



ELECTRIC CONVECTION OVENS

4 trays to 10 trays



RUNI

SPEC SHEET FFVE-EH00004-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



- Proofer
- Small proofer cabinets
Height : 910mm



Low frame support
Height : 240mm

Available with adjustable feet(90 mm / 130 mm) ou roulettesor castors (130 mm)

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 250 mm 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/ 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 EVACUATION

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

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.

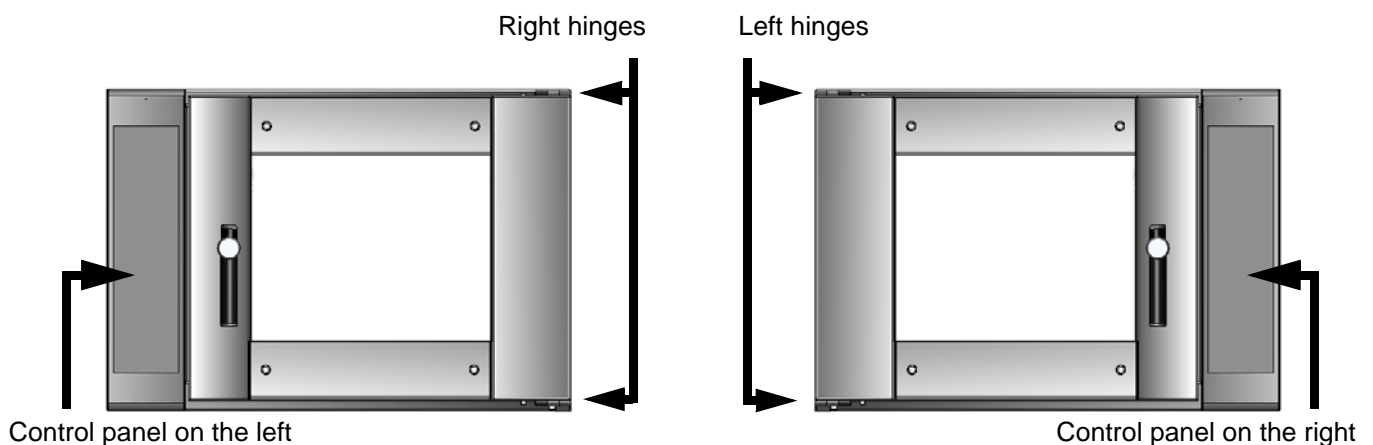
The sediments presence in water is another factor to take into consideration. In such a case, a mud filter has to be added to the system.

! 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.

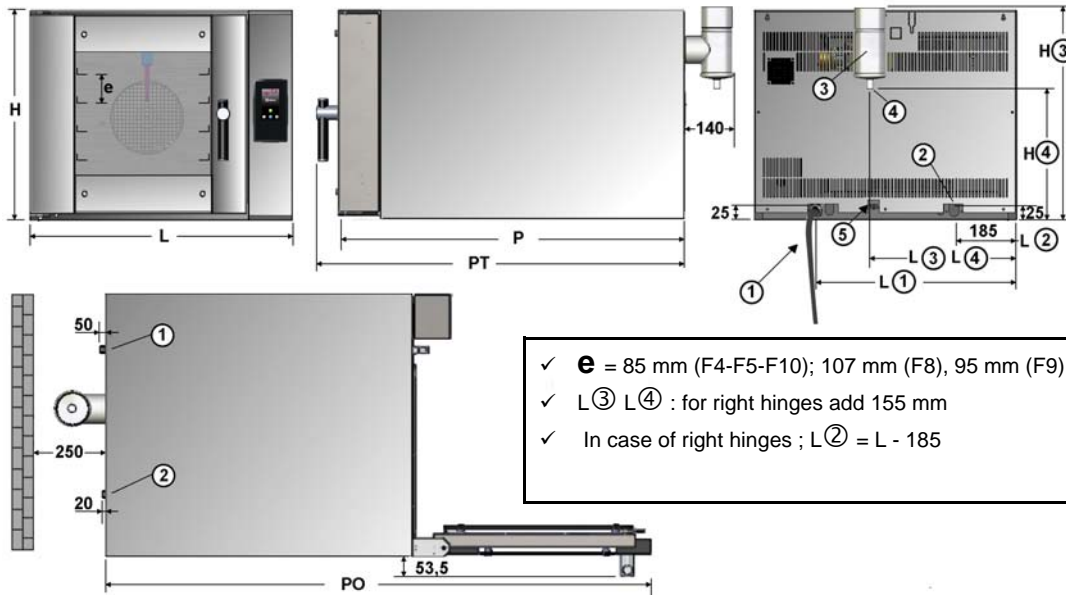
N.B : The water hardness is its calcium and magnesium content. The hydrotimetric title (TH) is measured in French degrees (°f): 1°f = 4 mg of calcium + 2.4 mg of magnesium per liter.

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»):
 - ✓ Without extractor hood or with decorative hood : Oven outlet : tube \varnothing 76 mm
 - ✓ With extractor hood : Hood outlet : tube \varnothing 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)
- ④ Purging at 1 m of the coupling point \varnothing 20 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
	L①	590 mm		640 mm	790 mm	640 mm	820 mm
	L③=L④ 4,8,9,10 trays	140mm					
	L③=L④ 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	5 trays :	H : 625 mm	8,9,10 trays :	H : 1080 mm
	H③ : 550 mm		H③ : 635 mm		H③ : 1090 mm
	H④ : 300 mm		H④ : 385mm		H④ : 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 15,5A - with steam 26,8A (option)
 ✓ ~3x400V+N+G - 50/60 Hz / Without steam 8,5 A - with steam 14,8 A

F8-F9-F10 :

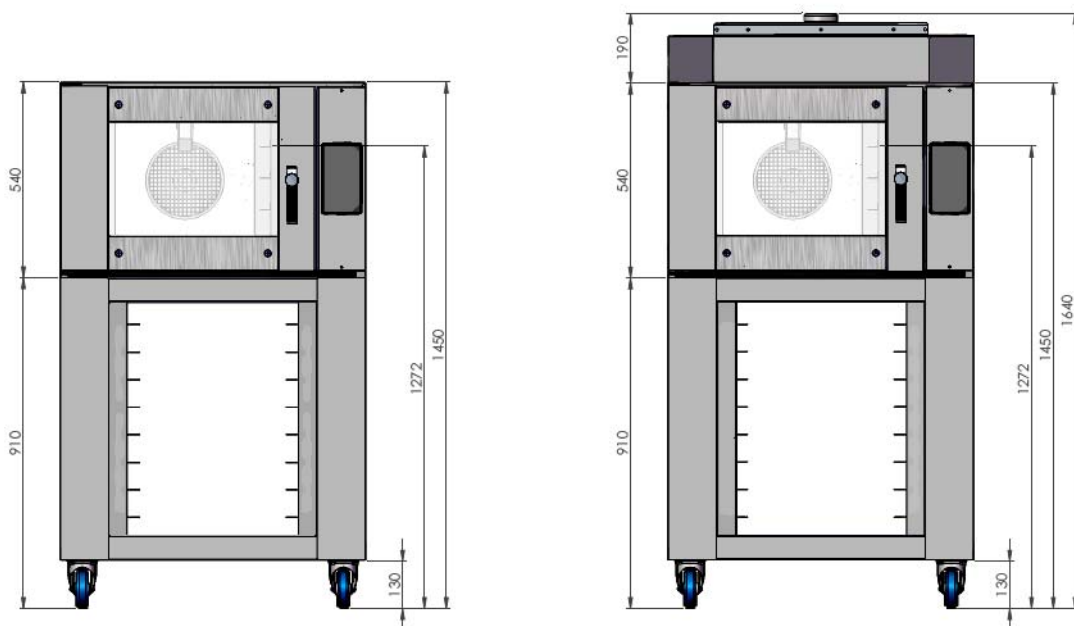
Electrical power : Without steam 11,2 kW / with steam 19,7 kW
 Heating power : Without steam 10,5 kW / with steam 18,9 kW
 Voltage / Intensity :
 ✓ ~1x230V+N+G - 50/60 Hz / Without steam 48,7 A - with steam N.A.
 ✓ ~3x220V+G - 50/60 Hz / Without steam 29,4 A - with steam 51,7 A (option)
 ✓ ~3x400V+N+G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

