

## OVEN-2020 Rack Oven Capacity: Double

### STANDARD FEATURES

- Holds 1 double rack or 2 single racks.
- Heavy duty rack lift, accepts A, B or C-style racks. (A-style lift accepts one double rack only)
- Innovative 275 kBtu/hr heating system with modulating gas supply, reducing heat loss and energy consumption.
- Fastest start-up and recovery times among major rack ovens.<sup>1</sup>
  - Start-up time: 8:17 minutes.
  - Recovery time: 2:10 minutes.
- Highest energy efficiency ratings among major manufacturers.<sup>1</sup>
  - Start-up energy (37.8 kBtu).
  - Baking energy efficiency (66%).
  - Idle energy rate (17 kBtu/hr).
- Flash spray steam system, delivering the right amount of steam, at the right time.
- Full-featured touch-screen controller allowing the operator to choose from 100 recipes or use the manual baking option.
- Auto-ON, Auto-OFF, and Sleep Mode ensure oven is ready to bake when needed and conserving energy when not in use.
- Oven can be converted between Natural Gas and Propane, no additional hardware required. No high altitude configuration required (auto adjusting).
- Large 18 inch air circulation fan.
- Triple pane, cool-to-touch viewing window. Exterior pane opens separately for cleaning.
- Field reversible door with full height handle. Standard oven is hinged on right side.
- Bright, energy efficient LED interior lighting.
- Analog Backup Bake control standard on all units.
- Built-in rear casters to facilitate installation.
- Certified by UL® for safety, sanitation and energy efficiency.
- Qualifies for Energy Star® and other rebates.
- Awarded Blue Flame Product of the Year by Gas Foodservice Equipment Consortium, for energy efficient gas solutions.
- Designed, manufactured and serviced in USA.
- 2 year parts and labor warranty.

(Note 1 - Source: FSTC Food Service Technology Center and UL®)



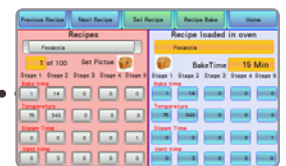
### OVEN CONTROLLER

Touch screen standard on all ovens

- 100 Recipes
- Manual Bake Setting
- Auto-On
- Auto-Off
- Idle Mode
- USB or Laptop Recipe Upload/Download
- Remote Viewing In Browser
- Security Features



