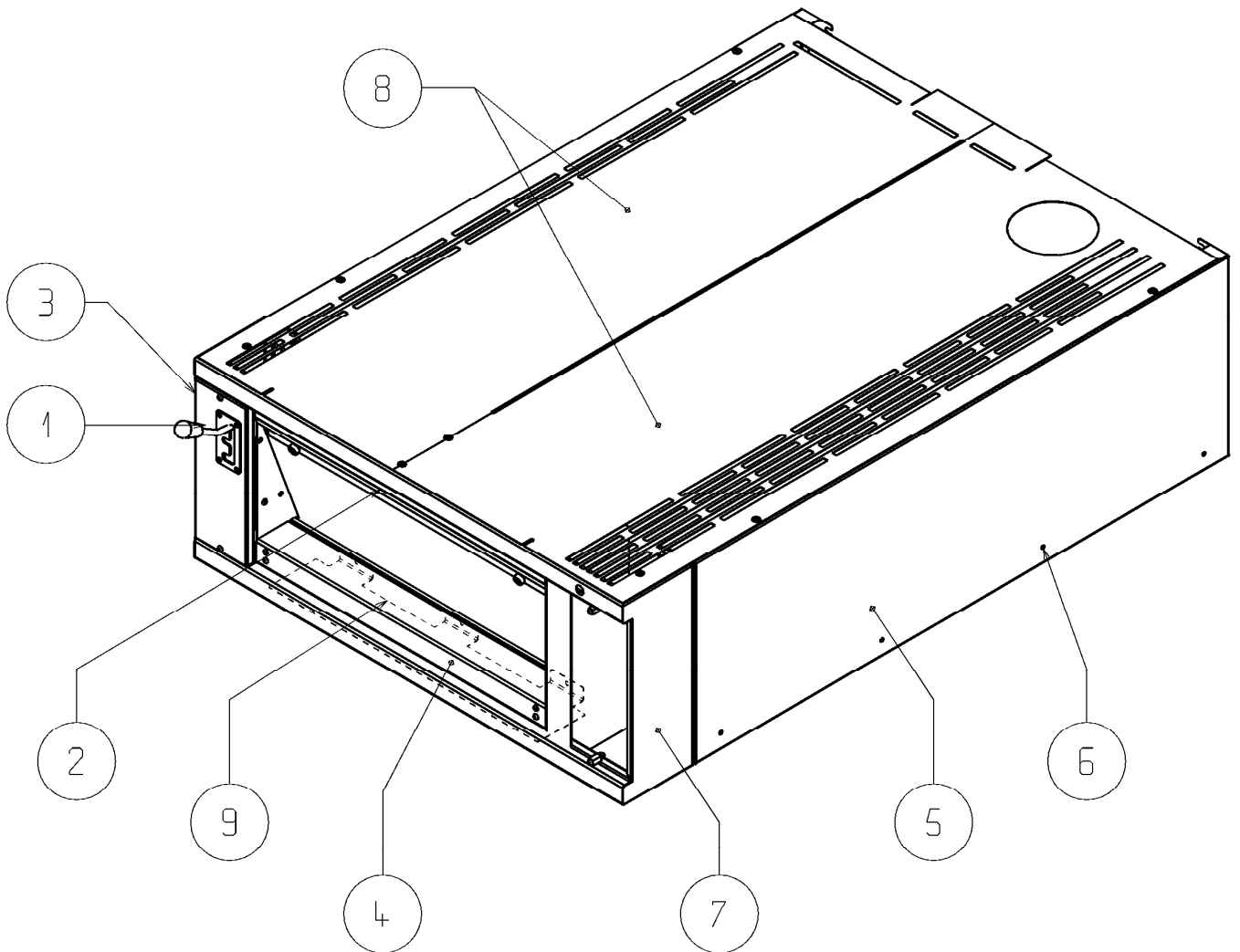
RUBIS 2/4 OVENS

RUBIS BAKING CHAMBER

REP	CODE	QTE	CODE	QTE	DESIGNATION
	RUBIS 2		RUBIS 4		
1	00024071	1	00024073	1	Caisson soudé
2	00024074	6	00024072	6	Résistance 700W
3	00024190	1	00024190	1	Oura + Commande
4	00032209	2	00032209	2	Vis TH 6 x 16 zinguée
5	00032948	1	00032948	2	Erou cage M6
6	01933902	1	01933902	1	Butée coffret
7	00033362	1	00033362	1	Thermostat sécurité position 340D
8	00024039	1	00024039	1	Guide coffret équipé
9	00024030	1	00024005	1	Plancher équipé
10	00024004	1	00024005	3	Arrêt résistance H.T équipé
11	00006313	1	00006313	1	Glace éclairage
12	00006021	1	00006021	1	Virole éclairage
13	00031350	1	00031350	1	Joint de lampe
14	02400106	1	02400106	1	Toile cache LDV
15	00024038	1	00024031	1	Fond équipé
16	00024013	1	00024013	1	Coin arrière droit équipé
17	00032702	11	00032702	11	Rivet inox D4 EP 2/2,5 POP
18	02404401	2	02402701	2	Cornière transversale
19	00032034	17	00032034	19	Vis inox TC L POZI 6 x 16
