



Adamatic Model USR02 Double Rack Gas Oven

Standard Features

- Heavy duty steam system
- Double rack capacity fits two single side load or one double end load rack for up to 18x26 sheet pans
- Exclusive air flow system requires no louver adjustments
- Flush mounted floor requires no floor ramp
- Motorized gentle rack rotation system with built-in soft start rotation system gentle for all liquid type products
- High intensity halogen baking chamber lights
- Type I hood meets NFPA96 requirements.
- Single point vent connection
- Built in overpressure steam exhaust
- High efficiency AISI 309 grade refractory stainless steel heat exchanger
- One year parts/labor warranty
- Lifetime parts warranty on heat exchanger

Options

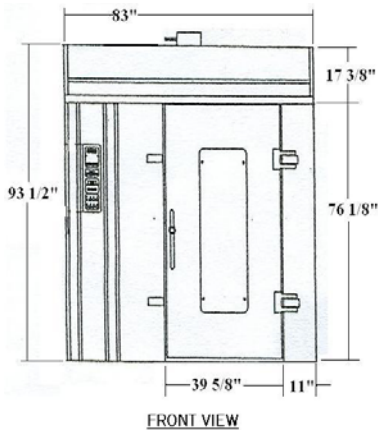
- Aluminum baking racks
- Stainless steel baking racks
- Prison package
- Dual point vent connection
- Left hand hinged bake chamber door



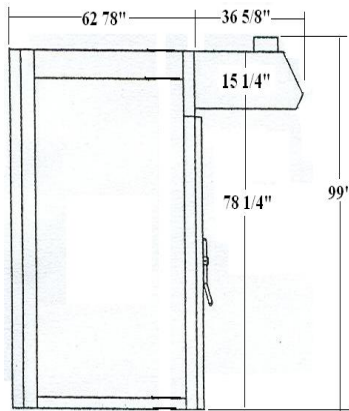
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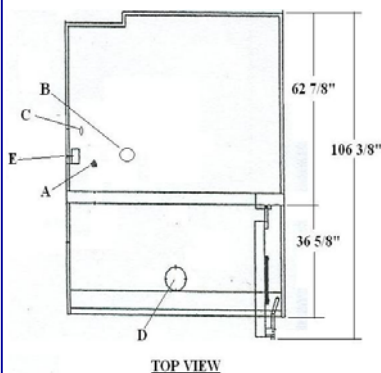
Double Rack Rotating Gas Rack Oven



FRONT VIEW



Side View



TOP VIEW

Electrical

- 208-240/60/3 @ 16 amps plus ground (4 wires required)
- Electrical lines to be dropped from the top of the oven (see item "A" on top view sketch for connection location).
- Connection is located on left hand front of oven located behind the control panel door 5" from left hand corner/67" from floor)

Water Supply Requirements

- 1/2" NPT 40-75 psi required
- Hot or cold water (hot water not to exceed 120 degrees F.)
- Line to be dropped from ceiling (see item "B" on top view sketch for connection location) Connection is located on the roof of the oven 5" from the left hand side/35" from the rear/89 1/2" from the floor. A shut off and disconnect fitting must be installed prior to connection to the oven solenoid for servicing.

NOTE: For proper operation of the steam system it is recommended that the water supply follow these specifications: Hardness of 2-4 grains per gallon, PH range from 7.0 to 8.0, Chloride concentration of 0-30 ppm. Consult your local water treatment company for proper filtration system.

Drain Requirements

- 1/2" NPT connection
- Oven comes with side drain which can be angled to front or rear within cavity. Use of rear drain is recommended, if the front drain must be used it **CAN NOT** be located directly in front of the oven or inside the side panel area.
- Drain is located 10" above the finished floor, 10" from front left side of the oven. (See item #C on top view sketch for connection location)

NOTE: Drain is to angled downward and along the floor to the drain location. Do not angle the drain upwards as gravity is necessary for proper drainage.

Gas Requirements

- 1" NPT connection
- Firing rate 280,000 BTU's
- Static line pressure required is 7"-10" W.C. natural gas or 9"-14" W.C. liquid propane
- Oven comes pre-installed with drip leg, pressure regulator and shutoff valve
- Gas connection is located 89" above floor on the top left hand side of the oven roof/41" from the rear and 9" from left hand side (See item "E" on top view sketch)

NOTE: Pressure regulator is rated for a maximum of 14 psi of static line pressure. If static line pressure is higher than 14 psi a high pressure regulator must be installed in addition to the oven's pressure regulator. This will be the responsibility of the customer.

Canopy Vent

- 8" diameter canopy connection/single point
- Customer supplied roof or wall mounted fan required. Minimum 750cfm/Maximum 1000 cfm measured at canopy opening. Fan must include curb kit for proper fan installation and conform to all local code requirements.
- Connection located on the canopy 93 1/2" above finished floor (see item "D" on top view sketch)
- Static pressure drop through canopy 8.6 w.c.

NOTE: The oven does not come supplied with any flue piping and is the responsibility of the customer along with the fan.

Additional Information

- Service access is required to the left hand side of the oven. A minimum of 24" is required of accessibility.
- Customer responsible to furnish and install all utilities to oven including the actual connections onto the oven.
- All services must comply with all federal, state and local codes and must be installed by licensed contractors.
- Oven must be installed on smooth, heat resistant and level floor.
- The top of the oven requires a minimum of 24" for servicing and installation and there must be access to the top of the oven from one of the sides or the rear of the oven. Access from the front of the canopy if not acceptable as the canopy is not designed to support weight.
- The flue must be vented outside the building.

IMPORTANT: Local code dictates final determination of all installation specifications and it is the responsibility of the customer that the final installation meets all the local requirements within the municipality where the installation is taking place. All work must be done by licensed contractors and installers

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.