



P-Series

SPECIFICATIONS			
OVEN MODEL	P-30B	P-60B	P-80B
Bun Pan Capacity (18x26)	4 PANS	8 PANS	12 PANS
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Tray Size 4ea 18"deep	30" wide	60" wide	80" wide
Height	6' 7"	6' 7"	6' 7"
Width	4' 6"	7' 0"	8' 8"
Depth	5' 11/2"	5' 11/2"	5' 11/2"
Weight	2,200 LBS	2,700 LBS	3,400 LBS
Height Loading Door (from floor)	43"	43"	43"
Clearance Between Trays	10"	10"	10"
Maximum BTU Input	70,000 BTU	140,000 BTU	160,000 BTU
Electric Heat KW Input	11	21	28
Diameter Exhaust Stack	4"	6"	6"
STANDARD FEATURES			
STAINLESS STEEL FRONT AND TWO CORNERS			
GALVANIZED SIDES AND REAR			
PUSH BUTTON DRIVE			
TRAY INDICATOR			
BAKE TIMER			
INDICATING AND REGULATING THERMOSTAT			
INTERIOR OVEN LIGHT			
ATMOSPHERIC GAS BURNER			
DUAL GAS VALVES			
AUTOMATIC ELECTRONIC IGNITION OR TUBULAR ELECTRIC HEATERS			
EXPANDED METAL OR SOLID STEEL TRAY HEARTHS			
LONG LIFE HIGH TEMP CARBON BUSHINGS			
INTERNAL DRIVE			
FRONT SERVICE ACCESS			
5" THICK ROCK WOOL INSULATION IN SIDES			
6" THICK ROCK WOOL INSULATION ON TOP			
PUSH BUTTON DRIVE (SINGLE)			
OPTIONAL FEATURES			
BAKER DOOR WINDOW(S)			
ADD-A-TRAY (MUST BE USED IN PAIRS, 2 MINIMUM)			
DUAL PUSH BUTTON DRIVE			
"EYEBROW" CAPTURE HOOD			
PREMIX LINE BURNER			
SPECIAL VOLTAGE			
L/P GAS			
STEAM LINES & TRAP (REQUIRES PREMIX LINE BURNER)			