20	00024044	1	00024027	1	Cornière transversale équipée
21	00024023	1	00024023	1	Coin arrière gauche équipé
22	00024124	1	00024124	2	Nappe avant caisson 237 x 670
23	00024126	2	00024126	4	Nappe avant caisson 290 x 670
24	00024122	1	00024122	2	Nappe avant caisson 160 x 670
25	02408203	1	02408303	2	Tôle fond de sole
26	00024265	1	00024266	1	Dalle FBK ép 13 mm
27	00032150	4	00032150	9	Vis inox TC 4 x 10
	00021405	1	00021405	1	Fibre céramique aiguilletée 50mm

RUBIS 2/4 OVENS

RUBIS PARTS



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RUBIS PARTS

RUBIS 2

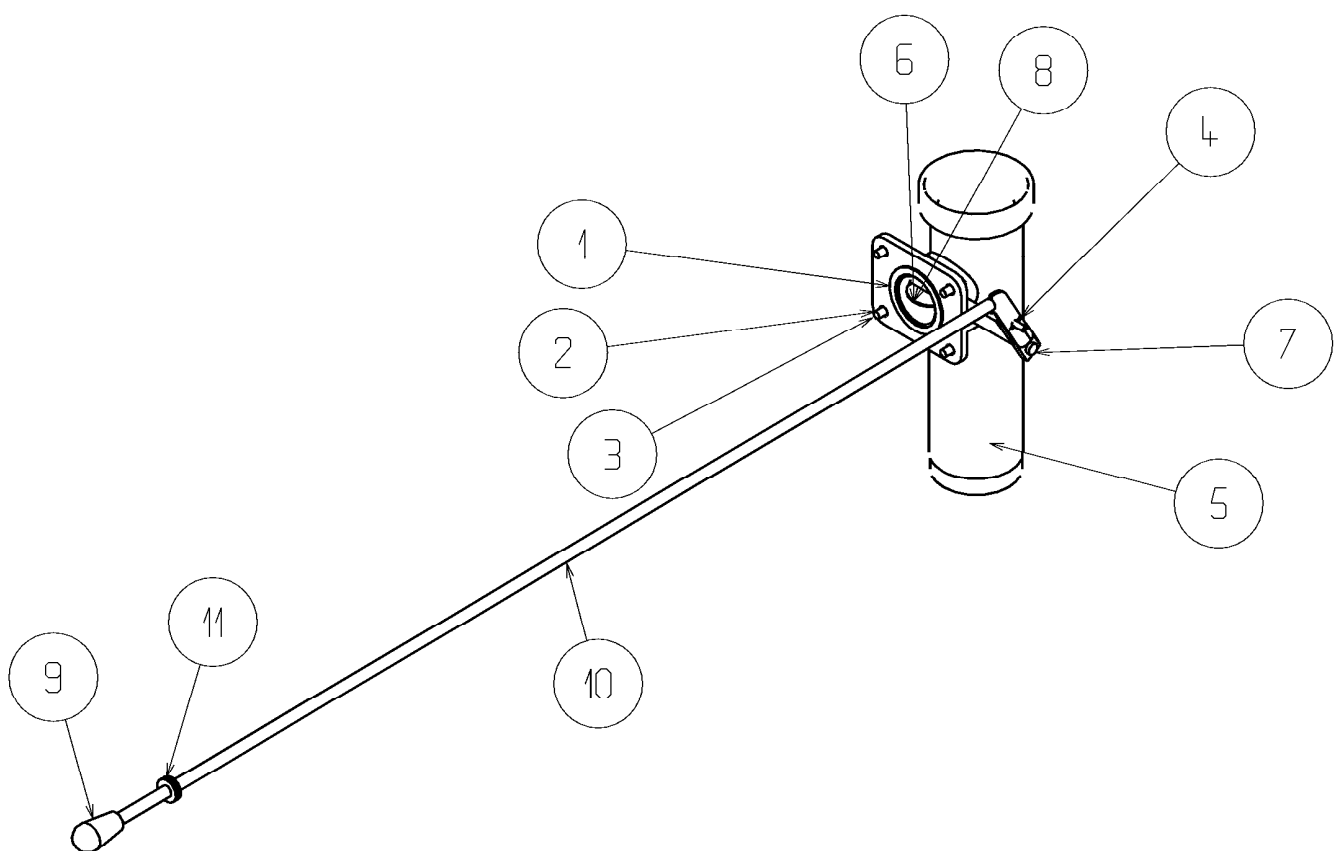
REP.	CODE	DESIGNATION	QTE
1	20051202	Poignée bakélite rouge M10 D34	1
-	20051201	Cône enjoliveur poignée	1
2	00024111	Garniture haute	1
3	20044412	Coffret gauche	1
4	00024172	Garniture basse	1
5	02402401	Jaquette latérale	2
6	00032702	Rivet	8
7	00024006	Façade satinée soudée	1
8	02439801	Tôle couverture gauche	1
	02439802	Tôle couverture droite	1
9	02400606	Tôle protection résistance	1

