



**GASTRONOMIE
SI BRUTARIE
PROFESIONALA**

TOP-K

The text 'TOP-K' is written in a bold, blue, sans-serif font. Below the text is a green brushstroke graphic that tapers to the right, giving it a dynamic, hand-painted appearance.



REMOVABLE DOOR GASKET

System that significantly increases seal life, provides the escape of heat from the oven, and hermetically close the door.



HINGE REINFORCEMENT

FM exclusive component that transmits the pressure to the hinge structure Inside of the oven, making reliable and durable this component.



HIGH DENSITY INSULATION

It provides more energy efficiency and increased thermal stability, reducing cooking/ baking cycle periods and extending thermostat and components life time.



MOTOR AND TURBINE

With the regularization of engines and turbines for all types of food, they provide more optimal and homogeneous results.



SAFETY ELECTRICAL CONNECTIONS

Coupling power wiring by screws, ensuring a perfect connection and prevents low-quality joints.



LOW EMISSION CRISTALS

This feature allows the incorporated glass decrease energy losses of the cooking cycle and safe manipulation of the oven door by lowering the temperature of the outer glass.



ROUNDED INSIDE CORNERS

Allow uniform air circulation and facilitate cleaning of the chamber, complying the HACCP norms.



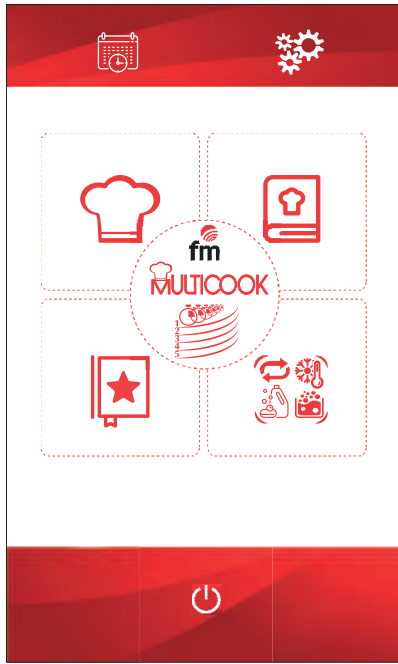
INTUITIVE TOUCH SCREEN

Facilitates daily use and reduces learning time, focused to the most frequent cooking. Constant monitoring of all the processes.

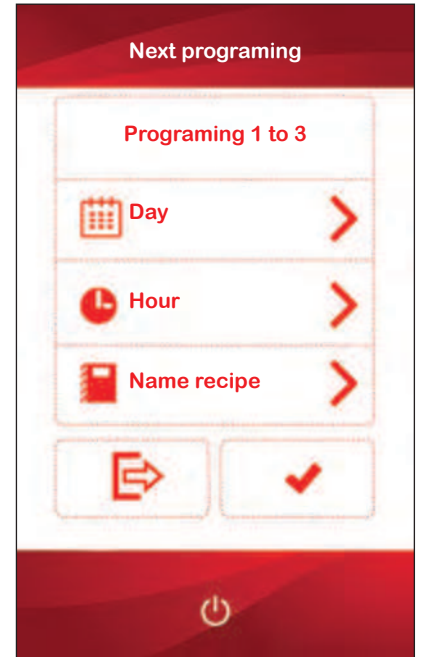
SMART SYSTEM

TOUCH SCREEN ST SERIES

SMART SYSTEM



- Temperature range 30°-270°
- Steam / combination / connection cooking
- Core probe
- Delta T
- Adjustable motor speed
- Recipe book
- Favorites
- Automatic program ignition
- Multicook / Multilevel



