

Circle Air Oven

MODEL: CA6XG



DIMENSIONS & SHIPPING WEIGHT

43 5/8" W X 53 3/8" D X 36 3/4" H
(1108 mm X 1356 mm X 985 mm)
900 lb (409 kg)

CAPACITY

12 Half Size Sheet Pans (13" x 18" - 330mm x 457mm)
Shelf Spacing: 4" (102 mm)
(Requires use of wire shelves to hold half size sheet pans)

6 Full Size Sheet Pans (18" x 26" - 457 mm x 660 mm)
Shelf Spacing: 4" (102 mm)

ELECTRICAL SYSTEM

1 Phase (Ground Wire not Included):

- 120V - 12 A - 1.4 kW - 60 Hz - 2 wires
- 208-240V - 7 A - 1.4 kW - 50/60 Hz - 2 wires

GAS TYPES

- Propane
- Natural

FEATURES & BENEFITS

- Intuitive Programmable Touchscreen Control
- Rotating Rack System
- Door switch cutoff for fan blower
- Stainless steel construction
- Unique Pulse & Shot Steam
- Dependent Doors for Single Hand Operation
- Advanced Moisture Evacuation System
- Jet Air Exclusive Patented Reversing Fan System
- Stackable up to two ovens
- Two Year Parts and One Year Labor Warranty

OPTIONS & ACCESSORIES

- Water Filter (PLF240)
- Equipment Stand (CA6B)
- Nickel Plated Pizza Shelf (GRPIZ3)
- Gas Connection Kit (GAH600)
- Wire Shelve (GR17T26)

FINISH

Stainless Steel

STANDARD PRODUCT WARRANTY

One Year Labor & Two Year Parts

WATER & GAS CONNECTIONS

Water: 1/4"

Gas: 1/2"

MINIMUM CLEARANCES

1" (25 mm) Side & Back

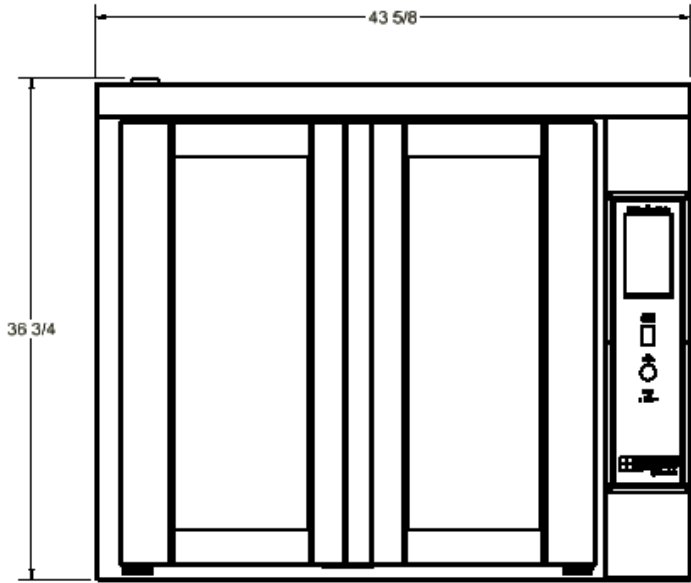
4" (102 mm) Bottom

12" (305 mm) Top

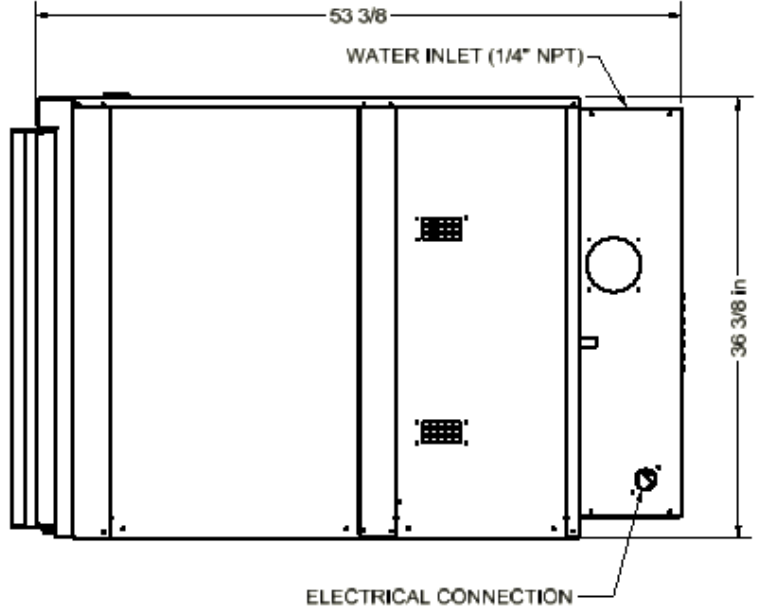
SHORT SPECIFICATION

Circle Air Oven, Gas, Programmable Touchscreen Control, Dependent Doors with Single Hand Operation, Stainless Steel Construction Interior & Exterior, Advanced Moisture Evacuation System, 1.4 kW, Propane or Natural Gas (Must Specify), 75000 BTU, 1/4" Water Connection for Steam, 1/2" Connection for Gas, ETL & NSF Certified

DRAWINGS



FRONT VIEW



SIDE VIEW

PRODUCTION CAPACITY

Product (Fresh State)	Bake Time	Bake Temp (°F)	Bake Temp (°C)	Quantity Produced
9" Cakes	18 - 22 minute	350	177	108
9" Pies	30 - 35 minute	375	190	90
Bagels (16 per pan)	15 minute	350	177	384
Dinner Rolls (16 per pan)	15 - 18 minute	350	177	384
Sub Rolls 12" (10 per pan)	15 - 18 minute	350	177	240
French Baguettes (5 per pan)	20 - 25 minute	350	177	90
Croissants (15 per pan)	12 - 15 minute	350	177	360
Muffins (15 per pan)	18 - 22 minute	325	163	270
Muffins (24 per pan)	18 - 22 minute	325	163	432
9" Quiches	30 - 35 minute	350	177	90
Cookies (18 per pan)	8 - 10 minute	300	149	648
Danish (15 per pan)	12 - 15 minute	350	177	360
Biscuits (15 per pan)	8 - 10 minute	350	177	450
Bread (4 strapped pan)	30 - 35 minute	375	190	48
Cinnamon Rolls (8/half pans)	15 - 18 minute	325	163	384
Brownies (16 1/2oz box)	12 minute	350	177	30



5600 13th Street
 Menominee, MI 49858
 sales@nu-vu.com
 (800) 338-9886 Toll Free
 (906) 843-4401 Phone
 (906) 863-5889 Fax
 www.doyon.qc.ca



**SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE
 KCL & REVIT DRAWINGS UPON REQUEST**