

# Rapidchef

Super-speed combination microwave ovens

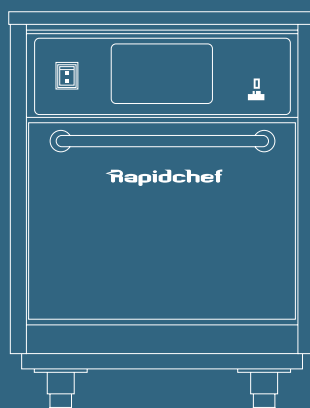
## Rapidchef high-speed combi microwave cooking ovens.

Operations Manual

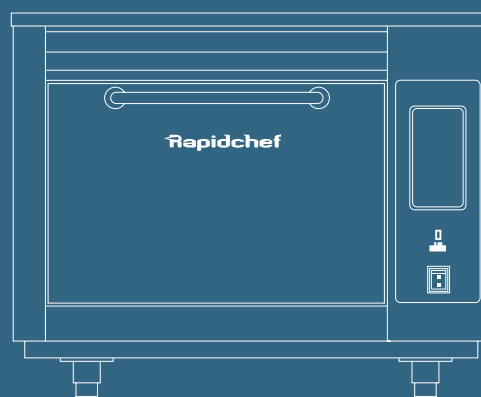
The RapidChef speed oven can evenly and consistently cook, bake, roast, toast, brown, and crisp food up to 15 times faster than traditional methods, resulting in a high level of throughput without compromising quality.



RC 3.0



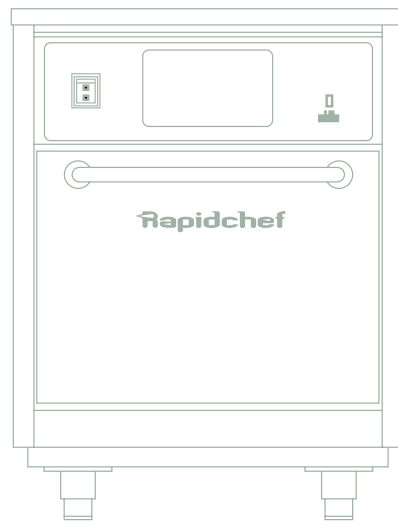
RC 3.6



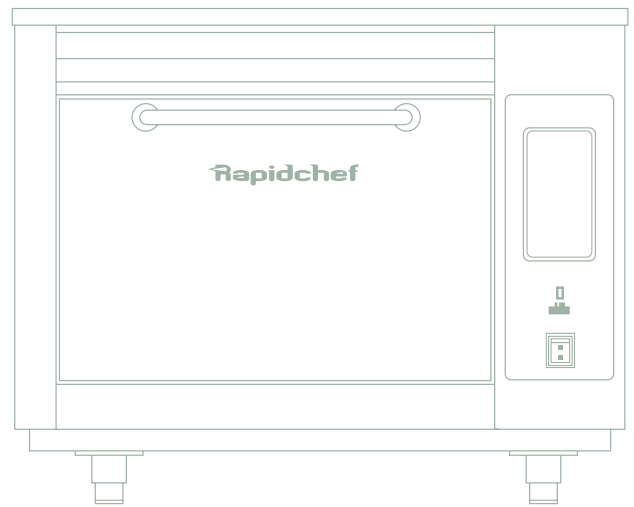
RC 4.2



RC 3.0



RC 3.6



RC 4.2

## FEATURES

- **Forced Convection + Impinged Air + Top Launched Microwave + Catalytic Converter + Top/Bottom heater + Smart Menu System**
- **Control :Touch mode**
- **Smart menu system** provide three "Set TEMP" and 432 recipes, smart card and USB interface to store and convey recipes conveniently.
- Provides **multi-stage programming** (up to 6 stages) and dynamic cooking, which makes cooking simple and effective.
- **Uploading menu groups and recipes images**
- Distinctive design of locking moisture and precise temperature control to ensure the quality and taste with high rate of moisture and nutrition.
- **Built-in self-diagnostics**
- **No oil-smoke design and built-in catalytic converter.** No need for ventilation or smoke extraction system. Contamination and taint of odours are prevented whilst cooking different foods.
- Distinctive microwave design, suitable for metal cookware for a variety of food.
- **Power saving and environmental protection.** Continuously work for 8 hours with power consumption of 20 kwh.