POSSIBLE CONFIGURATIONS

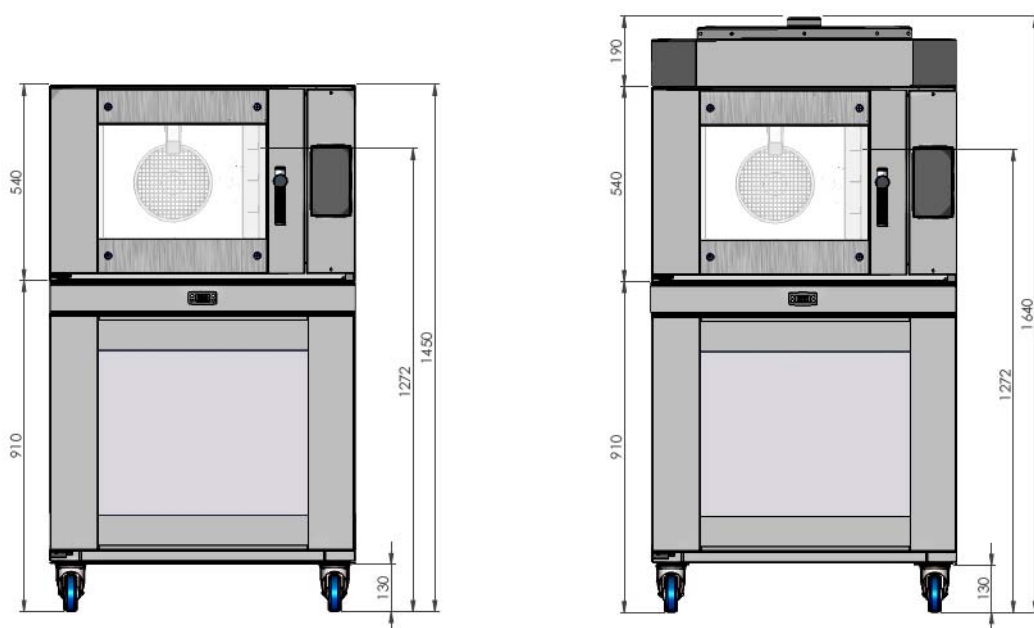
 All following configurations are represented on casters.
In the case of an appliance on feet, the feet height is adjustable from 90mm to 130mm.

ELECTRIC CONVECTION OVEN - 4 TRAYS

✓ 1 oven on table with or without hood

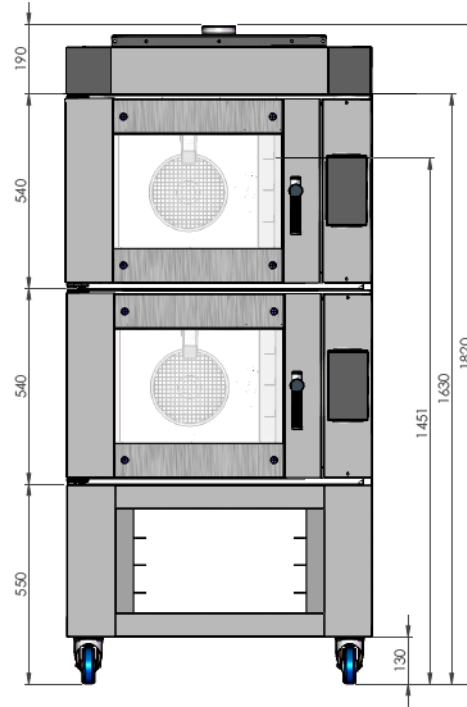
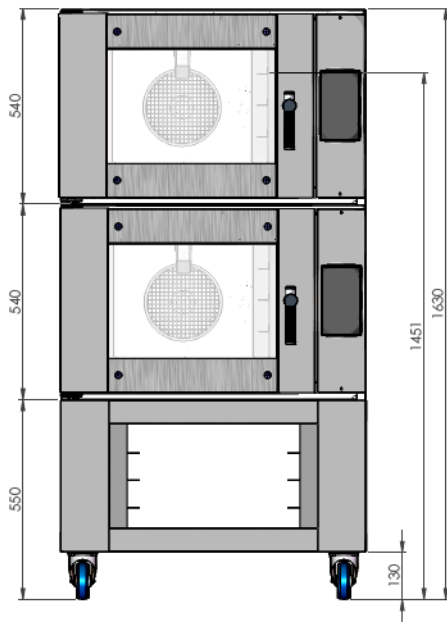


✓ 1 oven on proofer cabinet with or without hood

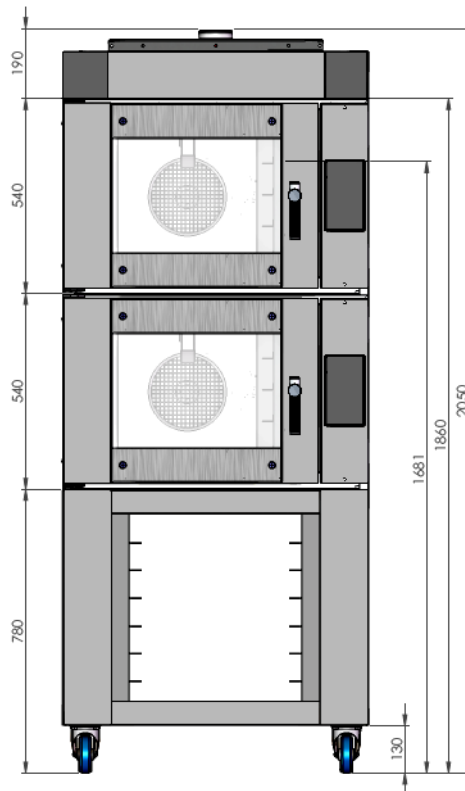
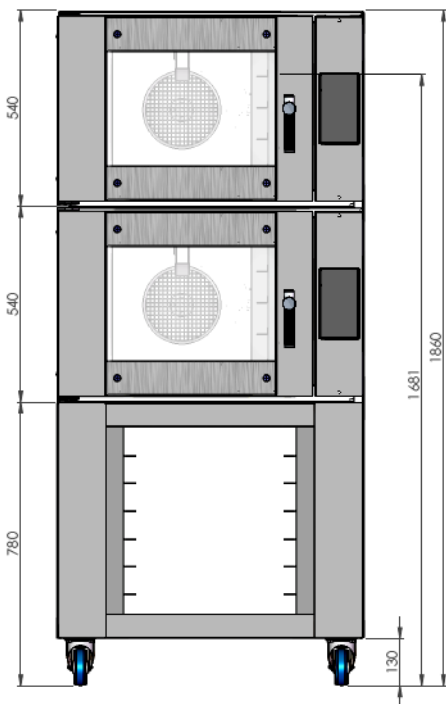


✓ 2 ovens on table with or without hood

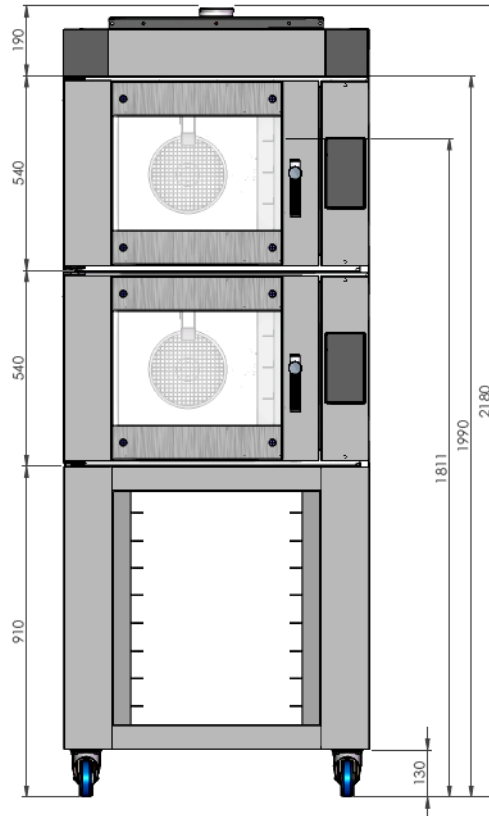
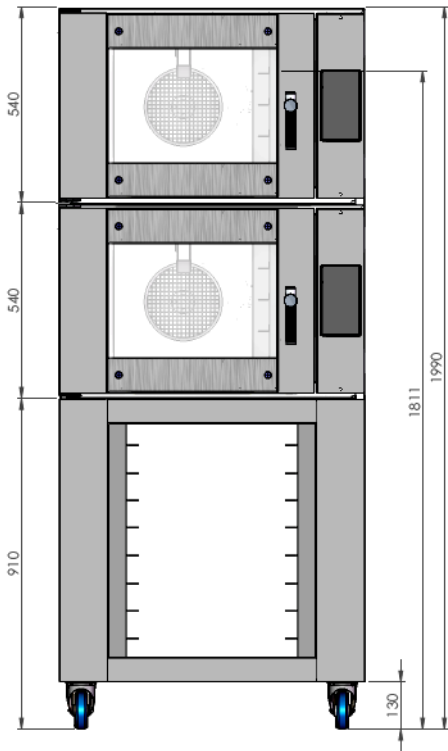
✗ Table height : 550mm



