

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.

OVENS						
		TrueBake 25E (Electric)	TrueBake 32E (Electric)	TrueBake 32G (Gas)	TrueBake 35E (Electric)	
NAME		BACO25E	BACO32E	BACO32G	BACO35E	
MODEL NUMBER						
TRAY/PAN CAPACITY	Half Pan	2	8	8	12	
	Full Pan	-	4	4	6	
	W/optional Cookie Kit	-	6	6	8	
ELECTRICAL	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	-	Optional (6 kW)	-	Standard (11 kW,)	
GAS				33,000 BTU/hr	-	
DIMENSIONS	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		
FEATURES	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					
NAME		TrueBake 89 Proofer/Holding Cabinet	TrueBake 85-8 Proofer/Holding Cabinet	TrueBake 85-12 Proofer/Holding Cabinet	TrueBake 25 Stand	
MODEL NUMBER		BAP89	BAP85-8 (8-shelf)	BAP85-12 (12-shelf)	BAS25C	
COMPATIBLE WITH		TrueBake 32E or 32G	TrueBake 35E	TrueBake 35E	T' Bake 25E/32E/32G	
TRAY/PAN CAPACITY	Half Pan	16	16	24	12	
	Full Pan	8	8	12	6	
ELECTRICAL	110V 1-Phase	Standard	Standard	Standard	-	
DIMENSIONS	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.)	
FEATURES	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					(None)