## Product Introduction

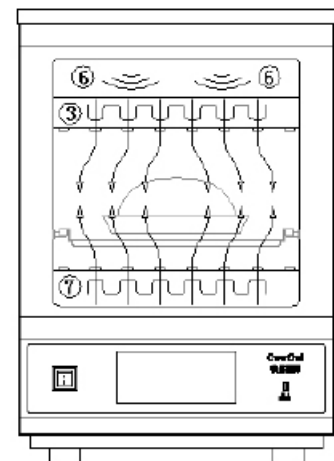
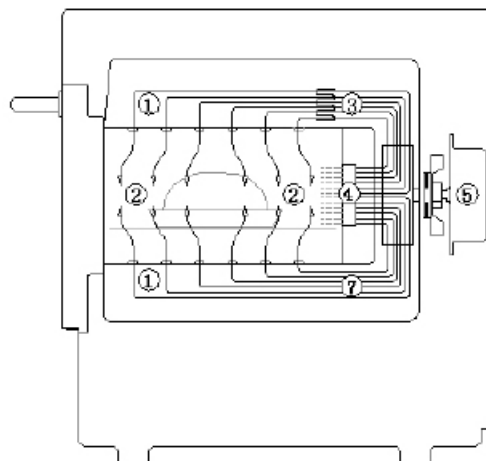
### The RC 3.0 speed oven has two function type as below:

RC 3.0S : 2-Mag, 2-Heater, 15x faster than traditional methods.

RC 3.0E: 1-Mag, 1-Heater, 6 x faster than traditional methods.

### The RC 3.0S – How it works:

RC 3.0S 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.**

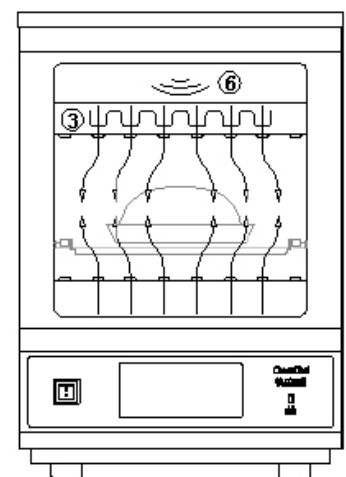
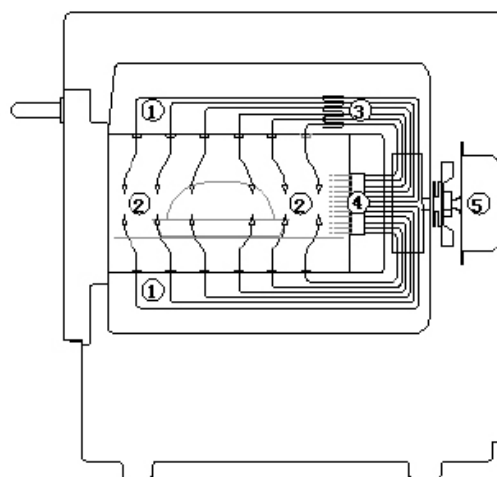


**RC 3.0S: 2-Mag, 2-Heater, 15x faster than traditional methods**

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

### The RC 3.0E – How it works:

The RC 3.0E speed oven uses forced convection, high speed hot air impingement, top-launched single microwave system, single heater system, catalytic converter and smart menu system to cook food rapidly without compromising quality up to **6 times faster than traditional methods.**



**RC 3.0E: 1-Mag, 1-Heater, 6x faster than traditional methods**

- |                      |                        |                           |
|----------------------|------------------------|---------------------------|
| 1. Forced Convection | 3. Top Heater          | 5. Blower Motor           |
| 2. Impinged Air      | 4. Catalytic Converter | 6. Top-Launched Microwave |

