

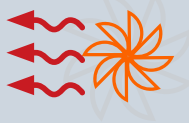
THE TECHNOLOGY INSIDE THE NEW OVEN-2020 RACK OVEN



GAS SUPPLY MODULATION
BTU
°F
rather than turning the supply on and off. Gives stable temperature with minimum fluctuation.



NO HEAT EXCHANGER
All of the heated air is sent into the baking chamber. Heats up and recovers faster than other ovens.



SWIRL BURNER SYSTEM
Sends heat directly to the oven chamber - not through the insulating walls. 66% baking efficiency. (Patent pending)



INTUITIVE TOUCHSCREEN
Just tap the product image. 100 recipes available, or use the manual baking option. Supplied with every oven.



How it's different...

- OVEN-2020's innovative heating system **modulates the supply of gas to the burner**, rather than turning the gas supply on and off. This results in a very smooth and stable temperature while baking, maintaining a baking temperature within 5°F of the set point.
- OVEN-2020 **eliminates the need for an expensive heat exchanger** used by other ovens in its class. Instead, all of the heated air is sent into the baking chamber.
- OVEN-2020 includes a **'semi direct fire' burner**, where our patent pending **Swirl Burner System** sends a twisting jet of heat directly into the oven chamber, instead of through the insulating walls of a heat exchanger.
- As a result, OVEN-2020's 275,000 BTU heating system **reduces heat loss through the exhaust system** to a bare minimum, while **reducing emissions** and **boosting energy efficiency** ~ without sacrificing any bake quality.

How it improves baking...

- OVEN-2020 provides the **fastest startup and heat recovery of any rack oven**. This leads to more throughput of product, with less time spent waiting for the oven to recover.
- Preheat energy used** = 37,800 BTU, 44% lower than average, 29% less than 2nd-ranked oven.
- Preheat time** = 49% faster than average, 34% faster than the 2nd-ranked oven.
- Idle energy rate** is 17,000 BTU/hr = 31% more efficient than average, 12% more efficient than the 2nd-ranked oven.
- Baking energy rate** is 95,961 BTU/hr = 13% more efficient than average, 3% better than the 2nd-ranked oven.
- Baking energy efficiency** is a world class 66% as tested by Food Service Technology Center = more efficient than average of 56%, and 62% for the 2nd-ranked oven.

Oven-2020 vs Traditional Rack Ovens

Traditional Ovens:

Traditional ovens utilize heat exchangers to heat the oven chamber. This outdated system sends burning gas into a series of enclosed tubes. Air is forced around the heat exchanger, and heat is transferred through the tube walls to be used as oven heat. Heat exchangers experience significant energy losses due to this transfer process.

Oven-2020:

Oven-2020 cuts out energy waste by removing the heat exchanger altogether. Nearly all of the energy created from the combustion process inside the oven is transferred into the baking chamber, and the product inside the oven. The exhaust temperature of the oven is always at or below the baking chamber temperature. This more efficient heating method means faster warm up and recovery, while maintaining industry best energy efficiency.

Terms

Idle Energy – Energy consumed while running the oven at 400F (BTUs, no load). Essentially, energy required while the oven is on Standby

Baking Energy Rate – Energy used during heavy baking (BTUs)

Baking Energy Efficiency – Percentage of energy transferred to food. Measured by energy into pies divided by total energy into oven (gas and electricity).



LEARN MORE



VIDEO



SPEC

Oven2010 Oven2020

Single rack oven Double rack oven



The next generation of Rack Ovens

