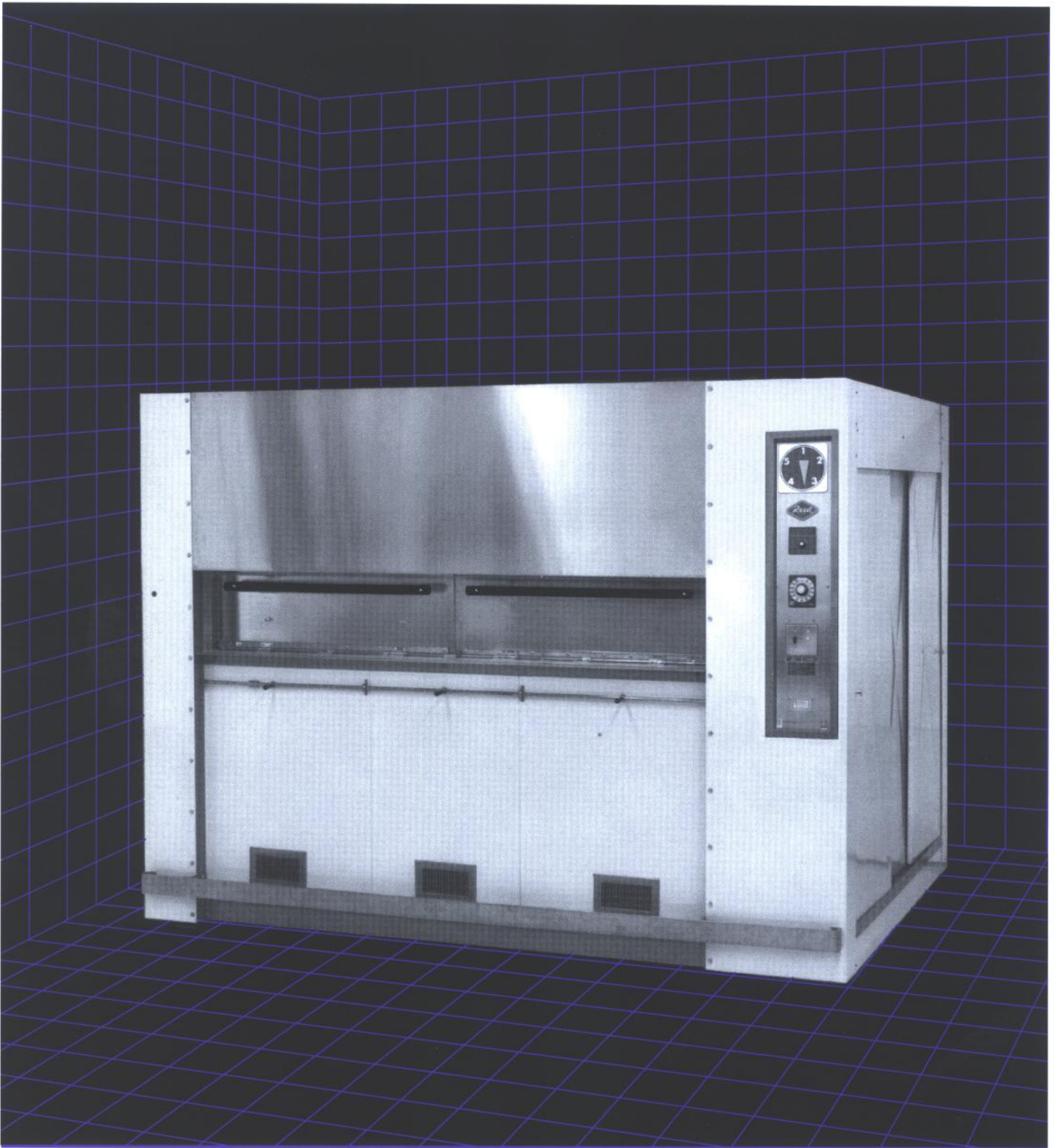
