

Belshaw Adamatic

## BX Convection Oven, 10-Tray

BX10-C, BX10-S

### Features

- Produces an even bake
- Steam injection standard on all ovens
- 2 programmable controller options
  - Classic (9 programs) - BX4-C
  - Smartbake (99 programs) - BX4-S
- Compatible with 26" x 18" trays
- 'Cool to Touch' oven-doors
- ETL certified to UL-197 and NSF-4

### Options

- Smartbake controller (standard on BX10-S model)



Top: BX10-S  
(with Smartbake controller)



Bottom: BX10-C  
(with Classic controller)



UL197

NSF STD 4

**CLASSIC CONTROLLER (BX10-C)**

Up to 9 programs. For each program, you control:

- Bake time
- Bake temperature
- Steam duration
- Damper open/shut
- Settings can be changed while the program is running.

Programs are set on control panel (no download from computer).

**SmartBake Controller (BX10-S)**

Holds up to 99 programs. Six phases possible in each program. For each phase, you control:

- Bake time
- Bake temperature
- Steam duration
- Fan cycles. Fan can reverse direction up to 9 times per bake program.
- Damper open/shut.
- Programs are set on control panel or via download from computer.
- The controller includes prominent countdown timer with audible signal at end of program.

Classic Controller



Standard interface

Smartbake Controller



Monitoring progress of bake

Easy-to-use screens

Fast menu choices

<b>Model</b>	<b>BX10-S / BX10-C</b>
<b>Operation</b>	
Shelves	4
Pan size	18" x 26"
Shelf spacing	3.5" (95 mm)
<b>Dimensions</b>	
Overall Width	34" (840 mm)
Overall Depth	53" (1350 mm)
Overall Height	74" (1870 mm)
Net weight	982 lbs (446 kg)
Shipping Class	85
<b>Electrical</b>	
Volts / Amps	208V-60-3 58 Amp 3+N+G
3-phase cord and plug (standard)	NEMA L21-30P, 4 ft (1.2m)
<b>Water supply</b>	30psi minimum
<b>Damper</b>	Butterfly type