RUBIS 4

REP.	CODE	DESIGNATION	QTE
1	20051202	Poignée bakélite rouge M10 D34	2
-	20051201	Cône enjoliveur poignée	2
2	00024094	Garniture haute	1
3	20044413	Coffret gauche	1
4	00024080	Garniture basse	1
5	02402401	Jaquette latérale	2
6	00032702	Rivet	8
7	00024007	Façade satinée soudée	1
8	02439901	Tôle couverture gauche	1
	02439902	Tôle couverture droite	1
9	02400703	Tôle protection résistance	1

RUBIS DAMPER CONTROL

20044421



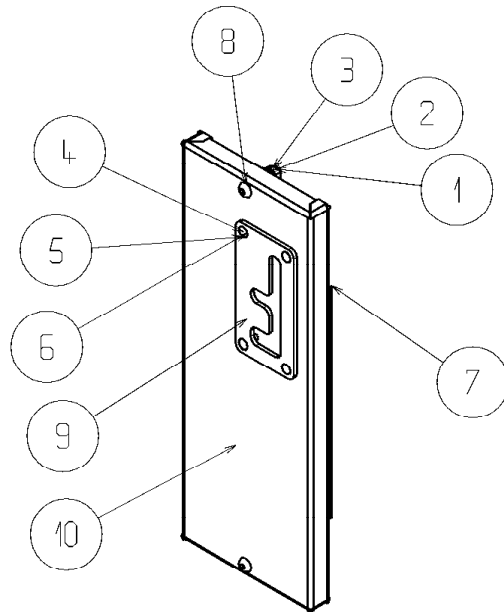
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RUBIS DAMPER CONTROL

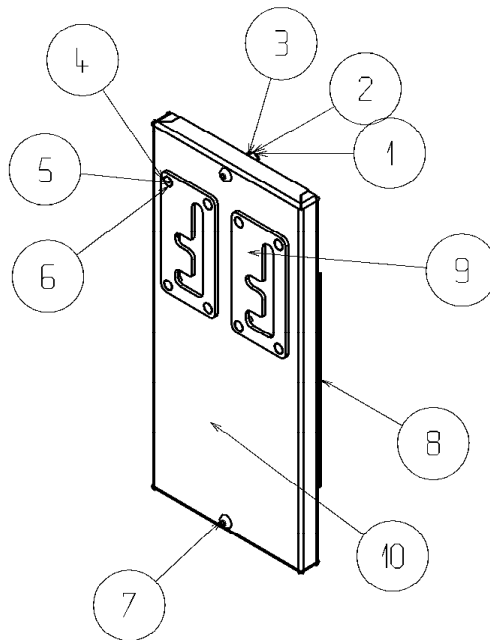
20044421

REP	CODE	DESIGNATION	QTE
1	00010439	Joint appareil à buée 70 x 55 x 2 TTF	1
2	00032006	Vis inox TH 8 x 20	4
3	00032524	Rondelle éventail AZ 8 zinguée	4
4	00032635	Goupille mécanindus 2 x 16	1
5	00001715	Oura usine M40	1
6	00001717	Volet oura M40	1
7	00001718	Axe volet oura	1
8	00032151	Vis inox TC 4 x 12	2
9	20051202	Poignée bakélite rouge M10 D34	1
10	00024117	Commande oura soudé L1210 RUBIS	1
11	00030331	Passe fil D12 caoutchouc	1

