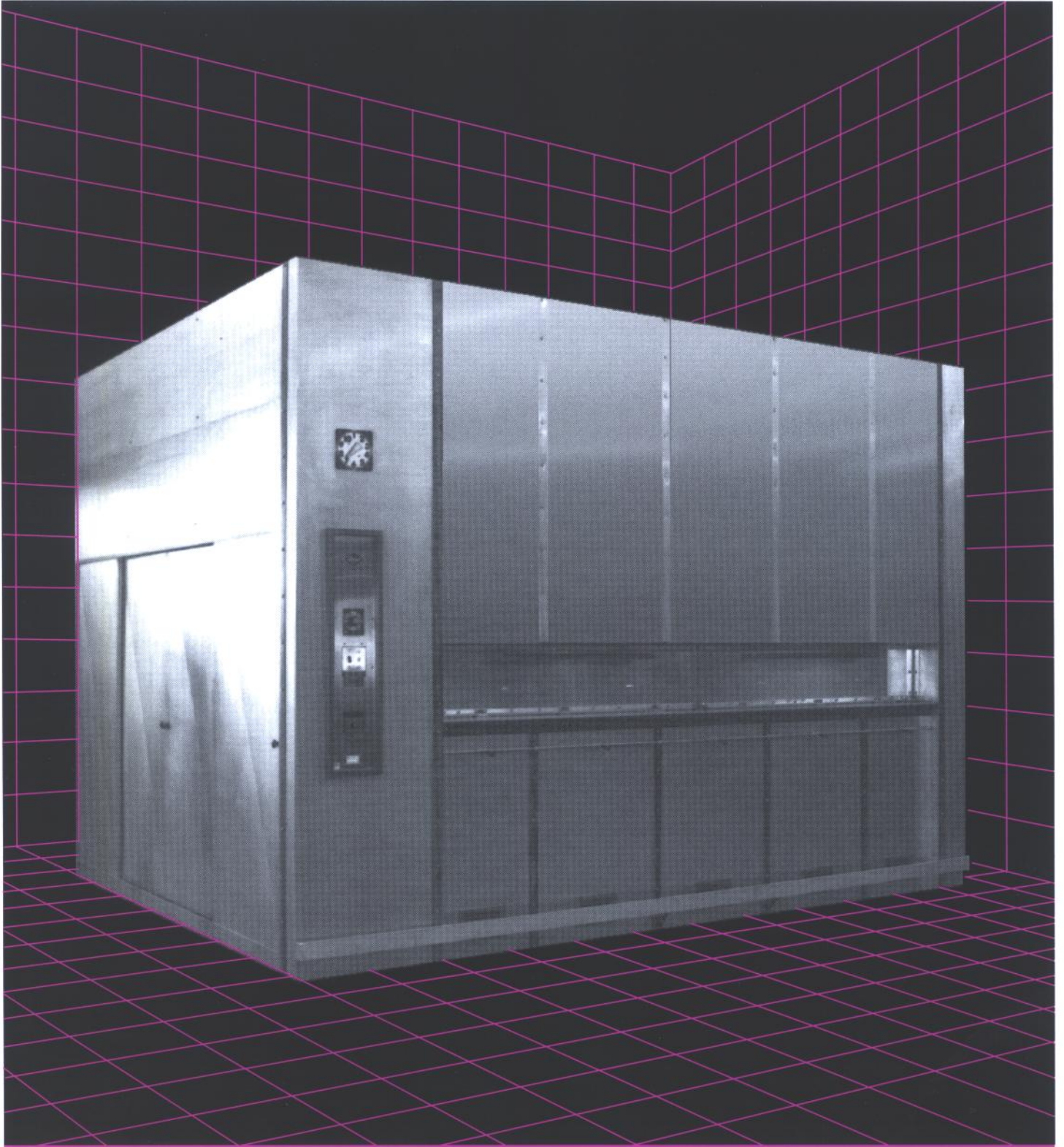
