



Project _____

Item Number _____

Quantity _____

RDRG11



Rotating Double Rack Bakery Oven

Model:

➤ RDRG11- Gas



Bakery Oven

Features:

- Rotating rack bakery ovens combine the efficiency of a convection oven with the uniform results of a rotating rack
- Unique compact design provides for all the features of the oven within a small footprint
- Heat elements are in direct contact with the baking chamber making space and heat exchange optimized so that less energy is consumed
- Touch screen control panel with multiple user programs

Univex Corporation

Tray size:

18"x26" (45.7x66cm)

Number of levels:

18

Number of trays:

36 (2 trays per level)

Warranty:

- One year, on-site parts and labor



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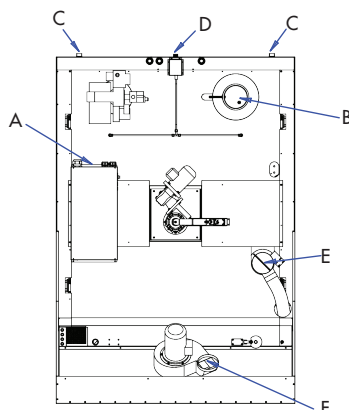
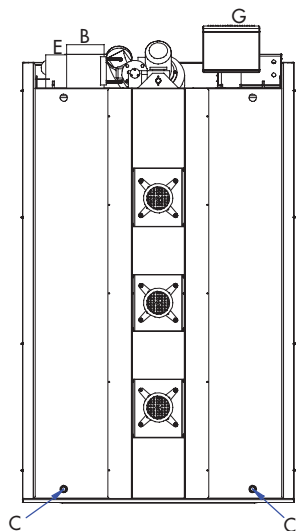
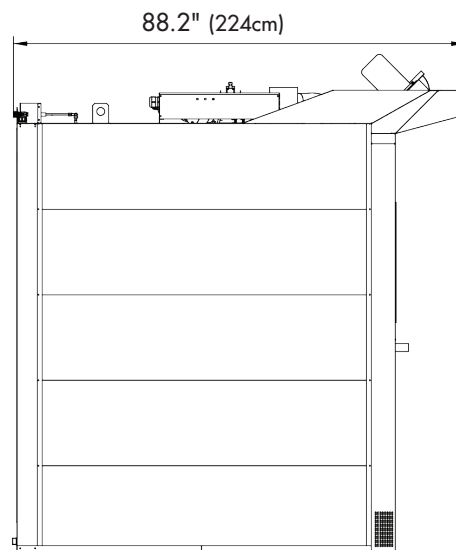
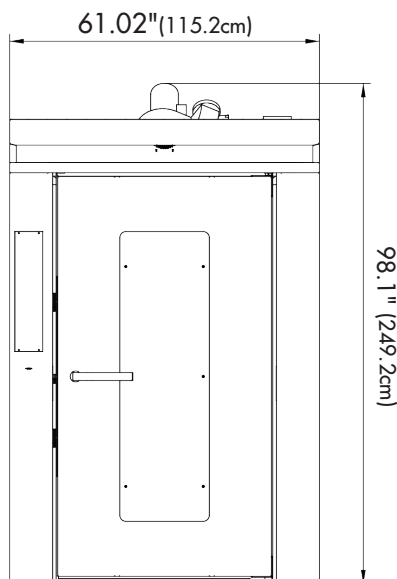
3 Old Rockingham Rd
Salem, NH 03079
United States of America

TEL: (800)258-6358
INTL TEL: (603)893-6191
FAX: (800)356-5614
INTL FAX: (603)893-1249



Rotating Double Rack Oven

RDRG11



Plug Info: Hard Wire With Shutoff

- A- Power supply inlet
- B- Smoke discharge $\varnothing$ (1.50mm)
- C- Water discharge 1" (2.5cm)
- D- Water inlet 3/4" (1.9cm)
- E- Chamber vapor discharge $\varnothing$ (140mm)
- F- Extractor hood discharge $\varnothing$ (140mm)
- G- Burner

Water: 7-43 PSI

If washing system is in place,
there is another water connection

* The water needs to be filtered and softened with a hardness of 3.5 - 7 G/Gal

Cooking chamber structure: AISI 304 stainless steel

Fan speed: Five

BTU: 380000

Minimum clearance away from flammable walls and other appliances: 3.9" (10cm)

Minimum distance away from wall to be cleaned and serviced: 19.7" (50cm)

Oven Weight

2755.8lbs. (1250Kg)

Electrical Information (60Hz)

	Voltage	Phase	hp(kW)	Amps
Standard Voltage	208-240	3	2.395 (1.786)	7



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WE RAISE THE BAR. WE SET THE STANDARD.