RUBIS BOXES



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RUBIS BOXES

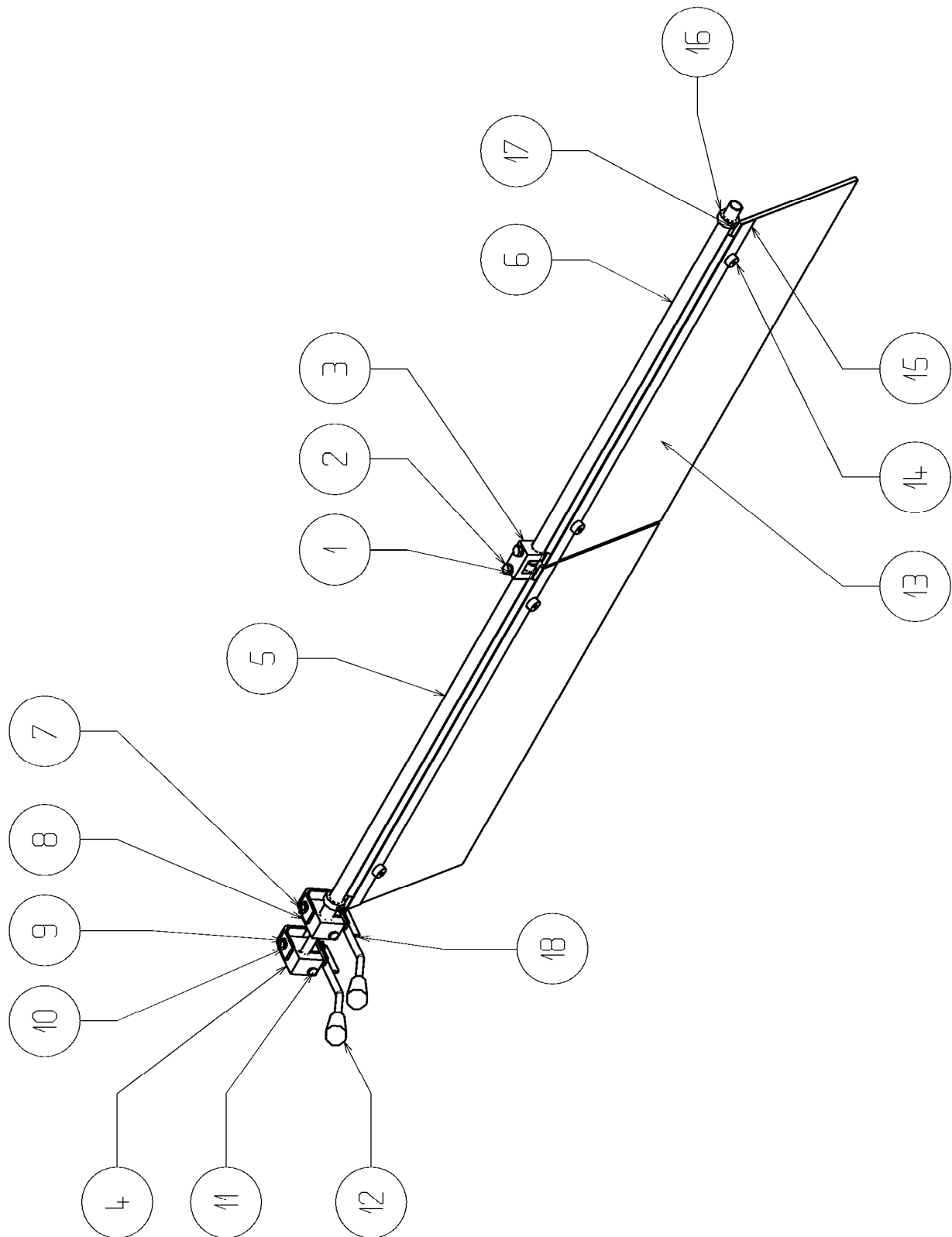
RUBIS 2

REP	CODE	DESIGNATION	QTE
1	00024119	Entretoise fixation coffret	2
2	00032523	Rondelle éventail de 6	2
3	00032354	Ecrou HM 6	2
4	00032040	Vis inox TF HC 4 x 12	4
5	00032352	Ecrou HM 4	4
6	00032521	Rondelle éventail AZ 4 zinguée	4
7	00031333	Joint silicone 13 x 1,5 HT	1
8	00032077	Vis inox TB HC 6 x 12	2
9	00012427	F gauche chrome	1
10	20044412	Coffret gauche	1

