Rapidchef

Super-speed combination microwave ovens

RC 4.2S speed oven

RC 4.2S : 2-Mag, 2-Heater, 15x faster than traditional methods.

RC 4.2S - Size/Weight

Overall dimensions

W x D x H (With legs)	720 x 750 x 580mm

Cook chamber dimensions/ Net Weight

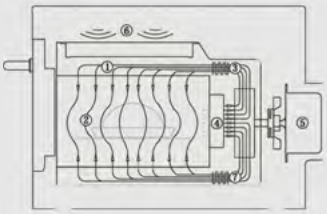
W x D x H	420 x 366 x 210mm
The distance from rack/turntable to top	150mm
Weight	100Kg

Wooden case dimensions/ Gross Weight

W x D x H	830 x 940 x 740mm
Weight	132Kg

How it works: The Ec 4.2S speed oven

uses forced convection, high speed hot air impingement, top-launched double microwave system, double heater system, catalytic converter and smart menu system to cook food rapidly without compromising quality up to **15 times faster than traditional methods.**



RC 4.2S: 2-Mag, 2-Heater.

1. Forced Convection
2. Impinged Air
3. Impingement Heater
4. Catalytic Converter
5. Blower Motor
6. Top-Launched Microwave
7. Bottom Infra-red radiant

RC 4.2S- Technical Specification

Control Mode		Control Mode
Cooking Speed		15 times faster
Max Input Power		7.0Kw
Power Supply	Single phase	208-250 VAC, 50/60Hz. 35A
	3-phase, Wye	380-440 VAC, 50/60Hz. 20A
	3-phase, Delta	230VAC, 50/60Hz. 20A
Power Cord	Single phase	3 wire (including ground) P+N+G
	3-phase, Wye	380-440 VAC: 5 wire (including ground) 3P+N+G
	3-phase, Delta	3-Phase, Delta, 230VAC: 4 wire(including ground) 3P+G
Breaker Type		D type
Heat preservation consumption in standby mode		0.5-0.6 kw/hour
The average power consumption in cookinq mode		2.0-2.5 kw/hour
Temperature setting: O°C-280°C in 2°C steps.		
Time setting: 00:00-99:00 in 10s steps		
Microwave setting: 0-100% in 10% steps		
Convection setting: Variable high speed convection fan, controllable between 10-100% in 1 %		

Vent Statement

When considering the ventilation installation of any foodservice equipment product with a built in catalytic converter, careful consideration to the type of food being cooked is critical.

High fatty products such as raw bacon and sausages for example, will exhaust high levels of smoke, which will not be fully dealt with by the catalytic converter, and may be released at concentrations that may be hazardous (e.g. carbon monoxide) or have an impact on the air quality of the cooking area (e.g. as with smoke). As a result, it is strongly recommended that if raw, high fat foods are being cooked, the foodservice equipment product is placed under an efficient ventilation extract hood or canopy.

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