## RC 3.0S / RC 3.0E – Overall / Chamber Dimensions :

### RC 3.0 S RC 3.0E

#### Overall dimensions

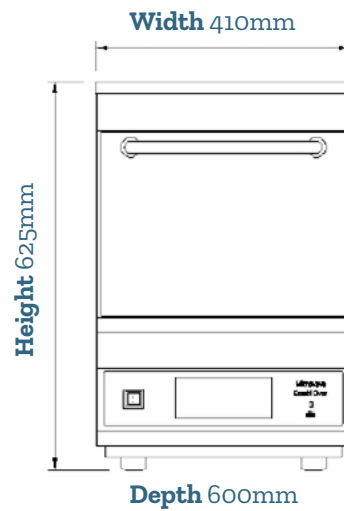
Model	RC 3.0S	RC 3.0E
W x D x H (With legs)	410 x 600 x 625mm	410 x 600 x 625mm
<b>Cook chamber dimensions/ Net weight</b>		
Model	RC 3.0S	RC 3.0E
W x D x H	300 x 275 x 188mm	300 x 275 x 188mm
The distance from rack/turntable to top	135mm	135mm
Weight	70Kg	60Kg
<b>Wooden case dimensions/ Gross weight</b>		
Model	RC 3.0S	RC 3.0E
W x D x H	475 x 815 x 780mm	525 x 925 x 780mm
Weight	88Kg	78Kg

#### Cook Chamber Size:

W-300mm

D-275mm

H-188mm



RC 3.0S

RC 3.0E

Dimensions as shown

### RC 3.oS / RC 3.oE -Technical Specification

Model		RC 3.oS	RC 3.oE
Control Mode		Touch mode	Touch mode
Cooking Speed		15 times faster than traditional methods	6 times faster than traditional methods
Max Input Power		6.5Kw	3.6Kw
Power Supply	Single phase	208-250 VAC, 50/60Hz. Max 32A	208-250VAC, 50/60Hz. Max 16A
	3-phase,Wye	380-440 VAC, 50/60Hz. Max 18A	380-440VAC, 50/60Hz. Max 8A
	3-phase,Delta	230 VAC, 50/60Hz. Max 18A	230VAC, 50/60Hz. Max 18A
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	D type
Heat preservation consumption in standby mode		0.5-0.6 kw/hour	0.4-0.5 kw/hour
The average power consumption in cooking mode		2.0-2.5 kw/hour	1.5-2.0 kw/hour
Temperature setting: 0°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 %			

## Product Introduction

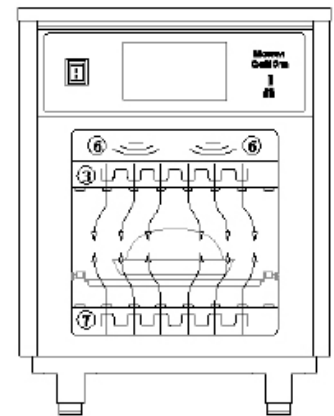
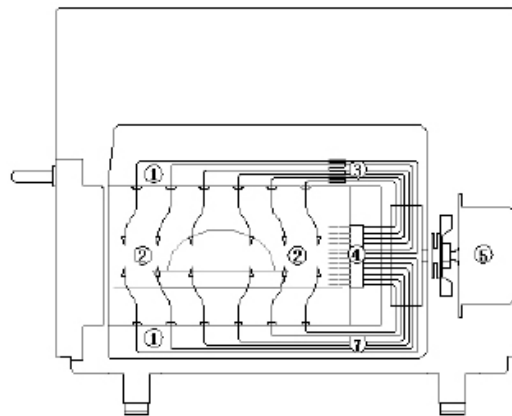
### The RC 3.6 speed oven has two function type as below:

RC 3.6S : 2-Mag, 2-Heater, 15x faster than traditional methods.

RC 3.6E : 1-Mag, 1-Heater, 6 x faster than traditional methods.