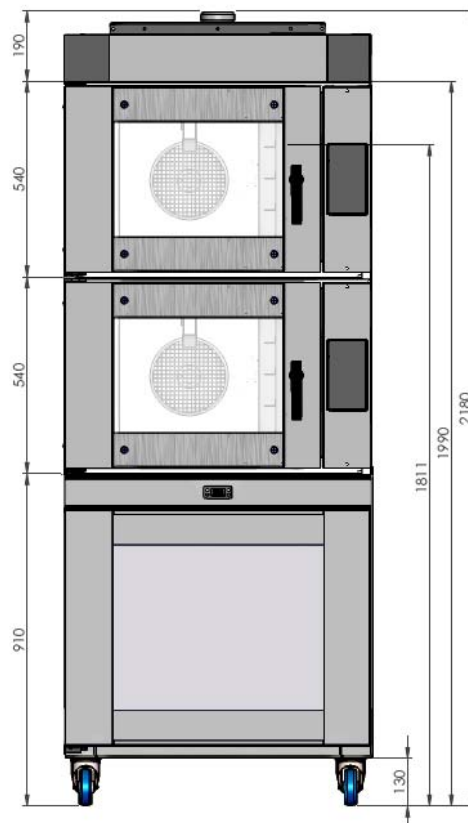
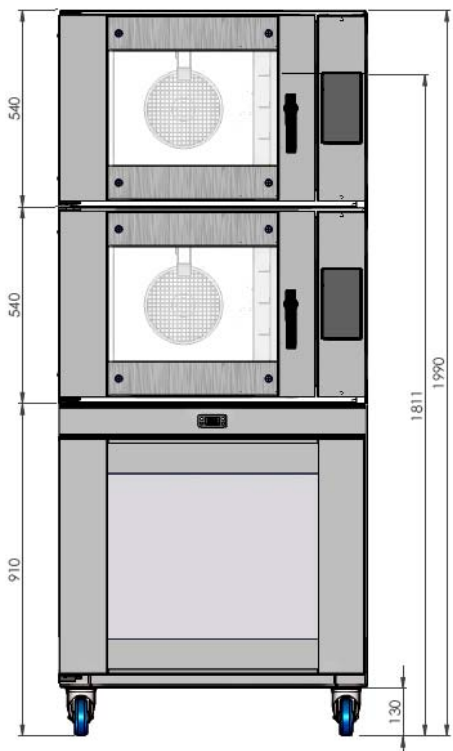
✗ Table height : 780mm



