

Convection ovens for stores, bakeries, cafés & quick service restaurants

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

## TrueBake 25E

Holds 2 half-size pans



## TrueBake 32

Holds 4 full-size pans



## TrueBake 35E

Holds 6 full-size pans



Belshaw Adamatic's TrueBake **25**, **32** and **35** convection ovens are commercial grade ovens designed to fill the many needs of the supermarket, convenience store, neighborhood bakery, and quick service environments. The TrueBake series is ideal for baking, roasting, holding, and other dedicated functions; all three ovens are strong, stylish, quiet and employee-friendly.

Choose the half-pan size Truebake **25** for fast, convenient reheating of snack foods and meals. Choose the TrueBake **32** for a wide mixture of baking, roasting and reheating. Choose the TrueBake **35** for its larger capacity and expanded baking capabilities. If you are looking for an oven that's designed for multiple functions, tough, yet built for convenience, TrueBake is the name you should remember!

- ★ 3 sizes to include a wide variety of applications
- ★ Clean styling with dial controls that employees will love
- ★ Easy-clean vitreous enamel interiors
- ★ Robust construction for constant use
- ★ Steam injection *(except 25E)*
- ★ See over page for a comparison of functional features



Above: TrueBake 32 and 35 can be countertop mounted, double stacked, or positioned with matching proofer/holding cabinet or stand. Truebake 25 can be double stacked or stand mounted.

<b>OVENS</b>					
		<b>TrueBake 25E (Electric)</b>	<b>TrueBake 32E (Electric)</b>	<b>TrueBake 32G (Gas)</b>	<b>TrueBake 35E (Electric)</b>
<b>NAME</b>		BACO25E	BACO32E	BACO32G	BACO35E
<b>MODEL NUMBER</b>					
<b>TRAY/PAN CAPACITY</b>	Half Pan	2	8	8	12
	Full Pan	-	4	4	6
	W/optional Cookie Kit	-	6	6	8
<b>ELECTRICAL</b>	110V 1-Phase	1.6 kW	-	Standard (0.25 KW)	-
	208V/220-240V 1-Phase	-	Standard (6 kW)	-	Optional (12 kW)
	208V/220-240V 3-Phase	-	-	-	Standard (11 kW,)
<b>GAS</b>					
<b>DIMENSIONS</b>	Width	28.5"	28"	28"	34.75"
	Depth	23.75"	32" (*33.25"double-stacked)	32" (*33.25" if double-stack)	34.75"
	Height	17"	26.5"	35.5" includes legs	34.75"
	Net Weight / Ship Weight (approx)	86 lbs / 119 lbs	181 lbs / 282 lbs	245 lbs / 353 lbs	330 lbs / 441 lbs
	Height (w/Stand)	53.5" w/BAS25C Stand	62.25" w/BAS25C Stand	67" w/BAS25C Stand	67" w/BAS26 Stand
	Height (Double stacked)	34"	67.75"	69"	78.75"
	Height (w/8-shelf Proofer)	-	65" w/BAP89 Proofer	69" w/BAP89 Proofer	69" w/BAP85-8 Proofer
	Height (w/12-shelf Proofer)	-	-	-	78.75" w/BAP85-12 Proofer
<b>FEATURES</b>	Oven interior	Vitreous enamel liner, removable	Vitreous enamel liner, removable	Vitreous enamel liner, removable	Vitreous enamel liner, removable
	Oven exterior	Insulated w/zero side clearance	Insulated w/zero side clearance	Insulated w/zero side clearance	Insulated w/zero side clearance
	Door	Twin pane insulated	Twin pane insulated	Twin pane insulated	Twin pane insulated
	Bake Timer / Roast Timer	60-minute / 3-hour	60-minute / 3-hour	60-minute / 3-hour	60-minute / [No roast timer]
	Cook 'n Hold System	Yes	Yes	Yes	No
	Steam System	Water injection, momentary	Water injection, momentary	Water injection, momentary	Water injection, momentary
	Fan	1-speed low velocity	1-speed hot reversing	1-speed low velocity	2-speed hot reversing
	Shelf spacing	3.5"	5"	5"	4 1/8"
	Certifications				
<b>PROOFER/HOLDING CABINETS AND STANDS</b>		<b>TrueBake 89 Proofer/Holding Cabinet</b>	<b>TrueBake 85-8 Proofer/Holding Cabinet</b>	<b>TrueBake 85-12 Proofer/Holding Cabinet</b>	<b>TrueBake 25 Stand</b>
<b>NAME</b>					
<b>MODEL NUMBER</b>		BAP89	BAP85-8 (8-shelf)	BAP85-12 (12-shelf)	BAS25C
<b>COMPATIBLE WITH</b>		TrueBake 32E or 32G	TrueBake 35E	TrueBake 35E	T' Bake 25E/32E/32G
<b>TRAY/PAN CAPACITY</b>	Half Pan	16	16	24	12
	Full Pan	8	8	12	6
<b>ELECTRICAL</b>	110V 1-Phase	Standard	Standard	Standard	-
<b>DIMENSIONS</b>	Width	28"	34.75"	34.75"	27.75"
	Depth	32"	35.5"	35.5"	25"
	Height	35.5"	34.75"	45.25"	37.5"
Net Weight / Ship Weight (approx)		187 lbs / 309 lbs	205 lbs / 340 lbs	265 lbs / 399 lbs	42 lbs (ship. wt.)
<b>FEATURES</b>	Heat Control	32° – 185°	32° – 175°	32° – 175°	-
	Humidity Control	Variable	Variable	Variable	-
	Temperature Gauge	Yes	Yes	Yes	-
	Dual Proofing/Holding Capability	Yes	Yes	Yes	-
	Condensation Collector	Yes	Yes	Yes	-
	Casters	Yes	Yes	Yes	Yes
	Certifications				