



Infrared Conveyor Ovens

Conveyor Oven Gemini DZ33II-HB with Menu Select®

Foodservice Equipment

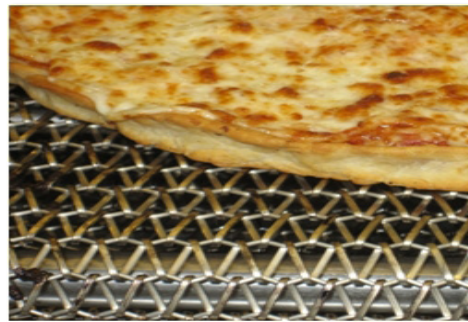
Job _____ Item# _____

IT's HERE!, a CTX Oven with a Hearth Bake Belt!



Shown on
Optional Base

***EXCLUSIVE** *Hearth Bake Belt* is designed for use on the DZ33II-HB to create the perfect deck oven crust in a conveyor oven!



time range may be set from 1.5 to 240.0 minutes. Each deck has its own power circuit breaker, manual "ON/OFF" switch, conveyor reversing keyswitch and a mode changing "PROGRAM/OPERATE" keyswitch.

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 Gemini DZ33II-HB is ETL Safety and Sanitation Certified; and compliant with CE requirements.

Warranty

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

Electrical Ordering Information

- 208VAC, 1-Phase or 3-Phase
- 240VAC, 1-Phase or 3-Phase
- 380VAC, 3-Phase
- 415VAC, 3-Phase

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

Accessories At Extra Cost

- Hearth Bake belt for a deck oven crust
- ACHST33SH - Base Assembly - Short, 17"
- ACHST33TL - Base Assembly - Tall, 32-1/2"
- ACHSHDZ33 - Stainless Steel Undershelf
- ACSBDZ - Gemini Stacking Bracket
- ACHCDZ - Set Of Two Heat Curtains
- ACET Exit Tray - 15-1/2"
- ACETL Exit Tray - 22-1/2"
- ACSKDZ3355 Stacking Bracket - DZ33II -HB on a DZ55II-HB

Two Separate Ovens In one.

Each conveyor has independent speed and heat controls giving you two completely independent oven systems in one cabinet!

Application

CTX conveyor ovens are designed to cook, bake or broil in high volume with consistent quality results.

General Information

Heavy-duty, electric, conveyor ovens are designed for mounting on a modular base. Oven consists of 2 complete and separated cooking chambers (decks), equipped with 18" wide stainless steel chain link belt. Overall dimensions are 59"W by 36"D by 28"H. Oven chambers are 31"W by 22 1/2"D by 5 1/2"H. Ovens may be stacked two high on a short base.

Construction

The outer body is constructed with 18-gauge stainless steel. Oven chambers are constructed of welded and reinforced 16-gauge aluminized steel. Infrared heat emitters are enclosed in high-strength thermal conductive steel plates that form the upper and lower housing of the oven chambers.

Insulation

The oven is fully insulated on all four sides and top with high temperature insulation.

Electrical

Ovens can be ordered for 208VAC, 240VAC, 380VAC or 415 VAC electrical utilities. The total power input on 208 and 240VAC is 19.0 kW; 380VAC is 16.8 kW. The average operating power input is 6.3 kW for 208 and 240VAC. The ovens can be wired for either 1-phase or 3-phase electrical connection on 208 and 240VAC. Electrical cord knock-outs are provided on the lower left-hand front side panel of the oven. An access panel on the lower, left front corner of the oven available for making electrical connections.

Heating

Heating is accomplished with eight (8) far-infrared emitters. Two infrared emitters are located above and below each oven deck. When food product is placed on the conveyor belt, it cooks as it passes between the top and bottom emitters. Oven operates coolly, quietly and requires minimal ventilation.

