



# CTX DZ33T Infrared Conveyor Oven



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

## PRINCIPLE

The CTX delivers perfection time and time again. The automated cooking platform is designed to cook, bake, broil, sear, steam, or sous vide in high-volume kitchens. The versatile CTX could be the only piece of equipment needed in the kitchen. Not only can the CTX cooking platform eliminate remakes and meal comps, but cooking consistency is matched with faster bake times than any traditional cooking equipment at up to 60% faster for some menu items. Help keep labor cost down with the CTX automated cooking platform, as customers using the oven reported 3,300 kitchen labor hours eliminated per year.

## STANDARD FEATURES

- 18-gauge stainless steel exterior
- Fully insulated on all sides
- Top and bottom infrared emitters evenly heat (two on top and two on bottom)
- "Cool Skin" safety feature keeps the external surface of the oven under 120°F
- Quiet operation
- Independently-controlled microprocessor with time/date clock, standby mode, and self-cleaning cycle
- The operator can preset up to 15 different time and temperature combinations
- Stackable up to three high
- For installation under a ventilation hood
- One-year parts and labor warranty – includes start-up and demonstrations (U.S. only)

## OPTIONAL FEATURES

- Split belt with individually-adjustable speed settings
- Exit trays (various lengths)

## CERTIFICATIONS



Middleby Marshall reserves the right to make substitutions of components or change specifications without prior notice.

# CTX DZ33T

Infrared Conveyor Oven

## GENERAL SPECIFICATIONS

### Wall Clearance

Rear of Conveyor to Wall	0"	0 mm
Right Side	4"	102 mm
Left Side	4"	102 mm
Bake Operating Temperature	200°F-900°F	93°C-482°C
Time Range	1-60 minutes	

## DIMENSIONS

### Single Units

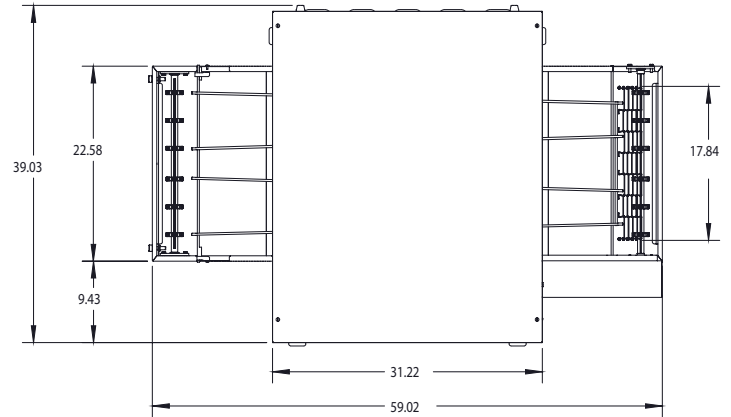
Heating Zone	26"	660 mm
Baking Area	2.9 ft <sup>2</sup>	0.27 m <sup>2</sup>
Belt Length	42.3"	1074 mm
Overall Length	46.3"	1176 mm
Belt Width (Single)	16"	406 mm
Belt Width (50/50)	7.5" / 7.5"	191 mm / 191 mm
Height with 4" (102 mm) legs	21.88"	556 mm
Height with 15" (381 mm) legs	39.46"	1002 mm
Depth	29.06"	738 mm

### Double Stacked Units

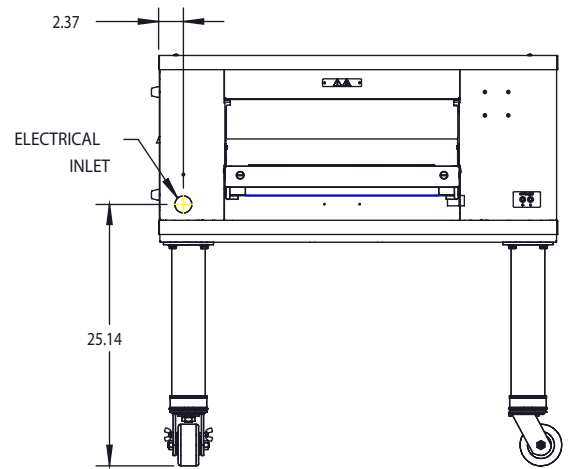
Heating Zone	26"	660 mm
Baking Area	5.8 ft <sup>2</sup>	0.5 m <sup>2</sup>
Belt Length	42.3"	1074 mm
Overall Length	46.3"	1176 mm
Belt Width (Single)	16"	406 mm
Belt Width (50/50)	7.5" / 7.5"	191 mm / 191 mm
Height with 15" (381 mm) legs	55.16"	1401 mm
Depth	29.06"	738 mm

