



CONVEYORS OF EXCELLENCE

GEMINI SERIES



Cook a variety of products with minimal employee training, in less time, at lower energy cost, in a minimal amount of space, with less cleaning!

HEARTH BAKE® SERIES



Conveyorized Cooking Systems

HIGH PRODUCTION/SUPERIOR PRODUCTS



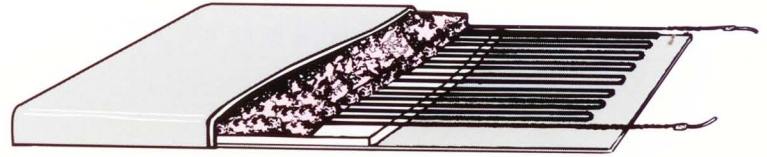
Conveyorized Cooking Systems

THREE SOLID REASONS WHY

You should consider our unique infrared cooking method and precise control features, first introduced in 1969, and still exclusive today.

1 Infrared Heat

The patented "long-wave" infrared heat panels are the heart of the system. Our system uses less energy than other conveyor ovens, and the food product retains more moisture because there is no circulated hot air. Result: *consistency, higher quality, better taste, less waste, and the oven (and kitchen) stays cooler.*

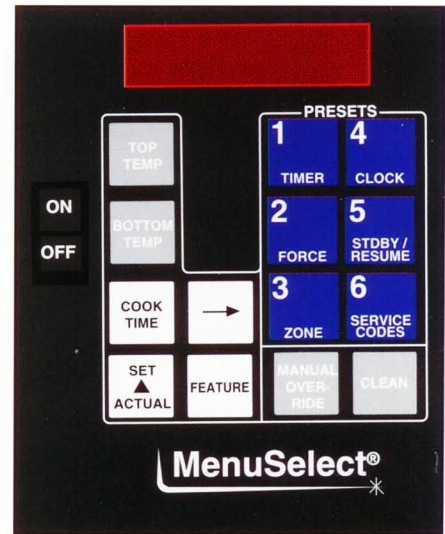


Patented heat panels emit infrared "long waves" that penetrate the food but add little heat to the oven chamber air. The result is a brick-oven type bake . . . producing even heat that surrounds the product.

2 Accurate Control

Thermocouple temperature sensors in combination with our "set-and-forget" microprocessor, offer much more accurate control than found in standard ovens . . . provide precise temperatures and belt speeds, so the food is prepared *exactly right* time after time . . . with a minimum of employee training or experience.

Microprocessor takes the guesswork out of automated operation.



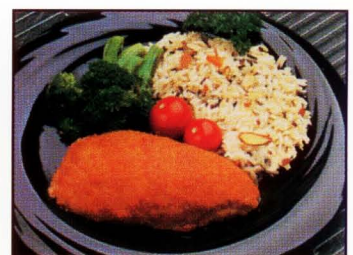
3 MenuSelect®

The patented MenuSelect® control allows the operator to store up to six time and temperature combinations for future recall at the touch of a button . . . makes training easy.

. . . and here's an added plus, our EXCLUSIVE preprogrammed **Self-Clean** feature. Just press a button . . . the rest is automatic!

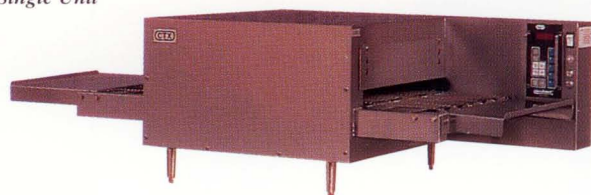
- ◆ All CTX Ovens Are Warranted For One Year Covering Parts and Labor.
- ◆ For Ventilation Requirements Consult Local Code.
- ◆ Free Installation Check-Out By A Certified Technician.

CTX Ovens, automatic conveyorized cooking systems used in many areas of the foodservice industry, utilize infrared heat to broil or bake a variety of products including seafood, bakery items, beef, poultry, pork, casseroles, sandwiches and Mexican food. The infrared heat produces a noticeable difference in the taste, texture and flavor. It doesn't dry out the food, but allows it to retain natural juices. From appetizers to entrees to desserts - everything comes out perfectly in a CTX oven.