#### RC 3.6S – How it works:

The RC 3.6S 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.**

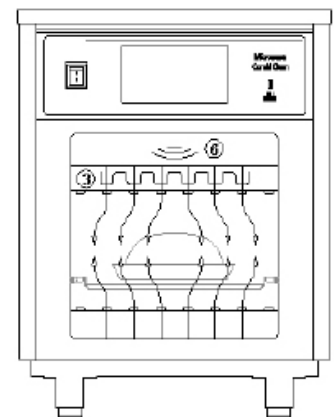
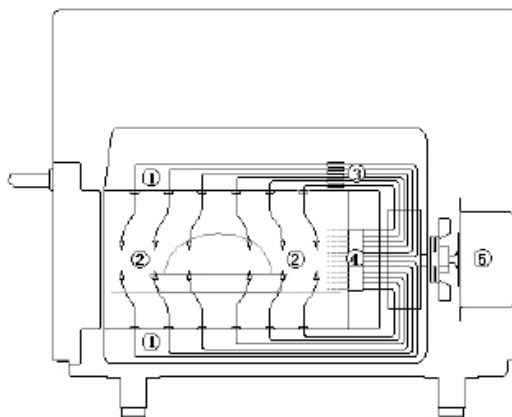


**RC 3.6S: 2-Mag, 2-Heater, 15x faster than traditional methods**

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

#### RC 3.6E – How it works:

The RC 3.6E speed oven uses forced convection, high speed hot air impingement, top-launched single microwave system, single heater system, catalytic converter and smart menu system to cook food rapidly without compromising quality up to **6 times faster than traditional methods.**



**RC 3.6E: 1-Mag, 1-Heater, 6x faster than traditional methods**

- |                      |                        |                           |
|----------------------|------------------------|---------------------------|
| 1. Forced Convection | 3. Top Heater          | 5. Blower Motor           |
| 2. Impinged Air      | 4. Catalytic Converter | 6. Top-Launched Microwave |

## RC 3.6S / RC 3.6E – Overall / Chamber Dimensions :

### RC 3.6S

### RC 3.6E

#### Overall dimensions

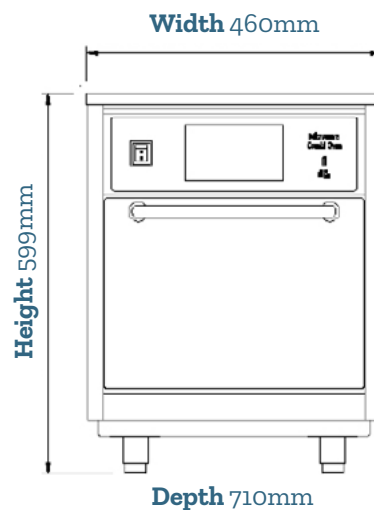
Model	RC 3.6S	RC 3.6E
W x D x H (With legs)	460 x 710 x 599mm	460 x 710 x 599mm
<b>Cook chamber dimensions/ Net weight</b>		
Model	RC 3.6S	RC 3.6E
W x D x H	306 x 306 x 195mm	306 x 306 x 195mm
The distance from rack/turntable to top	147mm	147mm
Weight	78Kg	66Kg
<b>Wooden case dimensions/ Gross weight</b>		
Model	RC 3.6S	RC 3.6E
W x D x H	525 x 925 x 780mm	525 x 925 x 780mm
Weight	96Kg	80Kg