✘ Table height : 910mm

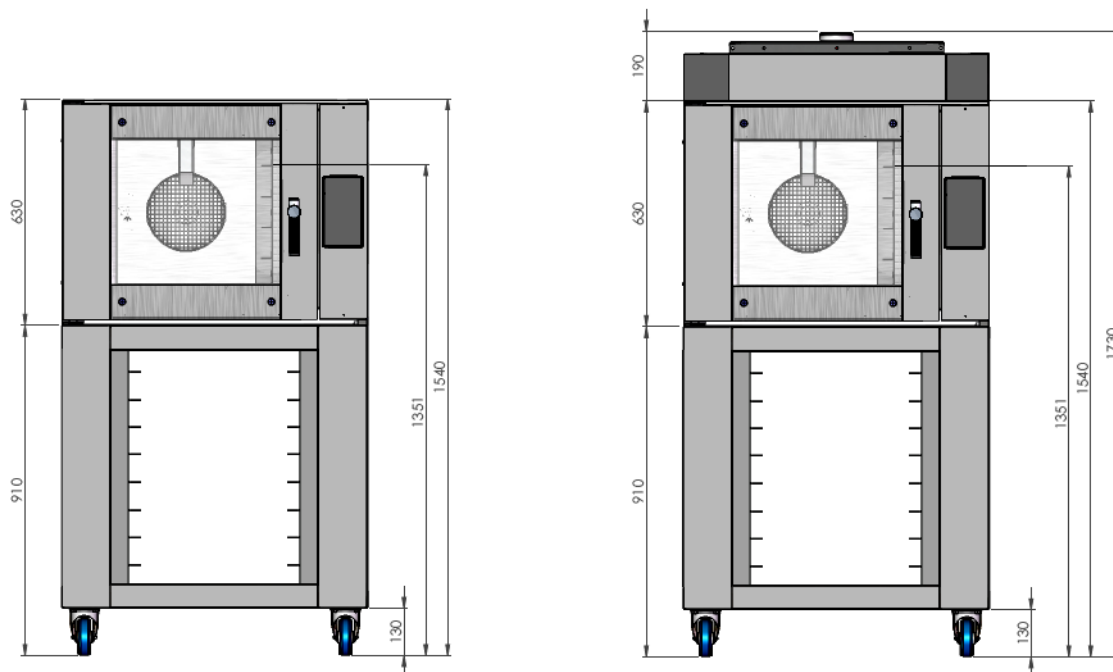


✓ 2 ovens on proofer cabinet with or without hood

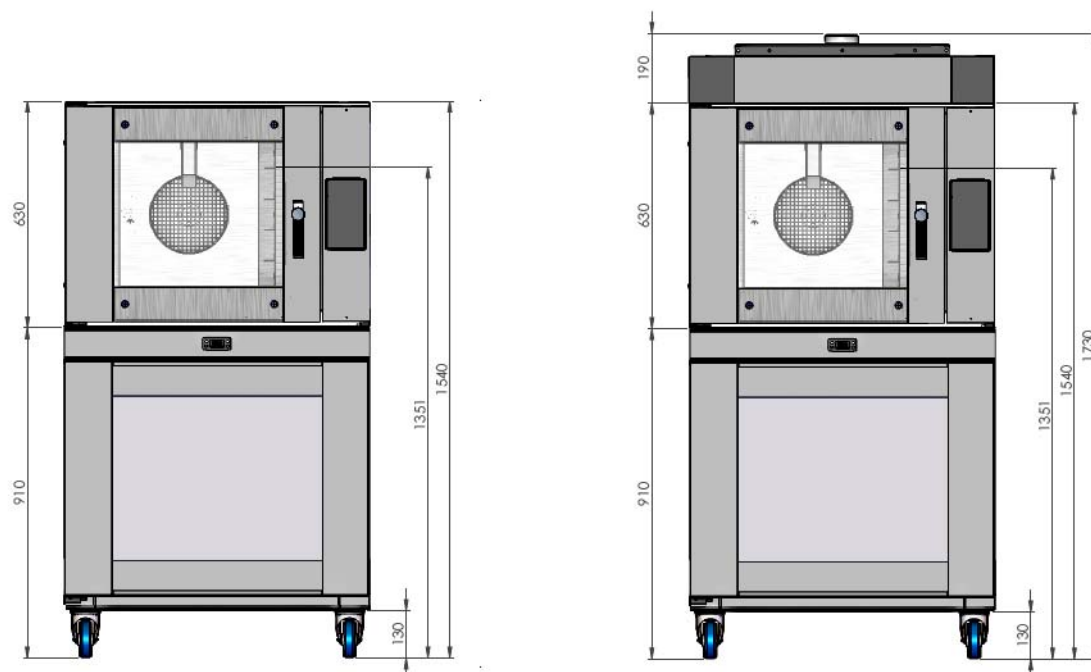


ELECTRIC CONVECTION OVEN - 5 TRAYS

- ✓ 1 oven on table with or without hood

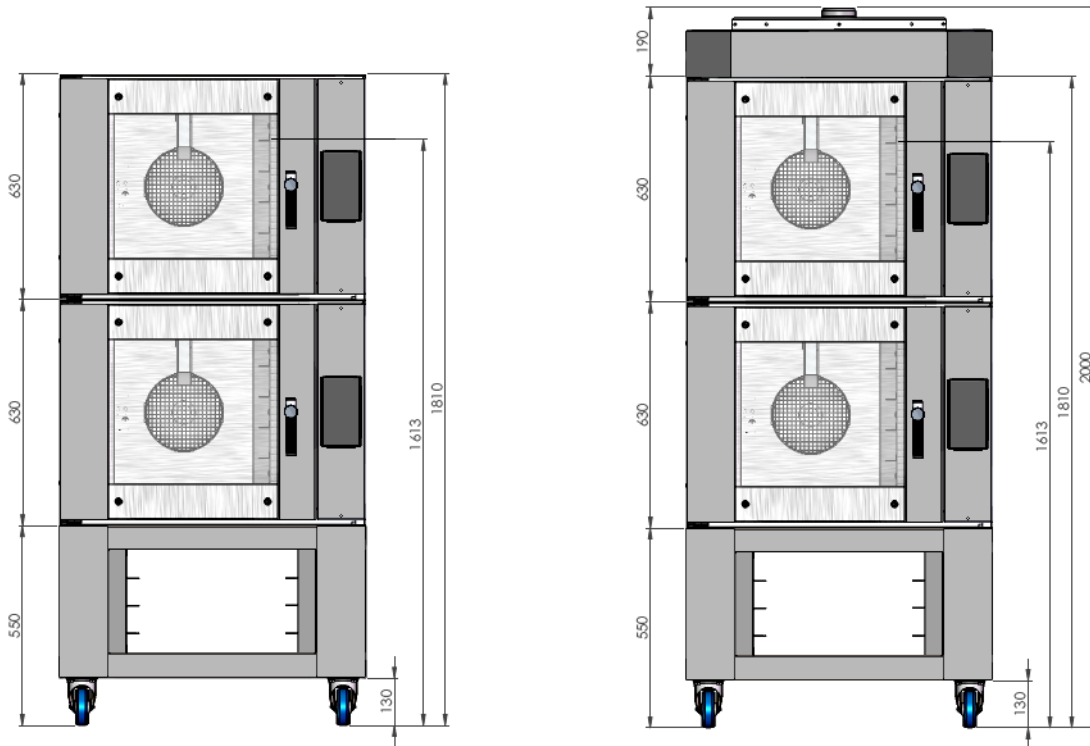


- ✓ 1 oven on proofer cabinet with or without hood

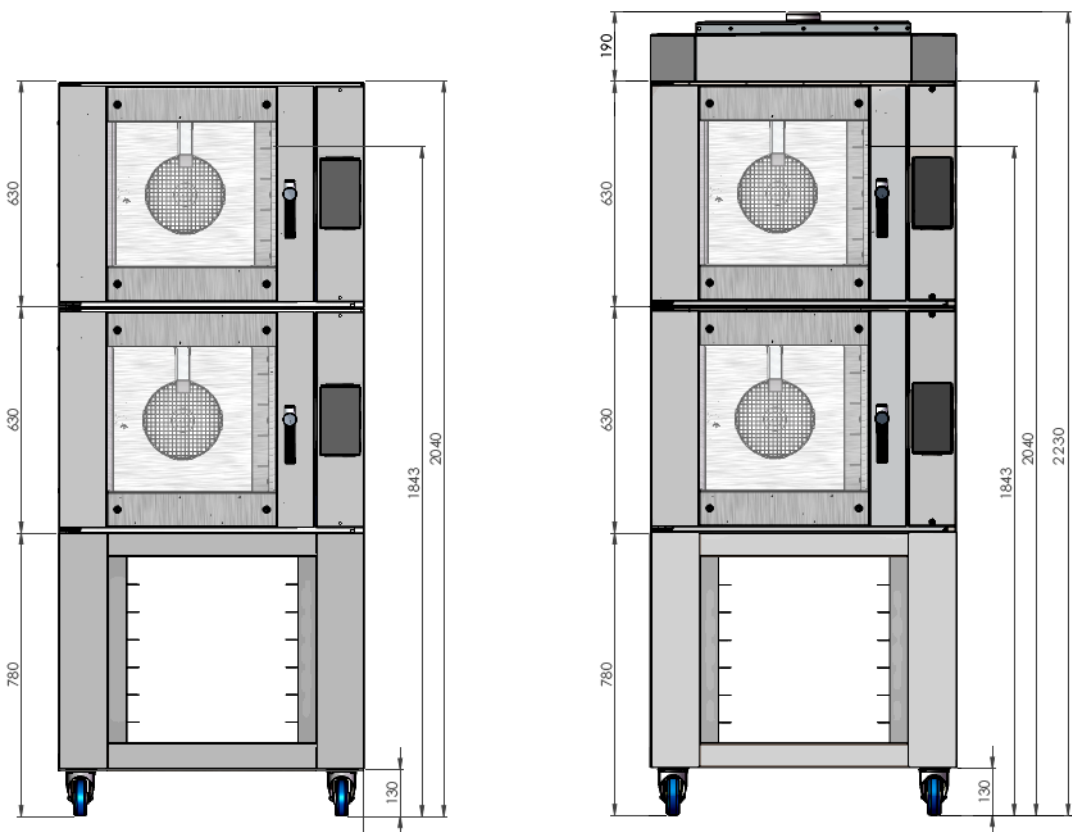


✓ 2 ovens on table with or without hood

