Project

RDRG1

Bakery Oven

Univex Corporation

Item Number

Quantity



Rotating Double Rack Bakery Oven

Model:

> RDRG11- Gas





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

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



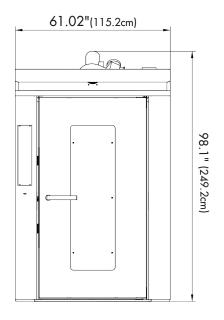
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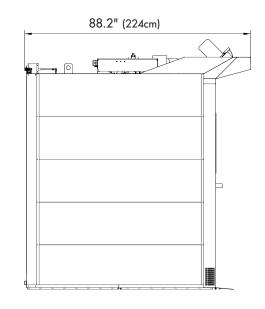
3 Old Rockingham Rd Salem, NH 03079 United States of America TEL: (800)258-6358 INTL TEL: (603)893-6191 FAX: (800)356-5614 INTL FAX: (603)893-1249

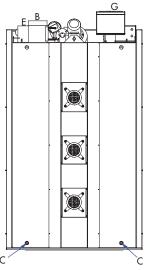


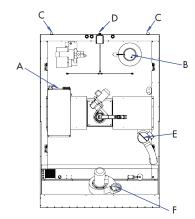
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Plug Info: Hard Wire With Shutoff

- A- Power supply inlet
- B- Smoke discharge ø (150mm)
- C- Water discharge 1" (2.5cm)
- D- Water inlet 3/4" (1.9cm)
- E- Chamber vapor discharge ø (140mm)
- F- Extractor hood discharge ø (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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