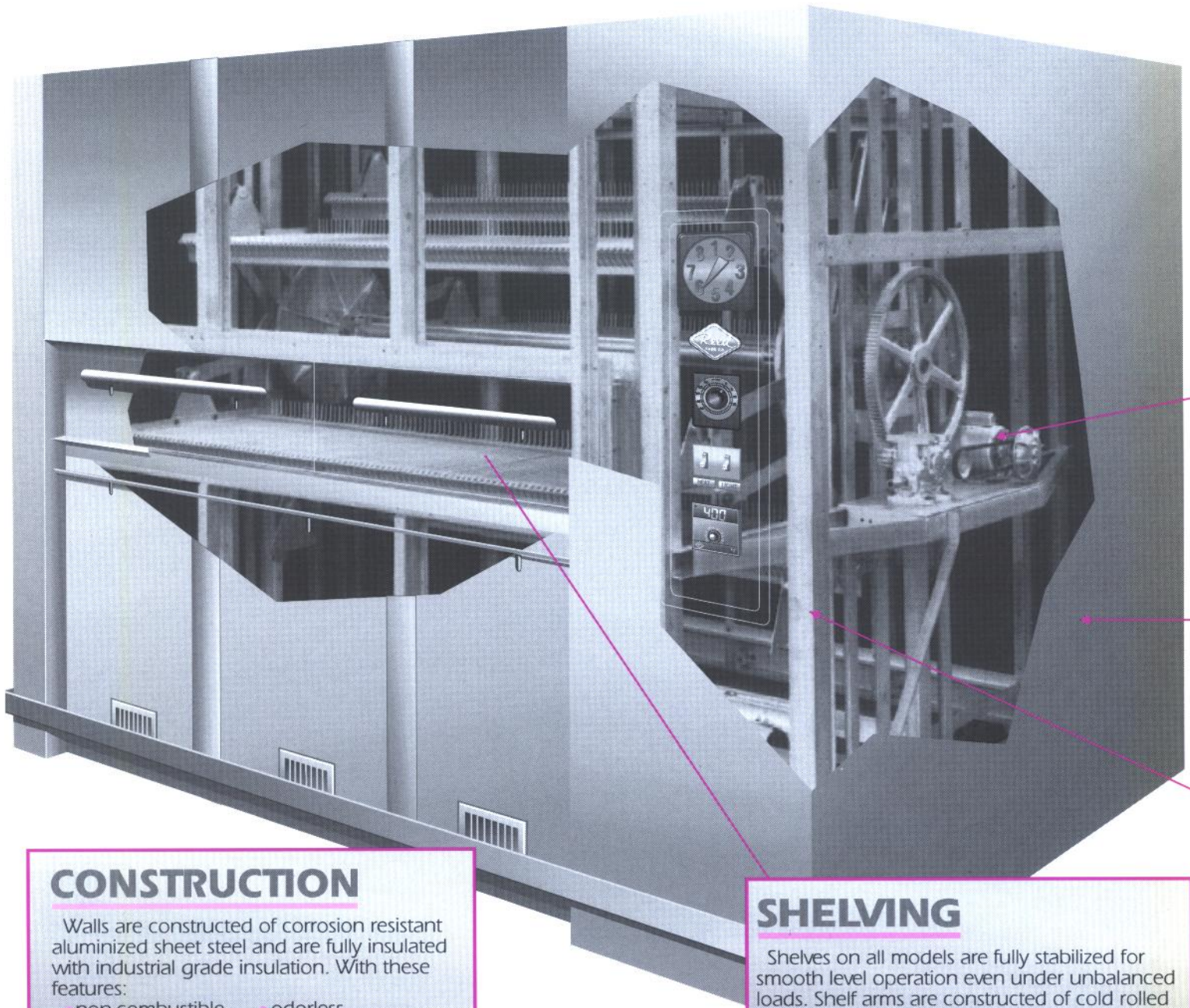


