

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

RSRE8



## Rotating Single Rack Bakery Oven

### Model:

➤ RSRE8- 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
- Programmable touch screen control panel with multiple user programs.
- Built in ramp for easy wheel in and out access.
- Capabilities to build on site or ship fully assembled.
- Holds 1 single oven rack.
- Reversible bake chamber door (Left or Right Hinge)
- Cooking Chamber structure is AISI 304 Stainless steel
- 5 Fan Speeds for maximum efficiency.

### Tray size:

18"x26" (46x66cm)

### Number of trays:

18

Univex Corporation

### Options:

- Correctional Package
- Revolving Platform (to use with existing racks)
- Automatic Lift (for heavy loads)
- Stainless steel exterior

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

### Warranty:

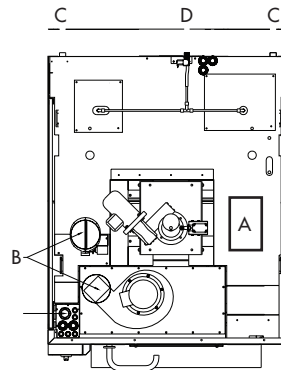
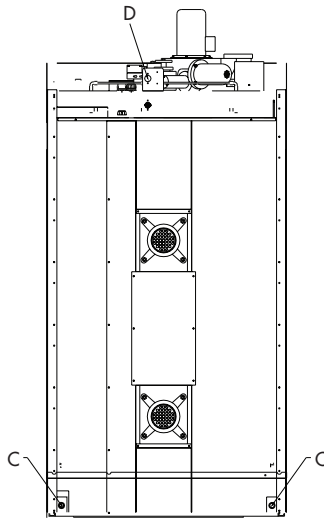
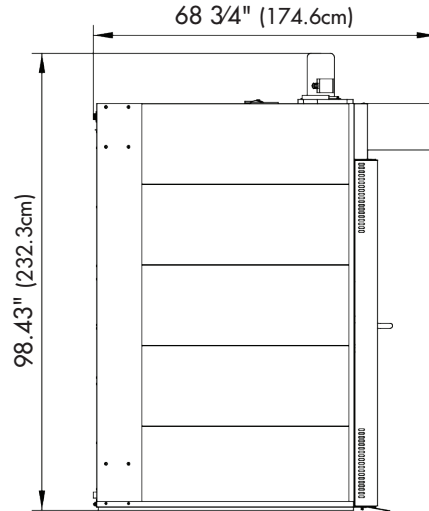
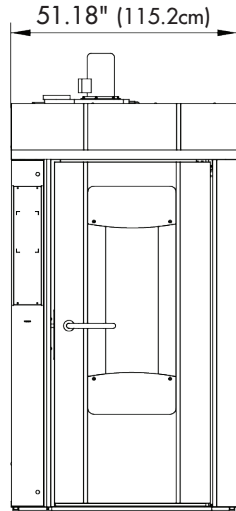
- One year, on-site parts and labor



WE RAISE THE BAR. WE SET THE STANDARD.

# Rotating Single Rack Oven

**RSRE8**



**Plug Info: Hard Wire With Shutoff**

- A- Power supply inlet
- B- Chamber vapor discharge  $\phi$  5 5/8" (14cm)
- C- Water discharge 1/2"
- D- Water inlet 3/4"

**Water: 7-43 PSI**

\* 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

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)

<b>Oven Weight</b>
1543.2lbs. (700Kg)

Shipping Class: 110  
No Third Party Shipping Allowed

Electrical Information (60Hz)				
	Voltage	Phase	hp(kW)	Amps
<b>Standard Voltage</b>	208-240	3	34.663 (25.848)- 41.939 (31.274)	130.8



**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