

## DX eco-touch Modular Deck Oven

2-wide or 3-wide • 1 to 5 decks high • Electric

Combines the very best of traditional baking techniques with efficient modern engineering and unparalleled bake control. Provides a gentle, mellow bake each and every time.

### Features summary:

- Available in 2-wide and 3-wide configurations (see next page for baking area dimensions).
- Can be stacked up to 5 decks high
- Independent controls for top and bottom heating elements to create the perfect balance of heat
- Single piece, heavy sole plates for evenly distributed bottom heat perfect for traditional oven-bottom baked bread
- Patented Cumulus Steam Generating System
- All decks have a generous 8" crown; each separately controlled for complete flexibility
- Reduces energy consumption by only heating decks required
- Stainless steel construction throughout
- Hestia Safeguard Protection System ensures oven controls never overheat
- Provides a gentle mellow bake each and every time
- Rapid heat recovery rate
- Simple damper facility for expelling air
- Illuminated bake chamber using halogen bulbs with external access
- Generous, thick slabs of rock wool insulation deliver exceptional heat retention
- Modular components- make it suitable for installation in basements or above-ground-level locations
- 1 year parts/labor warranty



### Eco-touch controller

- **Menu interface** for fast, easy, and mistake free usage. Icons and illustrations are used for menu selection.
- **Up to 240 bake programs.** Settings can be changed while the program is running.
- **'Favorites' menu** accesses the most frequently used programs
- **7-day timer** to start oven at selected times, ready for every shift. 4 events can be programmed for each day of the week.
- **'Help' function** at top of every screen
- **'Sleep mode'** returns each oven to a selected standby temperature to reduce energy consumption up to 66%
- **Auto-shutdown** to prevent ovens from being left on by mistake
- **Diagnostics function** to monitor performance and report status, while ovens are running
- **Voice prompts** such as "Door Open", "Bake Over", etc can be activated as desired. (Standard alert tones and buzzers are also available)
- **All functions can be uploaded and downloaded via USB.** This includes recipes, sounds and tones, logos, icons, images and software.

### Options

- Canopy w/600 cfm fan
- Stand w/locking casters
- Cumulus steam generation system
- Integrated loader (for 3-tray, 4-deck model)

### Certifications

- ETL-US listed, to UL-197



Intertek

DX Eco-touch control panel ▶



Serving bakeries for **98** years

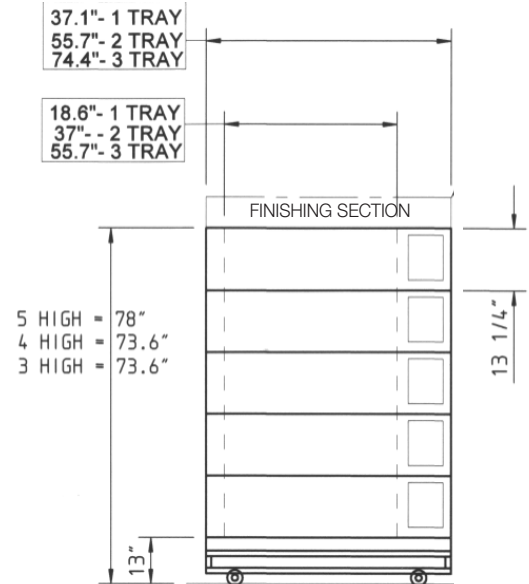
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**SPECIFICATIONS**

Each deck requires a separate electrical connection.  
A single water connection is shared for the entire deck oven unit.

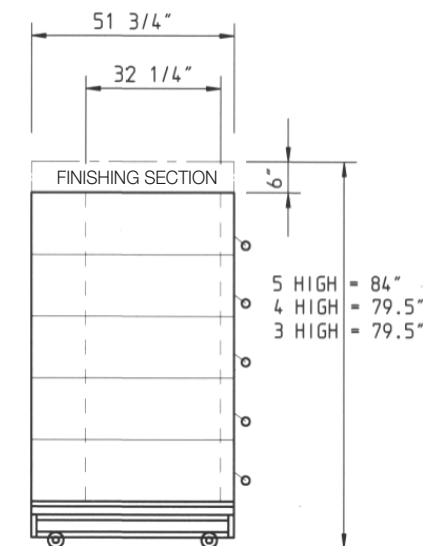
Dimensions	2-Wide	3-Wide
Baking Width per deck	55 3/4" (1416mm)	74 1/2" (1890mm)
Baking Depth per deck	32 1/4" (819mm)	32 1/4" (819mm)
Height - 2 decks (including canopy+fan) *	99 1/2" (2527mm)	99 1/2" (2527mm)
Height - 3 decks (including canopy+fan) *	99 1/2" (2527mm)	99 1/2" (2527mm)
Height - 4 decks (including canopy+fan) *	99 1/2" (2527mm)	99 1/2" (2527mm)
Height - 5 decks (including canopy+fan) *	104 1/4" (2655mm)	104 1/4" (2655mm)
Internal deck height with door open	7 1/2" (192mm)	7 1/2" (192mm)
Internal usable area per deck	8 1/4 sq. ft (0.77m <sup>2</sup> )	12 1/2 sq. ft (1.16m <sup>2</sup> )
Clearance requirement	6" (150mm) at rear	
Net weight, 3-deck oven (approx.)	1703 lbs / 772 kg	2345 lbs / 1064 kg
Net weight, 4-deck oven (approx.)	2037 lbs / 924 kg	2790 lbs / 1266 kg
Net weight, 5-deck oven (approx.)	2406 lbs / 1091 kg	3287 lbs / 1491 kg
Shipping class	85	
<b>Electrical data (each deck, separately)</b>		
Each deck requires its own power supply		
208V, 60hz, 3-phase	5.31kW, 17 Amps per phase, 3 wire plus ground	7.9kW, 22 Amps per phase, 3 wire plus ground
220V, 60hz, 3-phase	5.9kW, 18 Amps per phase, 3 wire plus ground	8.89kW, 24 Amps per phase, 3 wire plus ground
480V, 60hz, 3-phase	5.86kW, 8.2 Amps per phase, 3 wire plus ground	8.78kW, 12.4 Amps per phase, 3 wire plus ground
Canopy	208-220V, 60Hz, 1 Phase (2 wire + ground) Overload protection 6 Amps	
<b>Water connection</b>		
Only one water supply is required (for any number of decks)		
Water pressure	20 psi	
Water connection	Garden hose thread' connection	
All ovens with steam require a 1/2" NPT hot or cold water supply at a pressure of 2-3 bar (29-44 psi) Water supply should be located approximately 250mm (9 3/4") from the right corner and 100mm (4") from the top of the stand when facing the front of the oven.		
Water supply should conform to the following specifications: - Hardness: 2-4 grains per gallon - PH range: 7.0 to 8.0 - Chloride concentration: 0-30 ppm		
A manifold with non-return check-valve, supplies all decks from one central connection point.		
Damper type	Butterfly type	

\*Canopy without fan = reduce height by 9" (239 mm)  
No canopy, no fan = reduce height by 20" (508 mm)



**FRONT VIEW**

**NOTE:** Overall height measurement includes bases designed to keep decks at convenient working height



**SIDE VIEW**

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