



# CIRCLE AIR ROTATING OVEN



**Circle Air Oven, Rotating Rack, Gas, Programmable Intuitive Touchscreen Controls, Dependent Doors with Single Hand Operation, Stainless Steel Construction, Shot & Pulse Steam Injection, Advanced Moisture Evacuation System, 1/4" Water Connection for Steam, ETL & NSF Certified, One Year Labor & Two Year Parts Warranty**



PROJECT \_\_\_\_\_

ITEM NO. \_\_\_\_\_

NOTES \_\_\_\_\_

MODEL NUMBER: **CA6XG**



\*PICTURED WITH CA6B

**FEATURES**

- Intuitive Programmable Touchscreen Control
  - 32 Programmable Recipes
  - 8 Stage Baking
- Digital Temperature Control up to 500°F (260°C)
- Removable, Rotating Rack System for Even Baking
- Door Switch Cutoff for Fan Blower
- Shot & Pulse Steam Capabilities
- Dependent Doors for Single Hand Operation
- Advanced Moisture Evacuation System
- Jet Air Exclusive Patented Reversing Fan System

**CONSTRUCTION**

- Stainless Steel Construction
- Cool Touch Handles

**OPTIONS & ACCESSORIES**

- Water Filter (PLF240)
- Equipment Stand (CA6B)
- Wire Shelf (GR17T26)
- Nickel Plated Pizza Shelf (GRPIZ3)
- Stacking Kit (for double stack CA6X)

**CLEARANCES**

- 1" (25mm) Sides & Back
- 4" (102 mm) Bottom
- 12" (305 mm) Top

**WARRANTY**

- One Year Labor & Two Year Parts



Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18"x26")	Shelf Spacing
		W	D	H	W	D	H		
CA6XG	900	43 7/8"	57 5/8"	28 1/2"	27"	33 1/2"	28 1/2"	6	4" (102)
	(409)	(1114)	(1464)	(724)	(686)	(851)	(724)		

Model	Gas System			Water Inlet	Electrical System *ground wire not included						
	BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
CA6XG	75,000	4" (102)	1/2"	1/4"	120	1	10	1.4	2	50/60	5-15P
					208-240	1	7.5	1.4	2		6-15P
					208-240	3	5.0	1.4	3		15-15P

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL & REVIT DRAWINGS UPON REQUEST

REVISION 4 | 4/14/2021

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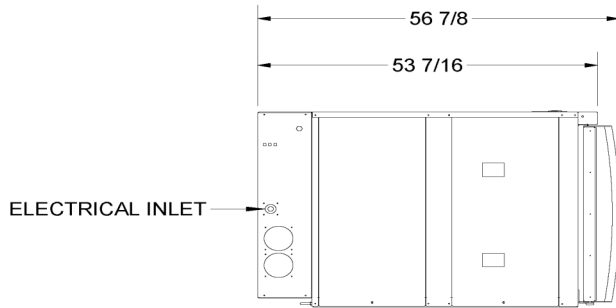
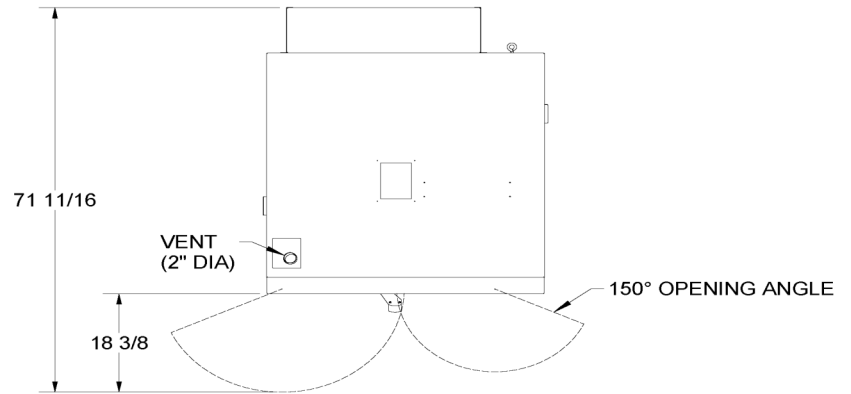
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**DRAWINGS**



**PRODUCTION CAPACITY**

Product (Fresh State)	Bake Time	Bake Temp (°F)	Bake Temp (°C)	Quantity Produced
9" Cakes	18 - 22 minute	350	177	108
9" Pies	30 - 35 minute	375	190	90
Bagels (16 per pan)	15 minute	350	177	384
Dinner Rolls (16 per pan)	15 - 18 minute	350	177	384
Sub Rolls 12" (10 per pan)	15 - 18 minute	350	177	240
French Baguettes (5 per pan)	20 - 25 minute	350	177	90
Croissants (15 per pan)	12 - 15 minute	350	177	360
Muffins (15 per pan)	18 - 22 minute	325	163	270
Muffins (24 per pan)	18 - 22 minute	325	163	432
9" Quiches	30 - 35 minute	350	177	90
Cookies (18 per pan)	8 - 10 minute	300	149	648
Danish (15 per pan)	12 - 15 minute	350	177	360
Biscuits (15 per pan)	8 - 10 minute	350	177	450
Bread (4 strapped pan)	30 - 35 minute	375	190	48
Cinnamon Rolls (8/half pans)	15 - 18 minute	325	163	384
Brownies (16 1/2oz box)	12 minute	350	177	30

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