



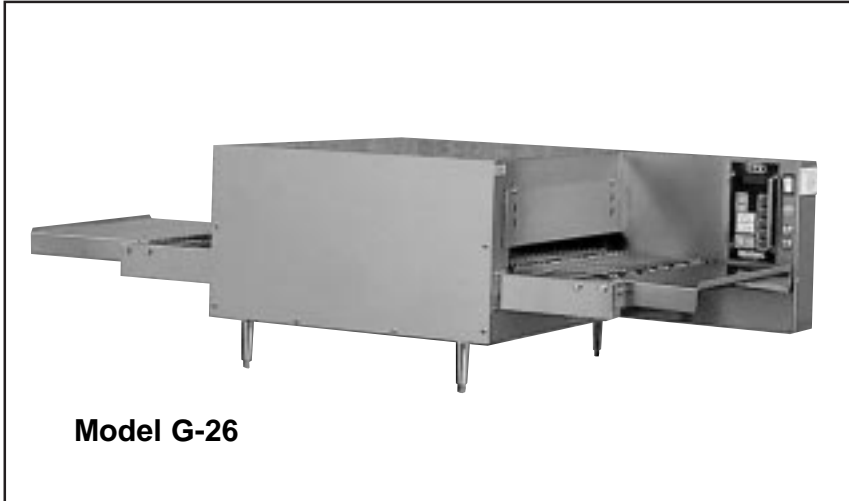
Infrared Conveyor Ovens

Foodservice Equipment

Job _____

Item# _____

MenuSelect® Conveyor Oven G-26



Model G-26

Application

CTX conveyor ovens are designed to cook, bake or broil in high volume with consistent quality results.

General Information

CTX heavy-duty, infrared, electric, conveyor ovens are designed for placement onto a countertop, double-stacked upon another, or on an accessory stand. The legs may also be removed for mounting on a bracket above existing equipment for hanging from a cantilevered shelf. U.L. requires legs or open bottom. The oven is equipped with a 16" wide reversible stainless steel chain link belt, which can be reversed by turning a key switch on the control panel. The overall dimensions are 51¾"W by 26"D by 18"H including 4" legs. The oven chamber is 26"W by 18½"D by 4¼"H. The installed weight is 208 lbs.; shipping weight is 231 lbs. The oven is supplied with two (2) crumb trays, adjustable heat curtains and exit trays.

Construction

The outer body is constructed of 18-gauge stainless steel. Oven chambers are constructed of welded and reinforced 16-gauge aluminized steel. Patented infrared heat emitters are enclosed in high-strength thermal conductive steel plates that form the

upper and lower housing of the oven chambers. Thermal conductive steel plates are also mounted on the side walls to provide even heating.

Insulation

The oven is fully insulated on all four sides with at least 2" cerafelt type insulation for cooler exterior touch.

Electrical

The ovens can be ordered for 208 VAC or 240 VAC, 1-Phase electrical utilities and 380 VAC, 3-Phase electrical utilities. The total power input on 208, 240 and 380 VAC operation is 7.1 kW. 208 and 240VAC ovens are provided with a 1-Phase, 5.5-foot (1537 mm) electrical cord and plug.

Controls

The G-26, regulated by a solid state controller, is equipped with an "ON/OFF" rocker switch. The top and bottom elements can be set independently from 200° to 900°F. Cook time can be regulated from 1 minute to 30 minutes.

MenuSelect®

The patented MenuSelect® feature allows the operator to preset up to five different times and temperatures into the control that can be recalled by pressing the appropriate preset key, then the computer automatically adjusts time (belt speed) and

temperatures. A ready light glows when the desired temperatures are reached.

Self-Cleaning

The G-26 can be self-cleaned by pressing the clean button. The temperature will rise to 900°F for 1 hour.

Energy Saving

Infrared design and electronic controls allow the unit to operate at an average operating usage of 2.9kW.

Agency Data

The G-26 is Underwriters' Laboratories, Inc. listed; NSF and Canadian Standards Association certified; and compliant with CE requirements. GSA number is available - consult factory.

Warranty

Warranted for one year covering parts and labor under the "No Quibble Warranty". U.S.A. only.

Electrical Ordering Information*

- 208VAC, 1 Phase
- 240VAC, 1 Phase
- 380VAC, 3 Phase
- 380-400V, 3-Phase

* Consult the electrical data on the rear side of this specification sheet for connected kW and amperage loading representing your electrical utility.