RUBIS 4

REP	CODE	DESIGNATION	QTE
1	00024119	Entretoise fixation coffret	2
2	00032354	Ecrou HM 6	2
3	00032523	Rondelle éventail de 6	2
4	00032521	Rondelle éventail AZ 4 zinguée	8
5	00032352	Ecrou HM 4	8
6	00032040	Vis inox TF HC 4 x 12	8
7	00032077	Vis inox TB HC 6 x 12	2
8	00031333	Joint silicone 13 x 1,5 HT	1
9	00012427	F gauche chrome	2
10	20044413	Coffret gauche	1

DOOR CONTROL

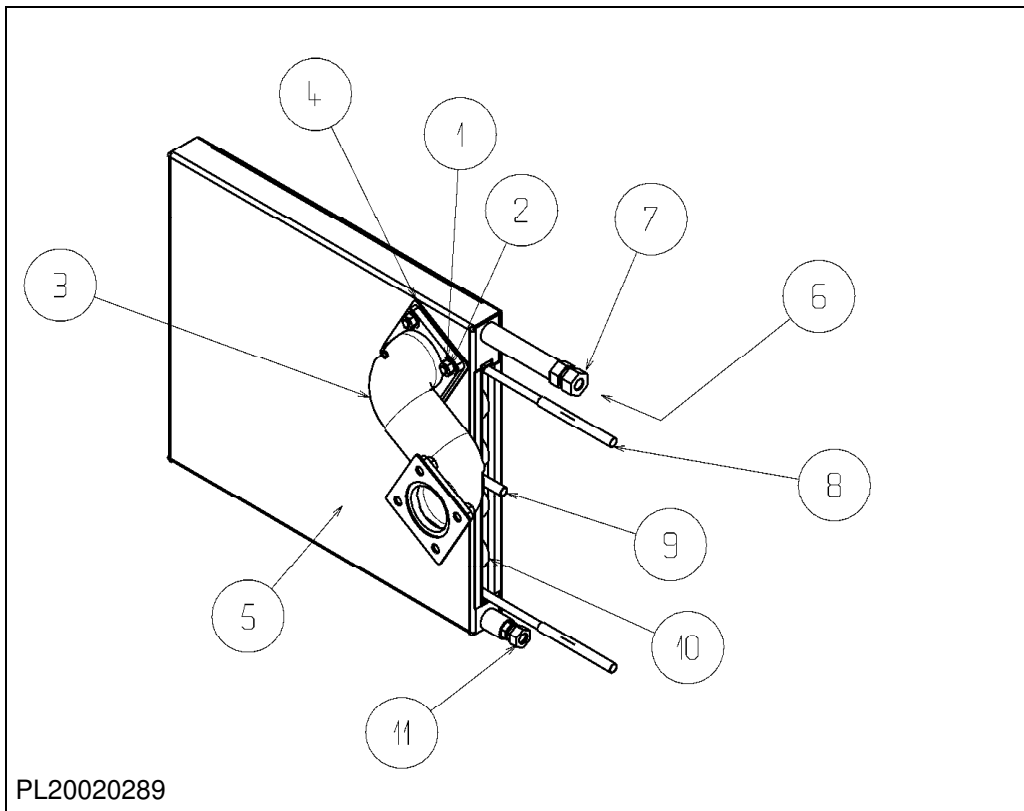


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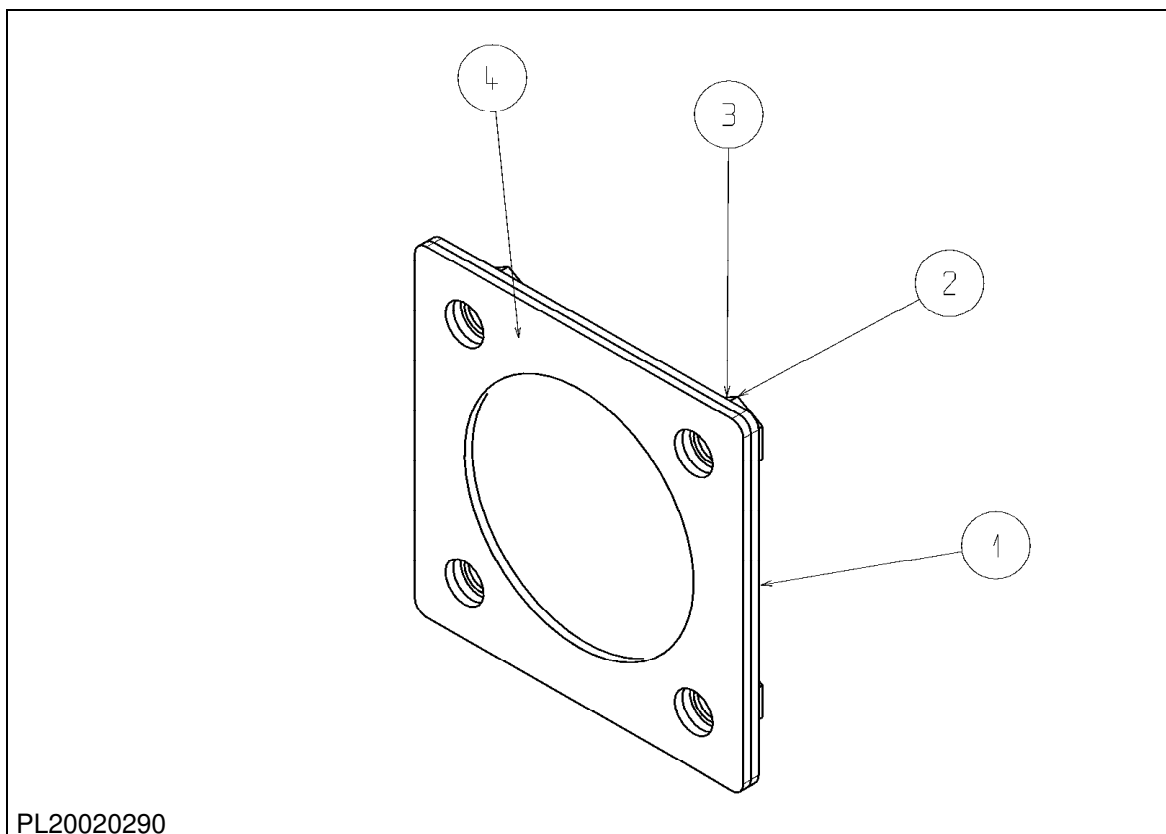
DOOR CONTROL

	RUBIS 2		RUBIS 4		
REP	CODE	QTE	CODE	QTE	DESIGNATION
1			00032524	2	Rondelle éventail AZ 8 zinguée
2			00032216	2	Vis TH 8 x 16 zinguée
3			00002444	1	Palier milieu Z90
4			00012423	1	Palier D12 XY
5	00024136	1	00024133	1	Axe porte gauche
6			00024132	1	Axe porte droite
7	00012425	1	00012425	2	Axe fourche XY
8	00012422	1	00012422	1	Palier D20 XY
9	00032607	2	00032607	4	Goupille mécanindus 3 x 20
10	00032503	2	00032503	4	Rondelle plate ZU 8 zinguée
11	00032913	1	00032913	2	Vis CHC 8 x 35
12	20051202	1	20051202	2	Poignée bakélite rouge M10 D34
-	20051201	1	20051201	2	Cône enjoliveur poignée
13	00024084	1	00024084	2	Vitre EP 6MM Rubis
14	00034046	2	00034046	4	Ecrou moleté M6 EP9
15	00024033	1	00024033	2	Pince vitre rubis
16	00002558	2	00002558	2	Bague arrêt sect. porte D20
17	00032325	2	00032325	2	Vis ST HC 6 x 6 B-cuvette
18	20044443	1	20044443	2	Fourche + axe CMDE

