



The First Name In Bakery

Division of



Bakery Group

Adamatic ARO-2G Double Rack Oven, Gas

STANDARD FEATURES:

- Stainless steel interior/exterior
- Heavy duty self contained steam system
- Digital control panel with 99 menus
- High volume/low velocity airflow
- Fits two single racks or one double rack up to 75" tall with "C" style lift
- Maintenance free mechanical lift rack system
- Heavy duty dual lock door handle and hinges
- Automatic overpressure steam duct
- Shipped in three pieces for easy assembly
- Reinforced floor (requires no anchoring)
- Heavy duty heat exchanger
- High density insulation 6.25 lbs/cu. ft.
- One year parts/labor warranty
- Three year heat exchanger warranty (parts only)

OPTIONS

- "A" or "B" style lifts
- Liquid Propane
- High altitude draft inducer
- Aluminum or stainless steel races
- 480V motor circuit



Model shown: ARO-2G Rack Oven



#3062800

ANSI Z83.11a-2004

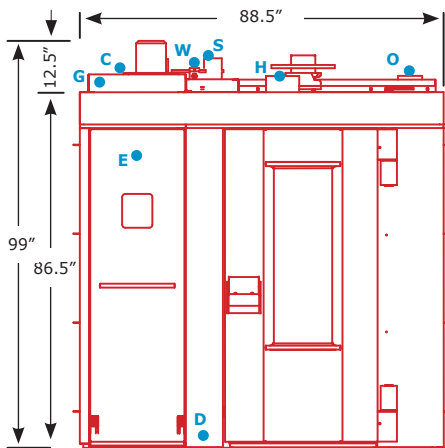
ADAMATIC • Division of Belshaw-Adamatic Bakery Group, 814 44th St NW, Suite 103, Auburn WA 98001
Phone: 732-544-8400 | 800-526-2807 Fax: 732-544-0735 • info@adamatic.com • www.adamatic.com

©1/2008 Product specifications may be changed without notice. Always obtain current spec sheet at time of purchase.

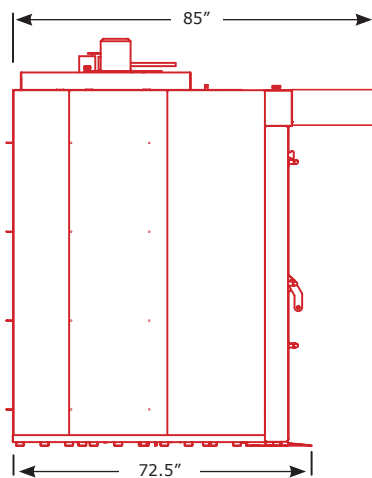


The First Name In Bakery

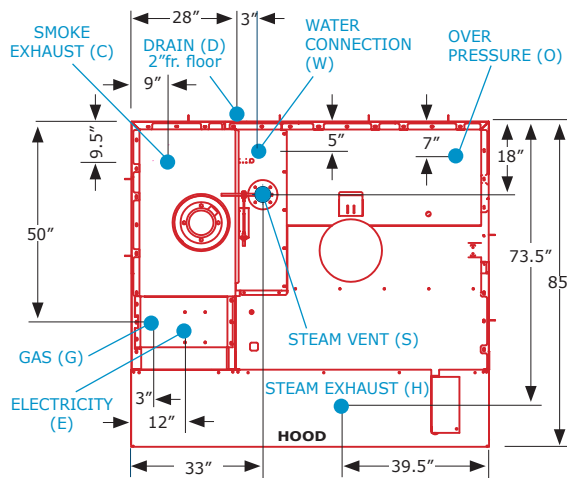
ARO-2G Double-Rack Gas Oven



FRONT



SIDE



TOP

ELECTRICAL SUPPLY

- Two electrical connections (E) required. These are located in the control housing located on the left side of the oven. P
- Power leads should be dropped from above the oven; actual connection is located 12" from the left side, 53" from rear and 73" from floor.
- Control Circuit 120VAC-60-1 @7.4 Amps (minimum 15 Amp dedicated breaker)
- Standard Motor Circuit 208-240VAC-60-3 @8.4 Amps (minimum breaker size 15 amps)
- Optional Motor Circuit 480VAC-60-3 @3.6 Amps