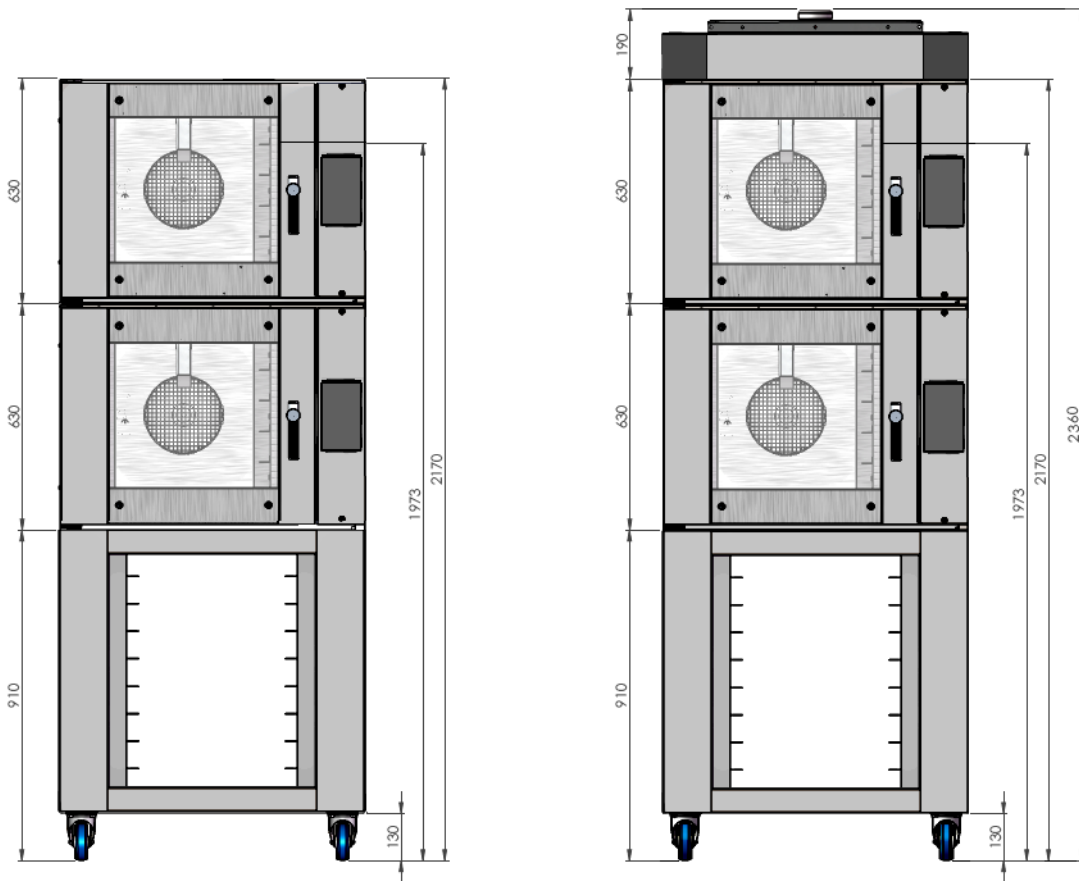
✗ Table height : 550mm



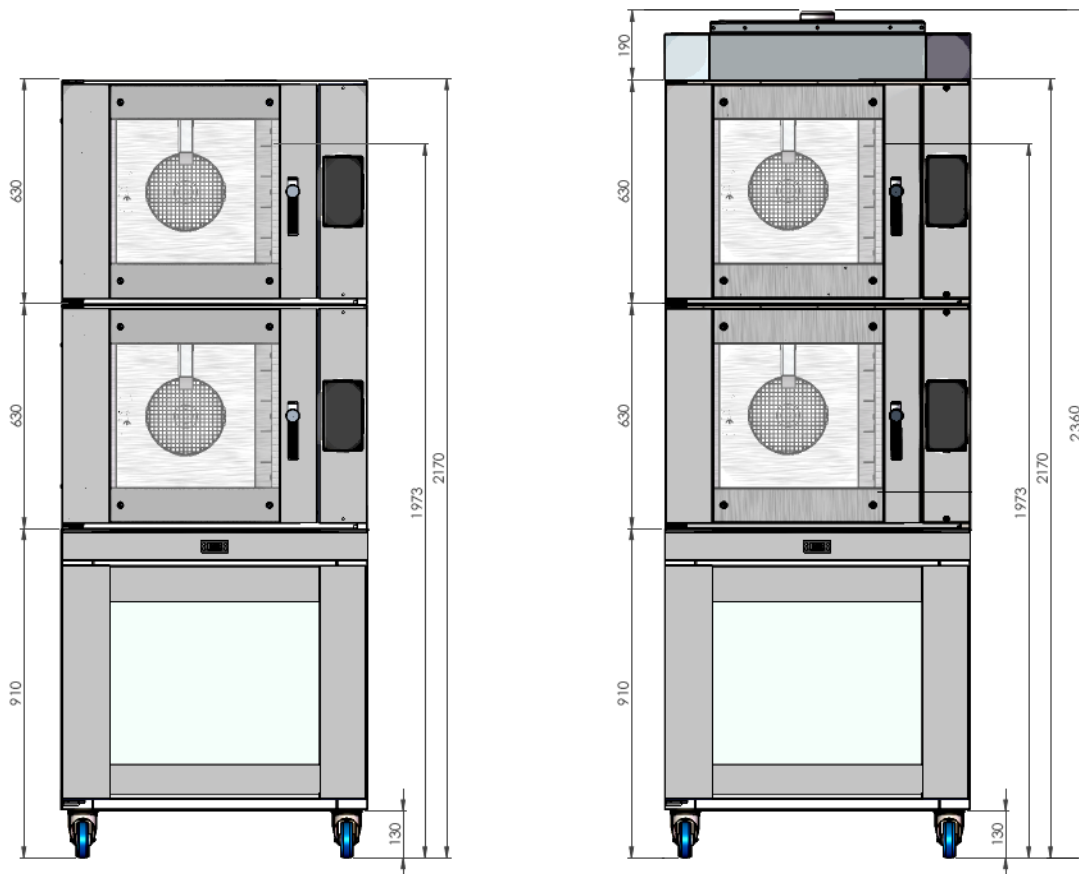
✗ Table height : 780mm



✘ Table height : 910mm



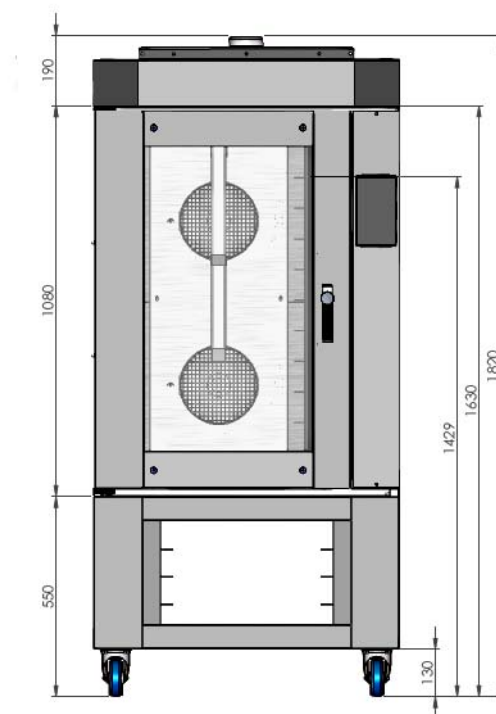
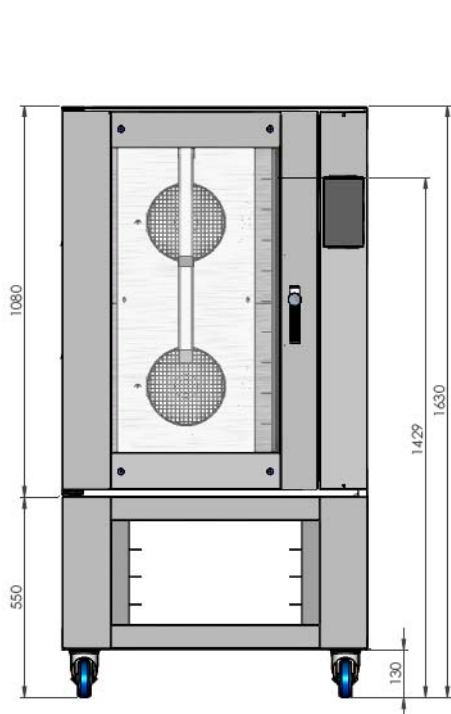
✓ 2 ovens on proofer cabinet with or without hood



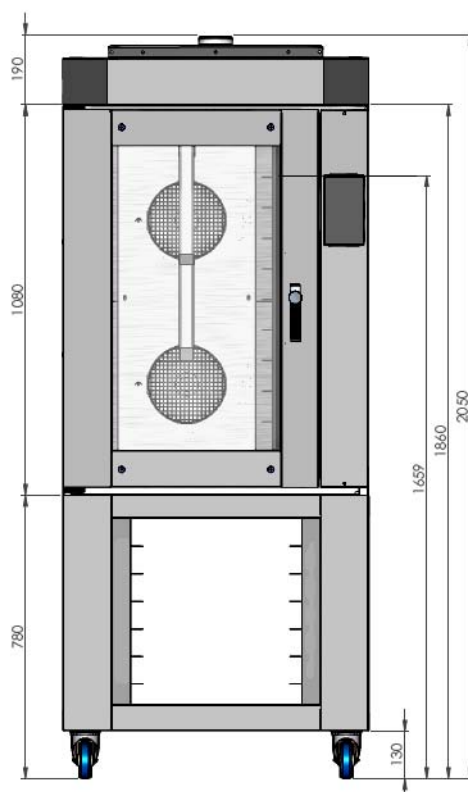
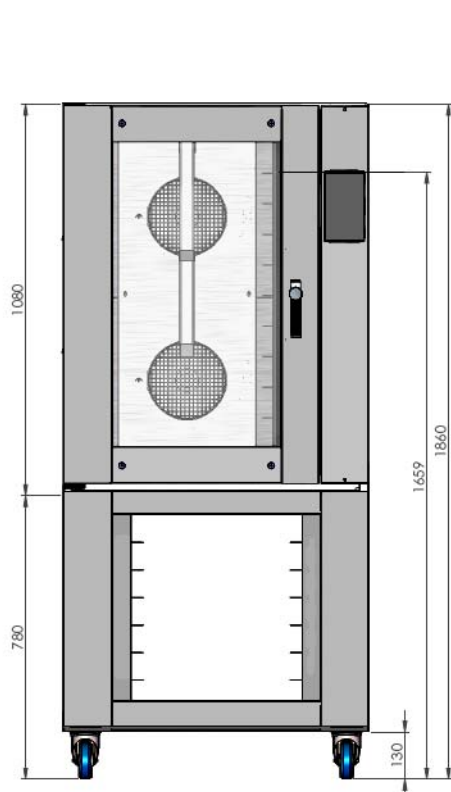
ELECTRIC CONVECTION OVEN - 10 TRAYS

