

Belshaw Adamatic

TrueBake 32E

**TrueBake 32E
4-Pan Convection Oven, Electric**

Model#: BACO32E

- ★ Holds four standard sheet pans
- ★ Small footprint only 28" x 32"
- ★ Quiet operation
- ★ Easy to use dial controls
- ★ Easy-clean vitreous enamel oven liner
- ★ Water injected steam system
- ★ Hot reversing air fan
- ★ 60-minute bake timer with buzzer
- ★ 3-hour roasting timer w/Cook 'n Hold
- ★ Twin-pane viewing window
- ★ Field reversible door
- ★ Full height door handle
- ★ Internal lighting
- ★ 5" rack spacing
- ★ Can be double stacked, or mounted on rack or proofer/holding cabinet
- ★ Requires only 40 Amp breaker (one per unit)
- ★ One year parts and labor warranty

The most versatile electric convection oven available, able to accommodate 4 full sheet pans in a 28" x 32" footprint.

This commercial grade oven is ideal for multiple use baking, roasting, holding and other dedicated product functions. Quiet operation, employee-friendly dial controls and and stylish design make it easy to install and use in point-of-sale applications or in kitchens where the unit will cook fast, be easy to clean, and easy to service.



TRUEBAKE 32E



**Left: with
BAS25C stand**

**Center: double
stacked TrueBake
32E ovens**

**Right: with TrueBake
89 proofing and
holding cabinet**

Short Bid Specification: TrueBake 32E Convection Oven (Model BACO32E)

Model BACO32E shall be an electrically heated convection oven with hot air reversing fan system ETL listed (UL-197 / CSA C22.2-109) and NSF-listed (NSF-4). The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel top and sides with single stainlesssteel door and full size viewing window. Door shall be field reversible. Oven liner shall be insulated on all sides and have capacity for 4 full size sheet pans or 6 with cookie kit option. The oven temperature shall be controlled by a mechanical thermostat and shall have a bake timer, roast timer, cook 'n hold system and feature water injection for optional connection. Oven shall be able to be double stacked with stacking kit, bench mounted on 4" legs, or mounted on BAS25C Stand or TrueBake 89 Proofer & Holding Cabinet.

Certifications

ETL certified to UL-197 / CSA C22.2-109; NSF-4 listed



Construction

- Stainless steel top and sides
- Enamel coated oven interior
- Field reversible door
- Toughened twin pane door glass
- Strong and stylish door handle
- 4 pan capacity (4 wire oven racks included)
- Fully insulated
- Stainless steel control panel with overlay
- Fully enclosed motor

Controls

- On/off switch
- Mechanical thermostat (range 150°F to 600°F)
- 1 hour bake timer with buzzer
- 3 hour roast timer
- Cook 'n hold factory preset at 158°F (range 140°F to 194°F)
- Water injection steam (momentary switch)
- Hot reversing fan system
- 2 oven lights

Cleaning And Servicing

- Easy clean stainless steel and enamel surfaces
- Fully removable racks and baffle
- Access to all controls from front panel
- Full access side service panel
- Removable door seals

Options

- Cookie kit with 6 racks
- Double stacking kit
- BAS25C Stand with casters
- BAP89 Proofer and Holding Cabinet

Specifications

Electrical requirements (each oven)

208V/60/1, 6kW, 28.8A
220-240V/60/1, 6.66kW, 27.8A
1 phase, 2 wire + GND (cord & connection required)

Water

3/4" thread
80psi max inlet pressure
20psi min inlet pressure

Clearance*

Sides 3"
Rear 3",
Top 8"

* Fixed installations require 20" (800mm) at RHS for service.

External Dimensions

Width 28" (710mm)
Height 26.5" (670mm)
Depth 32" (810mm)

Internal Dimensions

Width 18" (460mm)
Height 21" (533mm)
Depth 26" (660mm)

Oven Rack Dimensions

Width 18" (460mm)
Depth 26" (660mm)
Space between racks 5" (125mm)
Space 3" (75mm) with cookie kit

Net Weight (total)

181 lbs (82kg)

Shipping Data

282lbs (128kg)
19.6ft³ (0.56m³)
Width 29.5" (750mm)
Height 31" (785mm)
Depth 37" (945mm)

