



WE RAISE THE BAR. WE SET THE STANDARD.

Project _____

Item Number _____

Quantity _____

RSRE5



Rotating Single Rack Bakery Oven

Model:

➤ RSRE5- 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" (46x66cm)

Number of trays:

15

Warranty:

- One year, on-site parts and labor

Univex Corporation



Univex Corporation
www.Univexcorp.com

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

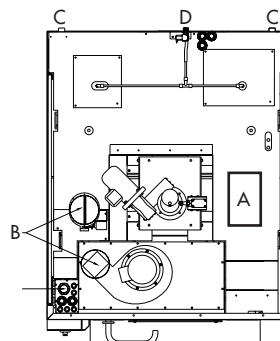
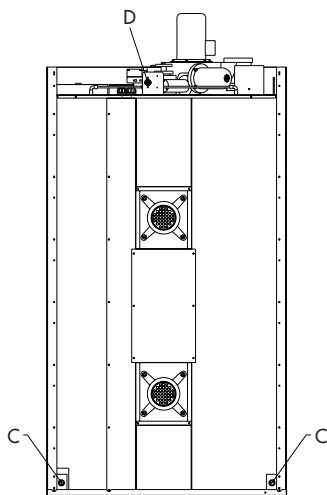
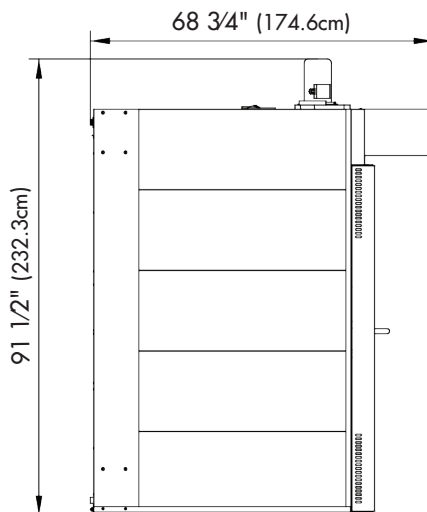
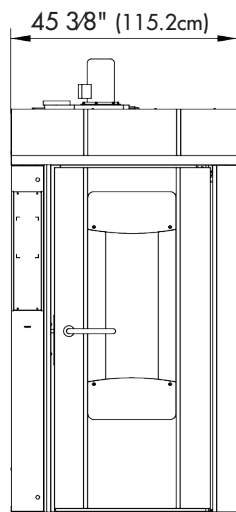
TEL: (800)258-6358
INTL TEL: (603)893-6191
FAX: (800)356-5614
INTL FAX: (603)893-1249



WE RAISE THE BAR. WE SET THE STANDARD.

Rotating Single Rack Oven

RSRE5



Plug Info: Hard Wire With Shutoff

- A- Power supply inlet
- B- Chamber vapor discharge $\varnothing$ 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

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)

Oven Weight

1543.2lbs. (700Kg)

Electrical Information (60Hz)

	Voltage	Phase	hp(kW)	Amps
Standard Voltage	208-240	3	34.663 (25.848)- 41.939 (31.274)	130.8



Univex Corporation
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



WE RAISE THE BAR. WE SET THE STANDARD.

Project _____

Item Number _____

Quantity _____

RSRG5



Rotating Single Rack Bakery Oven

Model:

➤ RSRG5- 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

Tray size:

18"x26" (46x66cm)

Number of trays:

15

Warranty:

- One year, on-site parts and labor

Univex Corporation



Univex Corporation
www.Univexcorp.com

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

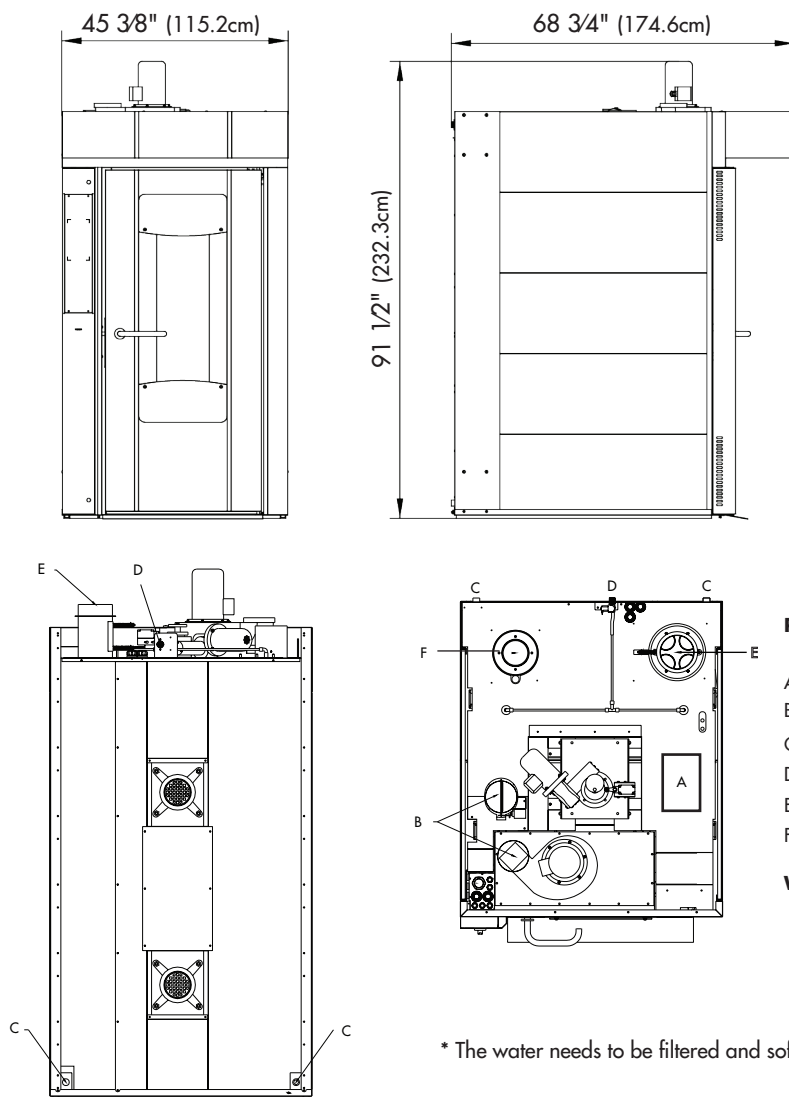
TEL: (800)258-6358
INTL TEL: (603)893-6191
FAX: (800)356-5614
INTL FAX: (603)893-1249



WE RAISE THE BAR. WE SET THE STANDARD.

Rotating Single Rack Oven

RSRG5



Plug Info: Hard Wire With Shutoff

- A- Power supply inlet
- B- Chamber vapor discharge ø 5 5/8" (14cm)
- C- Water discharge 1/2"
- D- Water inlet 3/4"
- E- Smoke discharge
- F- Burner

Water: 7-43 PSI

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

Cooking chamber structure: AISI 304 stainless steel

Fan speed's: Five

BTU: 160000

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

1763.7lbs. (800Kg)

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

Electrical Information (60Hz)

	Voltage	Phase	hp(kW)	Amps
Standard Voltage	208-240	3	1.263 (0.942)	4.3



Univex Corporation
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