

COUNTER TOP ELECTRIC OVENS

ELECTRIC DECK OVENS



Model	PX-14
Model	PX-16



SPECIFICATIONS

The PX Series all purpose electric counter top ovens are designed for baking, warming and finishing and are ideal for applications ranging from par baked products to sushi.

Standard features include an all stainless steel exterior, slide-out, nickel-chrome plated wire baking rack with heat resistant handle, pull-out steel crumb tray and 3" (76mm) deck height.

Controls feature independently, operator controlled top and bottom heat for perfectly balanced baking results, a 284° - 680° F (140° - 360° C) and a 15 minute electric timer with continuous ring alarm and manual shut-off.

The exterior is fabricated of heavy gauge type 430 stainless steel with a #4 finish. Legs are black phenolic. The PX-14 measures 19 5/8" (240mm) wide by 16 1/2" (419mm) deep by 9 7/8" (251mm) high overall.

The PX-16 measures 24" (610mm) wide by 20 1/2" (521mm) deep by 9 7/16" (251mm) high overall.

The interiors are constructed of heat tolerant aluminized steel, welded to form a single unitized body. The entire oven is insulated with 1" (25.4mm) thick industrial grade felt. The PX-14 baking rack measures 13 1/4" (337mm) wide by 13 7/8" (352mm) deep while the PX-16 baking rack measures 17 5/8" (448mm) by 17 7/8" (454mm) deep.

Two independently controlled incloy-heating elements provide top and bottom heat with up to 1500 watts for the PX-14 and up to 1800 watts for the PX-16. Available in 120v or 208-240v, single phase. 6' Cord and plug provided in standard voltages. International voltages available. Ovens are stackable. 1-Year limited parts and labor warranty included.

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- □ PX-14 @ 1500 watts
- □ PX-16 @ 1800 watts
- □ 284°-680°F (140°-360°C) Temperature range
- Electric 15 minute timer with continuous ring alarm and manual shut off
- ☐ Independent, operator controlled top and bottom heat
- □ 3" (76mm) Deck height
- Slide-out, heavy gauge, nickel-chrome plated wire baking rack with handle
- Pull out steel crumb tray
- All stainless steel exterior
- Black phenolic legs
- Unitized, welded, aluminzed steel interior
- Fully insulated
- ☐ 6' (1830mm) Cord & plug
- Limited 1-Year parts and labor warranty

OPTIONS & ACCESSORIES

CERTIFICATIONS

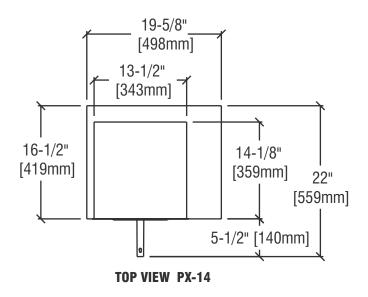


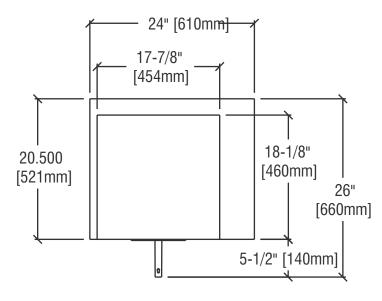




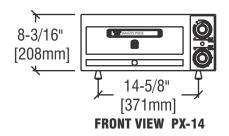


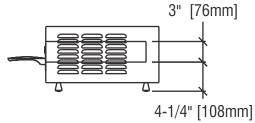






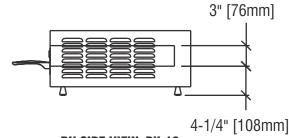
TOP VIEW PX-16





RH SIDE VIEW PX-14

8-3/16" [208mm] ├ 19" [483mm]



FRONT VIEW PX-16

RH SIDE VIEW PX-16

ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION										
	Shipping	y Weigh	t	C	arton Di	mensio	ns		Crate	Size
Model	Lbs. Kilos Width Depth Heigh		ght mm	Cubic Feet	Cubic Meter					
PX-14	49	22	24	610	22	559	12	305	3.7	.11
PX-16	69	31	30	762	26	660	12	305	5.4	.16

Under 500 lbs = Shipping Class # 70

POWE	OWER SUPPLY							
Model	WATTS	VOLTAGE	PHASE	AMPS	USA	Pli Canada	ıg# ∣ UK	Europe
PX-14	1500	120	1	12.5	5-15P	5-20P	_	
	1500	208-240	1	8.1	6-15P	6-15P	BS1363A	CEE7-VII
PX-16	1800	120	1	15.0	5-15P	5-15P	_	_
	1800	208-240	1	8.7	6-15P	6-15P	BS1363A	CEE7-VII

Each oven requires a separate electrical connection — 3 Phase and Export Voltages No Line Cord

SPECIFICATIONS										
	Rack	Size	. #	# Cook			Overall Dime	ensions		
Model	Inches	mm	Decks			th mm	Depth* Inches mm		Height* Inches mm	
PX-14	13 1/4x13 7/8	337x352	1	1	19 1/2	495	16 1/2	419	9 7/16	25
PX-16	17 5/8x17 5/8	448x454	1	1	24	610	20 1/2	521	9 7/8	251









BS 1363 A



	Non-Combustib	le Construction*	Combustible Construction**			
	Inches	mm	Inches	mm		
Left Side	3	76	3	76		
Right Side	3	76	3	76		
Rear	3	76	3	76		

^{*} In European Community Countries and North America. In NON-COMBUSTABLE locations on ** In European Community Countries only in COMBUSTIBLE locations. NOT for North America.