#### Cook Chamber Size:

W-306mm

D-306mm

H-195mm



RC 3.6S

RC 3.6E

Dimensions as shown

## RC 3.6S and RC 3.6E - Technical Specification

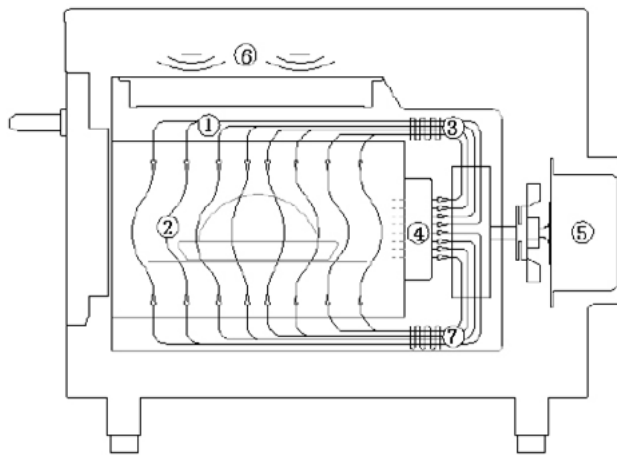
Model		RC 3.6S	RC 3.6E
Control Mode		Touch mode	Touch mode
Cooking Speed		<b>15 times faster than traditional methods</b>	<b>6 times faster than traditional methods</b>
Max Input Power		6.5Kw	3.6Kw
Power Supply	Single phase	208-250 VAC, 50/60Hz. Max 32A	208-250 VAC, 50/60Hz. Max 16A
	3-phase,Wye	380-440 VAC, 50/60Hz. Max 18A	380-440 VAC, 50/60Hz. Max 8A
	3-phase,Delta	230VAC,50/60Hz. Max 18A	230 VAC, 50/60Hz. Max 18A
Power Cord	Single phase	3 wire(including ground) P+N+G	
	3-phase,Wye	380-440VAC: 5 wire(including ground) 3P+N+G	
	3-phase,Delta	3-Phase, Delta, 230VAC:4 wire(including ground) 3P+G	
Breaker Type		D type	D type
Heat preservation consumption in standby mode		0.5-0.6 kw/hour	0.4-0.5 kw/hour
The average power consumption in cooking mode		2.0-2.5 kw/hour	1.5-2.0 kw/hour
Temperature setting: 0°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 %			



## Product Introduction

### Rc 4.2S speed oven. How it works:

The Rc 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.



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: 2-Mag, 2-Heater, 15x faster than traditional methods**

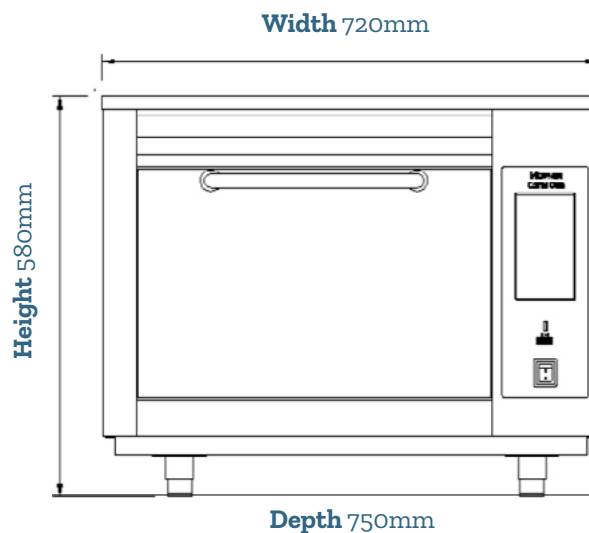
### RC 4.2S – Overall / Chamber Dimensions :

#### Cook Chamber Size:

W-720mm

D-750mm

H-580mm



RC 4.2S dimensions as shown

## RC 4.2S - Size/Weight

### Overall dimensions

W x D x H (With legs)	720 x 750 x 580mm
<b>Cook chamber dimensions/ Net weight</b>	
W x D x H	420 x 366 x 210mm
The distance from rack/turntable to top	150mm
Weight	100Kg
<b>Wooden case dimensions/ Gross weight</b>	
W x D x H	830 x 940 x 740mm
Weight	132Kg

## RC 4.2S - Technical Specification

Control Mode	Control Mode	
Cooking Speed	15 times faster than traditional methods	
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	230 VAC, 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 cooking mode	2.0-2.5 kw/hour	
Temperature setting: 0°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 %		

## Cook Time For Example

Below is suitable for RC 4.2S/ RC 3.6S/ RC 3.0S speed oven

9" Pizza-Fresh Dough(600g)	70s	Cinnamon Rolls (frozen, par-baked)-Qty 6	50s
9" Pizza-Parbaked, Refrigerated	40s	French Fries (2x170g)	70s
9" Cheese Pizza	140s	French Fries (4x170g)	20s
Cone pizza (Qty 12)	30s	Apple Strudel (300g)	40s
12" Pizza-Parbaked, Refrigerated	20s	Nachos ( 120g)	30s
6" Sub Sandwich	20s	6 oz Salmon	40s
12" Sub Sandwich	40s	Sausages ( 15x56g)	90s
12" Sub Sandwich (Qty 2)	110s	Steak (600g)	70s
6" Hamburger (Qty 2)	20s	Chicken Wings-8-count, Frozen	70s
6" Hamburger (Qty 4)	100s	Chicken Tenders (frozen, 900g)	230s
Breakfast Sandwich (Qty 4)	100s	Roast Meat (block) (650g)	140s
Muffin (Qty 4)	150s	Roast Chicken (duck) ( 1250g)	310s