RUBIS EQUIPPED STEAM GENERATOR



STEAM GENERATOR SEALING ASSEMBLY



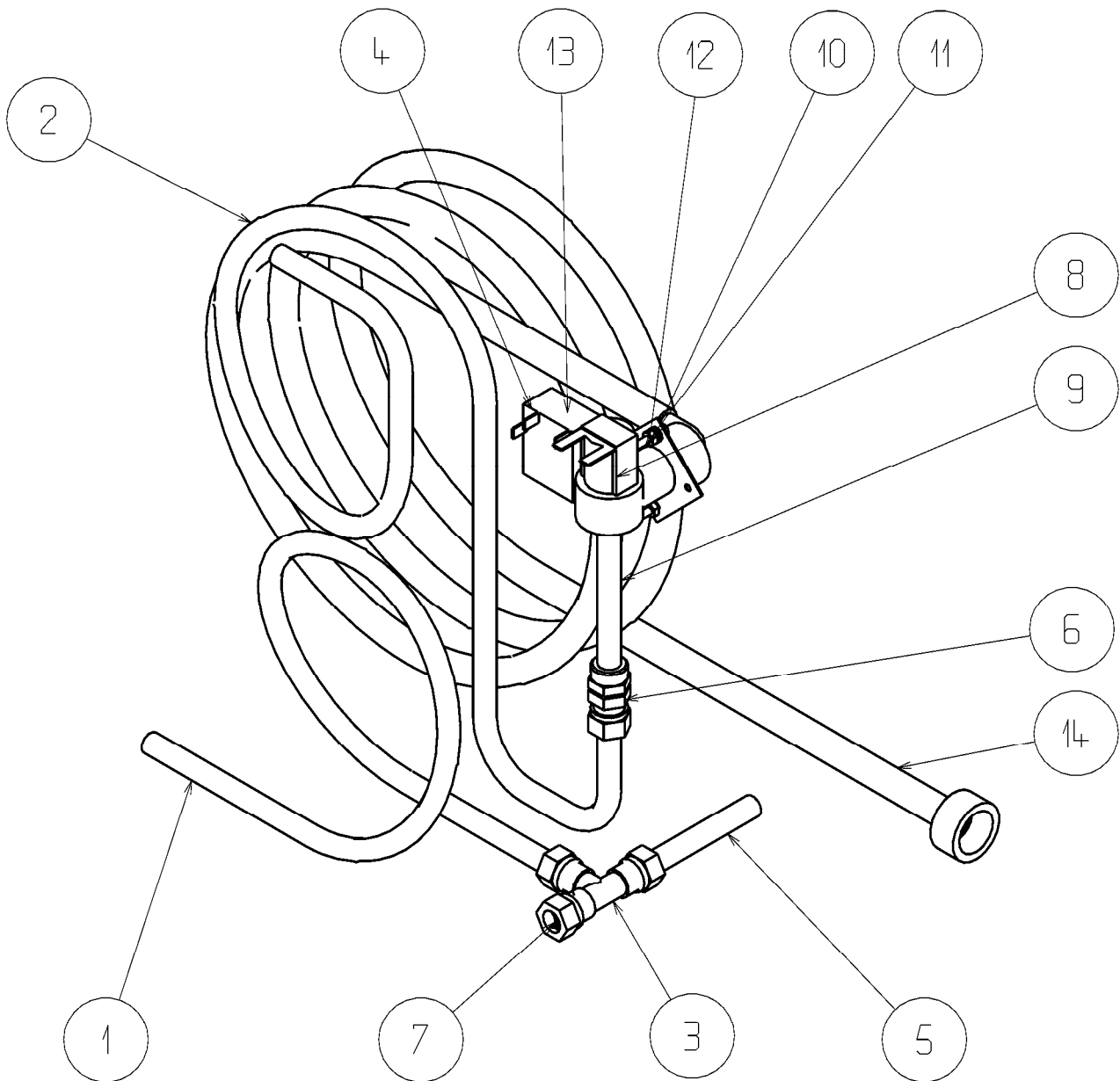
RUBIS STEAM GENERATOR

REP.	CODE	DESIGNATION	QTE
1	00032182	Rondelle lait. MU 8 x 18	8
2	00032172	Ecrou HU 8 laiton	8
3	00024050	Tube raccord appareil à buée RUBIS	1
4	00001955	Joint appareil à buée top RUBIS	2
5	00024012	Appareil à buée RUBIS	1
6	02414201	Injecteur appareil à buée RUBIS	1
7	70200019	Union F 10/12 x G1/2 sans collet	1
8	00033095	Gaine verre silicone D10 L100	2x0.1m
9	00187505	Doigt de gant boîtier eau	1
10	00002003	Résistance appareil à buée 1400 W	1
11	00031610	Union mâle 12 3/8 sans collet	1

STEAM GENERATOR SEALING ASSEMBLY

REP.	CODE	DESIGNATION	QTE
1	00180041	Cache buée top RUBIS	1
2	00032172	Ecrou HU 8 laiton	4
3	00032182	Rondelle lait MU 8 x 18	4
4	00001955	Joint appareil à buée top RUBIS	1

STEAM GENERATOR COUPLINGS



PL20020294

STEAM GENERATOR COUPLINGS

REP.	CODE	CODE	DESIGNATION	QTE
	MODULE 2	MODULE 4		
1	02414501	02414601	Trop plein appareil buée	1
2	02414301	02414401	Tube électrovanne	1
3	00031630		Té égal 10/12	1
4	00033475		Régulateur température 350 D FI	1
5	02414701		Evacuation eaux usées	1
6	70200020		UNION MIXTE 10/12	1
7	70200025		Obturateur de raccord cuivre	1
8	00031254		Electrovanne sim 220 V 50/60 HZ	1
9	00021490		Tube rilsan 10/12 LG100	0.1m
10	00032051		Ecrou HM 4 zingué	2
11	00032115		Vis TC 4 x 20 zinguée	2
12	00032521		Rondelle éventail AZ 4 zinguée	6
13	00032265		Vis TC 4 x 8 zinguée	2
14	00031202		Tuyau machine à laver 3/4 2.5 M	1

