



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.
- Available with cook-n-hold programmable controls

Options & Accessories

- Cook-n-Hold feature if digital controls are ordered
- One glass door each
- Stainless steel bottom shelf & rack supports
- Stainless steel shelf only
- Extra oven racks
- Casters
- Stainless steel adjustable legs

Standard Features

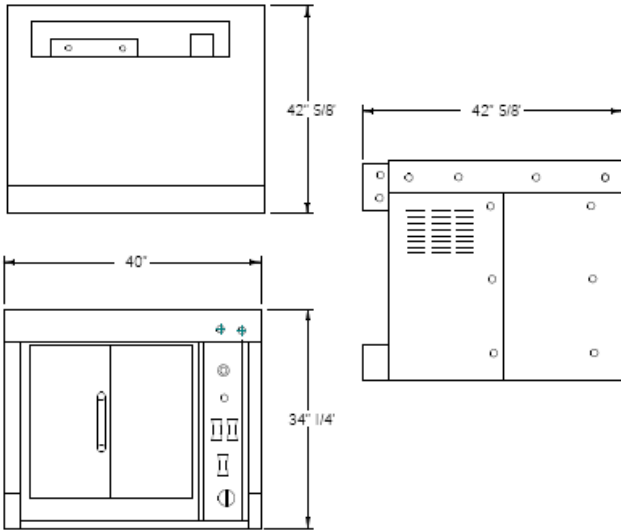
The Restaurant Series Bakery Depth Convection Ovens feature stainless steel exterior, porcelain interior, interior lights, two-speed, high-low fan, 4-second cycle hot spark ignition system and cool to the touch knobs.

Options include Cook-n-Hold Feature offered if digital controls are ordered; stainless steel solid doors available; stainless steel bottom shelf & rack supports; extra oven rack

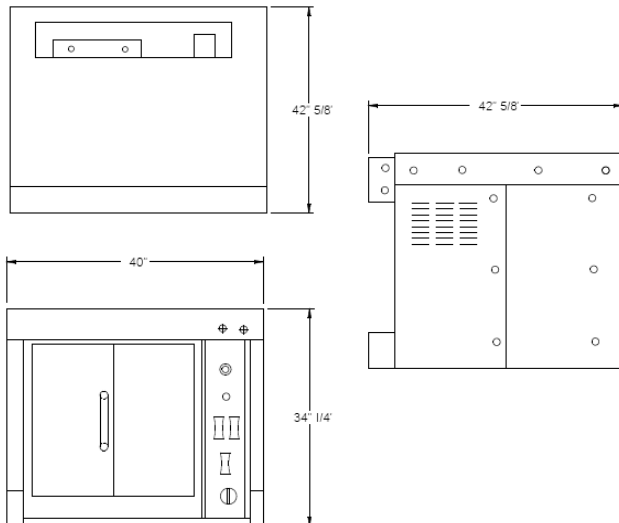


RESTAURANT SERIES BAKERY DEPTH CONVECTION OVENS

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 Vac, 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

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



RESTAURANT SERIES ELECTRIC BAKERY DEPTH CONVECTION OVENS



Standard Features

The Restaurant Series Electric Bakery Depth Convection Ovens feature stainless steel exterior, porcelain enamel oven interior, interior lights, two-speed fan motor and 60-minute timer.

Options include Cook-n-Hold Feature if digital controls are ordered; stainless steel solid doors available; stainless steel bottom shelf & rack supports; extra oven rack

Design Features

- Energy efficient 11.0KW oven direct forced air heat system
- 208v, 60hz, 1 or 3 phase
- 240v, 60hz, 1 or 3 phase
- Electronic temperature control
- Stainless steel front, top and sides
- Stainless steel, 50/50 split dependent doors, with single mounted handles
- Stainless steel doors
- Double-pane thermal glass door windows
- Interior oven light
- 60-minute timer
- 150 F (65 C) to 550 F (288 C) temperature range
- 1/3 HP air-cooled two-speed fan motor
- Cool down fan mode
- Elements-on and temperature-ready indicator lights
- Porcelain enamel oven interior
- 12-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Heavy-duty industrial grade insulation in top, sides, back and doors
- Limited 1-year parts, labor and door warranty
- Accepts five 18" x 26" sheet pans in left to right or front to back positions.

Options & Accessories

- Cook-n-Hold feature
- One glass door each
- Stainless steel bottom shelf & rack supports
- Stainless steel shelf only
- Extra oven racks
- Casters

Certifications



RESTAURANT SERIES ELECTRIC BAKERY DEPTH CONVECTION OVENS

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; Provide 0" clearance from non-combustible surfaces and 2" from back, 0" from sides from combustible and non-combustible surfaces.

Electrical Requirements:

208 vac, 1ph/3ph, 60hz, 55 amps max (per oven)

Two speed motor 1/2 h.p. 1725/1140 RPM

240 vac, /ph/3ph, 60hz, 49 amps

208 vac, 3ph, 60hz, is L1 – 33.5Amps
L2 – 33.5Amps
L3 – 30.5Amps

240 vac, 3ph, 60hz, is L1 – 29.5Amps

L2 – 29.5Amps

L3 – 26.5Amps

Dimensions:

BPCV-E1: 40W X 34 1/4H X 42 5/8D (unit only w/No legs or casters)

BPCV-E2: 40W X 68 1/2H X 42 5/8D (unit only w/No legs or casters)

Shipping:

BPCV-E1: 500 lbs

BPCV-E2: 1000 lbs

Freight Class: 85

FOB: Standex Dock

