

# Model K "Standard" Series

AIA FILE NO. 35-C-21



Recommended draft: .02 to .04 W.C. at stack outlet.

Leave 18" between non-machinery side to wall. (Check factory for alternatives if insufficient space.) Rear and machinery sides can go flush to wall.

Machinery may be ordered on left side, at buyer's option.

For precise location of bearings, lights, etc. contact factory.

For layout of masonry bases, contact factory.

## General Specifications

Oven shall be of direct type with two gas burners extending entire length of tray, laying in secondary air duct parallel to center shaft. Burners to be ribbon type with stainless steel inserts, connected to one manifold. Atmospheric type pilot burner equipped with electronic spark ignition. Control system shall include combination limit control and indicating thermometer, electronic flame supervisor, solenoid valve in gas supply line, and a second solenoid which shall be controlled by the flame supervisor control.

Tray surfaces shall be solid, specially treated steel or expanded metal as specified.

Factory wiring harness shall be included.

Oven shall be furnished with all necessary mechanism, controls, motors and switches. To ensure standards of quality, the following shall be considered essential requirements, and deviations or omissions will not be considered acceptable.

All controls located on front of oven.

Oven machinery stops automatically when/if machinery access door is not closed.

NSF Approved.

A.G.A. Design Certified.

## Direct Gas Fired Revolving Tray Oven

Separate framework of I-beams and channels, independent of oven walls. Walls shall have no load-carrying function.

Aluminized steel inner walls. Stainless steel front, galvanized sides and rear panels.

Push-button tray controls.

Grade X diatomaceous silica insulation packed to average thickness of not less than 5 inches (more at top sides, slightly less below oven door to take care of panel inset). Oven to be insulated during erection (not pre-packed).

Baking trays braced and strengthened with two welded pipe frames, with levelizer, and with automatically self-adjusting tray arms. K-756 has adjustable support truss rods.

Vertically-rising, counter-balanced ventilated loading door, stainless steel construction.

Heat resistant glass observation panel in door.

Flues imbedded in oven walls, venting from near bottom of oven.

Spiders of welded tubular construction, guaranteed crackproof. K-756 has dual stabilizers.

Main shaft with machined flanges and stub shaft assembly welded and machined. Spur gear drive.

Main shaft bearings outside oven, away from heat zone.

Electronic type flame supervisor.

Flame-out alarm and pilot "on" light.

Automatic electric ignition system.

Oilless graphite bronze spider and ring bushings, eliminating need for lubrication inside oven chamber.

Installation Conditions: Factory certified oven erector to supervise installation. Others to unload oven on arrival, furnish two mechanics for installation and to take care of local electrical work, ventilation and gas connections.

Spider revolving time - 1 min. to 1 min./45 sec.

Zero clearance of oven to combustible wall.

Can be installed on combustible floor.



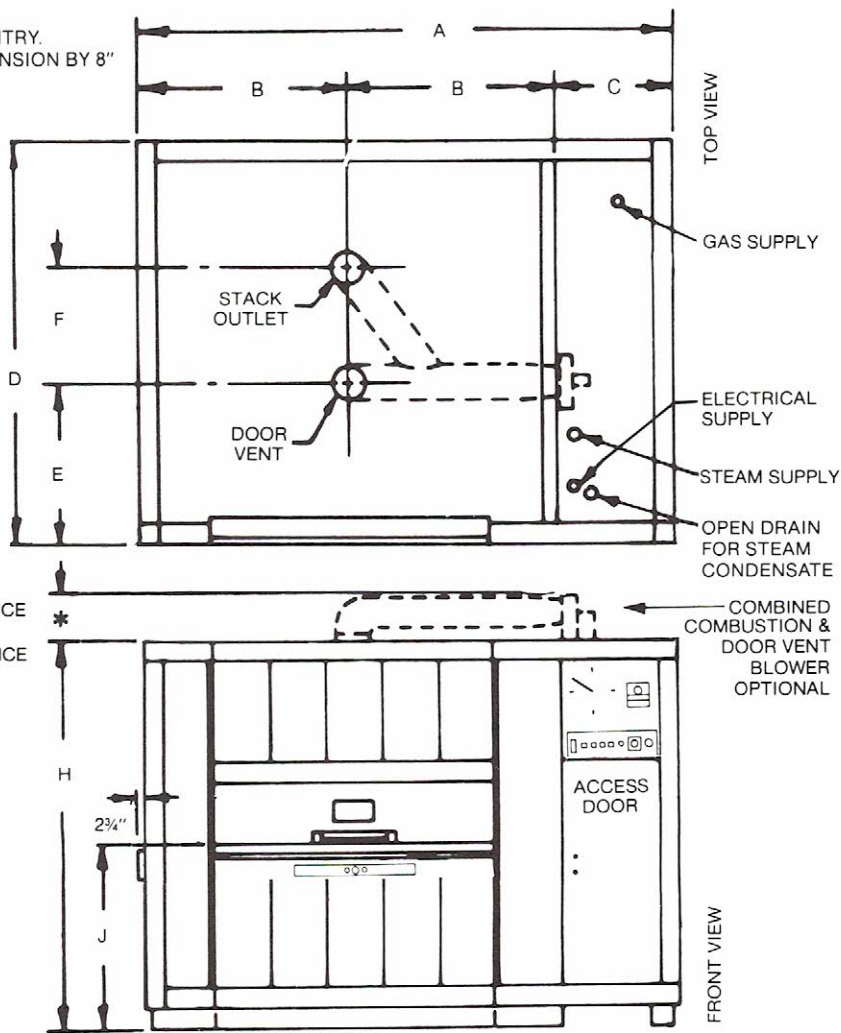
# CUTLER

Middleby Marshall Ovens by Cutler Industries, Inc.