GEMINI SERIES

Model G-26
Single Unit



DZ33II
on 33"
High Base



DZ55II on 33" High Base



STANDARD FEATURES On All GEMINI Ovens

- ◆ Self-Cleaning
- ◆ Reversible Belt Direction
- ◆ Stackable Two High
- ◆ Long Life Stainless Steel Belts
- ◆ Require Minimum Ventilation
- ◆ Insulated For Cooler Operation
- ◆ Independently Controlled Top & Bottom Infrared Heaters
- ◆ Long Life Stainless Steel Exterior
- ◆ Underwriter's Laboratories, Inc. listed, NSF and Canadian Standards Association Certified



SPECIAL FEATURES:

G-26

- ◆ Solid State Controls With Digital LED Readout
- ◆ Belt Speed Controllable From 1.0 to 30.0 minutes
- ◆ Factory Installed 36" Cord & Plug
- ◆ MenuSelect® Allows The Storage Of Up To 5 Different Times & Temperatures
- ◆ Stainless Steel Cabinet
- ◆ Set Of Four Stainless Steel Legs (4")

DZ33II and DZ55II

- ◆ Programmable Microprocessors With MenuSelect® Control Each Oven Separately
- ◆ Energy Saving Stand-By Mode
- ◆ Program Lock-Out Capability
- ◆ MenuSelect® Allows The Storage Of Up To 6 Different Times And Temperatures
- ◆ Two Ovens In One Chassis
- ◆ Belt Speed Controllable From 1.5 to 240 Minutes
- ◆ Extra Sturdy Base With HD Swivel/Locking Casters

GEMINI MODELS TO CHOOSE - DIMENSIONAL DATA

Model No.	No. Of Controls	Oven Chamber Size			Shipping Dimensions			Weight		Voltages	Connected kW	Average Operating kW
		Width	Depth	Height	Width	Depth	Height	Net	Ship			
DZ33II	2	31"	22.5"	5.5"	90"	43"	44"	510	645	208V or 230V	17.9	6.3
DZ55II	2	55"	22.5"	5.5"	90"	43"	44"	770	910	208V or 230V	36.0	12.7
G-26	1	26"	18.5"	4.25"	58"	30.5"	21.5"	208	231	208V or 230V	7.1	2.9



Patented zone cooking.

Each oven contains two independently controlled heat chambers for precise cooking temperatures. Since infrared does not heat ambient air, different temperatures (for cooking and finishing, as an example), can be programmed for each zone.



HEARTH BAKE® SERIES

BAKE DIRECTLY ON BELT FOR DISTINCTIVE RESULTS



HIGH PRODUCTION IN RESTRICTED SPACES

Model No.	Oven Chamber Size (In.)			Shipping Dimensions (In.)			Weight (lbs.)		Voltages	Connected kW		Avg. Operating kW	
	Width	Depth	Height	Width	Depth	Height	Net	Ship		208	230	208	230
HB4	50"	22.5"	5.5"	101.5"	42.5"	21.5"	590	620	208V or 230V	19.4	18.3	8.4	6.45
HB6	74"	22.5"	5.5"	123.0"	42.5"	21.5"	790	850	208V or 230V	27.0	25.7	11.6	9.03

STANDARD FEATURES On All HEARTH BAKE Models

- ◆ Self-Cleaning
- ◆ Stackable Up To 4 High
- ◆ Programmable Microprocessors Control Each Oven Separately: 3 upper and 3 lower zones
- ◆ Menu-Select® Allows The Storage Of Up To 6 Different Times And Temperatures
- ◆ Durable High Carbon Steel Wire Mesh Belts
- ◆ Independently Controlled Top & Bottom Infrared Heaters
- ◆ Energy Saving Stand-By Mode
- ◆ Program Lock-Out Capability
- ◆ Insulated For Cooler Operation
- ◆ Belt Speed Controllable (HB4 - From 1.5 to 240 Minutes; HB6 - From 2.0 to 240 minutes)
- ◆ Shipped Fully Assembled - Installed and Operational in Minutes
- ◆ HB Models are listed by Underwriter's Laboratories, Inc. and NSF.

DEMONSTRATION CENTERS

Take the guesswork out of oven selection. Personally test YOUR product to determine:

- ✓ Cooking Time And Temperature
- ✓ Product Appearance And Taste
- ✓ Oven Performance
and much more . . . WITH NO OBLIGATION!

For the DEMO CENTER nearest you, and to arrange your personal test, call (800) 323-5575 today!



CONVEYORS OF EXCELLENCE

A MIDDLEBY COMPANY

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