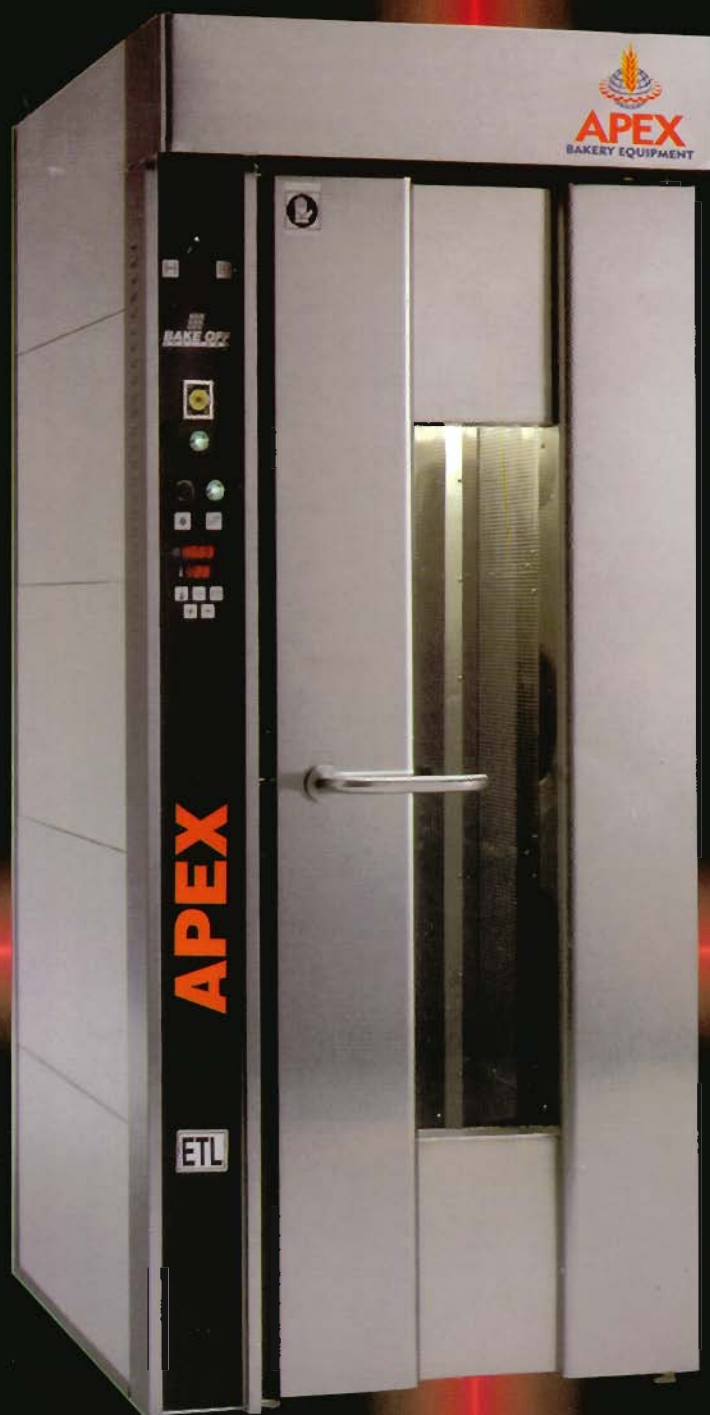


APEX

Electric Single Rack Oven

The Most Compact on the Market



Standard Features: Ultra-Slim

- Energy Efficient
- Powerful Steaming Using Heat Bank System
- Quick Recovery
- Great Product Visibility
- Interior Lighting
- Stainless Steel Construction
- Handles 18" x 26" Pans
- Adjustable Reversing Air Flow System
- 3 Fan System Ensures Long Life of Heaters
- Very Uniform Baking
- Non-Rotating
- ETL Electrical & NSF Standards
- CE Standards
- Digital Controls
- Low Velocity for Moister Products & Uniform Crust Formation

Contact Us Today:
Apex Bakery Equipment
803 Main Street • Belmar, NJ 07719
Toll Free in USA: 1.888.571.3599
Fax: 732.681.1269 • www.apex-equip.com



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Electric Single Rack Oven

The Most Compact on the Market

TECHNICAL DATA:

ELECTRICAL: 220v, 60hz, 3 phase 27kw

DIMENSIONS: W 35.6" x D 53.5" x H 88.6"

WEIGHT: 1111 lbs



3 Fan design for even baking

PRODUCT FEATURES:

Energy efficient because of compactness
and no heat loss up flue

VERY safe

NO chimney necessary

NO costly factory installation

Just hook-up electric, water and drain

Oven is in ONE PIECE for easy placement

NO gas burner to regulate

NO lifting rack system

NO rotation

In other words...LESS MOVING PARTS for dramatic
savings in installation costs and future maintenance.

CHAIN OPERATORS:

*Replace one double rack with 2 cost-effective
APEX Static Rack Ovens*

*Bake 2 hot products at the same time for
your customers*

Use only one oven during slow periods

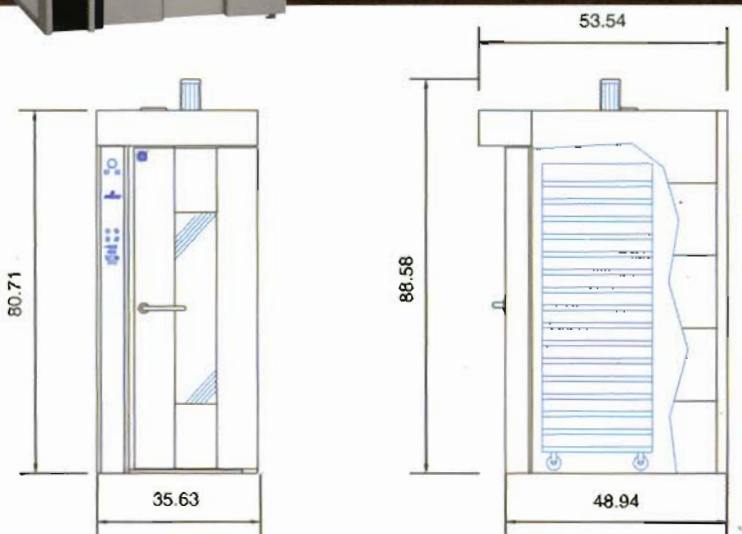
You always have a spare oven

Lighter racks for your employees to handle

*Racks more maneuverable in retarders,
freezers and work area*

Less spare parts to stock

*Fast service from your normal maintenance
people with full factory backup*



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