

3 OVEN/PROOFER LINES for stores and bakeries



'TRUEBAKE' CONVECTION OVENS

Built for convenience • Baking, Roasting, Cook 'n Hold • Easy dial controls • Vitreous enamel interiors • Steam capability



'BX' CONVECTION OVEN

The oven that does it ALL • For QSR's, stores, and bakeries that need speed AND top quality
• Advanced menu-style controller



'BARO/BAP' RACK OVENS & PROOFERS

High on features, low on price. • The #1 choice for an affordable package that has all the important features that bakers need



CHOSEN FOR OVER
1000 HAMPTON®
HOTEL LOCATIONS

TrueBake

CONVECTION OVENS w/PROOFER STANDS

Designed to fill the many needs of the supermarket, convenience store, neighborhood bakery, and quick service environments.

- ★ 2 Half-pan **TrueBake 25** ~ ideal for fast, convenient reheating of snack foods and meals
- ★ 4 Pan **TrueBake 32** ~ designed for a baking, roasting and reheating in a single unit
- ★ 6 Pan **TrueBake 35** ~ larger capacity and expanded baking capabilities, perfect for mid-volume production
- ★ Proofer/holding cabinet bases available for **TrueBake 32** and **35**.
- ★ Stands available for all ovens
- ★ Fast, easy to use dial controls • Vitreous enamel interiors

Web site: <http://www.belshaw-adamatic.com/truebake>

TrueBake 25E



TrueBake 32E/32G



TrueBake 35E





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BX CONVECTION OVENS

State-of-the-art menu programming combined with first-class baking characteristics make the BX perfectly adapted for any bakery, store or restaurant that aims for top quality baking and reheating.

- ★ Excellent, even baking with steam capability (all ovens)
- ★ 99 programs w/ 6 phases each for programming steam, fan cycles, and damper operation (Smartbake)
- ★ BX Smartbake features graphic display (pictured) with easy-select menu, that's hard to go wrong with
- ★ BX Classic features digital controls and programming including steam



Web site: <http://www.belshaw-adamatic.com/BX>

USED BY 500+
DUNKIN' DONUTS®
LOCATIONS

BX4-Classic



BX4-Smartbake



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RACK OVENS PROOFERS RETARDER PROOFERS

Designed for North American bakeries and proven dependable in hundreds of installations.

- ★ Single / double rack ovens ('B' lift standard, 'A'/'C' lift optional)
- ★ Manual or programmable with 60 recipes (5 events each recipe)
- ★ Type I/Type II compliant hoods
- ★ Patented heat exchanger system
- ★ High volume steam generator
- ★ Proofers and Retarder Proofers for 3-14 single racks (1-7 double racks)
- ★ Non-immersion humidifier
- ★ Fast-heat startup and recovery; high volume air circulation

Web site: <http://www.belshaw-adamatic.com/BARO>

BARO Rack Ovens



BAP Proofers • BARP Retarder Proofers

