



WE RAISE THE BAR. WE SET THE STANDARD.

Project \_\_\_\_\_

Item Number \_\_\_\_\_

Quantity \_\_\_\_\_

RDRE11



## Rotating Double Rack Bakery Oven

### Model:

➤ RDRE11 - Electric



Bakery Oven

### Features:

- Rotating rack bakery ovens combine the efficiency of a convection oven with the uniform results of a rotating rack
- Unique compact design provides for all the features of the oven within a small footprint
- Heat elements are in direct contact with the baking chamber making space and heat exchange optimized so that less energy is consumed
- Touch screen control panel with multiple user programs

### Tray size:

18"x26" (45.7x66cm)

The room temperature of the installation site must not fall below 41°F (5°C) or rise above 104°F (40°C).

### Number of levels:

18

### Warranty:

- One year, on-site parts and labor

### Number of trays:

36 (2 trays per level)

Univex Corporation



**Univex Corporation**  
[www.Univexcorp.com](http://www.Univexcorp.com)

3 Old Rockingham Rd  
Salem, NH 03079  
United States of America

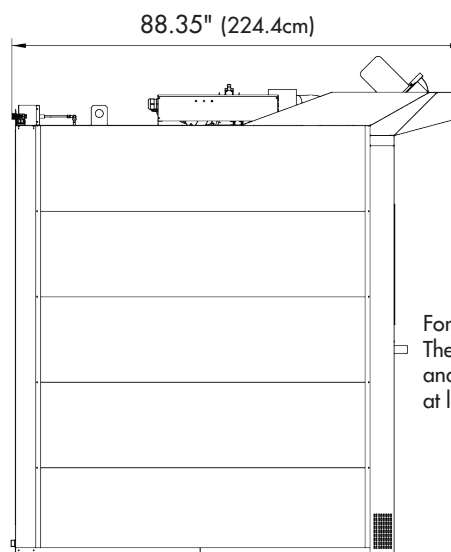
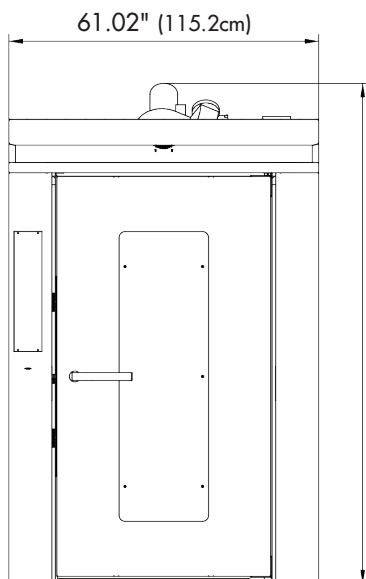
TEL: (800)258-6358  
INTL TEL: (603)893-6191  
FAX: (800)356-5614  
INTL FAX: (603)893-1249



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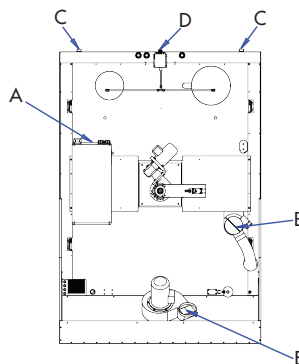
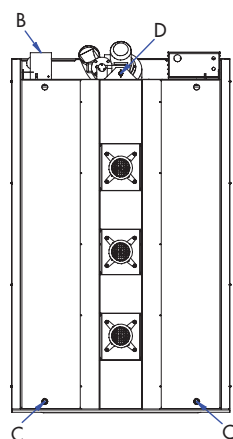
## Rotating Double Rack Oven

**RDRE11**



For unassembled Ovens  
The minimum doorway  
and hallway must be  
at least 41" wide.

**Water:**  
7-43 PSI



- A- Power supply inlet
- B- Chamber vapor discharge  $\varnothing$  5 5/8" (14cm)
- C- Water discharge 1" (2.5cm)
- D- Water inlet 3/4" (1.9cm)
- E- Extractor hood discharge

**Plug Info: Hard Wire With Shutoff**

\* The water needs to be filtered and softened with a hardness of 3.5 - 7 G/Gal

**The purchaser is responsible for all installation costs and for providing:** Disposal of packing materials, labor to unload oven upon arrival, installation mechanics, and all local service connections including electricity, gas, water, vents and drain per local code. In order to validate warranty, start-up must be performed by an authorized service company. All services must comply with federal, state and local codes.

Cooking chamber structure: AISI 304 stainless steel Fan

speed's: Five

**Oven Weight**

2535.3lbs. (1150Kg)

Shipping Class: 110  
No Third Party Shipping  
Allowed

Minimum clearance away from flammable walls and other appliances: 3.9" (10cm) Minimum distance away  
from wall to be cleaned and serviced: 19.7" (50cm)

### Electrical Information (60Hz)

	Voltage	Phase	hp(kW)	Amps
Standard Voltage	208-240	3	51.652 (38.517)- 62.647 (46.716)	204.8



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