Project _____

Item Number _____

Quantity _____

RDRE11



Rotating Double Rack Bakery Oven

Model:

➤ RDRE11 - Electric



Bakery Oven

Features:

- Rotating rack bakery ovens combine the efficiency of a convection oven with the uniform results of a rotating rack
- Unique compact design provides for all the features of the oven within a small footprint
- Heat elements are in direct contact with the baking chamber making space and heat exchange optimized so that less energy is consumed
- Touch screen control panel with multiple user programs

Univex Corporation

Tray size:

18"x26" (45.7x66cm)

Number of levels:

18

Number of trays:

36 (2 trays per level)

Warranty:

- One year, on-site parts and labor



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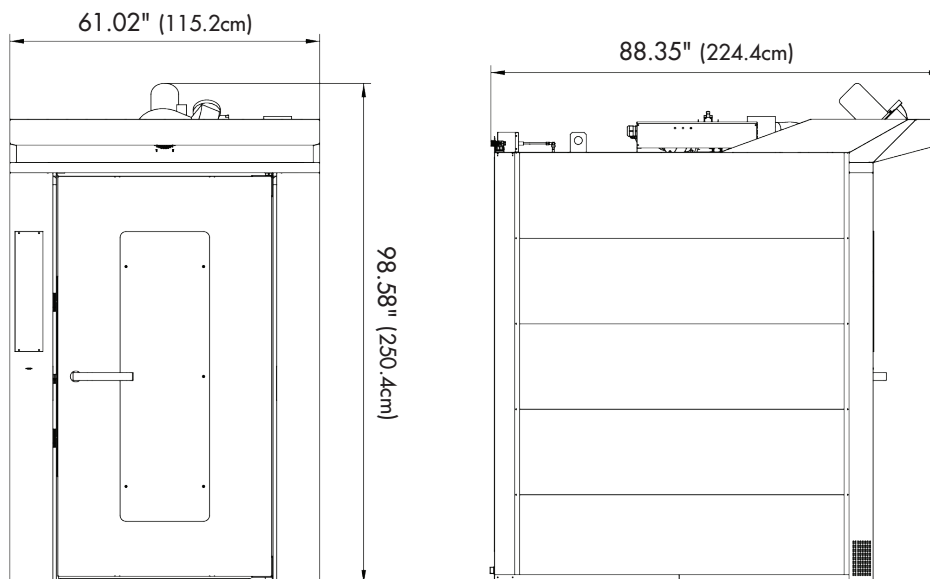
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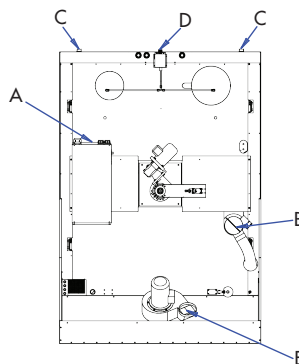
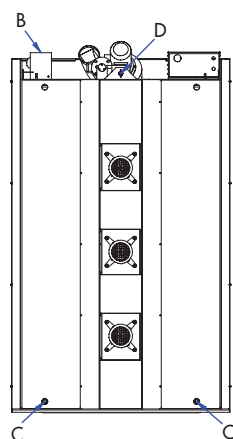
WE RAISE THE BAR. WE SET THE STANDARD.

Rotating Double Rack Oven

RDRE11



Water:
7-43 PSI



- A- Power supply inlet
- B- Chamber vapor discharge $\varnothing$ 5 5/8" (14cm)
- C- Water discharge 1" (2.5cm)
- D- Water inlet 3/4" (1.9cm)
- E- Extractor hood discharge

Plug Info: Hard Wire With Shutoff

* The water needs to be filtered and softened with a hardness of 3.5 - 7 G/Gal

Cooking chamber structure: AISI 304 stainless steel

Fan speed's: Five

Minimum clearance away from flammable walls and other appliances: 3.9" (10cm)

Minimum distance away from wall to be cleaned and serviced: 19.7" (50cm)

Oven Weight

2535.3lbs. (1150Kg)

Electrical Information (60Hz)

	Voltage	Phase	hp(kW)	Amps
Standard Voltage	208-240	3	51.652 (38.517)- 62.647 (46.716)	204.8



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