



Infrared Conveyor Ovens

Foodservice Equipment

Job _____ Item# _____

Conveyor Oven Hearth Bake 6 (HB6) with MenuSelect®



**HB6 - Single Deck
On Optional 36" Base**

Application

CTX heavy-duty, energy-efficient conveyor ovens are designed for direct baking on the conveyor belt, thereby producing a hearth bake product with distinctive results, which are excellent for pizza, pita breads and rolls.

General Information

Heavy-duty, electric, conveyor oven is designed to be mounted on a modular base, up to four decks high. Oven chamber is equipped with 18" wide, high-carbon steel, wire mesh hearth belt. The oven is equipped with pre-programmed self-cleaning cycle. Overall dimensions are 116"W x 35"D x 14"H. The oven chamber is 74"W x 18"D x 5½"H.

Construction

The frame is constructed of 14-gauge steel and reinforced structural steel welded together. Walls and supporting structure are built of 16-gauge aluminized steel. The base assembly is constructed of 10-gauge steel. The frame and base assembly have a black enamel finish. Infrared heat emitters are enclosed in high-strength thermal conductive steel plates and are placed above and below

the oven chamber. The high temperature bearings have excellent wear characteristics, and are self-lubricating and self-aligning.

Insulation

The oven is fully insulated with 3" of insulation.

Electrical

Ovens can be ordered for 208VAC and 230VAC electrical utilities. The total power input on 208VAC is 18.0kW; 230VAC is 17 kW; The average operating power input is 11.6kW for 208VAC and 9.03kW for 230VAC. Ovens are wired for 3-phase electrical connection on 208 and 230VAC. An electrical cord knock-out is provided at the rear on the exit side of the oven along with an access panel for making electrical connections.

Heating

Heating is accomplished with twelve far infrared emitters, six above and six below the oven chamber.

Controls

A programmable microprocessor controls the temperature from 200° to 950°F and the bake time from 1.2 to 240 minutes.

The oven can be controlled in three upper and three lower zones. Thermal sensors, located on the contactor and control panel compartments, will give a warning if either control gets too warm. The solid state relays are specially designed for this application and are high temperature controls. The control areas have a fan filter to keep the area around the motor clean. There is also a standby mode for energy conservation.

MenuSelect®

The patented MenuSelect® feature allows the operator to preset up to six different time and temperature combinations into the control that can be recalled by pressing the appropriate preset key, then the computer automatically adjusts time (belt speed) and temperatures. A ready message is displayed when the desired temperatures are reached.

Agency Data

The Hearth Bake 6 (HB6) is listed by Underwriters' Laboratories, Inc., and NSF.

Warranty

Warranted for one year covering parts and labor under the "No Quibble" warranty. USA only.

Electrical Ordering Information

- ☐ 208VAC, 3-Phase
- ☐ 230VAC, 3-Phase
- ☐ 380-415V, 3-Phase, Non-agency available

*Consult the electrical data on the rear side of this specification sheet for connected kW and amperage loading representing your electrical utility.

Accessories

- ☐ ACST60SH - Base Assembly, 24"
- ☐ ACST60TL - Base Assembly, 36"
- ☐ ACHCCTXZ - Set of Two Heat Curtains
- ☐ ACET - Exit Tray, 15"
- ☐ ACETL - Exit Tray, 22½"
- ☐ ACSBHB6 - Stacking Bracket



