



Infrared Conveyor Ovens

Conveyor Oven Gemini DZ55II-HB with Menu Select®

Foodservice Equipment

Job _____ Item# _____

IT's HERE!, a CTX Oven with a Hearth Bake Belt!



Shown on
Optional Base

***EXCLUSIVE** *Hearth Bake Belt* is designed for use on the DZ55II-HB to create the perfect deck oven crust in a conveyor oven!



240.0 minutes. Each deck has its own power circuit breaker, manual "ON/OFF" switch, conveyor reversing keyswitch and a mode changing "PROGRAM/OPERATE" keyswitch.

MenuSelect®

The patented MenuSelect® feature allows the operator to preset up to six different time and temperature combinations 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 message is displayed when the desired temperatures are reached.

Agency Data

The Gemini DZ55II-HB is ETL Safety and Sanitation Certified; and compliant with CE requirements.

Warranty

Warranted for one year covering parts and labor under the "No Quibble" warranty. USA only.

Electrical Ordering Information

- 208VAC, 3-Phase
- 240VAC, 3-Phase
- 380VAC, 3-Phase
- 415VAC, 3-Phase

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

Accessories At Extra Cost

- ACHST55SH - Base Assembly - Short, 17"
- ACHST55TL - Base Assembly - Tall, 32-1/2"
- ACHSHDZ55 - Stainless Steel Undershelf
- ACSBDZ - Gemini Stacking Bracket
- ACHCDZ - Set Of Two Heat Curtains
- ACET Exit Tray - 15-1/2"
- ACETL Exit Tray - 22-1/2"
- ACSKDZ55BS Service Kit Gemini DZ55II-HB

Two Separate Ovens In one.

Each conveyor has independent speed and heat controls giving you two completely independent oven systems in one cabinet!

Application

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

General Information

Heavy-duty, electric, conveyor ovens are designed for mounting on a modular base. Oven consists of 2 complete and separated cooking chambers (decks), equipped with 18" wide stainless steel chain link belt. Overall dimensions are 83"W by 36"D by 28"H. Oven chambers are 55"W by 22 1/2"D by 5 1/2"H. Ovens may be stacked two high on a short base.

Construction

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

Insulation

The oven is fully insulated on all four sides

and top with high temperature insulation.

Electrical

Ovens can be ordered for 208VAC, 240VAC, 380VAC or 415 VAC electrical utilities. The total power input on 208 and 240VAC is 40.0 kW; 380VAC is 33.6kW. The average operating power input is 12.7kW for 208, 240 and 380VAC. Electrical cord knock-outs are provided on the lower left-hand front side panel of the oven. An access panel on the lower, left front corner of the oven available for making electrical connections.

Heating

Heating is accomplished with sixteen (16) far-infrared emitters. Four infrared emitters are located above and below each oven deck. When food product is placed on the conveyor belt, it cooks as it passes between the top and bottom emitters. Oven operates coolly, quietly and requires minimal ventilation.

Controls

Each deck is individually controlled by a separate microprocessor, which includes a time/date clock for automatic turn "ON" and turn "OFF", an energy-conserving standby mode and a self-cleaning cycle. Both decks also feature left and right heat zones with directional heat capability from above and below the conveyor. The temperature may be set from 200° to 900°F, and the cooking time range may be set from 1.5 to

*PATENT PENDING

DZ55-II-Rev 3 (04/13)