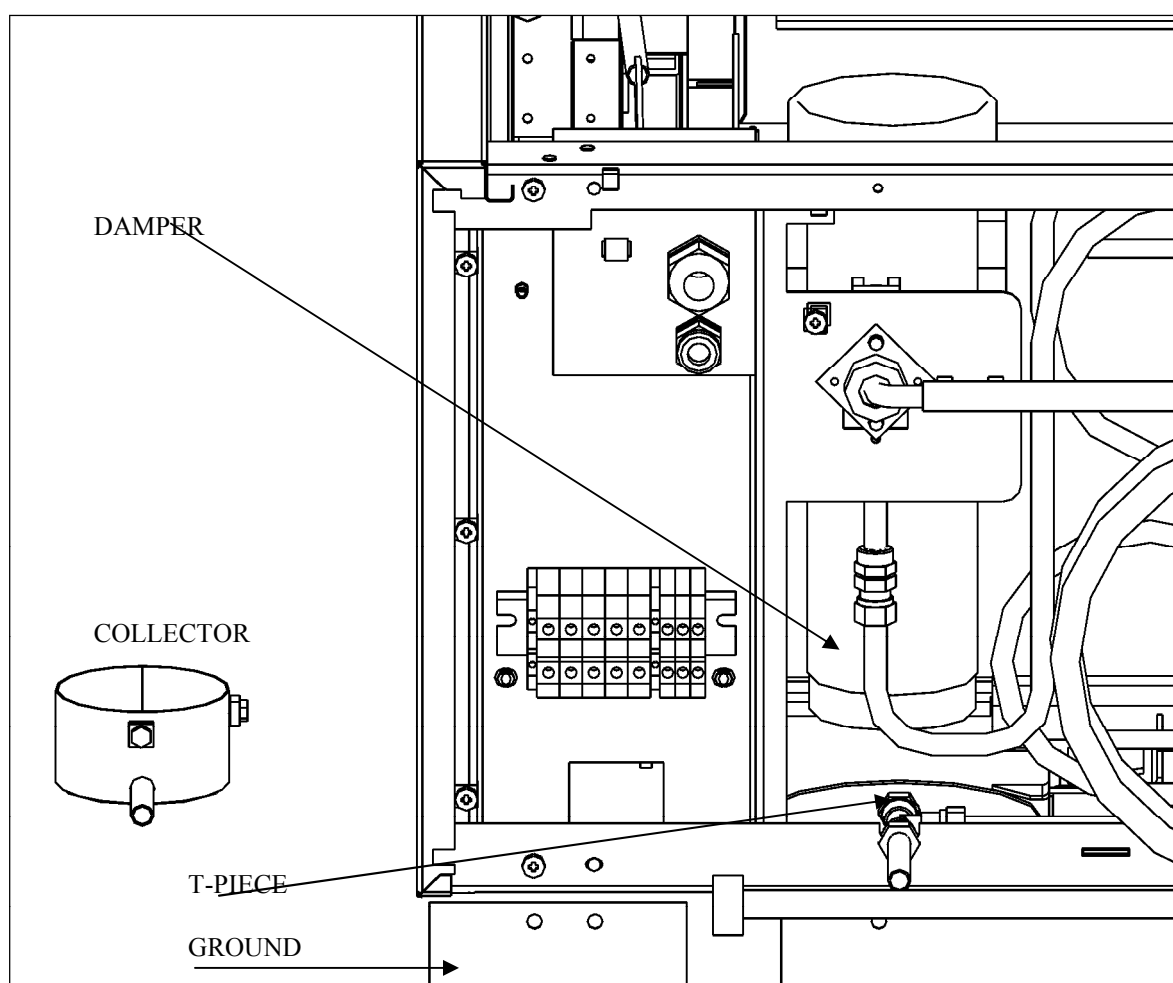
9 ACCESSORIES AND OPTIONS

- Assembly kit RUBIS 2
- Assembly kit RUBIS 4
- Installation of the condensate collector at the damper outlet.

10 INSTALLATION OF THE CONDENSATE COLLECTOR AT THE DAMPER OUTLET

Procedures:

- Remove the back panel of the lower oven.
- Remove the plug obstructing the side of the T-piece facing the damper.
- Place the collector under the damper (ensure the sealing between collector and damper) (loosen the screws on the collector to the maximum).
- Reinstall the clamp ring of the T-piece at the place of the valve. Fit the outlet pipe of the collector to the free side of the T-piece.
- Secure the collector on the damper by tightening the collector screws.



PL20020295



DEALER'S STAMP