✓ 1 oven on table with or without hood

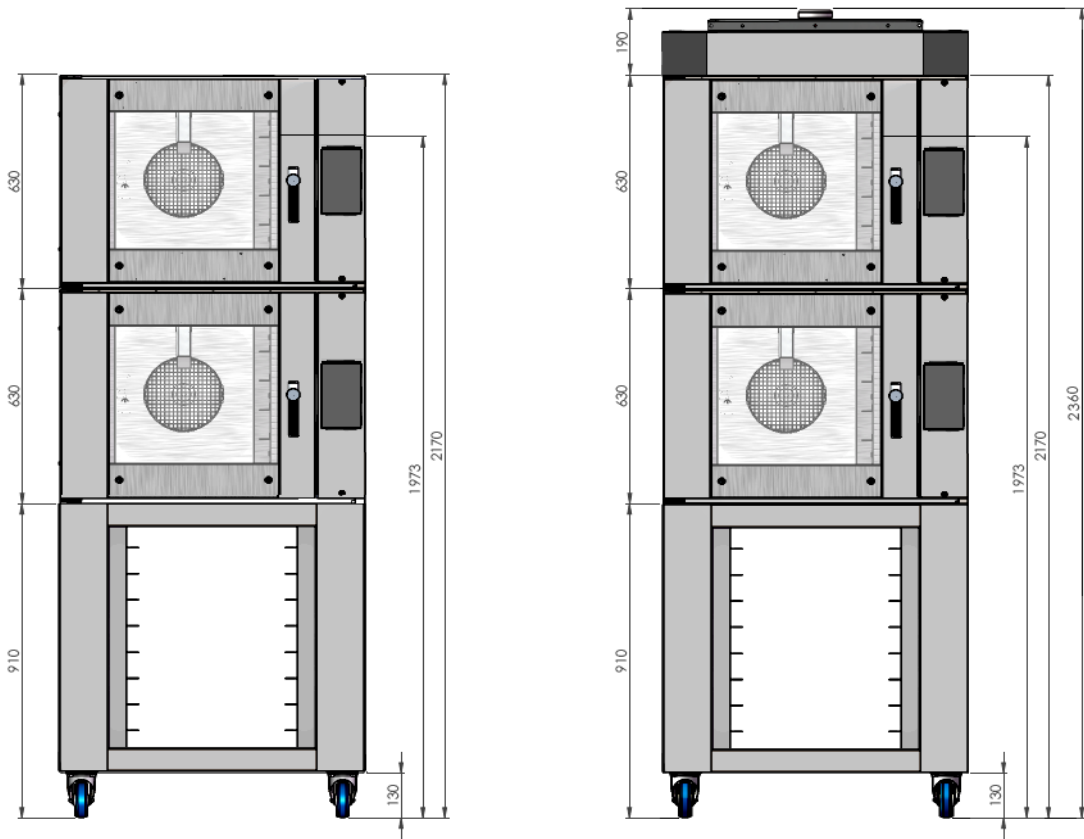
✗ Table height : 550mm



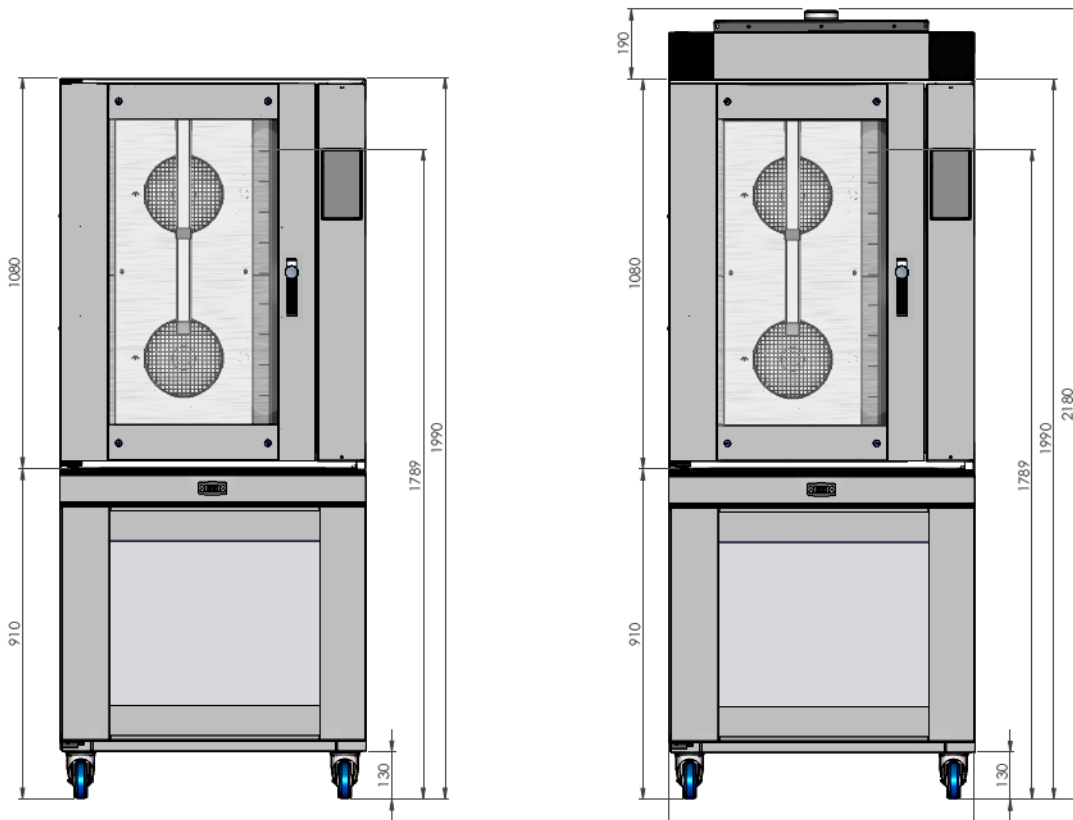
✗ Table height : 780mm



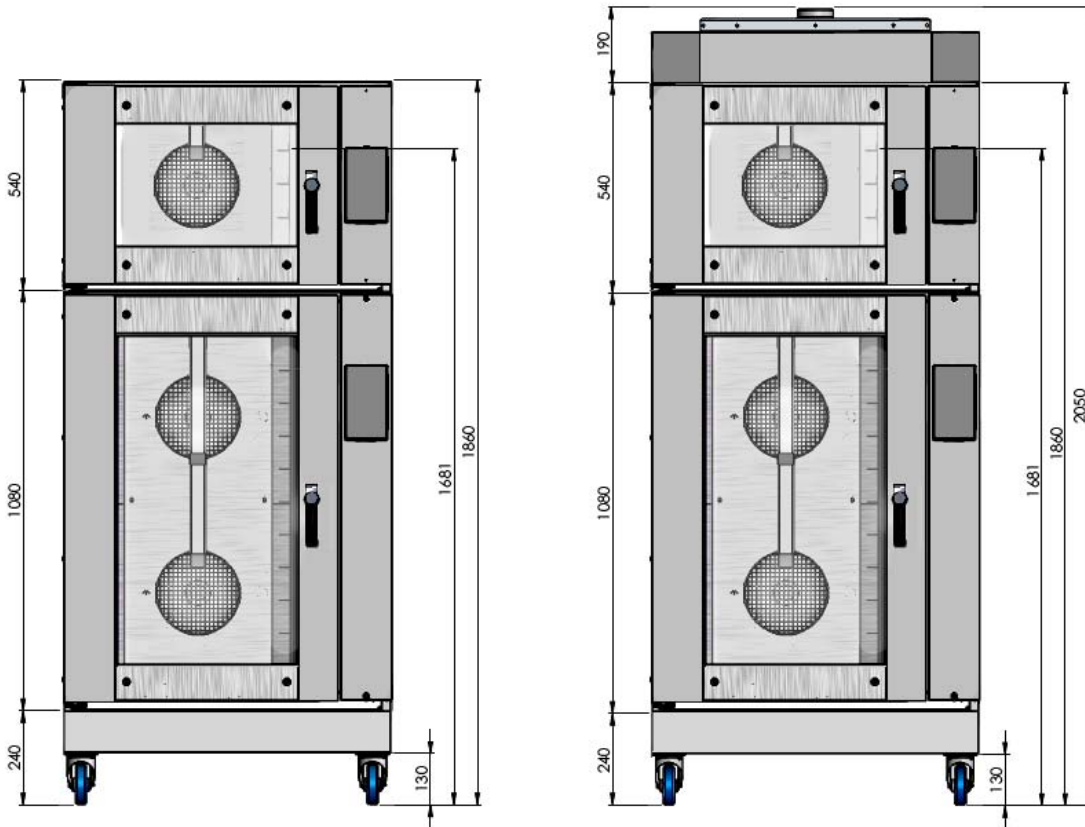
✘ Table height : 910mm



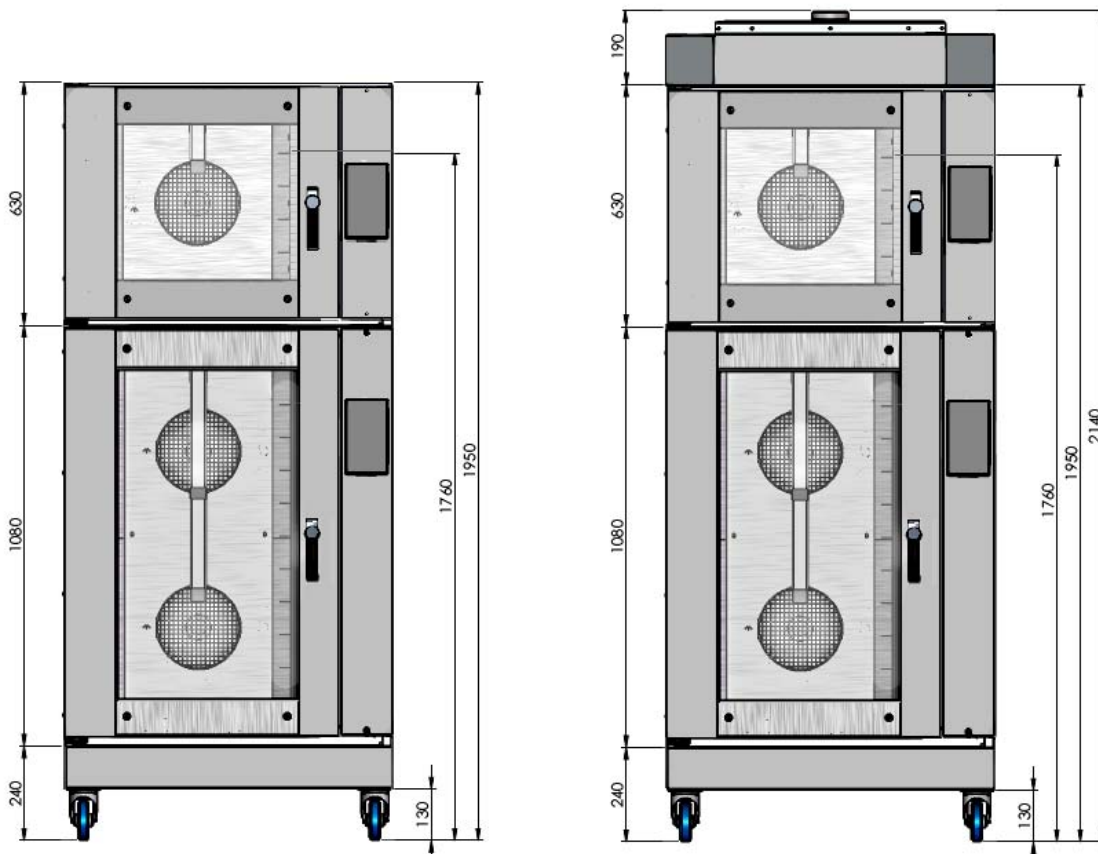
✓ 1 oven on proofer cabinet with or without hood