Program for automatic ignition switch on/off

1 PHASE 1

2

3

4 15°C

5 60%

6 67 min

7

8

9

10

11

12

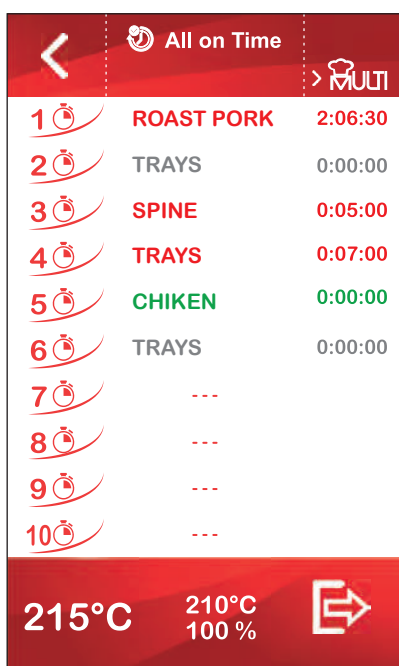
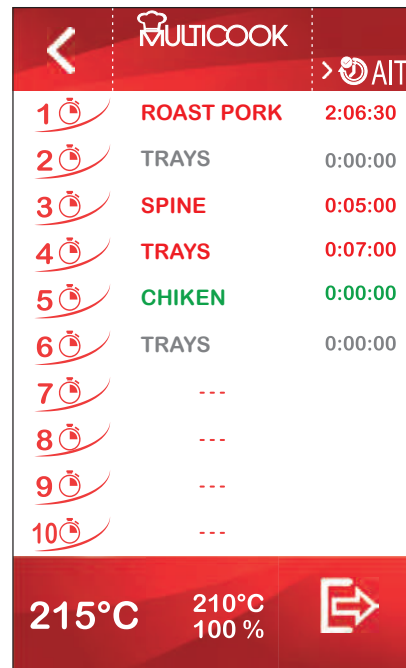
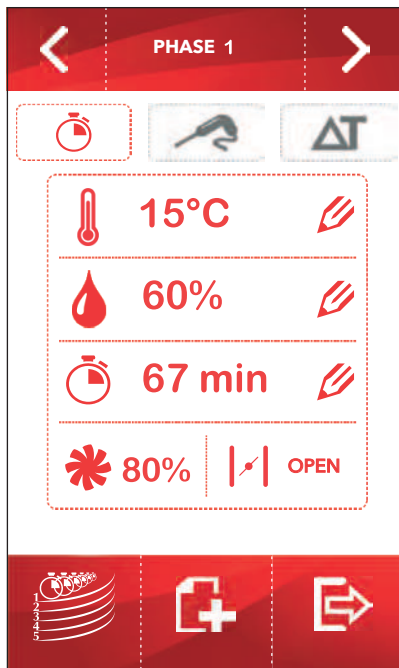
- 1 Cooking mode with time
- 2 Cooking mode with core probe
- 3 Cooking mode with Delta T
- 4 Temperature programming
- 5 Humidity programming
- 6 Time programming
- 7 Motor speed
- 8 Steam extration
- 9 Editing values
- 10 Delate programed phase
- 11 Add cooking phase
- 12 Start cooking

13

14

MULTICOOK

This system allow you to cook different food with different cooking time, letting you know as the trays are ready.



ALL ON TIME

This function allow you to cook different food whit the end of the product at the same time, for this the oven tells as when to introduce each tray. The result is the simultaneous completion of all foods.



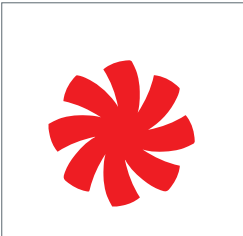
MANUAL COOKING

Set your cooking program for any food quickly and intuitively without the need to complicated processes for the elaboration of their recipes.



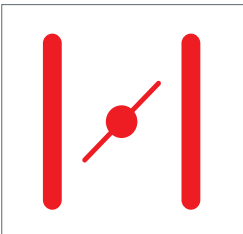
CLIMATE CONTROL

With the "Climate Control" system the oven will adapt the perfect climate in the cooking chamber to get desired finish in the food without the need for select cooking modes previously. Delete complex recipe processing processes, choose time, temperature, humidity and this system will do the rest.



FAN Adjustable-speed control

Thanks to the possibility of regulating the speed of the fans (up to 10 speeds) you can cook any type of food, however delicate it may be, thanks to the bi-directionality of the fan you will obtain a perfect cooking uniformity.



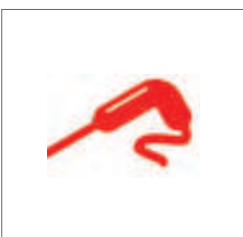
STEAM CONTROL

The Steam control system allows a controlled vapor outlet inside the chamber, managing to extract or maintain the humidity inside the chamber. This way we will be able to obtain uniform golds, perfect roasts of meat, gratin, etc.



