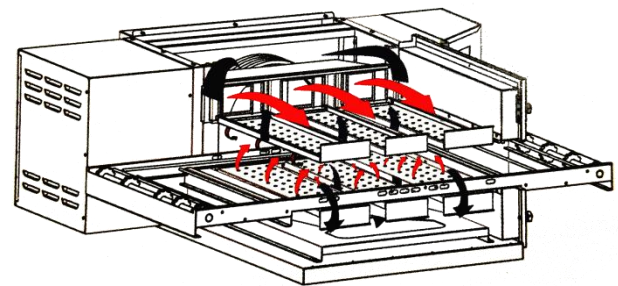




Principle

Bakers Rock H-Series electric model conveyor ovens, is composed of one or more stackable baking chambers and an optional stand. During baking, the product is placed on the stainless steel 304 conveyor belt and passes through two flows of hot air : **impingement technology** , the best system for heat distribution in the whole baking chamber for perfect baking of pizza, pastry, seafood, sandwiches, bagels, ethnic foods and more. Management of needed power is automatic according to the load.



Standard Features

- Patented EMS Energy Management System reduces energy consumption and increases cooking efficiency
- Patented "Jet Sweep" impingement process that delivers constant heat to the chamber
- Adaptive power technology for that generate heat only when need (Eco-mode)
- 365*105mm Front-loading window with cool handle
- 20"(41cm) wide by 44" (112cm) length conveyor belt
- 24"(61cm) long baking chamber
- LCD control panel more easy to operate and more accurate bake time / conveyor speed
- Stainless steel front, sides, top and interior
- 12"(304.8mm) Extension Tray
- Floor space 1165*1049mm
- Reversible conveyor direction

Optional Features

- Stand with casters
- Extended warranty available

Conserves Energy

Unit incorporates a patented Energy Management System. QiangAn ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

Cleanability

H2024 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, conveyor belt.

Easily Services

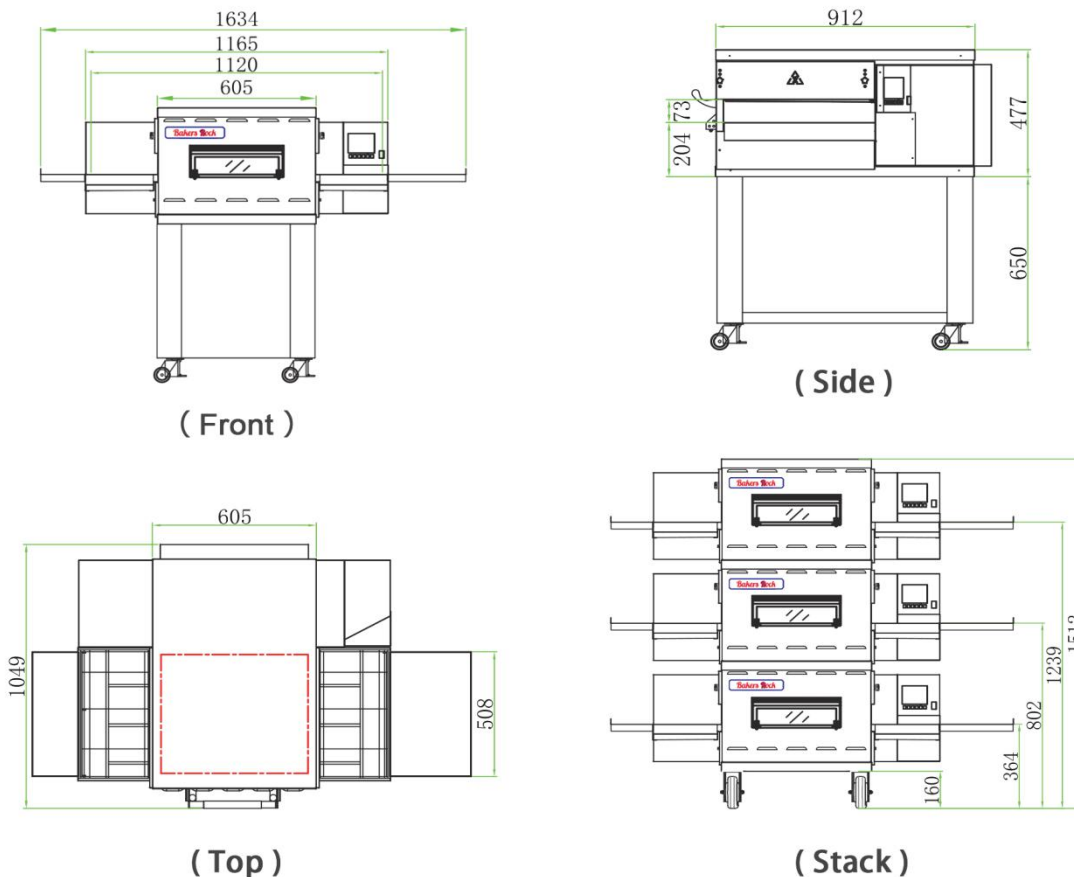
Control compartment is designed for quick and easy access.

Warranty

All H-series have 2 year parts and labor warranty.

Ventilation

Use of a ventilation hood is strongly recommended.



GENERAL INFORMATION

	Heating area Belt size	Max. Bake Height	Bake Time Range	Max. Temp.	Power	Supply	Ship Info.*	Capacity *		
								6"	9"	12"
H1624	41 * 60cm (16" * 24")	85mm	1.5 ~ 20min	320°C 608°F	6.8Kw	220V & 380V 28A & 10A	160KG 0.85m ³	129	57	32
H1820	46 * 51cm (18" * 20")	85mm	1.5 ~ 20min	300°C 572°F	8.3Kw	220V & 380V 35A & 12A	150KG 0.80m ³	103	46	23
H2024	51 * 61cm (20" * 24")	68mm	1.5 ~ 20min	300°C 572°F	10.1Kw	220V & 380V 43A & 15A	190KG 1.00m ³	137	51	29
H1832	46 * 82cm (18" * 32")	70mm	1.5 ~ 20min	300°C 572°F	15Kw	380V / 22A	310KG 2.20m ³	183	80	34
H2036	51 * 91cm (20" * 36")	93mm	1.5 ~ 30min	300°C 572°F	17Kw	380V / 25A	390KG 1.60m ³	205	91	46
H2640	66 * 100cm (26" * 40")	101mm	1.5 ~ 30min	300°C 572°F	19.2Kw	380V / 29A	480KG 3.00m ³	320	154	74
H3240	82 * 100cm (32" * 40")	101mm	1.5 ~ 30min	300°C 572°F	27Kw	380V / 40A	520KG 3.40m ³	399	205	114

* Ship Info. : Data of package with plywood case

* Capacity : 4m 50s bake time , 245°C , per hour , pizza or other round products

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.