RECIPE BAKING



EASY RECIPE CHANGES



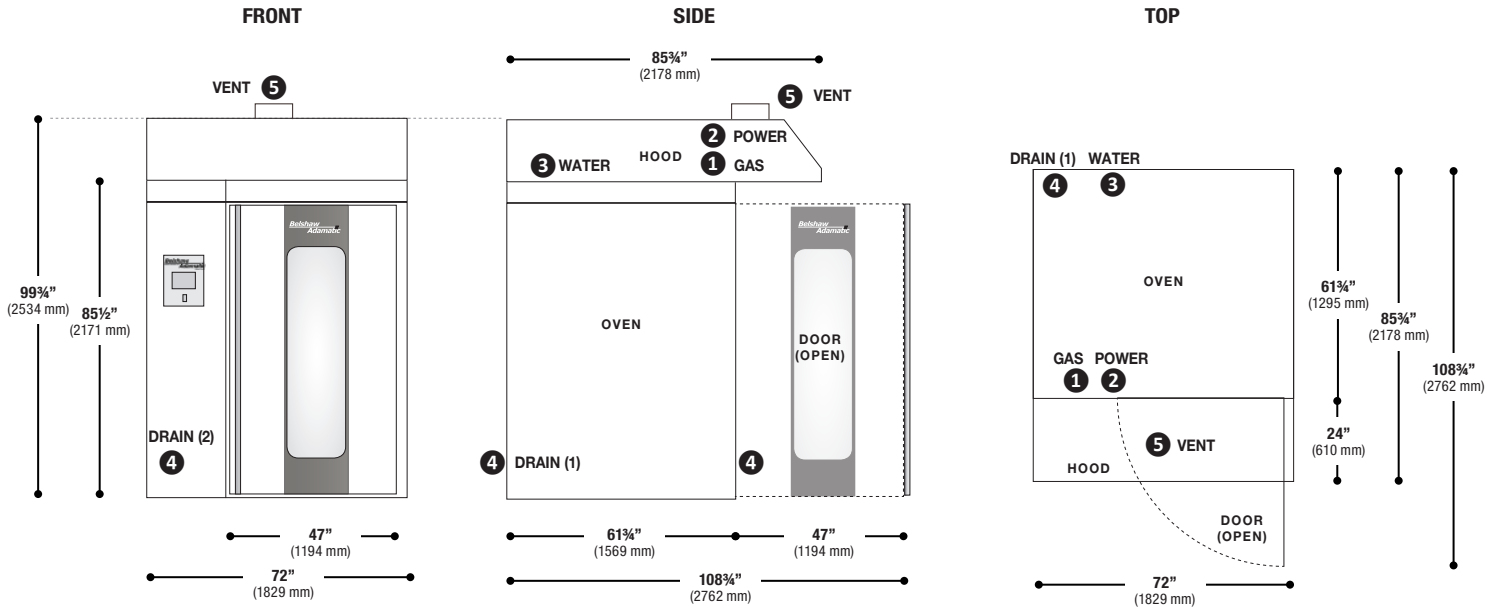
MANUAL BAKING



OVEN SETTINGS

Serving bakeries for **95** years

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**DIMENSIONS AS INSTALLED**

- 72" Wide
- 61 3/4" Deep (not including hood overhang)
- 105" High (to top of turner assembly, not including ventilation duct collar)
- 24" Hood overhang
- 72"W x 85 1/4"D Footprint including overhang, door closed
- 72"W x 108 3/4"D Footprint without overhang, door closed
- 72"W x 108 3/4"D Overall footprint with door open

**CLEARANCES**

- 18" top
- 0" side/back (3" if rear drain is used)

**UTILITIES** (circled numbers refer to locations shown in diagrams above)

- **1 Gas**  
- 275 kBtu/hr Natural Gas, 7-14" W.C., located 93 3/4" above floor.  
- 3/4" NPT (minimum), to be reduced at the oven supplied line to 1/2" NPT
- **2 Power** (choose 1 of 3 below, single connection only)  
- 208V, 60 Hz, 3-phase, 3.1 KW, 11.1 Amps  
- 240V, 60 Hz, 3-phase, 3.1 KW, 9.8 Amps  
- 480V, 60 Hz, 3-phase, 3.1 KW, 7.5 Amps
- **3 Water**  
- 1/2" NPT with filter, 30 psi minimum, 94" A.F.F.  
- Water to be from 2-4 grains/gall hardness, 7-8 pH, 0-30 ppm chlorides  
- Water filter highly recommended
- **4 Drain** (EITHER front or rear)  
- 1/2" NPTM, all drains 6 1/4" above floor
- **5 Ventilation**  
- Ventilator fan to be supplied by customer  
- 10" connection supplied for Type B vent  
- 1200 CFM required  
- Airflow proving switch standard

**INSTALLATION**

- Installation must be carried out or supervised by factory authorized technician
- Oven must be mounted on non-combustible floor according to NFPA 54.
- Floor should be level to within 3/4" under oven. (Slope should not exceed 1/8" per foot in any direction).
- 120" ceiling height minimum required for installation. 130" ceiling height is recommended for easy access to services.
- Customer is responsible for utility connections by qualified professional to comply with applicable codes.

**SHIPPING DATA**

Oven can be shipped whole or split (to be specified when ordering)

Crate	W x D x H (inches)	Weight
1	109 x 85 x 90	2600 lbs
2	54 x 82 x 32	900 lbs
3	41 x 83 x 35	250 lbs
4	24 x 30 x 24	600 lbs



VIDEO



WEB

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