DELTA T

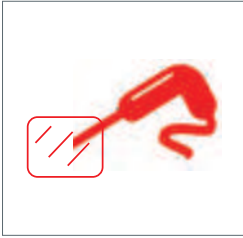
Thanks to the constant temperature difference between the interior of the product and the cooking chamber, you will obtain homogeneous cooking in large pieces.



PRODUCT HEART PROBE

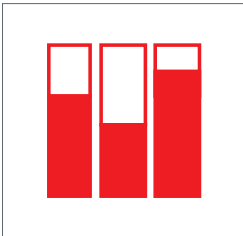
Always get the desired cooking point thanks to the precise reading and control of the temperature inside the food regardless of the size of the food.





Core Probe (*vacuum probe*)

With the vacuum core probe of only 1.5 mm in diameter, it will allow you to control the cooking temperature inside the product without breaking the vacuum process.



COOKING PHASES

With the phase programming you can set cooking at different temperatures and humidifies in the same cooking cycle. In this way you can cook the food and brown or gratin at the end of the process.



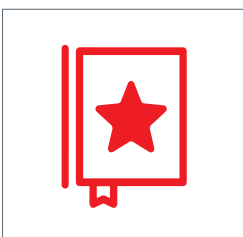
REGENERATION / MAINTENANCE

With this function we will be able to maintain the quality of the food by raising the refrigerated, frozen and packaged foods to a temperature of consumption in a short period of time.



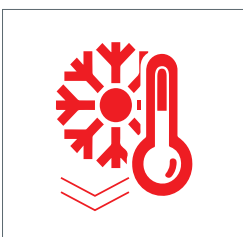
RECIPE BOOK

All our ovens with Smart System V7 include a recipe with images and recipes already preset as standard. This recipe allows to be edited to suit each type of client.



FAVORITES

You will always have the last ten recipes used. To speed up the work you usually do.



COOL DOWN / PREHEAT

Quickly achieve the ideal cooking conditions inside the oven thanks to the Preheat (preheat) and Cool Down functions.



SERIES RXB

MIXED OVENS





RXB 606

REF. 710084



6 x 600 x 400

6 x GN 1/1

EQUIPMENT

- Cycle end alarm
- Door safety switch
- Safety thermostat
- LED chamber light
- Water connection ¾
- Manual chimney control
- Folding inner glass for cleaning
- Reversing gear
- Timer 0-120 min. Continuous mode
- Adjustable humidity 0-100%

RXB 606 E

REF. 710425







6 x 600 x 400

6 x GN 1/1





EQUIPMENT

- Cycle end alarm
- Door safety switch
- Safety thermostat
- LED chamber light
- Water connection ¾
- Double fan speed
- Adjustable humidity 0-100%
- Folding inner glass for cleaning
- Reversing gear
- Timer 0-120 min. Continuous mode
- Manual chimney control

FEATURES

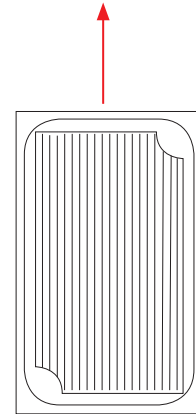
Power		9.100 W
Max temperature		250° C
Weight		90 Kg.
Voltage		400 V - 50/60 Hz
Connection		Three phase 3F + N + T
Cooking chamber dimension		(W)490 x (D)655 x (H)630 mm.
External dimension		(W)755 x (D)880 x (H)930 mm.
Distance between trays		80 mm.
RRP		
Change opening door		

FEATURES

Power		9.100 W
Max temperature		250° C
Weight		90 Kg.
Voltage		400 V - 50/60 Hz
Connection		Three phase 3F + N + T
Cooking chamber dimension		(W)490 x (D)655 x (H)630 mm.
External dimension		(W)755 x (D)880 x (H)930 mm.
Distance between trays		80 mm.
RRP		
Change opening door		

RXB 606 V7

REF. 710186







6 x 600 x 400

6 x GN 1/1

EQUIPMENT

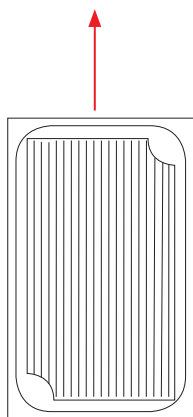
- Climate Control-adjustable humidity
- Fan Control-Fan Control-adjustable speed
- Steam Control-adjustable chimney
- Delta T
- Opcional: Core Prober
- Cooking phases
- Regeneration / Maintenance
- Recipe book
- Favorites
- Cool Down / Preheat
- Cycle end alarm
- Door safety switch
- Safety thermostat
- LED chamber light
- Water connection ¾
- Folding inner glass for cleaning
- Reversing gear

