



## SRO2G SIGNATURE RACK OVEN

The Doyon rack oven is simply your best buy for high volume production. You can use either 2 single racks or 1 double rack. This oven is made of stainless steel inside and outside for easy cleaning and durability. It comes standard with a digital programmable control which features a high volume manual shot and constant pulse steam injection system. Doyon's SRO series have standard suspended type racks (easy maintenance and cleaning), stainless steel floor and front mounted panel for service and maintenance. The SRO is a space savings unit and ships in one piece or knocked down.

### VERSATILITY

Bread, Rolls, Buns, Pastries, Cookies, Muffins, Pies, Cakes, Bagels, Croissants, Sourdough, Ryes, Pizza and Proteins

\*Rack not included with oven.



### STANDARD FEATURES

- Heavy duty stainless steel construction for longer life
- High efficiency, quick temperature recovery
- High production steam system
- Shot or pulse steam injection
- Four air channels to achieve a perfect bake
- Variable air speed with adjustable airflow
- Advanced programmable oven control
  - 8 stage baking
  - Auto ON/OFF Control
  - Cool-down mode
  - 99 programmable menus
- Energy saving mode
- Accommodates two single side load or one double rack
- Flush stainless steel floor for easy rack loading, no ramp required
- Field reversible door
- Insulated with 5" thick high temp. insulation
- Heavy-Duty rotating and lifting system with capacity of 1500 lbs.
- Self adjusting slip clutch prevents oven/rack damage
- Heat exchanger with no weld construction
- Standard Type II hood
- Built-in rollers and levelers for easy installation
- Shipped knock down standard. In option shipped preassemble. Door, hood and floor not installed.
- 2 year parts 1 year labor limited warranty

*Experience our top-of-the-line ovens today!*



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## OVERALL DIMENSIONS

SRO2G 72" W X 62" D X 103" H  
(1830 mm X 1570 mm X 2616 mm)

## GAS SYSTEM (Propane or natural)

BTU total: 275,000

Gas inlet: 3/4" NPT

Recommended gas pressure:

Propane gas : 11-14" W.C.

Natural gas : 5-10" W.C.

## ELECTRICAL SYSTEM

### 1 Phase:

208-240V - 12 A - 4 kW - 60 Hz - 2 wires + Ground

### 3 Phases:

208-240V - 10 A - 4 kW - 60 Hz - 3 wires + Ground

480V - 5 A - 4 kW - 60 Hz - 3 wires + Ground

## WATER INLET: 1/2" NPT

## DRAIN: 3/4" NPT (located on the front and the back)

A water softener system with a minimum flow rate of 4 gpm is highly recommended.

Minimum clearance from combustible material

0" (0 mm) side and back

0" (0 mm) on non combustible floor

18" (305 mm) top

## FINISH: Stainless steel

## SHIPPING WEIGHT: 3900 lb (1800 kg) approximately

## INSTALLATION

Unit must be on a level floor. Not approved for installation on combustible floor surfaces. Certified for zero clearance to combustible surface sides and back. Drain connection located in the back and front of the unit, choose the one that best fits your needs. Floor must be bolted under the door only.

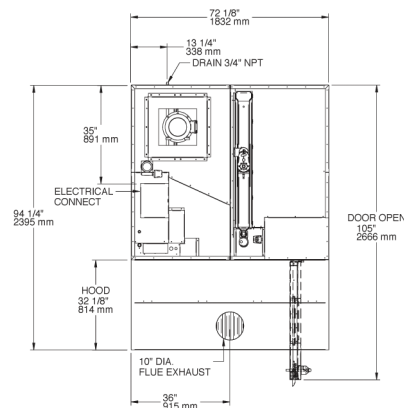
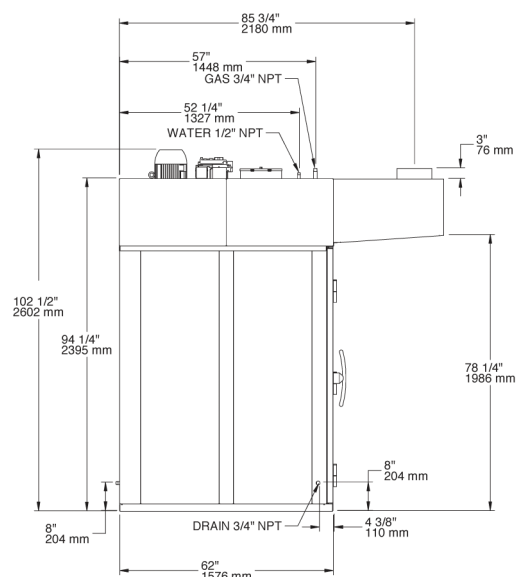
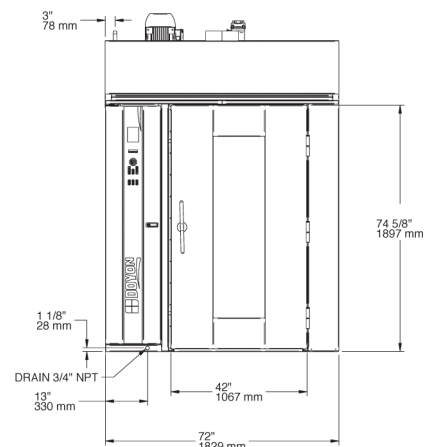
Electrical, water and gas system connections located on the front top of the unit.

## VENT HOOD

10" diameter connection collar. Minimum 900 cfm required with 0.6" w.c. static pressure drop through hood. Customer to supply duct and ventilator fan per local code. Airflow proving switch is factory installed and integrated with burner system operation. Oven provided with relay contact maximum 10 amp 1/2 HP 120V output for fan operation. Ventilator fan is required. Consult local authorities to determine whether Type 1 (grease) or Type 2 (vapor) duct will be required. Hood connection suitable for connection to type B vent, except when products emit grease laden vapors.

Specifications and design are subject to change without notice.

Height required to lift the oven from it's back uncrated, without hood: 114" minimum



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