Controls

Each deck is individually controlled by a separate microprocessor, which includes a time/date clock for automatic turn "ON" and turn "OFF", an energy-conserving standby mode and a self-cleaning cycle. Both decks also feature left and right heat zones with directional heat capability from above and below the conveyor. The temperature may be set from 200° to 900°F, and the cooking

*PATENT PENDING



DZ33-HB Rev 3 (04/13)



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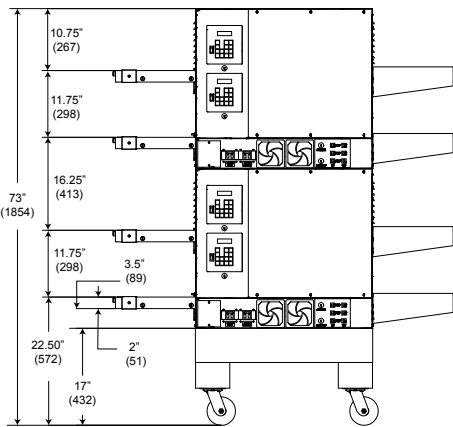
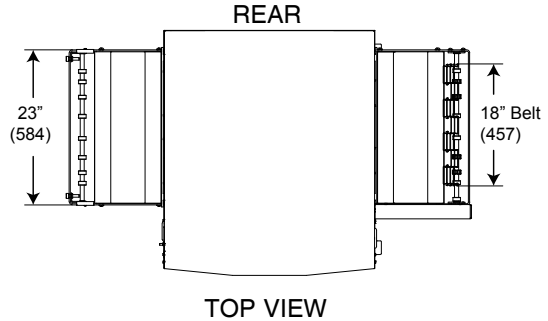
Conveyor Oven

Gemini DZ33II-HB

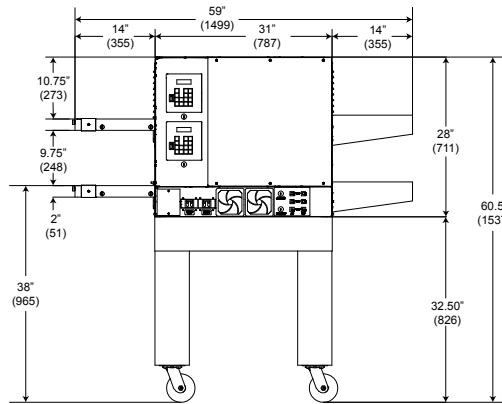
with Menu Select®

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.

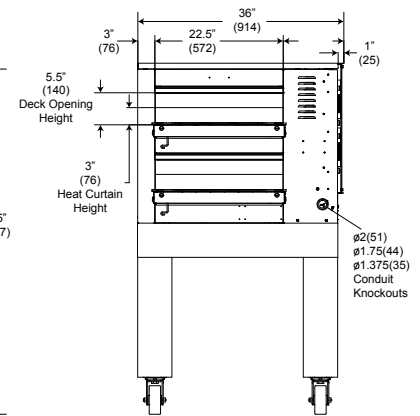
NOTE: ALL FIGURES IN PARENTHESES ARE IN MILLIMETERS.



SIDE VIEW
(TWO MODULES WITH BASE)



SIDE VIEW
(ONE MODULES WITH BASE)



END VIEW

ELECTRICAL DATA - One Power Supply

MODEL NO	AC VOLTS	PHASE	Hz	CONNECTED kW	AVG OPERATING kW	CONNECTED LOAD (AMPS)				REQUIRED BREAKER (AMPS)
						L1	L2	L3	N	
DZ33II-HB	208	1	50/60	19.0	6.3	91.5	91.5	--	--	125
DZ33II-HB	208	3	50/60	19.0	6.3	60.5	60.5	39.6	--	100
DZ33II-HB	240	1	50/60	20.0	6.3	83.3	83.3	--	--	100
DZ33II-HB	240	3	50/60	20.0	6.3	55.1	55.1	36.1	--	75
DZ33II-HB (CE Listed)	380	3	50/60	16.8	6.3	28.6	19.1	28.6	9.5	50
DZ33II-HB	415	3	50	20.0	6.3	31.3	20.8	31.3	10.5	50

NET WT OVEN	SHIPPING WEIGHTS			OVEN - SHIPPING DIMENSIONS		
	Oven	17" Base	33" Base	Length	Width	Height
510 lbs 232 kg	645 lbs 293 kg	115 lbs 52 kg	130 lbs 59 kg	90" (2286)	43" (1092)	44" (1118)

