

Toastmaster® Oven/Smokers With Humidity

 Countertop Models ES-6L ES-6LR

 Reach-In/Floor Models ES-13L ES-13R


ES-6L with optional casters

ES-13L

DESCRIPTION

The ES series of smoker ovens offers the capability to dry bake, bake with moisture, warm, slo-cook, hold and smoke. A minimum footprint is required because of the top mounted motor. The heat, steam and smoke are distributed evenly throughout the oven cavity by the fan located in the top of the oven. Smoke, steam and heat may be vented out of the top through a ball valve prior to opening the door of the unit when a load of product is completed. Steam is generated internally by using the same elements that generate the heat. This eliminates the need for a boiler or reservoir. Set the humidity dial to the desired setting. The greater the number the more steam/ humidity. Since each control is independent, a variety of different conditions may be utilized in processing products. The use of all controls will produce a warm, tender, moist product.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

- Fully insulated heavy duty stainless steel construction with left or right hinged door (specify when ordering)
- Precise Solid State controls panel with top-front access
- Cook feature from 25°F to 425°F and 60-minute timer
- Hold feature from 50°F to 250°F and 24-hour timer
- AutoMist humidity system, with 1-10 dial setting
- Standard internal Smoke Box with 1-10 dial setting (external box optional, specify when ordering)
- Countertop models includes 5 chrome racks with 5 rack positions on 3.5" spacing and 6" stainless steel legs standard
- Floor models includes 5 chrome racks with 13 rack positions on 3.5" spacing and 4" casters standard
- Heating elements accessible inside and top of unit

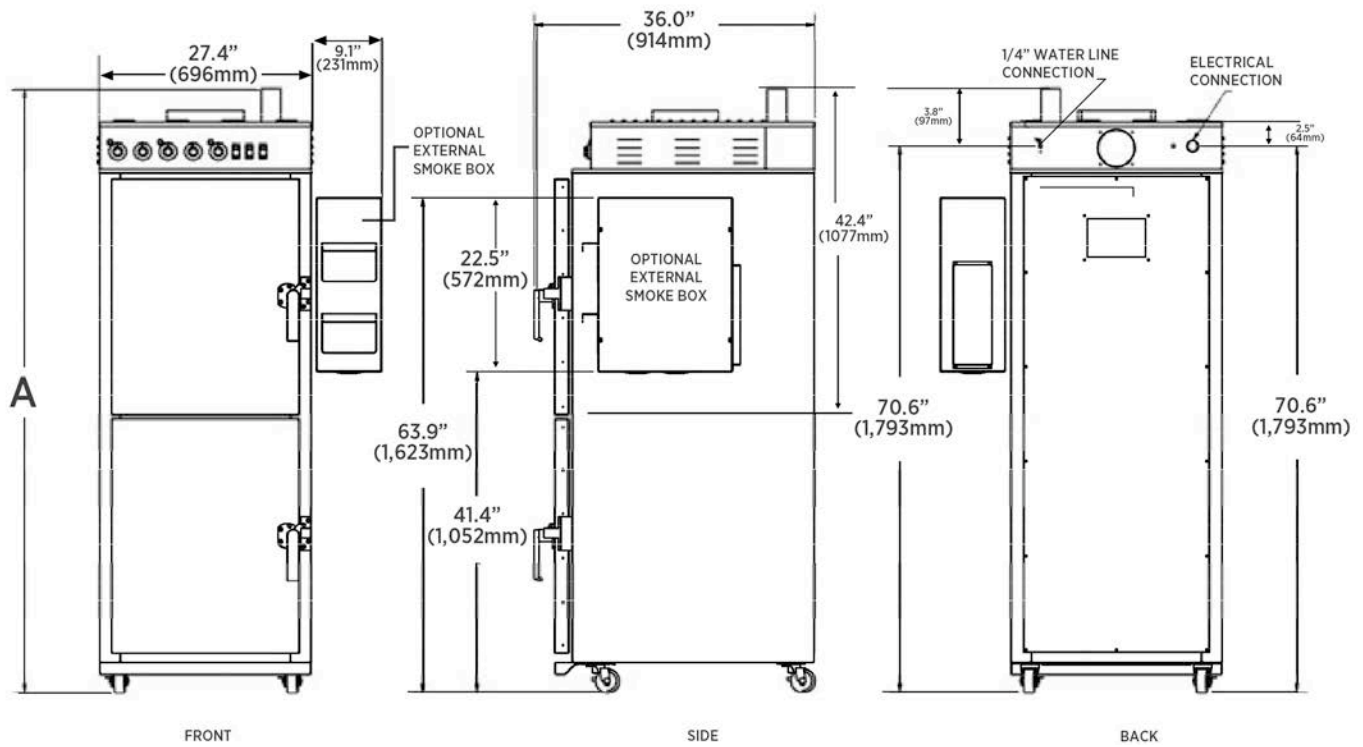
OPTIONS & ACCESSORIES

- Chrome racks
- Stainless steel cart or stand with or without pan slides
- External smoke box

MODEL	DESCRIPTION	CAPACITY [Lbs. of Product]	SHEET PANS	PAN SPACING
ES6L	Countertop, 5-rack Left Hinges	150	5 - 18" x 26" 10 - 13" x 18"	3.5"
ES6R	Countertop, 5-rack Right Hinges	150	5 - 18" x 26" 10 - 13" x 18"	3.5"
ES13L	Floor Model, 13-rack Left Hinges	350	13 - 18" x 26" 26 - 13" x 18" 13 - 12" x 20" Food Service Pans	3.5"
ES13R	Floor Model, 13-rack Right Hinges	350	13 - 18" x 26" 26 - 13" x 18" 13 - 12" x 20" Food Service Pans	3.5"

CERTIFICATIONS





CLEARANCES

Allow four inches on each side and back for ventilation of unit.

MODEL	DOOR SWING in. (mm)	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			VOLTS ¹ / PHASE	AMPS	WATTS	APPROX. SHIP WEIGHT
		WIDTH in. (mm)	DEPTH in. (mm)	HEIGHT [A] in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	HEIGHT in. (mm)				
ES6	27.6 (701)	27.4 (696)	36.0 (914)	48.4 (1,229)	18.75 (476)	29.0 (734)	26.0 (660)	208/1 208/3 240/1 240/3	13.5 10 12 8.5	2,500	400 lb. (182 kg)
ES13	26.25 (667)	27.4 (696)	36.0 (914)	78.0 (1,981)	18.75 (476)	29.0 (734)	60.0 (1,524)	208/1 208/3 240/1 240/3	32 20 29 17	6,000	600 lb. (272 kg)

¹Specify 208V or 240V Service when ordering

Shipped from factory to be hard wired on site - specify 1-phase or 3-phase service. Single phase uses three wire system. Three phase uses four wire system

Must specify external smoke box when ordering

Note: 1/4" waterline required. A water softening and filtration system should be used to minimize mineral build-up.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.