

# RACK OVEN SPECIFICATIONS

OVEN MODEL	SINGLE SR-200-G	DOUBLE DR-400-G
Bun Pan Capacity	10-20 Pans	20-52 Pans
Height (Top of Hood)	96"	105"
Width	57"	89 1/2"
Depth	48"	68 1/2"
Weight	2,200#	3,800#
Gas Vent Flue size	8"	10"
Hood Vent Flue size	7"	8"
Burner Cap. Max BTU Input	200,000 BTU	300,000 BTU
<b>UTILITIES REQUIREMENTS:</b>		
<b>WATER:</b>	Supply line - Cold water 30 PSI Min.	1/2" Pipe size  3/4" Pipe Size
<b>GAS:</b>	Supply Line - Standard - Natural Gas @ 4.5" to 10.5" W.C. Optional - Propane Gas @ 11" to 13" W.C.	1" Pipe size  1 1/4" Pipe Size
<b>ELECTRIC:</b>	Standard Supply - Alternate - Other -	120/208VAC 30 AMP. 3 Phase, 60 Hz., (4 wire) 220VAC 30 amp. 3Ph/60Hz & 120VAC 15 amp. 1Ph/60Hz Contact factory

## FEATURES & BENEFITS

**RACK DRIVE:** "Soft Start," lift rack design standard with built-in automatic rack stop locator for easy loading & removal. Accommodates 1 double or 2 single racks. \*(DR-400-G). Capacity up to 2500#.

**INSULATION:** 5" of high density fiberglass for highest "R" value to save you money.

**BURNER:** AGA approved burner coupled with energy efficient designed combustion chamber gives you maximum bake for your energy dollar. Automatic pilot and burner safety system standard with electronic ignition and high temperature limit switch built in on all gas fired units.

**STEAM SYSTEM:** High capacity steam system is built in as standard. Steam plates are heated front and rear for maximum output. Cycle time 0-100 seconds. Exhaust system designed to rapidly remove excess heat & steam.

**CONTROL PANELS:** Recessed operator control panel is conveniently located for maximum ease of operation.

**DOOR:** Heavily insulated door with large viewing window and OSHA required safety handle system standard.

**BAKE TIME:** Baking cycle timer and alarm standard, timer adjustable from 30 seconds to 3 hours.

**HOOD SYSTEM:** Vent hood with power blower standard. Type I grease hood available as option.

**AIR FLOW SYSTEM:** Balanced air flow is easily adjusted for even bake on every product.

**CAUTION:** To reduce the risk of fire, the appliance is to be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside thereof, or on non-combustible slabs or arches having no combustible material against the underside of thereof. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides. **IMPORTANT: Do not route any utilities (wiring, plumbing, etc.) in or under the non-combustible floor under the oven.**

**NOTE:** We reserve the right to make any changes in oven specifications or construction without prior notice. Please consult factory for approval specs if required.

02/01

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SANITATION LISTED