WHOLESALER OVEN



WHY THE FINEST BAKERIES IN THE WORLD RELY ON REED

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. That commitment is reflected throughout the engineering and manufacturing process, where attention to detail and quality of construction results in trouble-free operation, year after year. Our wholesaler ovens are built around a solid framework of steel, with select components used throughout to insure reliability. When you're ready for the best, the only choice is Reed Oven.



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 cold rolled steel. No lubrication is needed inside the oven.

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

STANDARD FEATURES

NSF Approval
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:

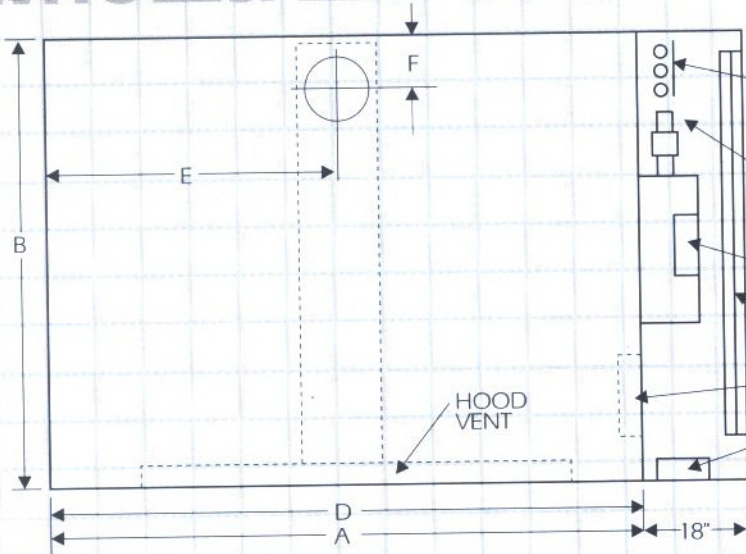
- Temperature indicating thermostat
- Thermocouple burnout protection.
- Shock and vibration resistant.
- Electronically calibrated.
- End to end heat regulation can be adjusted easily from the front of the oven.

HEAT REGULATION

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



WHOLESALE OVEN



IF GAS, POWER OR STEAM CONNECTIONS ARE ROUGHED IN THRU THE FLOOR, STUB THEM IN THIS AREA

GAS CONNECTION - APPROX. 30" ABOVE FLOOR (6.0" IWC - Nat.) (10.0" IWC - LP)

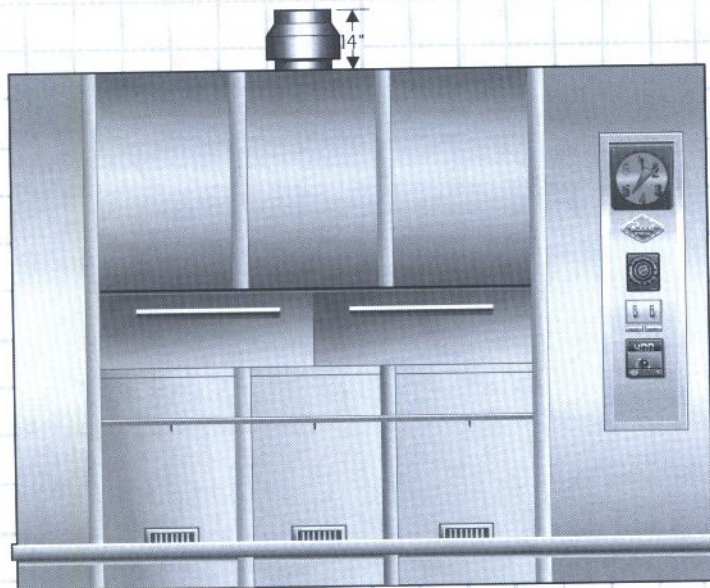
1/3 HP 115V, 1 PH. MOTOR

SLIDING DOORS FOR ACCESS TO MECHANISM.

CLEANOUT DOOR- APPROX. 7" ABOVE FLOOR.

110 V. 1 PH. APPROX. 10 AMPS. CONNECTION (30" ABOVE FLOOR)

CONNECTIONS FROM CEILING SHOULD BE STUBBED IN ABOVE OVEN HEIGHT



RIGHT HAND DRIVE SHOWN

SHIPPING WTS.

30BP	11,000#
40BP	12,500#
48BP	14,700#
56BP	17,500#
60BP	18,500#
70BP	20,000#

MODEL INDICATES

- NUMBER OF SHELVES IN OVEN
- DEPTH OF SHELF
- WIDTH OF SHELF

MODEL	BUN PAN	A	B	C	D	E	F	FLUE SIZE	GAS SUPPLY	BTU INPUT
6-26 x 92	30	11'-1"	8'-4"	8'-0"	9'-7"	5'-6"	1'-1"	10"	1' 1/4"	540,000
8-26 x 92	40	11'-1"	9'-8"	9'-2"	9'-7"	5'-6"	1'-1"	10"	1' 1/4"	540,000
8-26 x 110	48	12'-7"	9'-8"	9'-2"	11'-1"	6'-2"	1'-2"	12"	1' 1/4"	640,000
8-26 x 128	56	14'-1"	9'-8"	9'-2"	12'-7"	6'-3 1/2"	1'-2"	12"	1' 1/4"	640,000
10-26 x 110	60	12'-8"	11'-2"	10'-4"	11'-2"	6'-2 1/2"	1'-3"	12"	1' 1/4"	640,000
10-26 x 128	70	14'-2"	11'-2"	10'-4"	12'-8"	6'-4"	1-3	12"	1' 1/4"	640,000

Reed also designs and manufactures custom fermentation rooms and retarders