



The First Name In Bakery

Division of   Bakery Group

## BARO-2G Double Rack Oven, Gas

### Construction features

- Heavy-duty stainless steel interior
- Cooking compartment insulated with 5" thick high-temp insulation
- Fully integrated hood with single point exhaust connection
- Automatic, heavy-duty "B" style lift and rotate system
- Heavy-duty gear driven rotation system
- Cooking chamber illuminated by externally mounted florescent lamp
- Heavy-duty door with 9.75" x 57.5" viewing window
- Interior door safety release mechanism
- Accommodates two single racks (side load) or one double rack (end load)
- Natural gas or Propane (specify)

### Performance Features

- 200°-550°F / 93°-288°C temperature range
- Vertiflow heat exchanger uses natural draft for combustion air
- High volume gravity feed, waterfall type steam system
- Burner manifold uses in-shot burners and hot surface ignition
- Adjustable air circulation louvers
- Self adjusting slip clutch protects operator and prevents component damage
- Automatic rack stop and lower when door is opened
- Floor level loading without ramps

### Integrated Hood Features and Performance

- Meets the requirements of NFPA 96 & UMC requirements for Type I & II Hoods
- 20 Ga stainless steel body
- Fully welded construction
- Single 8" round collar, Velocity: 2,320 FPM @ 800 CFM
- 5.9 sq ft of capture area, filter velocity of 120 FPM, 0.03" wc@800 CFM

### Controls Package

- Digital controls with large LED readouts for time and temperature
- Large LCD event screen for programming and oven status
- 60 Item programmable memory, with 5-events per item
- Simple manual program for time, temp, steam and vent
- Infrared port for uploading and downloading programs
- Flash type programming for revision updates without replacing PCB

### Options

- Pass-through option
- Prison package



Model shown: BARO-2G (Rack not included)

### Rack Capacity

2 single side-load racks, or 1 double end-load rack

### Short Bid Specification

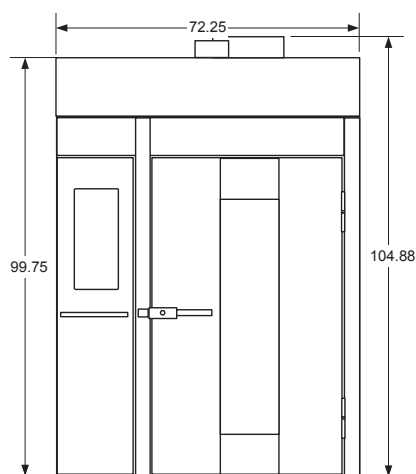
**Rack Oven Model BARO-2G** shall be a 290,000 BTU/Hr. gas heated rotating, double rack capacity unit with: vertiflow heat exchanger; gravity feed waterfall type steam generation system; 5" thick compartment insulation rated at 0" combustible wall clearance; heavy-duty rack lift and rotate system with gear driven rotation system; simple solid state controls, with digital time-temperature readouts, 5 event menu programs for time, temperature, steam, vent and blower function, 60-item program memory; an integrated hood meeting NFPA 96 and Type I & II construction standards, plus all the features listed

### Standard Product Warranty

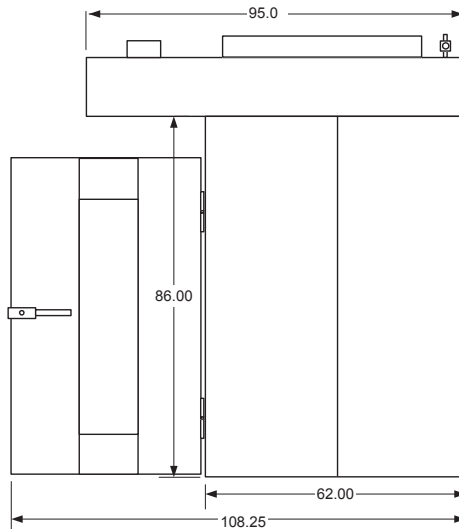
One-Year Parts and Labor, USA and Canada.  
(USA includes 50 states + DC unless specified)

### Certifications

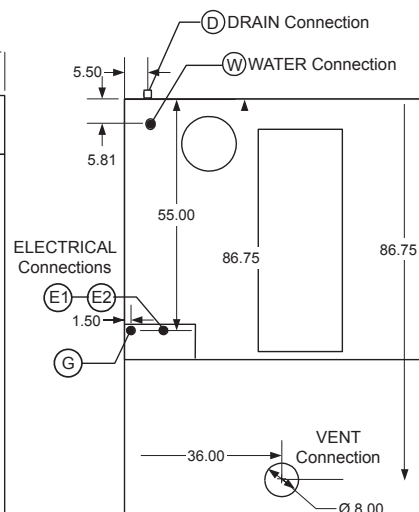




[Front View]



[Side View]



[Plan View]

Dimensions	BARO-2G
Overall width	72.5" (1830 mm)
Overall height	104.75" (2655 mm)
Overall depth (inc. hood)	95.0" (2530 mm)
Depth at floor (not inc. hood)	62" (1575 mm)
Net weight	3380 lbs (1537 kg)
Shipping weight	4380 lbs (1991 kg)
Crate size	113"L x 70"W x 94" H
Crate volume	430 cu. ft.
Freight class	70

Electrical	BARO-2G
120V-60-1	E-1 connection 12 A 1.5 kW
208V-60-3	E-2 connection 6 A 1.2 kW
240V-60-3	E-2 connection 5 A 1.2 kW
480V-60-3	E-2 connection 3 A 1.2 kW
<b>Gas</b>	
BTU/hr	290,000
Connection	3/4" NPT
Connection	3/4" NPT

**INSTALLATION REQUIREMENTS**

- Requires on-site installation
- KD shipment. When disassembled, can fit through 36" opening
- Consult factory for shipment fully assembled
- Two electrical connections
- For Controls/Lift and rotate (E1 on diagram): 1/2" EMT, 120 VAC 1-Phase
- For circulation blower (E2 on diagram): 1-1/4" EMT, 208-240V or 480V 3-Phase
- 112" Floor to ceiling height required for tip-up
- Non-combustible floor supported by non-combustible structure
- Zero clearance required from combustible surfaces on side and back

**GAS SUPPLY**

- 3/4"NPT 290,000 BTU/hr
- Specify Natural Gas or Liquid Propane

**VENTILATION**

- 8" Round vent collar (consult local codes For installation requirements)
- 800 CFM Roof vent (not included)

**WATER SUPPLY & DRAINAGE**

- Supply: 1/2" NPT (9 GPM@40 psi)
- Drain: 3/4" NPT (210°F, 1 GPM) vented
- Line to be dropped from ceiling
- Connection will be located 100" above finished floor, 5.5" from the left side of the oven, 6" from the rear of the oven
- Oven comes pre-installed with water pressure regulator, water pressure gauge, water solenoid and shut-off valve
- Your local water conditions may damage your appliance. Failure to properly treat water may result in damage and may void your warranty. Ensure that your water supply meets these minimum water quality specifications:
  - Alkalinity: 22 ppm
  - Aluminum: 17 ppm
  - Calcium: 3.3 ppm
  - Free chlorine residual: 0.6 ppm
  - Magnesium: 0.65 ppm
  - PH range: 8.5 s.u.
  - Sodium: 8.5 ppm
  - Total Hardness: 11.9 ppm
- Consult your local water treatment company for proper water filtration system.