

Belshaw Adamatic

TrueBake 25E

TrueBake 25E Half-Size Convection Oven, Electric

Model#: BACO25E

- ★ Holds 2 half-size pans
- ★ Occupies only 29" x 24" counter space
- ★ Low energy requirement 15 Amps, 1.6 kW, 110 Volts
- ★ User-friendly dial controls
- ★ Easy-clean vitreous enamel oven liner
- ★ Removable wire racks
- ★ 60-minute timer with buzzer
- ★ Twin-pane viewing window
- ★ Drop down door
- ★ Internal lighting
- ★ Can be double stacked or mounted on BAS25C Rack
- ★ One year parts and labor warranty

This commercial grade oven is designed for bakery cafés, restaurants, convenience stores and any location where quick service is required. The TrueBake 25E is ideal for cookies, muffins, breads, cakes, as well as pizzas, chicken, and all kinds of snack foods or re-heated foods. Its compact size, employee-friendly dial controls, 110V power and stylish design make it perfect as a point-of-sale oven in stores, or in kitchens where the unit will cook fast, be easy to clean, and easy to service.



TRUEBAKE 25E



Above: TrueBake 25E w/optional BAS25C stand

Short Bid Specification: TrueBake 25E Convection Oven (Model BACO25E)

Model BACO-25E shall be an electrically heated convection oven ETL listed (to UL Std 197), and NSF listed (NSF-4). The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel top and sides with single stainless steel door and full viewing window. Oven liner shall be insulated on all sides and have capacity for two half size sheet pans. A single speed fan shall evenly circulate air internally. The oven shall be controlled by a mechanical thermostat with a range from 120°F to 480°F, a 60 minute bake timer, and oven light switch. Oven shall be able to be bench mounted. Oven shall be fitted with a NEMA 5-15P cordset.

Certifications

ETL certified to UL-197; NSF-4 listed



Construction

- Stainless steel top and sides
- Porcelain oven interior
- Toughened twin pane door glass
- Strong and stylish door handle
- 2 half pan capacity (wire racks included)
- Fully insulated
- Stainless steel control panel with overlay
- Fully enclosed motor at rear
- 3.5" shelf spacing

Controls

- On/off switch
- Mechanical thermostat, variable between 120°F to 480°F
- Low velocity fan system
- Oven light

Cleaning And Servicing

- Fully removable racks and fan baffle
- Easy clean surfaces
- Access to all controls from front panel
- No tools required to replace lamps
- Removable gaskets - no tools required

Specifications

Electrical requirements

110V, 60Hz, 1P+N+G, 1.6kW, 15A
NEMA 5-15P cordset fitted

External Dimensions

Width 28.5" (720mm)
Height 17" (430mm)
Depth 23.75" (600mm)

Internal Dimensions

Width 18.5" (470mm)
Height 10.75" (270mm)
Depth 15.25" (385mm)

Oven Interior Volume

1.8 ft³ (0.05m³)

Oven Rack Dimensions

Width 18" (460mm)
Depth 13" (330mm)
Space between shelves 3.5" (125mm)

Net Weight

86 lbs (39kg)

Shipping Data

119 lbs (54kg)
11ft³ (0.30m³)
Width 29.25" (740mm)
Height 23" (580mm)
Depth 28" (710mm)