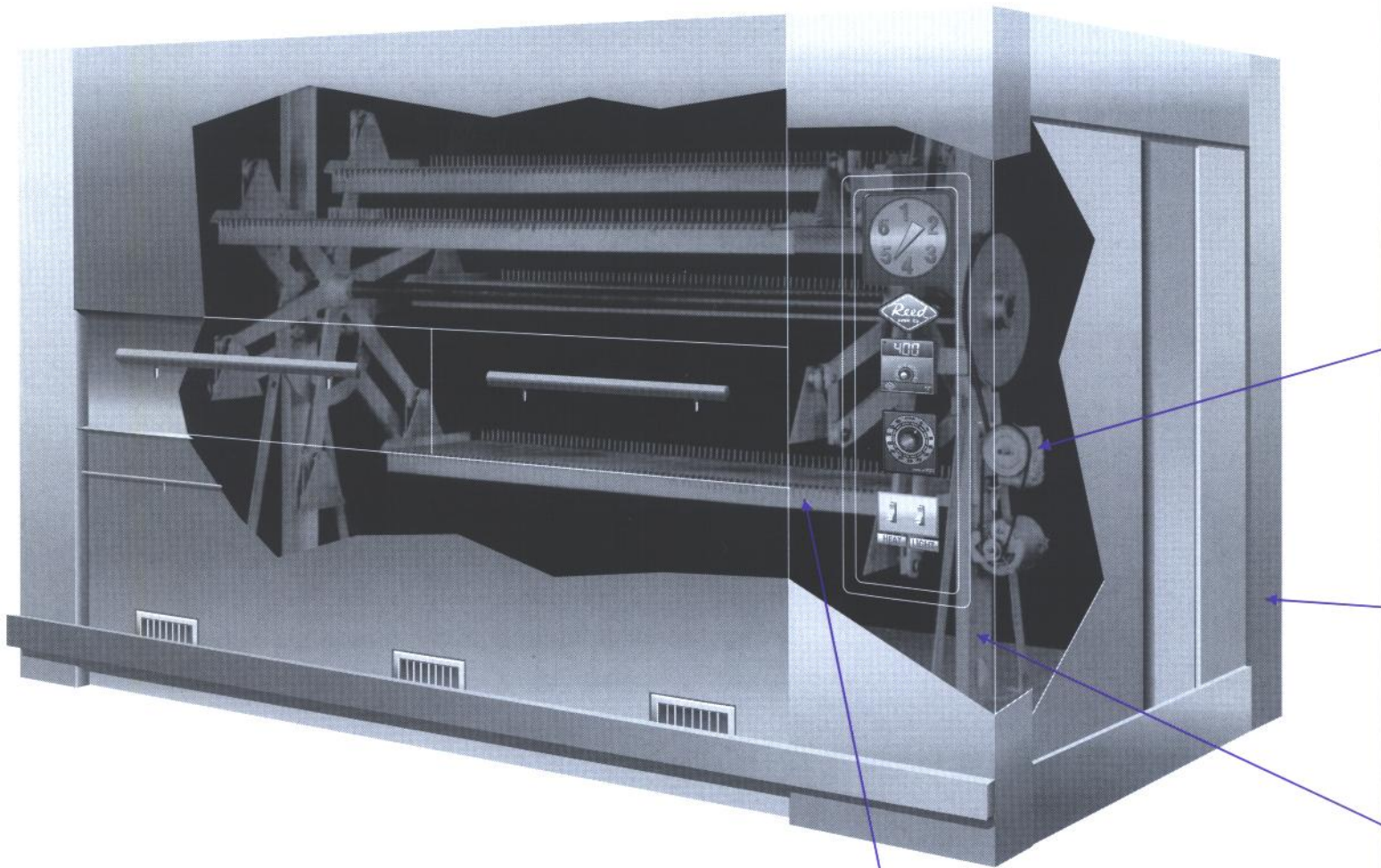