### Triple Stacked Units

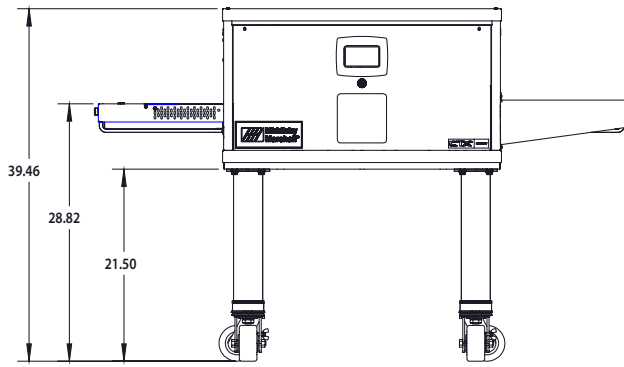
Heating Zone	26"	660 mm
Baking Area	8.7 ft <sup>2</sup>	0.81 m <sup>2</sup>
Belt Length	42.3"	1074 mm
Overall Length	46.3"	1176 mm
Belt Width (Single)	16"	406 mm
Belt Width (50/50)	7.5" / 7.5"	191 mm / 191 mm
Height with Casters	65.18"	1656 mm
Depth	29.06"	738 mm



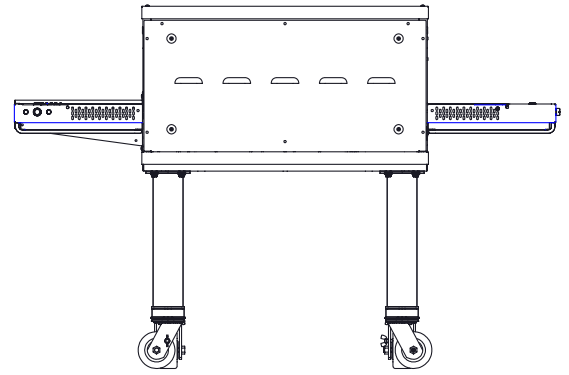
Top View



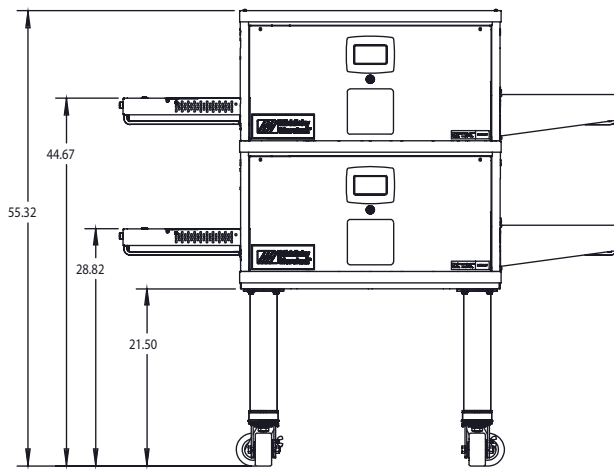
Side View with 15" Legs



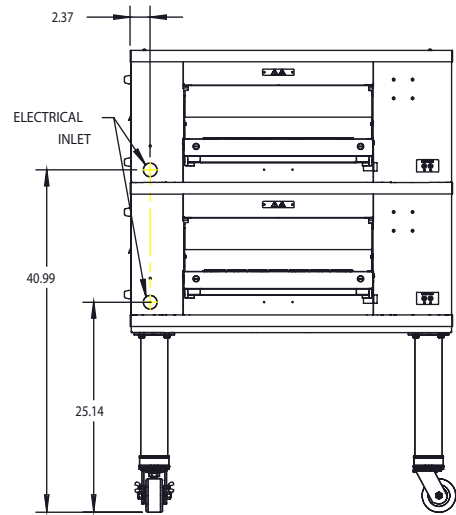
Front View with 15" Legs



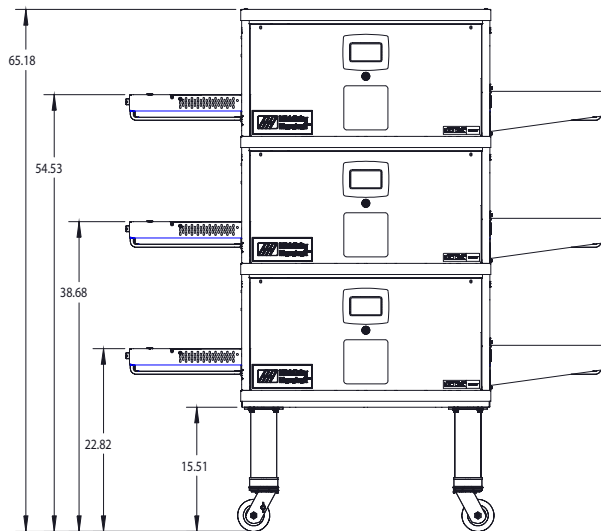
Rear View with 15" Legs



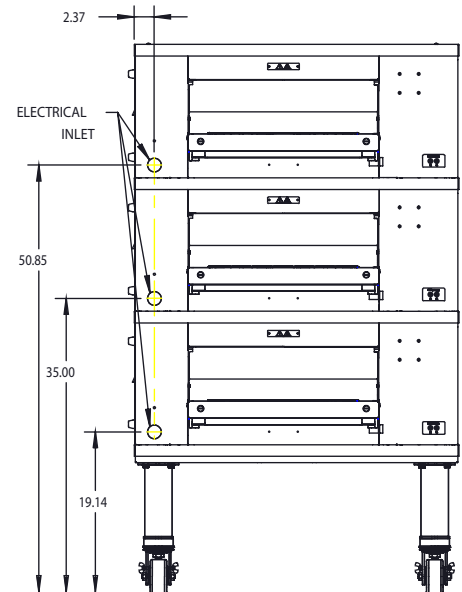
Front View – Double Stacked with 15" Legs



Side View – Double Stacked with 15" Legs



Front View – Triple Stacked with Casters



Side View – Triple Stacked with Casters



# CTX DZ33T

Infrared Conveyor Oven

