



MODEL
CR-2-6/PB-14
A COMPLETE 6-PAN BAKING CENTER

A 6-PAN CONVECT-A-RAY* OVEN COMBINED WITH A 14-PAN PROOFER

**A combination of gentle convection and radiant heat rays — requires only 13 square feet of floor space.*

Oven Features:

- 7" crown heights
- Solid State Electronic Thermostat (450°)
- Solid State Digital Timer — (0-100 Minutes)
- 19 individual heating elements insures even heat distribution

- Elements warranted for life
- Brightly lighted
- Full view heat-reflective glass doors, magnetic closure
- Gleaming stainless steel exterior
- Heavily insulated

Proofer Features:

- Individual heat and moisture controls
- Manual fill moisture pan — trouble-free
- Gleaming stainless steel overall
- Brightly lighted
- Heavy duty construction
- High volume blower



Oven Capacity:

- 12 — 9" x 26" sheet pans
- 6 — Full size 18" x 26" sheet pans
- 12 — Four strapped 1# bread pans (48 loaves)
- 9 — Four strapped 1-1/2" bread pans (36 loaves)
- 36 — Nine inch frozen pies

Proofer Capacity:

- Accommodates 7 chrome wire racks
- 14 — full size 18" x 26" sheet pans
- 14 — Four strapped 1# bread pans
- 12 — Four strapped 1-1/2" bread pans
- OR any combination



MADE IN USA