

RESTAURANT SERIES GAS BAKERY DEPTH CONVECTION OVENS



Design Features

- Design Engineered Snorkel Style System with Anti-Static thermal Features.
- 90,000 BTU for high performance cooking and production.
- Porcelainized interior for easy maintenance.
- Twelve rack positions with five racks.
- Durable ½ H.P. 2 speed motor.
- Dual Pane thermal glass for easy viewing.
- 50/50 doors, one hand opens both doors.
- Stainless steel front, sides and top.
- Stainless steel door gasket, for long lasting services.
- Two interior lights, with momentary switch.
- Stainless steel adjustable legs.
- 60 minute time with audible buzzer.

Options & Accessories

- One glass door each
- Solid doors
- Stainless steel bottom shelf & rack supports
- Stainless steel shelf only
- Extra oven racks
- Casters
- Stainless steel adjustable legs

Certifications

Standard Features

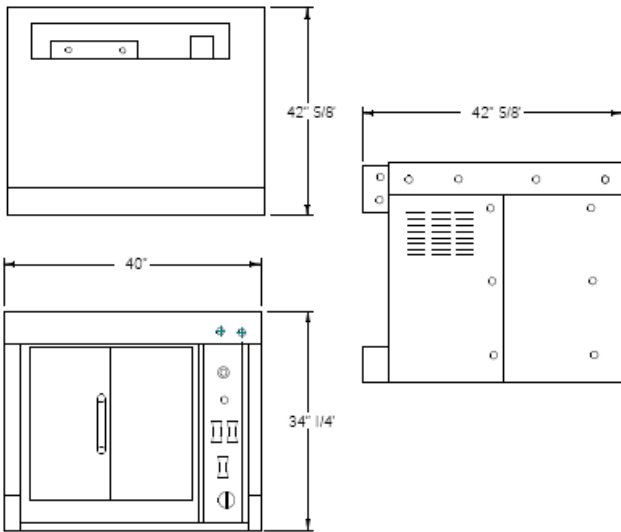
The Restaurant Series Bakery Depth Convection Ovens feature stainless steel exterior, porcelain interior, interior lights, two-speed, high-low fan, 4-second cycle hot spark ignition system and cool to the touch knobs.

Options include: Stainless steel solid doors available; stainless steel bottom shelf & rack supports; extra oven rack

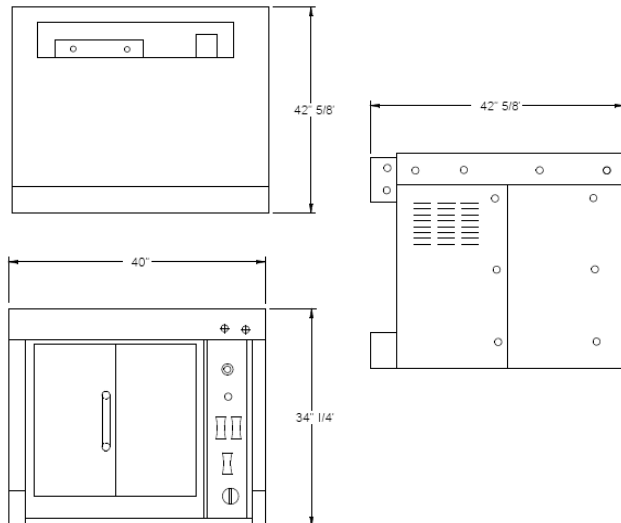


RESTAURANT SERIES BAKERY DEPTH CONVECTION OVENS

Conventional Oven



Convectional Oven



PRODUCT SPECIFICATIONS

Construction:

Heavy gauge steel construction. Stainless steel top, sides panels and front.

Clearance: For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors; or 2 overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

Must specify type of gas and elevation if over 2000 ft. when ordering.

Electrical Requirements:

- 120 V, 1ph 60hz 6.5 amps max (per oven)
- Two speed motor 1/2 h.p. 1725/1140 RPM.

Dimensions:

BPCV-1: 40W X 34 1/4H X 42 5/8D
BPCV-2: 40W X 68 1/2H X 42 5/8D

Interior Dimensions:

29 1/4" W x 31 1/4" D x 24" H

Interior Dimensions including Rack Supports:

26 5/8" W x 26 1/2" D

BTU:

BPCV-1: 90,000
BPCV-2: 180,000 (90,000 each oven)

Shipping:

BPCV-1: 500 lbs
BPCV-2: 1000 lbs

Freight Class: 85

FOB: Standex Dock