

DX eco-touch Modular Deck Oven

2-wide or 3-wide • 1 to 5 decks high • Electric

Combines the very best of traditional baking techniques with efficient modern engineering and unparalleled bake control. Provides a gentle, mellow bake each and every time.

Features summary:

- Available in 2-wide and 3-wide configurations (see next page for baking area dimensions).
- Can be stacked up to 5 decks high
- Independent controls for top and bottom heating elements to create the perfect balance of heat
- Single piece, heavy sole plates for evenly distributed bottom heat perfect for traditional oven-bottom baked bread
- Patented Cumulus Steam Generating System
- All decks have a generous 8" crown; each separately controlled for complete flexibility
- Reduces energy consumption by only heating decks required
- Stainless steel construction throughout
- Hestia Safeguard Protection System ensures oven controls never overheat
- Provides a gentle mellow bake each and every time
- Rapid heat recovery rate
- Simple damper facility for expelling air
- Illuminated bake chamber using halogen bulbs with external access
- Generous, thick slabs of rock wool insulation deliver exceptional heat retention
- Modular components- make it suitable for installation in basements or above-ground-level locations
- 1 year parts/labor warranty

Eco-touch controller

- **Menu interface** for fast, easy, and mistake free usage. Icons and illustrations are used for menu selection.
- **Up to 240 bake programs.** Settings can be changed while the program is running.
- **'Favorites' menu** accesses the most frequently used programs
- **7-day timer** to start oven at selected times, ready for every shift. 4 events can be programmed for each day of the week.
- **'Help' function** at top of every screen
- **'Sleep mode'** returns each oven to a selected standby temperature to reduce energy consumption up to 66%
- **Auto-shutdown** to prevent ovens from being left on by mistake
- **Diagnostics function** to monitor performance and report status, while ovens are running
- **Voice prompts** such as "Door Open", "Bake Over", etc can be activated as desired. (Standard alert tones and buzzers are also available)
- **All functions can be uploaded and downloaded via USB.** This includes recipes, sounds and tones, logos, icons, images and software.



Options

- Canopy w/600 cfm fan
- Stand w/locking casters
- Cumulus steam generation system
- Integrated loader (for 3-tray, 4-deck model)

Certifications

- Certified to UL-197.

DX Eco-touch control panel ►



SPECIFICATIONS

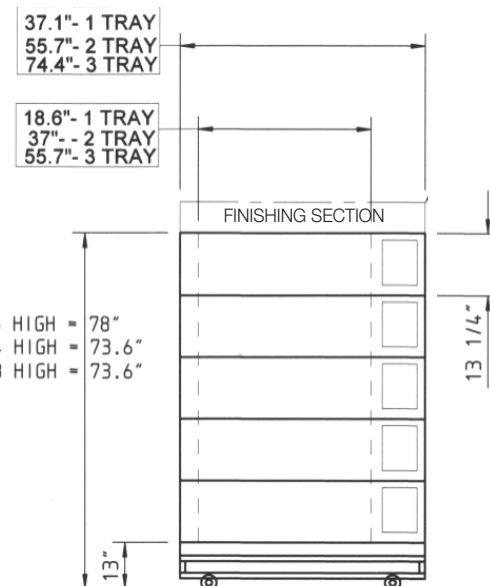
Each deck requires a separate electrical connection.

A single water connection is shared for the entire deck oven unit.

Dimensions	2-Wide	3-Wide
Baking Width per deck	55 ¾" (1416mm)	74½" (1890mm)
Baking Depth per deck	32¼" (819mm)	32¼" (819mm)
Height - 2 decks (including canopy+fan) *	99½" (2527mm)	99½" (2527mm)
Height - 3 decks (including canopy+fan) *	99½" (2527mm)	99½" (2527mm)
Height - 4 decks (including canopy+fan) *	99½" (2527mm)	99½" (2527mm)
Height - 5 decks (including canopy+fan) *	104¼" (2655mm)	104¼" (2655mm)
Internal deck height with door open	7½" (192mm)	7½" (192mm)
Internal usable area per deck	8¼ sq. ft (0.77m ²)	12½ sq. ft (1.16m ²)
Clearance requirement	6" (150mm) at rear	
Net weight, 3-deck oven (approx.)	1703 lbs / 772 kg	2345 lbs / 1064 kg
Net weight, 4-deck oven (approx.)	2037 lbs / 924 kg	2790 lbs / 1266 kg
Net weight, 5-deck oven (approx.)	2406 lbs / 1091 kg	3287 lbs / 1491 kg
Shipping class	85	
Electrical data (each deck, separately)		
Each deck requires its own power supply		
208V, 60hz, 3-phase	5.31kW, 17 Amps per phase, 3 wire plus ground	7.9kW, 22 Amps per phase, 3 wire plus ground
220V, 60hz, 3-phase	5.9kW, 18 Amps per phase, 3 wire plus ground	8.89kW, 24 Amps per phase, 3 wire plus ground
480V, 60hz, 3-phase	5.86kW, 8.2 Amps per phase, 3 wire plus ground	8.78kW, 12.4 Amps per phase, 3 wire plus ground
Canopy	208-220V, 60Hz, 1 Phase (2 wire + ground) Overload protection 6 Amps	
Water connection		
Only one water supply is required (for any number of decks)		
Water pressure	20 psi	
Water connection	Garden hose thread' connection	
All ovens with steam require a ½" NPT hot or cold water supply at a pressure of 2-3 bar (29-44 psi) Water supply should be located approximately 250mm (9¾") from the right corner and 100mm (4") from the top of the stand when facing the front of the oven.		
Water supply should conform to the following specifications:		
- Hardness: 2-4 grains per gallon		
- PH range: 7.0 to 8.0		
- Chloride concentration: 0-30 ppm		
A manifold with non-return check-valve, supplies all decks from one central connection point.		
Damper type	Butterfly type	

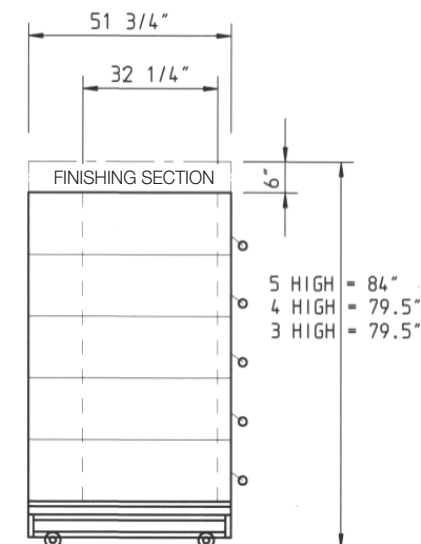
*Canopy without fan = reduce height by 9" (239 mm)

No canopy, no fan = reduce height by 20" (508 mm)



FRONT VIEW

NOTE: Overall height measurement includes bases designed to keep decks at convenient working height



SIDE VIEW