

OVEN-2010 RACK OVEN CAPACITY: SINGLE

STANDARD FEATURES

- Innovative 180 kBTU/hr heating system modulates gas supply smoothly, reducing heat loss and energy consumption.
- Extremely fast start-up and recovery times, using the same heat system as OVEN-2020 (fastest startup among major rack ovens produced in independent testing ¹)
- Extremely high energy efficiency, similar to OVEN-2020, rated as most efficient in start-up energy, baking energy efficiency and idle energy rate.
- Flash spray steam system, delivering the right amount of steam, at the right time.
- Full-featured touch-screen controller allowing the operator to choose from 100 recipes or use the manual baking option.
- Auto-ON, Auto-OFF, and Sleep Mode ensure oven is ready to bake when needed and conserving energy when not in use.
- Holds 1 single baking rack.
- Heavy duty rack lift, accepts A, B or C-style racks
- Oven can be converted between Natural Gas and Propane, no additional hardware required. No high altitude configuration required (auto adjusting).
- Large 15 inch air circulation fan
- Triple pane viewing window for energy savings and low touch temperature. Exterior pane opens for cleaning.
- Field reversible door with full-height handle to fit any size operator. Standard oven is hinged on right side.
- Analog Backup Bake standard on all units.
- Bright, energy efficient LED interior lighting.
- Built-in rear casters to facilitate installation.
- No exposed moving parts or hot surfaces
- Certified by UL® for safety, sanitation
- Expected to qualify for Energy Star® rebates (await test result)
- Designed, manufactured and serviced in USA
- **2 year parts and labor warranty**

(Note 1 - Source: FSTC Food Service Technology Center and UL®)

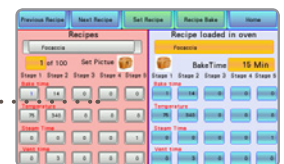


TOUCH-SCREEN OVEN CONTROLLER Standard on all ovens

- 100 Recipes
- Manual Bake Setting
- Auto-On
- Auto-Off
- Idle Mode
- USB or Laptop Recipe Upload/Download
- Remote Viewing In Browser
- Security Features



RECIPE BAKING



EASY RECIPE CHANGES



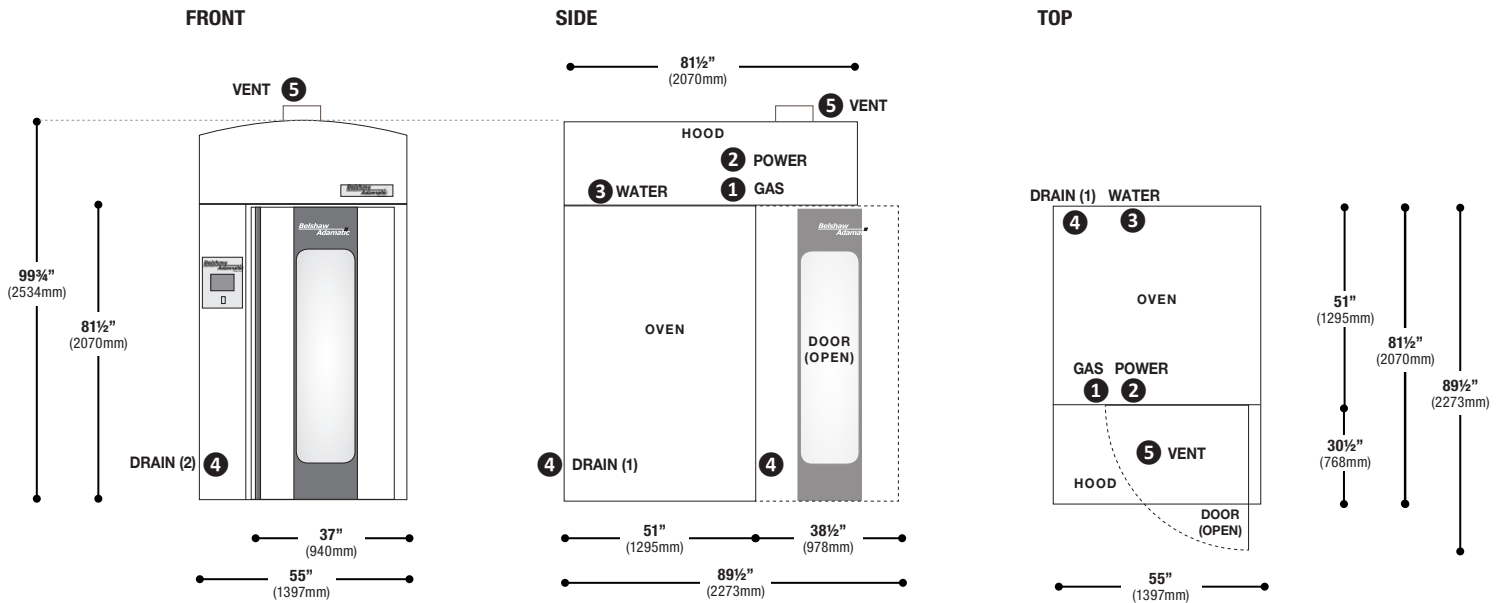
MANUAL BAKING



OVEN SETTINGS

95 Years of Quality Bakery Equipment

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DIMENSIONS AS INSTALLED

- 55" Wide
- 54" Deep (not including hood overhang)
- 105" High (not including ventilation duct collar)
- 37" Door width
- 30 1/2" Hood overhang
- 55"W x 81 1/2"D Footprint, door closed
- 55"W x 90"D Footprint, door open

CLEARANCES

- 18" top
- 0" side/back (3" if rear drain is used)

UTILITIES (circled numbers refer to locations shown in diagrams above)

- **1 Gas**
 - 180 kBTU/hr Natural Gas, 1/2" N.P.T., 5-14" W.C., located 93 3/4" above floor
- **2 Power** (choose 1 of 3 below, single connection only)
 - 208V, 60 Hz, 3-phase, 3.1 KW, 11.1 Amps
 - 240V, 60 Hz, 3-phase, 3.1 KW, 9.8 Amps
 - 480V, 60 Hz, 3-phase, 3.1 KW, 7.5 Amps
- **3 Water**
 - 1/2" NPT with filter, 30 psi minimum, 94" A.F.F.
 - Water to be from 2-4 grains/gall hardness, 7-8 pH, 0-30 ppm chlorides
- **4 Drain (EITHER front or rear)**
 - 1/2" NPTM, all drains 6 1/4" above floor
- **5 Ventilation**
 - Ventilator fan to be supplied by customer
 - 8" connection supplied for Type B vent
 - 1000 CFM required
 - Airflow proving switch standard

INSTALLATION

- Installation must be carried out or supervised by factory authorized technician
- Oven must be mounted on floor of non-combustible construction and material according to NFPA 54.
- Floor should be level to within 3/4" under oven. (Slope should not exceed 1/8" per foot in any direction).
- 120" ceiling height minimum required for installation. 130" ceiling height is recommended to allow easy access to services.
- Customer is responsible for utility connections to comply with applicable codes.

SHIPPING DATA

- Oven Body: 109" x 60" x 73", 2200 lbs
- Hood: 66" x 41" x 35", 350 lbs
- Door: 40" x 82" x 32", 730 lbs
- Castings: 48" x 40" x 12", 350 lbs



VIDEO



WEB



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