ELECTRIC CONVECTION OVEN - 4 TRAYS + 10 TRAYS



ELECTRIC CONVECTION OVEN - 5 TRAYS + 10 TRAYS

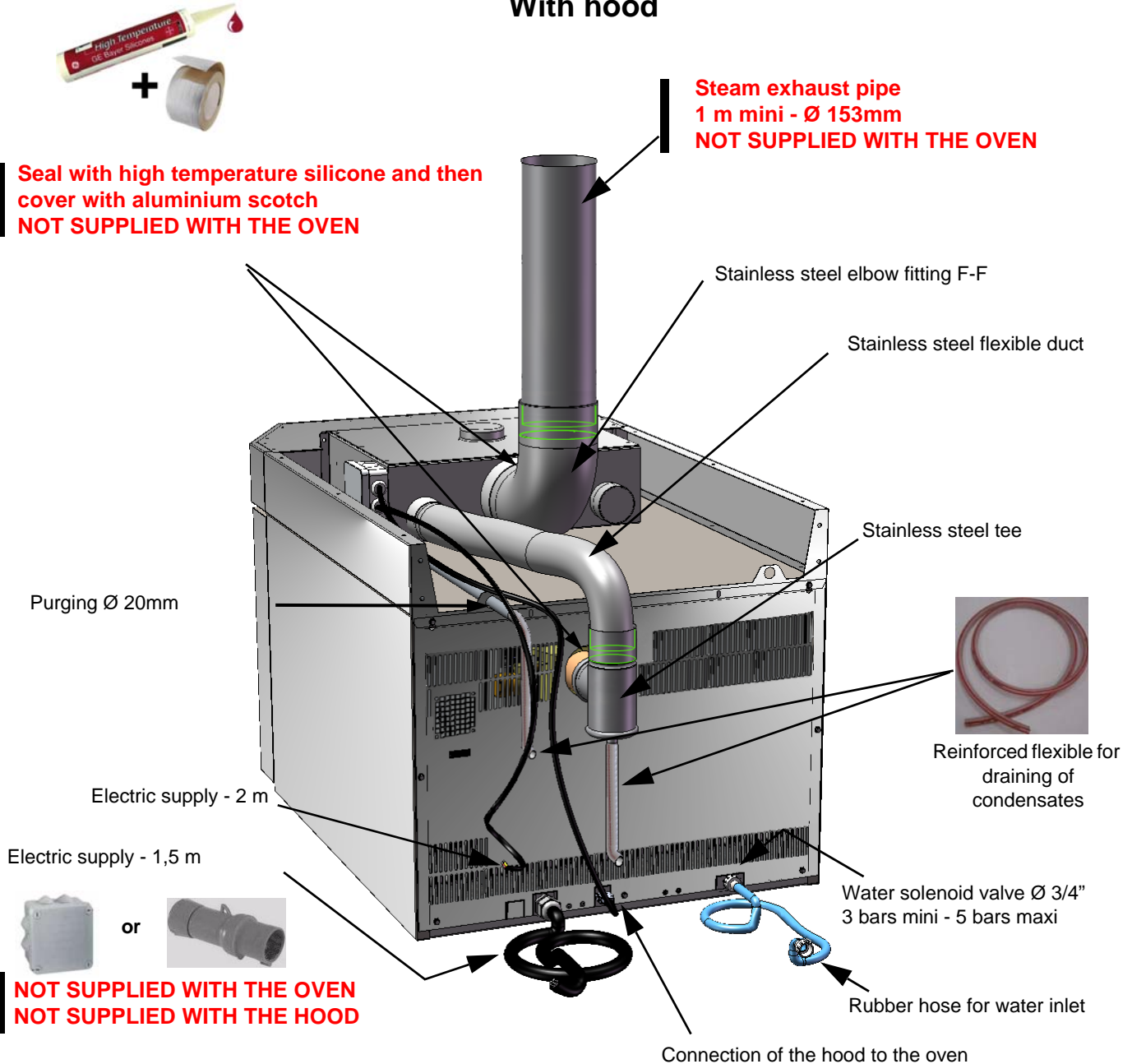


REAR VIEW / CONNECTIONS PRINCIPLE

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.

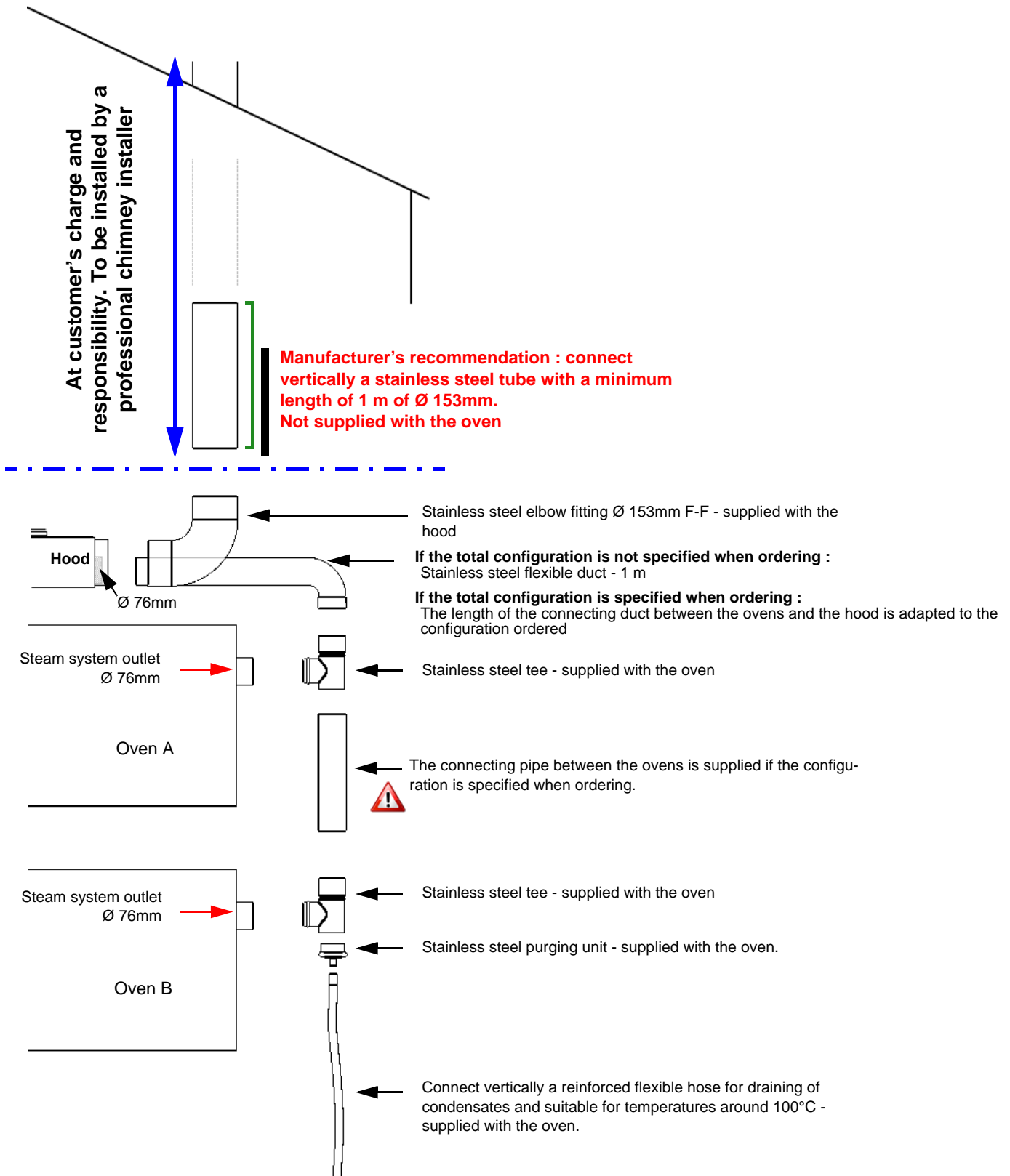
With hood



Here above, the right connections for your oven

Supplied with the oven	
Name	Quantity
Rubber hose for water inlet - 2 m	1
Stainless steel tee - Ø 86 mm	1
Stainless steel flexible duct - 1 m	1
4 - 5 trays Reinforced flexible for draining of condensates - 1,5 m	2
10 trays Reinforced flexible for draining of condensates - 2 m	2
Supplied with the hood : Stainless steel elbow fitting - Ø 153mm	1