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AVG OPERATING	AMPERAGE*				SUPPLY	BREAKERS
					L1	L2	L3	N		
208 V*	1**	50/60 Hz	7,7 kW	4.7 kW	32.0	32.0	-	-	3-wire (2L+G)	35 A*
208 V*	3	50/60 Hz	7.5 kW	4.7 kW	26.0	26.0	19.0	-	4-wire (3L+G)	30 A*
240 V*	1**	50/60 Hz	7.6 kW	5.0 kW	28.0	28.0	-	-	3-wire (2L+G)	30 A*
240 V*	3	50/60 Hz	7.9 kW	5.0 kW	23.0	23.0	17.0	-	4-wire (3L+G)	25 A*
380 V CE	3	50/60 Hz	6.7 kW	5.0 kW	18.0	9.0	9.0	9.0	5-wire (3L+N+G)	25 A
230 V CE	1	50/60 Hz	7.0 kW	5.0 kW	22.0	22.0	-	-	3-wire (2L+G)	30 A

\* U.S. Domestic Ovens: a 6' cord and NEMA L15-30P plug are standard. A NEMA L15-30R receptacle is also available as an option. Canada and others require a breaker 5 amps greater than the breaker size shown.  
 \*\* Units are built and shipped three phase and can be field converted to single phase. The cord and plug for the single phase application is user supplied.