Accessories

- ACXTG24L - Exit Tray, long (18")
- ACXTG24M - Exit Tray, medium (13")
- ACXTG24S - Exit Tray, short (7")
- ACCTG24 - Crumb Tray, Extra
- ACST26 - Stand with 6" Casters
- G26STACK - Stacking Pins for mounting one G-26 atop another
- ACRG26 Receptacle, 250V, 50a (equipped with plug type NEMA standard 6-50P)



A MIDDLEBY COMPANY

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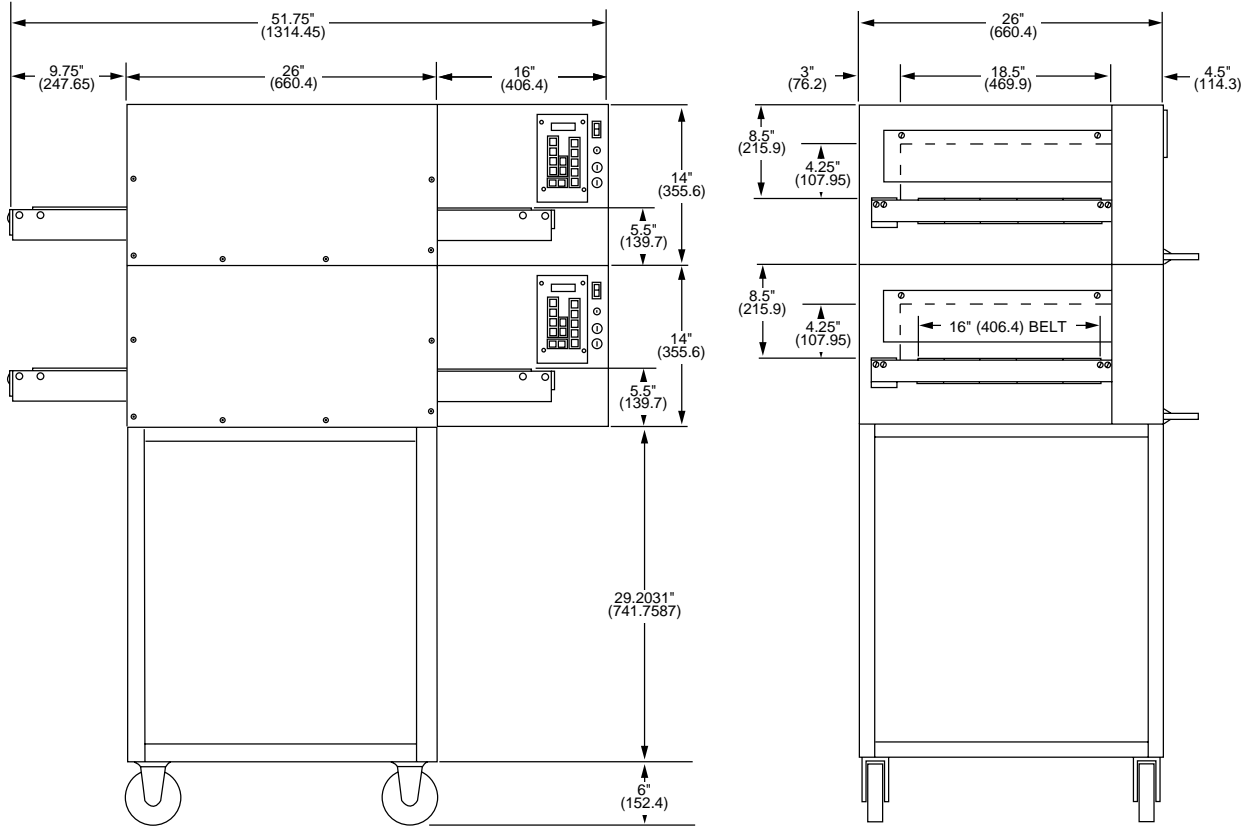


Conveyor Oven G-26 with MenuSelect®

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

NOTE: ALL FIGURES IN PARENTHESES ARE IN MILLIMETERS.

TWO MODELS G-26, DOUBLE-STACKED



ELECTRICAL DATA

MODEL NO.	VOLTS	PHASE	Hz	CONNECTED kW	AVG OPERATING kW	CONNECTED LOAD			
						L1	L2	L3	N
G-26	208	1	50/60	7.1	2.9	34.1	34.1	--	--
G-26	240	1	50/60	7.1	2.9	30	30	--	--
G-26	380	3	50	7.1	2.9	0.2	18	18	18
G-26 (CE Listed)	380-400	3	50	6.4	--	0.1	14.0	13.8	13.9

WEIGHTS

NET WEIGHT OVEN	SHIPPING WEIGHT
208 lbs. 108 kg	237 lbs. 94.5 kg



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