RETAILER OVEN



WHY PROFESSIONAL BAKERS PREFER REED RETAILER OVENS

Commitment to quality throughout the manufacturing and design process has placed Reed Ovens in some of the finest bakeries worldwide, where professional bakers insist on the best. Our retailer models represent an unprecedented level of quality and value, reflecting everything we know about oven design and the demands of the commercial bakery. Designed to be trouble-free and easy to operate, a Reed oven is one of the best investments a professional baker can make.



CONSTRUCTION

Walls are constructed of corrosion resistant aluminized sheet steel and are fully insulated with industrial grade insulation. With these features:

- non-combustible
- moisture resistant
- vermin proof
- odorless
- corrosion resistant
- adequate to 1,000°

SHELVING

Shelves on all models are fully stabilized for smooth level operation even under unbalanced loads. Shelf arms are constructed of one piece solid cast iron. No lubrication is needed inside the oven.

Products rotate through the bake chamber providing for even baking of all products.

STANDARD FEATURES

NSF and AGA Acceptance
Shelf Indicator
Interior Light
Emergency Shelf Crank
Timer and Alarm
Smooth-Drive Clutch
Wire Grid Shelves
Built-In Hood
Reversible Shelf Rotation
Front Guard Bumper
Recessed Bearing
Down Draft Diverter
Standard White Finish
Stainless Steel Upper Front

OPTIONAL FEATURES

Automatic Shelf Stop
Steel Plate Shelves
Customer or Operator
Viewing Window
Various Interior Lighting
Arrangements
Vertical Sliding Door
Variable Speed Motor
Steam Lines
Electric Elements
Stainless Steel Exterior
Boiler Support
Bagel Package

DRIVE MECHANISM

The silent drive mechanism is located entirely outside the heat zone. The motor is mounted to reduce vibration and noise and is equipped with a clutch for smooth starts.

The main shaft bearings are self-aligning, hi-temp, ball bearing and mounted outside the heat zone

WALLS

Walls are of corrosion resistant aluminized sheet steel and are fully insulated with industrial grade insulation.

Standard exterior finish is white with a stainless steel upper front. The exterior can be painted optional colors.

FRAMEWORK

Structural steel supports the weight of loaded shelves and drive mechanism. Weight is carried directly to the base.

TEMPERATURE CONTROL

Temperature is automatically regulated by a reliable and accurate thermostat with these features:

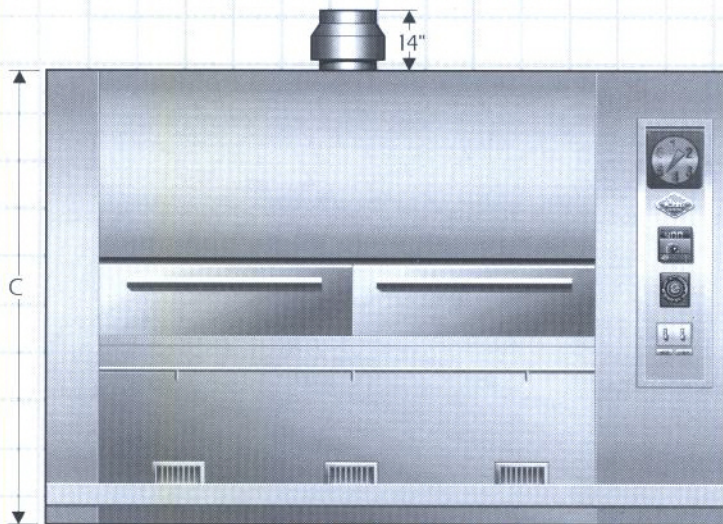
- Temperature indicating thermostat.
- Thermocouple burnout protection.
- Shock and vibration resistant.
- Electronically calibrated.

