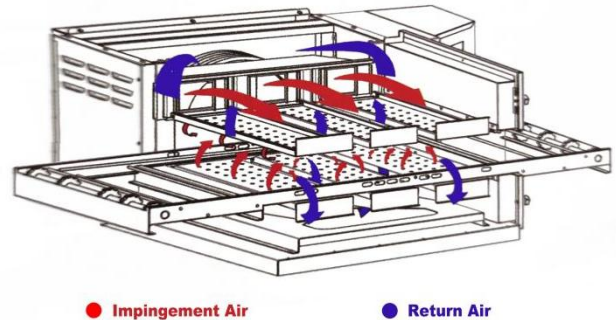




1. **Fast heating**
 2. **LPG / Natural Gas**
 3. **Baking multi-products**
 4. **Easy Maintenance**
 5. **Higher bake quality**
- CE

Principle

Bakers Rock G-Series direct fired gas conveyor ovens adopted **Impingement Technology** the vertical columns of hot air move heat aerodynamically instead of using high temperature. During baking, the product is placed on the stainless steel 304 conveyor belt and passes through top and bottom two flows of hot air. The best system for heat distribution in the whole baking chamber for perfect baking of Pizza, Pastry, Chicken wings, Seafood, sandwiches, bagels, Hot dog, ethnic foods and more.



Standard Features

- Advanced air impingement process that delivers constant and uniform heat to the chamber.
- Precisely temperature control by intelligent digital PID controller, automatic detection , automatic alarm.
- Electronic Pulse Ignition auto switching between mass and slow fire to keep the oven temperature stabilization.
- 20" (480mm) wide by 57" (1448mm) long conveyor belt
- 28" (710mm) long baking chamber
- 6" (150mm) Extension tray
- Reversible conveyor direction
- Stack-able up to three unit high
- Stainless steel front, sides, top and interior
- Openable and removable front door.

Optional Features

- Longer extension tray
- Extended warranty available

Conserves Energy

QiangAn (Bakers Rock) ovens incorporate the unique Energy Management System. provide very efficient heat transfer to product. Energy is conserved as air is recycled from heating element to products, with minimum loss.

Cleanability

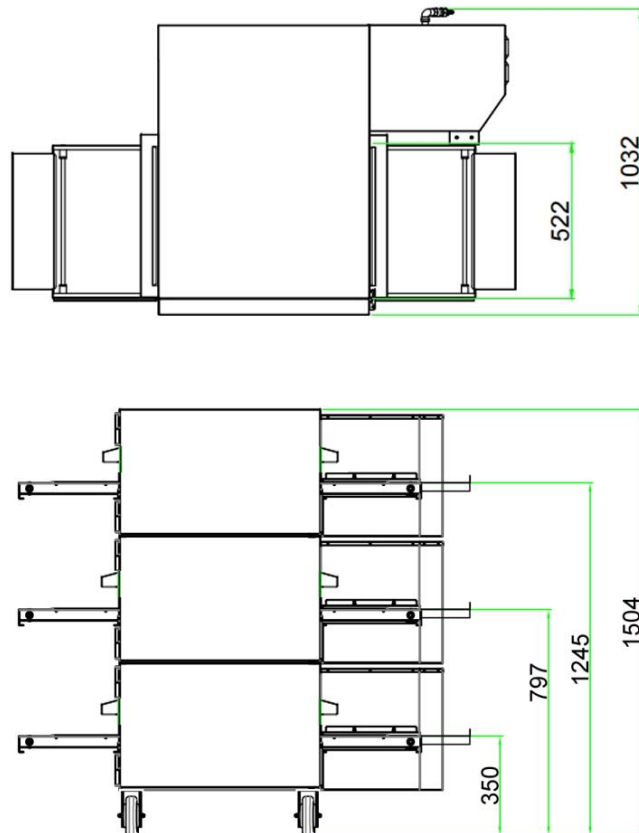
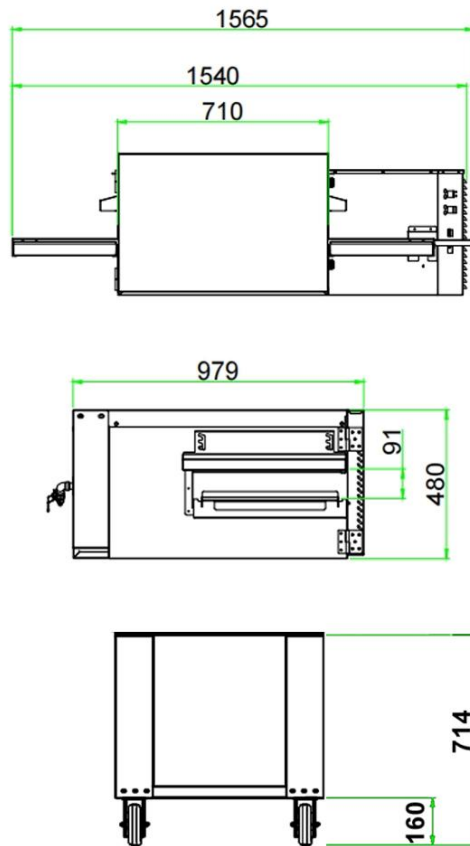
G2028 Oven is designed for easy maintenance and cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, conveyor belt.

Easily Services

Control compartment is designed for quick and easy access.

Warranty

2 years free parts and Lifelong online technical support.



GENERAL SPECIFICATIONS

	Belt Width	Belt Length	Chamber Length	Baking Area	Max. Inlet Height	Baking Time Range	Max. Temp.	Net Wt.*	Ship Info.*	Pizza Capacity *		
										9"	12"	15"
G2028	20" 480mm	57" 1448mm	28" 710mm	0.35sqm 3.77sqft	82mm	1.5 ~ 20min	350°C 662°F	150kg	240kg 1.4m ³	120+	50+	35+

* Net Wt. : Data does not include stand.

* Ship Info. : Data based on plywood case packing.

* Pizza Capacity : Data takes the setting of 3m bake time, 300°C as an example , per hour , pizza or other round products.

GAS SPECIFICATIONS

Type	Supply (Inlet) Pressure*	Gas Consumption	Pipe Connection
Natural gas	25~35mbar	0.88m ³ /h	3/4"
Propane gas	15~25mbar	0.42m ³ /h	

TYPE	VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AMPERAGE				SUPPLY	BREAKERS
					L1	L2	L3	N		
G2028	110V	1	50/60 Hz	300W	0.0	-	-	0.0	2 pole 3 wire (L+ N+G)	As per local code
	127V	1	50/60 Hz		0.0	-	-	0.0	2 pole 3 wire (L+ N+G)	As per local code
	220V	1	50/60 Hz		0.0	-	-	0.0	2 pole 3 wire (L+ N+G)	As per local code

* The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

DUE TO CONTINUING PRODUCT DEVELOPMENT, TO ENSURE BEST POSSIBLE PERFORMANCE, THE SPECIFICATIONS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.