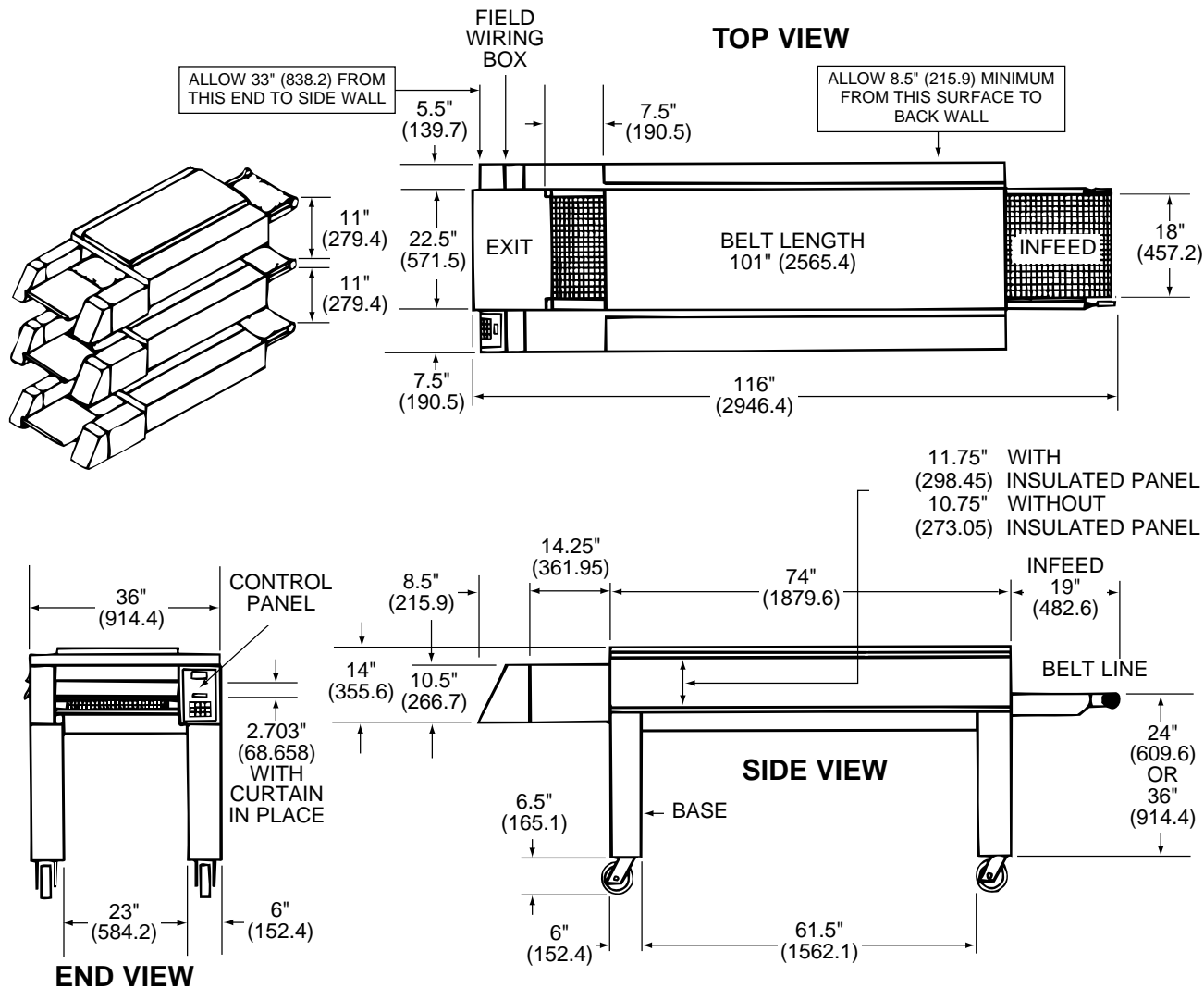
Form 2205



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We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

NOTE: ALL FIGURES IN PARENTHESES ARE IN MILLIMETERS



ELECTRICAL DATA

MODEL NO.	VOLTS	PHASE	Hz	CONNECTED kW	AVG OPERATING kW	CONNECTED LOAD			
						L1	L2	L3	N
HB6	208	3	50/60	23.5	11.6	70	70	70	
HB6	230	3	50/60	25.7	9.03	70	70	70	
HB6Y	380	3	50	21	9	28	30	33	
HB6Y	415	3	50	25.7	9.03	31	34	37	

DIMENSIONS

NET WEIGHT OVEN	SHIPPING WEIGHTS			OVEN - SHIPPING DIMENSIONS		
	OVEN	24" BASE	36" BASE	LENGTH	WIDTH	HEIGHT (without base)
790 lbs.	1,000 lbs.	130 lbs.	150 lbs.	116" (2946.4)	35.5" (901.7)	14" (355.6)



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