



**The First Name In Bakery**

## **Adamatic AMRO-G Series Mini-Rack Gas Oven**

6, 8 or 10-Pans  
Optional Stand or Proof Box Base

### **STANDARD FEATURES:**

- Fits standard 18" x 26" size pans
- 8 pan capacity
- Built in steam system
- Full height viewing glass in oven
- Built-in rotating rack
- Complete stainless interior and exterior
- Canopy with factory supplied fan standard
- Single point flue connection
- Control panel features thermostat, bake and steam timers
- Internal baking chamber light
- One year parts/labor warranty
- 50,000 BTU power burner
- Natural Gas (Propane also available)

### **OPTIONS:**

- 6 pan capacity
- 10 pan capacity
- Proof box base
- Stand

### **MODELS:**

- AMRO-6G 6-pan oven
- AMRO-8G 8-pan oven
- AMRO-10G 10-pan oven
- AMRO-6GP 6-pan oven w/proof box base
- AMRO-8GP 8-pan oven w/proof box base
- AMRO-10GP 10-pan oven w/proof box base
- AMROSTAND Stand for AMRO-6G, AMRO-8G or AMRO-10G



**Model: AMRO-8GP Oven with optional proofer**

**Packaging - Processing  
Bid on Equipment**  
1-847-683-7720  
[www.bid-on-equipment.com](http://www.bid-on-equipment.com)

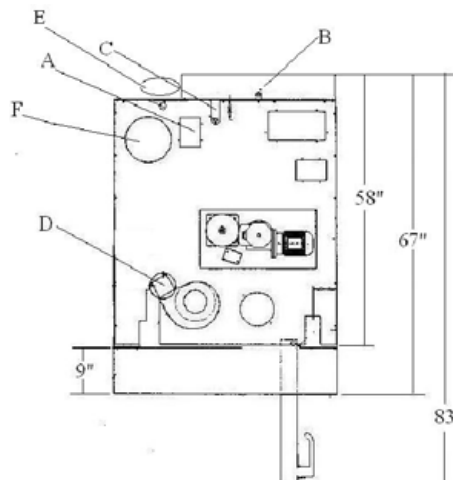
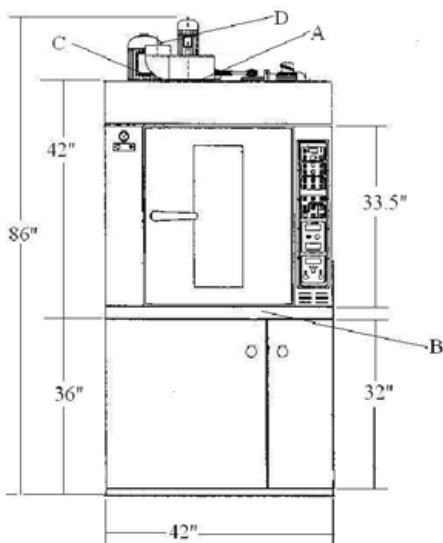


Diagram shows oven with proofer base

Model	AMRO-8G
<b>Dimensions</b>	
Overall height	86" (2184 mm)
Overall width	42" (1067 mm)
Overall depth	67" (1702 mm)
Depth with door open	83" (2108 mm)
<b>Electrical</b>	
Volts	220V-60-3
Amps	20 A
Wiring	3-phase + ground + neutral

Unit is supplied on casters if equipped with either stand or proofer base for ease of servicing and cleaning.

**ELECTRICAL**

- 220/60/3 + ground @ 20 amps
- Connection to be hardwired and located at 78" from floor/12" from left side of oven/10" from the rear of the oven.
- Wire to be dropped from the top of the oven and opening is provided to route wires as shown in "A" of top view.
- When providing the connection to the electrical box of the oven leave 36" of slack if unit is equipped with proofer base. This will allow the electrical panel to be moved forward for ease of service.

**GAS**

- 1" NPT
- Firing rate 50,000 BTU
- Natural Gas (Liquid Propane also available)
- Static line pressure
  - 7" - 10" W.C. (Nat. Gas)
  - 9" - 14" W.C. (Liq. Propane)

**VENTILATION**

- 4" gas flue exhaust double wall "B" type vent required.
- 4" to be increased to 6" diameter at oven outlet
- Oven supplied with draft diverter to be mounted 12"

- above oven flue outlet.
- Flue to be run straight with no more than two 45 degree elbows if needed.
- Flue to extend 24" above roof line or 24" above parapet wall with rain proof cap.
- Consult factory for alternate installation instructions if needed.

**DRAIN**

- 3/4 NPT connection
- Connection is located 40" from floor, 14" from right hand side of the unit at the rear.
- Drain is gravity feed and must be routed downward first then routed to floor drain.
- Oven is designed to be moved for servicing and cleaning and plumbing for drain installed in such a way to allow for oven movement.
- If steam will not be used in the oven the drain installation will not be necessary.

**WATER**

- 1/2" NPT connection
- Connection is located 88" from the floor, 9" from left hand side of oven, 4" from rear of oven.
- Oven if equipped with stand or proofer base is supplied with casters so the oven can be moved for servicing and cleaning. Water line must be flexible to allow for movement.
- Water pressure to the unit must be 20 to 50psi.
- If steam will not be used in the oven the water installation will not be necessary.

**SERVICE ACCESS**

- Servicing for the oven is accessed from the front/right hand side and rear of the oven. It is recommended for ease of movement that 12-24" around the perimeter of the oven is provided to allow for movement of the oven for servicing and cleaning.

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