FEATURES

Power		9.100 W
Max temperature		270° C
Weight		92 Kg.
Voltage		400 V - 50/60 Hz
Connection		Three phase 3F + N + T
Cooking chamber dimension		(W)490 x (D)655 x (H)630 mm.
External dimension		(W)815 x (D)880 x (H)930 mm.
Distance between trays		80 mm.
RRP		
Change opening door		
Automatic washing system		
Core Prober		

RXB 606 GAS

REF. 710253








6 x 600 x 400

6 x GN 1/1

EQUIPMENT

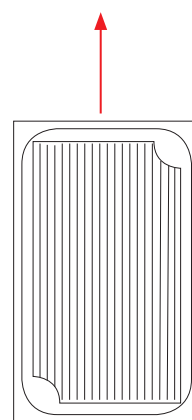
- Cycle end alarm
- Door safety switch
- Safety thermostat
- Manual chimney control
- LED chamber light
- Water connection 3/4
- Folding inner glass for cleaning
- Reversing gear
- Timer 0-120 min. + continuous mode
- Adjustable humidity 0-100%

FEATURES

Power		400 W
Gas power		13,5 kW_11620 Kcal/h
Max temperature		250° C
Weight		104 Kg.
Voltage		220 V - 50/60 Hz
Connection		SINGLE PHASE
Cooking chamber dimension		(W)490 x (D)655 x (H)630 mm.
External dimension		(W)815 x (D)880 x (H)1090 mm.
Distance between trays		80 mm.
RRP		
Change opening door		
Natural gas		Under request
Chimney diameter		ø 150 mm.

RXB 606 V7 GAS

REF. 710314








6 x 600 x 400

6 x GN 1/1

EQUIPMENT

- Climate Control-adjustable humidity
- Fan Control-adjustable speed
- Steam Control-adjustable chimney
- Delta T
- Opción Core Prober
- 6 Cooking phases
- Regeneration / Maintenance
- Recipe book
- Favorites
- Cool Down / Preheat
- Cycle end alarm
- Door safety switch
- Safety thermostat
- LED chamber light
- Water connection ¾
- Folding inner glass for cleaning
- Reversing gear

FEATURES

Power		400 W
Gas power		13,5 kW_11620 Kcal/h
Max temperature		270° C
Weight		104 Kg.
Voltage		230 V - 50/60 Hz
Connection		SINGLE PHASE
Cooking chamber dimension		(W)490 x (D)655 x (H)630 mm.
External dimension		(W)815 x (D)880 x (H)1090 mm.
Distance between trays		80 mm.
RRP		
Change opening door		
Automatic washing system		
Core Prober		
Natural gas		Under request
Chimney diameter		ø 150 mm.

RXB 610

REF. 710085







10 x 600 x 400

10 x GN 1/1

EQUIPMENT

- Cycle end alarm
- Door safety switch
- Safety thermostat
- LED chamber light
- Water connection ¾
- Folding inner glass for cleaning
- Reversing gear
- Timer 0-120 min. + continuous mode
- Adjustable humidity 0-100%

FEATURES

Power		13.650 W
Max temperature		250° C
Weight		109 Kg.
Voltage		400 V - 50/60 Hz
Connection		Three phase 3F + N + T
Cooking chamber dimension		(W)490 x (D)655 x (H)935 mm.
External dimension		(W)755 x (D)880 x (H)1235 mm.
Distance between trays		80 mm.
RRP		
Change opening door		

RXB 610 E

REF. 710426







10 x 600 x 400

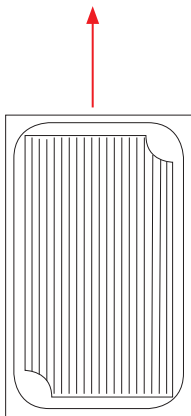
10 x GN 1/1

EQUIPMENT

- Cycle end alarm
- Door safety switch
- Safety thermostat
- LED chamber light
- Water connection ¾
- Folding inner glass for cleaning
- Reversing gear
- Timer 0-120 min. + continuous mode
- Adjustable humidity 0-100%
- Double fan speed
- Manual chimney control