1 or 2 ovens with hood



It is forbidden :

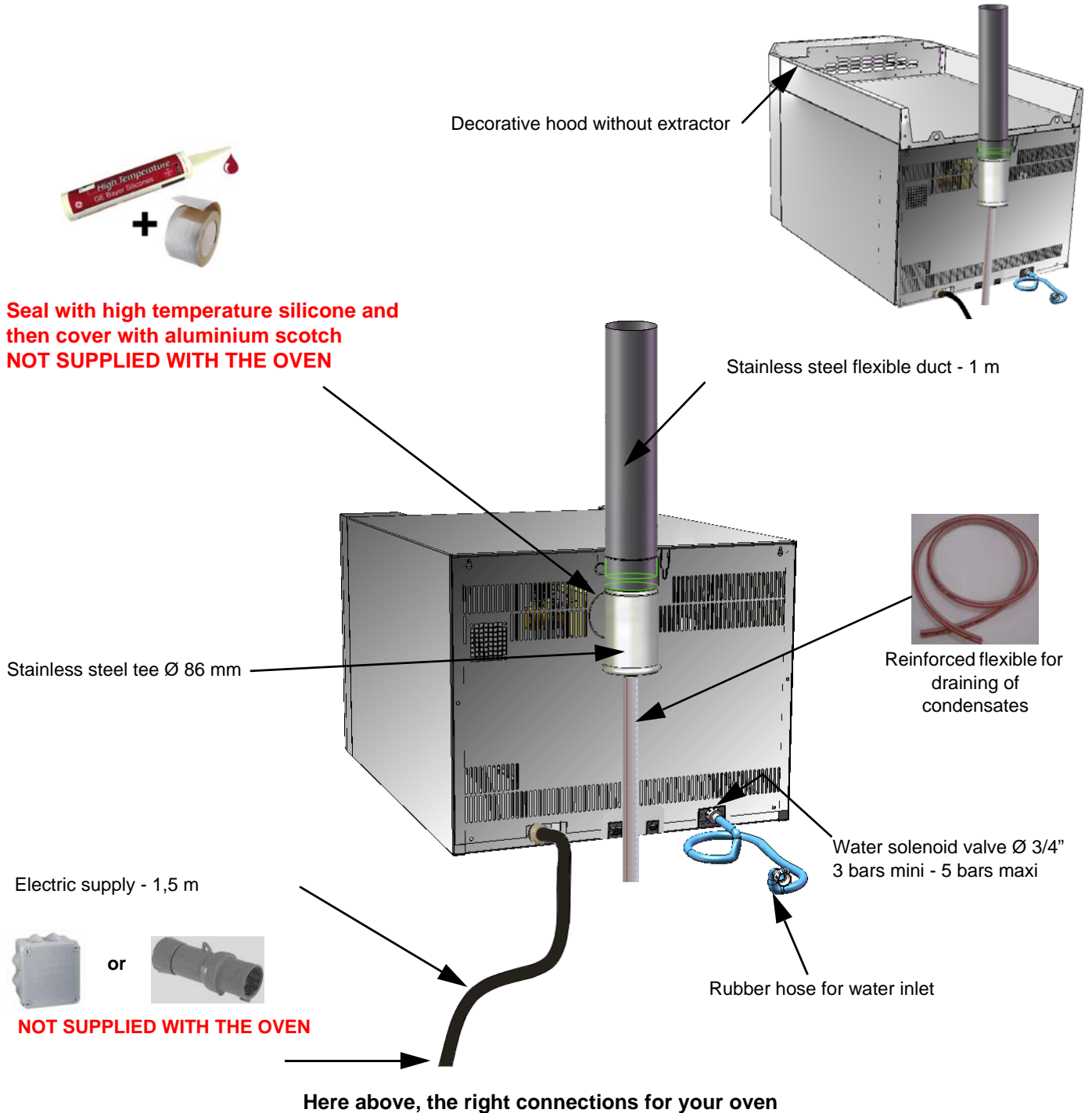
- ✓ to connect the steam exhaust pipe to a chimney dedicated to the fumes.
- ✓ to reach the outside with an horizontal pipe.

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

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.

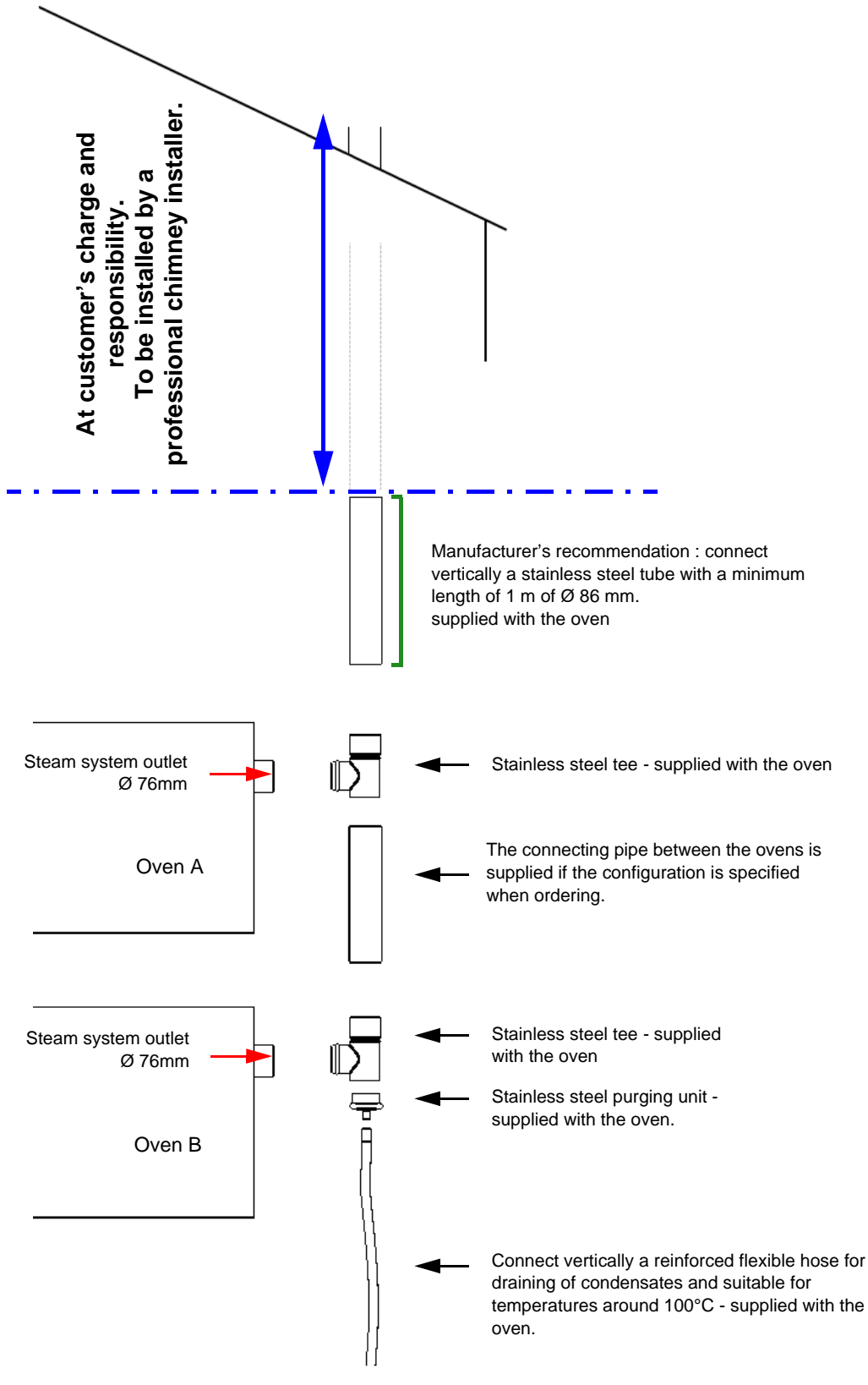
 The oven must be aerated in an ambient atmosphere below 32°C (90°F) to ensure its proper operating. Do not obstruct the oven ventilation grids.

Without extractor hood or with decorative hood



Supplied with the oven	
Name	Quantity
Rubber hose for water inlet - 2 m	1
Stainless steel tee - Ø 86 mm	1
Stainless steel flexible duct - 1 m	1
4 - 5 trays Reinforced flexible for draining of condensates - 1,5 m	1
10 trays Reinforced flexible for draining of condensates - 2 m	1

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.