WATER SUPPLY

- Hot or cold water 40-75 psi
- Line to be dropped from ceiling (see (W) for connection location)
- Connection will be located 95" above finished floor, 31" from the left side of the oven, 5" from the rear of the oven
- NOTE: For proper operation of the steam system it is recommended that the water supply follow these specifications:

- Total Dissolved Solids: 10 ppm minimum
- Hardness: 6 grains/gal. max
- Calcium: 4 ppm max
- Magnesium: 4 ppm max
- PH range: 7.0 - 8.5
- Chloride: 50 ppm max
- Alkalinity: 20 ppm max

Consult your local water treatment company for proper water filtration system.

DRAIN REQUIREMENTS

- 1" NPT connection from front or rear of the oven
- Oven comes with front and rear drainage. Use of rear drain is recommended, if front drain must be used it **CAN NOT** be terminated directly in front of the oven or inside the control housing.
 - Rear drain location is 2" above the finished floor, 28" from the rear left side of the oven
 - Front drain has a knockout located 2" above finished floor, 21" from front left hand corner of the oven
- NOTE: Drain line to be pitched to a floor sink.

GAS REQUIREMENTS

- 3/4" NPT connection
- 350,000 BTU/hr Natural Gas supply @ 7" - 14" static pressure
- Optional Liquid Propane @ 9"-14" static pressure

- 1" connection (G) located 3" from left side, 49.5" from rear and 89" from floor
- If gas supply exceeds 14" static pressure, a pressure regulator must be installed in addition to the pressure regulator supplied with the oven

COMBUSTION VENTING REQUIREMENTS

- Combustion vent has an 8" diameter collar (C), located 9" from the left side, 9.5" from the rear and 96" from the floor
- NOTE: Oven is supplied with a barometric damper and draft inducer with integral air flow proving switch. Barometric damper should be installed in a tee 12" above the oven and draft inducer installed in a single wall duct 40" above the oven.
- NOTE: Flue should be run as straight as possible. Draft inducer can compensate for a 20' horizontal offset, but only 45° elbows should be used
- NOTE: Flue must be terminated with a wind proof cap and discharge a minimum of 4' above the roof line or 2' above any parapet walls.

STEAM, OVER PRESSURE AND HOOD VENTING REQUIREMENTS

- Steam vent has a 4" diameter collar (S), located 33" from left side, 18" from rear and 98" from floor.
- Over pressure vent has a 6" diameter collar (O), located 83" from left side, 7" from rear and 90.5" from floor.
- Hood has an 8" diameter collar (H), located 49" from the left side, 73.5" from rear and 90.5" from the floor.
- NOTE: Steam vent and overpressure vent can be ducted to and exhausted through a common flue with the hood.
- NOTE: All flues must be terminated with a wind proof cap and discharge a minimum of 4' above the roof line or 3' above any parapet walls.

OTHER INSTALLATION REQUIREMENTS

- Oven must be installed on a smooth level (within 1/8" per foot) and heat resistant floor.
- Oven is listed for zero clearance to combustible surfaces.
- Oven requires a minimum ceiling height of 10' to allow access For installation and service
- Oven installation must be supervised by a factory authorized installation technician and startup performed by an authorized service technician to validate warranty.
- Utility and Venting connections must be made in accordance with National Electrical Code, National Fuel Gas Code and other federal, state and local codes. Consult the Local Authority having Jurisdiction for approval prior to installing oven.

ADAMATIC • Division of Belshaw-Adamatic Bakery Group, 814 44th St NW, Suite 103, Auburn WA 98001
 Phone: 732-544-8400 | 800-526-2807 Fax: 732-544-0735 • info@adamatic.com • www.adamatic.com

©1/2008 Product specifications may be changed without notice. Always obtain current spec sheet at time of purchase.