



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

RDRG11



## Rotating Double Rack Bakery Oven

**Model:**

➤ RDRG11- Gas



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

Univex Corporation

### Tray size:

18"x26" (45.7x66cm)

### Number of levels:

18

### Number of trays:

36 (2 trays per level)

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

### Warranty:

- One year, on-site parts and labor



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[www.Univexcorp.com](http://www.Univexcorp.com)

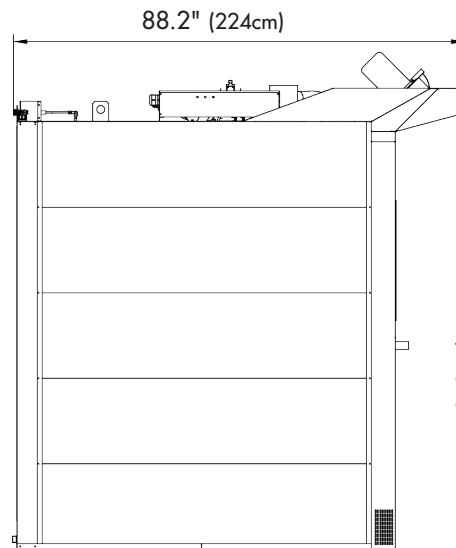
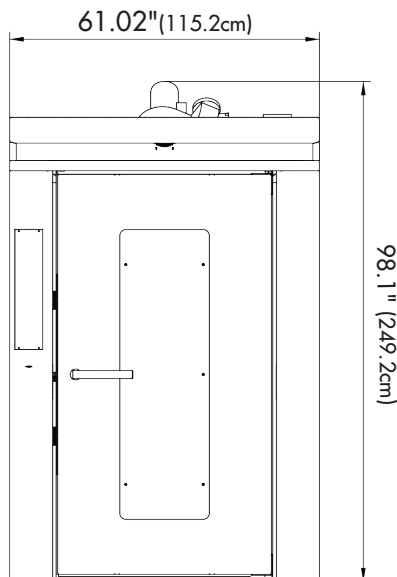
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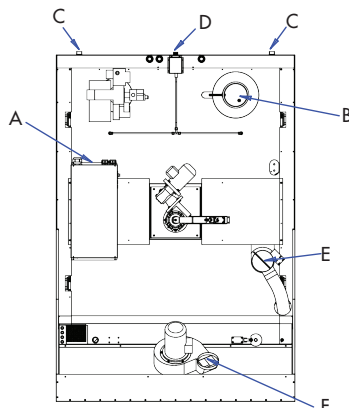
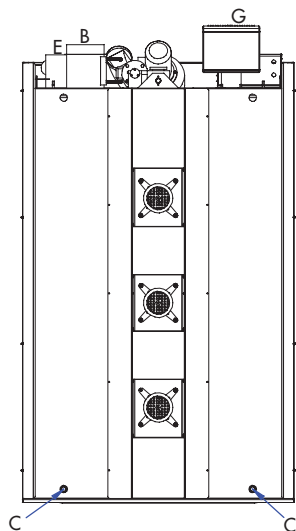


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For unassembled Ovens  
The minimum doorway  
and hallway must be  
at least 41" wide.



### Plug Info: Hard Wire With Shutoff

- A- Power supply inlet
- B- Smoke discharge  $\varnothing$  (1.50mm)
- C- Water discharge 1" (2.5cm)
- D- Water inlet 3/4" (1.9cm)
- E- Chamber vapor discharge  $\varnothing$  (140mm)
- F- Extractor hood discharge  $\varnothing$  (140mm)
- G- Burner

### Water: 7-43 PSI

If washing system is in place,  
there is another water connection

\* 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: Five

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)

### Oven Weight

2755.8lbs. (1250Kg)

Shipping Class: 110  
No Third Party Shipping Allowed

\*This Unit Requires a 5 wire cord, with a dedicated neutral.

BTU: 380000

### Electrical Information (60Hz)

	Voltage	Phase	hp(kW)	Amps
Standard Voltage	208-240	3	2.395 (1.786)	7



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