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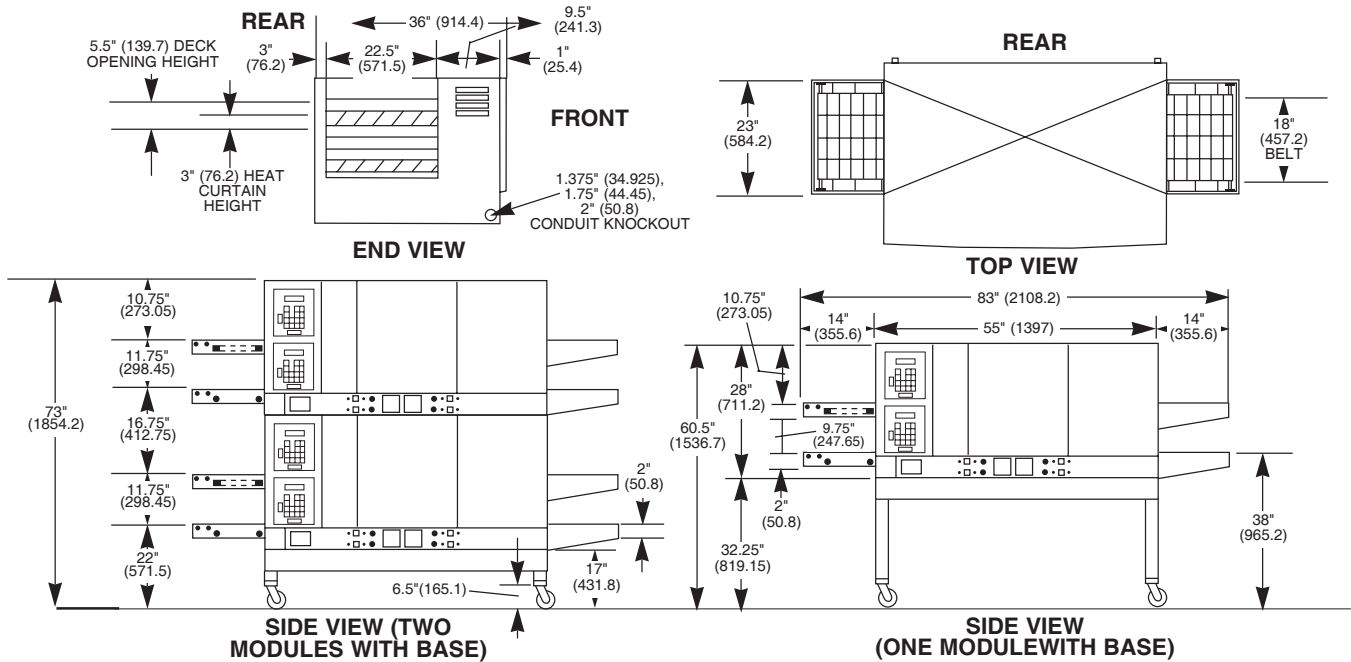
Conveyor Oven

Gemini DZ55II-HB

with Menu Select®

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.



ELECTRICAL DATA - One Power Supply

MODEL NO	AC VOLTS	PHASE	Hz	CONNECTED kW	AVG OPERATING kW	CONNECTED LOAD (AMPS)				REQUIRED BREAKER (AMPS)
						L1	L2	L3	N	
DZ55II-HB	208	3	50/60	40.0	12.7	127.2	127.2	83.3	--	175
DZ55II-HB	240	3	50/60	40.0	12.7	110.2	110.2	72.2	--	150
DZ55II-HB (CE Listed)	380	3	50	33.6	12.7	57.3	38.2	57.3	19.1	75
DZ55II-HB	415	3	50	40.0	12.7	62.5	41.7	62.5	20.8	100

ELECTRICAL DATA - Two Power Supply

MODEL NO	AC VOLTS	PHASE	Hz	TOTAL kW	CONNECTED LOAD (AMPS)								REQUIRED BREAKER (AMPS)
					L1		L2		L3		N		
					A	B	A	B	A	B	A	B	
DZ55II-HB	208	3	50/60	40.0	48.1	83.3	83.3	48.1	48.1	48.1	-	-	100
DZ55II-HB	240	3	50/60	40.0	41.6	72.2	72.2	41.6	41.6	41.6	-	-	100
DZ55II-HB (CE Listed)	380	3	50	33.6	38.2	19.1	19.1	19.1	19.1	38.2	19.1	19.1	50
DZ55II-HB	415	3	50	40.0	41.7	20.8	20.8	20.8	20.8	41.7	20.8	20.8	50

NET WT OVEN	SHIPPING WEIGHTS			OVEN - SHIPPING DIMENSIONS			BASE-SHIPING DIMENSIONS		
	Oven	17" Base	33" Base	Length	Width	Height	Length	Width	Height
770 lbs 349.27 kg	810 lbs 412.78 kg	135 lbs 61.24 kg	150 lbs 68.04 kg	89" (2261)	42" (1067)	40" (1016)	36.5" (927)	56.5" (1435)	7.5" (191)