Below is suitable for RC 3.6E / RC 3.0E speed oven

9" Pizza-Fresh Dough(600g)	130s	Cinnamon Rolls (frozen, par-baked)-Qty 6	70s
9" Pizza-Parbaked, Refrigerated	90s	French Fries (2x170g)	160s
9" Cheese Pizza	70s	French Fries (4x170g)	220s
Cone pizza (Qty 12)	260s	Apple Strudel (300g)	120s
12" Pizza-Parbaked, Refrigerated	140s	Nachos ( 120g)	40s
6" Sub Sandwich	40s	6 oz Salmon	40s
12" Sub Sandwich	60s	Sausages ( 15x56g)	190s
12" Sub Sandwich (Qty 2)	70s	Steak (600g)	290s
6" Hamburger (Qty 2)	40s	Chicken Wings-8-count, Frozen	180s
6" Hamburger (Qty 4)	50s	Chicken Tenders (frozen, 900g)	270s
Breakfast Sandwich (Qty 4)	40s	Roast Meat (block) (650g)	260s
Muffin (Qty 4)	70s	Roast Chicken (duck) ( 1250g)	560s

### Standard Accessories

1 fixed rack, 1 pizza stone, 1 set of plates, 1 set of teflon blanket, 1 bread/pizza shovel.

### Rapid Chef is suitable for:

Quick Service Restaurants | Coffee Bars | Fastfood | Contract Catering | Concessions | Franchise Stores | Pizza Restaurants | Bakeries | Barbecue | Food Court | Quick Casual | Hotels | Pubs | Restaurants | Motorway Catering Services | Full Service Restaurants

# Rapidchef

Super-speed combination microwave ovens

[www.rapidchef.co.uk](http://www.rapidchef.co.uk)

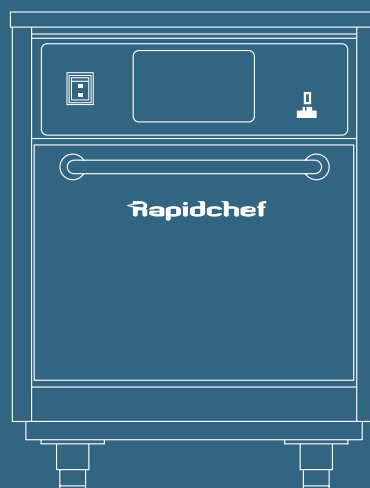
Tel. +44 (0)161 885 3151

Email. [sales@rapidchef.co.uk](mailto:sales@rapidchef.co.uk)

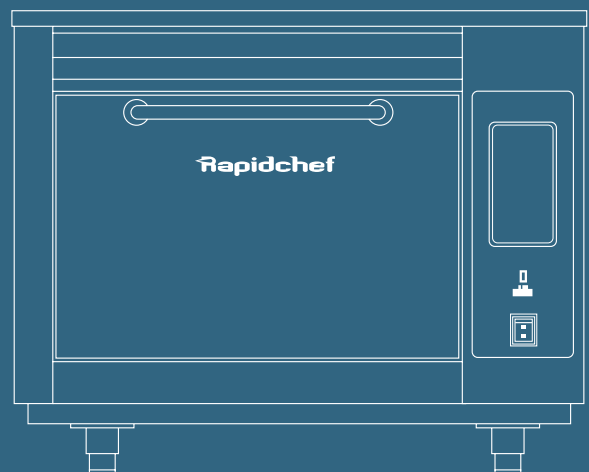
[www.rapidchef.co.uk](http://www.rapidchef.co.uk)



RC 3.0



RC 3.6



RC 4.2