

Belshaw Adamatic

TrueBake 35E

**TrueBake 35E
6-Pan Convection Oven**

Model Nbr: BACO35E

- ★ Holds six standard sheet pans
- ★ Easy-clean vitreous enamel oven liner
- ★ Stainless steel exterior
- ★ Solid state thermostat
- ★ Plug in door seal
- ★ 60-minute minute bake timer
- ★ Water injected steam system
- ★ Hot reversing air system with 2-speed fan
- ★ 4 1/8" rack spacing
- ★ Field reversible door
- ★ Interlocking door handle
- ★ Stay cool twin-pane door
- ★ 208-240V Single or 3 phase
- ★ One year parts and labor warranty

TrueBake 35E is a versatile electric convection oven able to accommodate 6 full sheet pans in a 35" x 35" footprint.

This commercial grade oven also distinguishes itself with 11kW power for fast recovery, 2-speed hot reversing air fan for more air coverage, and dependable water injected steam. Quiet operation and stylish design make the TrueBake 35E easy to install and use in point-of-sale applications or in kitchens where these units will cook fast, be easy to clean, and easy to service.



TRUEBAKE 35E



**Left:
w/ BAS26C
stand**

**Center left:
Double stacked
(requires kit)**

**Center right:
w/ TrueBake 85-8
proofing and holding
cabinet**

**Right:
w/ TrueBake 85-12
proofing and holding
cabinet**

Short Bid Specification: TrueBake 35 Convection Oven (Model BACO35E)

Model BACO35E shall be an electrically heated convection oven, E.T.L listed (to UL-197, CSA 22.2-109, and NSF-4). The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel exterior, twin pane field reversible full view glass door with ventilation top and bottom, with the outer panel hinged for cleaning. A two speed auto reversing fan shall evenly circulate air internally. Heating shall be accomplished via electric elements surrounding the fan. The oven shall be controlled by a solid state thermostat accurate to ± 2°F, range 150°F to 550°F, have a 60-minute bake timer, push button steam injection system, fan speed control and oven vent control. Oven shall be able to be bench mounted on 4" legs or on Belshaw Adamatic BAS26C stand or BAP85 proofer and holding cabinet, rated for zero clearance left and rear.

Certifications

ETL certified to UL-197, CSA C22.2-109, and NSF-4



Construction

- Top and sides stainless steel
- Enamel coated oven interior
- Stay-cool twin pane glass door (outer surface 163°F when oven operating at 356°F)
- Interlocking door handle
- Stainless steel oven racking system with runners for wire racks or full size sheet pans
- Insulated all round for zero clearance left side and rear
- Porcelain control panel
- Field reversible door

Controls

- Electronic thermostat variable from 150°F to 550°F ± 2°F
- 1 hour bake timer with buzzer
- Water injected steam
- 2 speed fan (700rpm-1400rpm)
- On/off switch
- Hot reversing air system
- High limit safety

Cleaning And Servicing

- Access to all parts from the front and right side of the unit
- Easy clean surfaces
- Fully removable oven racking system
- Door outer glass hinged for cleaning access

Options

- BAS26C Stand
- BAP85-8 / BAP85-12 Proofer / Holding Cabinets
- Specialist side racks for cookies

Specifications

Electrical requirements

- 208V/60/1, 11.2kW, 53.7A
- 220-240V/60/1, 12.5kW, 52A
- 208V/60/3ph+E 11.2kW
 - L1 31.1A
 - L2 31.1A
 - L3 31.1A
- 220-240V 3ph+E 12.5kW
 - L1 30.1A
 - L2 30.1A
 - L3 30.1A

Clearances

Right side only 3" (75mm)

Water

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

External Dimensions

Width 34.75" (880mm)
Height 31.5" (800mm)
Depth 34.75" (880mm)

Internal Dimensions

Width 18" (460mm)
Height 28" (710mm)
Depth 26" (660mm)

Oven Rack Dimensions

Width 18" (460mm)
Depth 26" (660mm)
Space between racks 4" (105mm)

Net Weight

330lbs (150kg)

Shipping Data

441lbs (200kg)
33.8ft³ (0.96m³)
Width 39.5" (1001mm)
Height 39" (990mm)
Depth 38" (965mm)