HEAT REGULATION

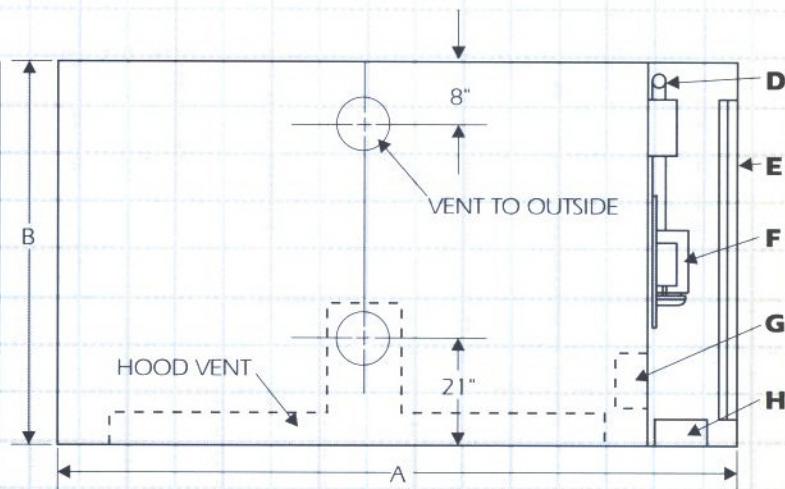
Highly efficient, heavy duty gas burner provides quick and reliable cross ignition with even heat distribution throughout the oven. Featuring electronic flame failure control systems. Burners are clean burning and permit complete combustion for fuel economy.



RETAILER OVEN



FRONT VIEW
RIGHT HAND DRIVE SHOWN



TOP VIEW

MODEL*	BUN PAN	A APPROX. WIDTH	B APPROX. DEPTH	C APPROX. HEIGHT	FLUE SIZE	GAS SUPPLY	BTU INPUT
4-20 x 28	4	5'	5'-8"	6'-6 1/2"	6"	3/4"	100,000
4-20 x 56	8	7'-4"	5'-8"	6'-6 1/2"	6"	3/4"	155,000
4-26 x 56	12	7'-4"	7'-5"	6'-10 1/2"	6"	3/4"	155,000
6-22 x 56	12	7'-4"	7'-5"	6'-10 1/2"	6"	3/4"	155,000
5-26 x 56	15	7'-4"	7'-5"	6'-10 1/2"	6"	3/4"	155,000
4-26 x 80	16	9'-6"	7'-5"	6'-10 1/2"	6"	1"	270,000
6-22 x 80	18	9'-6"	7'-5"	6'-10 1/2"	6"	1"	270,000
6-22 x 92	18	10'-6"	7'-5"	6'-10 1/2"	6"	1"	270,000
4-26 x 92	20	10'-6"	7'-5"	6'-10 1/2"	6"	1"	270,000
5-26 x 80	20	9'-6"	7'-5"	6'-10 1/2"	6"	1"	270,000
5-26 x 92	25	10'-6"	7'-5"	6'-10 1/2"	6"	1"	270,000
5-26 x 110	30	12'	7'-5"	6'-10 1/2"	8"	1 1/4"	300,000

*MODEL INDICATES: NO. OF SHELVES, DEPTH OF SHELF, WIDTH OF SHELF

- D** GAS CONNECTION
APPROX. 30" ABOVE FLOOR
(6.0" IWC - Nat.) (10.0" IWC - LP)
- E** SLIDING DOORS FOR
ACCESS TO MECHANISM
- F** 1/4 HP 115V. 1 PH. MOTOR
- G** CLEANOUT DOOR -
APPROX. 7" ABOVE FLOOR
- H** 110V. 1 PH. APPROX. 10 AMPS
CONNECTION (30" ABOVE FLOOR)

SHIPPING WEIGHTS

4-20 x 28	4 BP	3,000#
4-20 x 56	8 BP	4,100#
4-26 x 56	12 BP	4,700#
6-22 x 56	12 BP	4,900#
5-26 x 56	15 BP	4,800#
4-26 x 80	16 BP	5,300#
6-22 x 80	18 BP	5,800#
6-22 x 92	18 BP	6,300#
4-26 x 92	20 BP	6,200#
5-26 x 80	20 BP	5,900#
5-26 x 92	25 BP	6,200#
5-26 x 110	30 BP	6,900#



RETAIL OVENS



LISTED



ENCLOSED INDUSTRIAL
CONTROL PANEL



CITY OF NEW YORK
MEA

ADDITIONAL CERTIFICATIONS REQUIRED ARE RESPONSIBILITY OF OWNER

Reed also designs and manufactures custom
fermentation rooms and retarders