NOTE: OPTIONAL SIDE ENTRY.  
REDUCE "C" & "A" DIMENSION BY 8"

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## Model K "Standard" Direct Gas Fired Revolving Tray Oven



### ENGINEERING DATA

Oven Size	No. of Trays	Tray Size	No. of 18x26 Bun Pans	Gas Pressure	BTU per hour max. <sup>*1</sup>	Total wt. in lbs.	Combustion Outlet C.F.M.	Door Vent C.F.M.	A	B	C	D	E	F	G	H	J
750	4	20x56	8	4" to 6"	80,000	5,000	40	250	8'-10"	3'-5"	2'-0"	5'-10"	2'-3 <sup>3</sup> / <sub>8</sub> "	2'-6 <sup>3</sup> / <sub>8</sub> "	4'-9"	6'-5"	40"
751	4	20x80	12	4" to 6"	128,000	6,000	65	350	10'-10"	4'-5"	2'-0"	5'-10"	2'-3 <sup>3</sup> / <sub>8</sub> "	2'-6 <sup>3</sup> / <sub>8</sub> "	6'-9"	6'-5"	40"
752-4	4	26x56	12	4" to 6"	120,000	6,000	60	250	8'-10"	3'-5"	2'-0"	6'-11"	2'-10 <sup>3</sup> / <sub>8</sub> "	3'-1 <sup>7</sup> / <sub>8</sub> "	4'-9"	7'-3"	45"
752-6	6	20x56	12	4" to 6"	120,000	6,000	60	250	8'-10"	3'-5"	2'-0"	6'-11"	2'-10 <sup>3</sup> / <sub>8</sub> "	3'-1 <sup>7</sup> / <sub>8</sub> "	4'-9"	7'-3"	45"
752-7*	7	18x56	14	4" to 6"	120,000	6,000	60	250	8'-10"	3'-5"	2'-0"	6'-11"	2'-10 <sup>3</sup> / <sub>8</sub> "	3'-1 <sup>7</sup> / <sub>8</sub> "	4'-9"	7'-3"	45"
753	5	26x56	15	4" to 6"	138,000	6,700	70	250	8'-10"	3'-5"	2'-0"	7'-9"	3'-3 <sup>3</sup> / <sub>8</sub> "	3'-5 <sup>7</sup> / <sub>8</sub> "	4'-9"	7'-9"	45"
754-4	4	26x80	16	4" to 6"	192,000	7,000	100	350	10'-10"	4'-5"	2'-0"	6'-11"	2'-10 <sup>3</sup> / <sub>8</sub> "	3'-1 <sup>7</sup> / <sub>8</sub> "	6'-9"	7'-3"	45"
754-6	6	20x80	18	4" to 6"	192,000	7,000	100	350	10'-10"	4'-5"	2'-0"	6'-11"	2'-10 <sup>3</sup> / <sub>8</sub> "	3'-1 <sup>7</sup> / <sub>8</sub> "	6'-9"	7'-3"	45"
754-7*	7	18x80	21	4" to 6"	192,000	7,000	100	350	10'-10"	4'-5"	2'-0"	6'-11"	2'-10 <sup>3</sup> / <sub>8</sub> "	3'-1 <sup>7</sup> / <sub>8</sub> "	6'-9"	7'-3"	45"
755-5	5	26x80	20	4" to 6"	220,000	8,000	110	350	10'-10"	4'-5"	2'-0"	7'-9"	3'-3 <sup>3</sup> / <sub>8</sub> "	3'-5 <sup>7</sup> / <sub>8</sub> "	6'-9"	7'-9"	45"
756-5	5	26x92	25	4" to 6"	230,000	9,000	115	400	11'-10"	4'-11"	2'-0"	7'-9"	3'-3 <sup>3</sup> / <sub>8</sub> "	3'-5 <sup>7</sup> / <sub>8</sub> "	7'-9"	7'-9"	45"

\*1 Gas and Electric Power Requirements vary depending upon oven size and options. Factory will advise upon receipt of order. BTU chart and accessory information available in sales hard bound manual.

\*1 KB UNITS: 3 burner system for high heat/production of specialty items increase BTUs by 50%.

#### Options: (Check with your representative for a complete listing)

**Where oven is used for extensive hearth goods baking:**  
Oven to be equipped with steam sprays, valve, condensate reservoir. Corn meal drawers. Steam pressure reducing valve (if available pressure is greater than 8 lbs.)

**Where available draft is insufficient:** Door fan, with mounting brackets and pulleys.

**For extra safety precautions, or where required by codes:** Pre-purge system, complete with timer, motorized damper, airflow limit switch, power exhaust blower. (Required by OSHA on all ovens 150,000 BTU's and over.) Hand crank and clutch.

**Where oven is used for bagel baking and pizza baking:**  
Special door handles and stove hooks, extra burners and electric systems.

**U.S.D.A. modifications available.**



Cutler Industries, Inc.  
8300 Austin Ave.  
Morton Grove, IL 60053  
(708) 965-3700  
FAX: (708) 965-8585