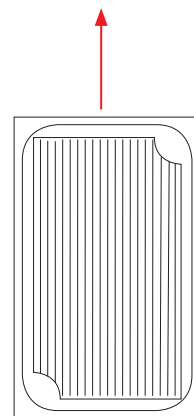
FEATURES

Power		13.800 W
Max temperature		250° C
Weight		109 Kg.
Voltage		400 V - 50/60 Hz
Connection		Three phase 3F + N + T
Cooking chamber dimension		(W)490 x (D)655 x (H)935 mm.
External dimension		(W)755 x (D)880 x (H)1235 mm.
Distance between trays		80 mm.
RRP		
Change opening door		



RXB 610 V7

REF. 710362







10 x 600 x 400

10 x GN 1/1

EQUIPMENT

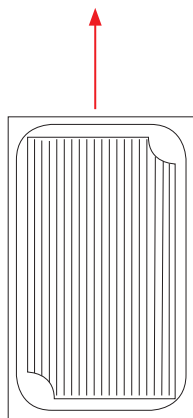
- Climate Control-adjustable humidity
- Fan Control-adjustable speed
- Steam Control-adjustable chimney
- Delta T
- Optional: Core Prober
- 6 Cooking phases
- Regeneration / Maintenance
- Recipe book
- Favorites
- Cool Down / Preheat
- Cycle end alarm
- Door safety switch
- Safety thermostat
- LED chamber light
- Water connection ¾
- Folding inner glass for cleaning
- Reversing gear

FEATURES

Power		13.650 W
Max temperature		270° C
Weight		112 Kg.
Voltage		400 V - 50/60 Hz
Connection		Three phase 3F + N + T
Cooking chamber dimension		(W)490 x (D)655 x (H)935 mm.
External dimension		(W)815 x (D)880 x (H)1235 mm.
Distance between trays		80 mm.
RRP		
Change opening door		
Automatic washing system		
Core Prober		

RXB 610 GAS

REF. 710185








10 x 600 x 400

10 x GN 1/1

EQUIPMENT

- Cycle end alarm
- Door safety switch
- Safety thermostat
- Manual chimney control
- LED chamber light
- Water connection 3/4
- Folding inner glass for cleaning
- Reversing gear
- Timer 0-120 min. + continuous mode
- Adjustable humidity 0-100%

FEATURES

Power		600 W
Gas power		18 kW_15480 Kcal/h
Max temperature		250° C
Weight		127 Kg.
Voltage		230 V - 50/60 Hz
Connection		SINGLE PHASE
Cooking chamber dimension		(W)490 x (D)655 x (H)935 mm.
External dimension		(W)815 x (D)880 x (H)1395 mm.
Distance between trays		80 mm.
RRP		
Change opening door		
Natural gas		Under request
Chimney diameter		ø 150 mm.

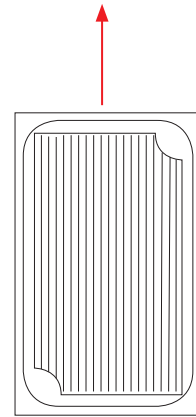
RXB 610 V7 GAS

REF. 710315



10 x 600 x 400






10 x GN 1/1



EQUIPMENT

- Climate Control-adjustable humidity
- Fan Control-adjustable speed
- Steam Control-adjustable chimney
- Delta T
- Opción Core Prober
- 6 Cooking phases
- Regeneration / Maintenance
- Recipe book
- Favorites
- Cool Down / Preheat
- Cycle end alarm
- Door safety switch
- Safety thermostat
- LED chamber light
- Water connection 3/4
- Folding inner glass for cleaning
- Reversing gear

FEATURES

Power		600 W
Gas power		18 kW_15480 Kcal/h
Max temperature		270° C
Weight		127 Kg.
Voltage		230 V - 50/60 Hz
Connection		SINGLE PHASE
Cooking chamber dimension		(W)490 x (D)655 x (H)935 mm.
External dimension		(W)815 x (D)880 x (H)1395 mm.
Distance between trays		80 mm.
RRP		
Change opening door		
Automatic washing system		
Core Prober		
Natural gas		Under request
Chimney diameter		ø 150 mm.