



Kitchen **WOW!**² *Automation* **OVEN!**TM



Creating Benefits & Profits Like Never Before

The Kitchen Automation Solution

How it Works



- 1** Menu Items are already pre-portioned and properly stored until ready to cook
- 2** Food is placed on a pan or serving dish that will carry it through the oven during the cooking process
- 3** Once cooked, food is either plated, served, or held
- 4** Food is then plated with appropriate sides and garnished

The simplicity and ease of use of this design allows the kitchen staff to concentrate on immediate kitchen tasks while the food is cooking. Once the food is ordered, cooked, and plated, it's delivered to the customer in record time while retaining food quality and consistency.

The Kitchen Automation

Energy Efficient Technologies

CTX[®]
WOW!²
OVEN!



MODEL DZ33I



About the oven...

- CTX Ovens are designed to cook, bake or broil in high volume with consistent quality results.
- The oven consists of two complete and separate cooking chambers equipped with 18" wide stainless steel chain link belts.
- The oven is fully insulated on all four sides and top with high temperature insulation.

How the oven works...



Patented heat panels emit infrared "long waves" that penetrate the food but add little heat to the oven chamber air. The result is a brick-oven type bake...producing even heat that surrounds the product.

Heating is accomplished with eight (8) infrared emitters. Each oven chamber contains two (2) emitters on the top and directional heat capability from above and below the conveyor.

The temperature can be set from 200°F to 900°F.

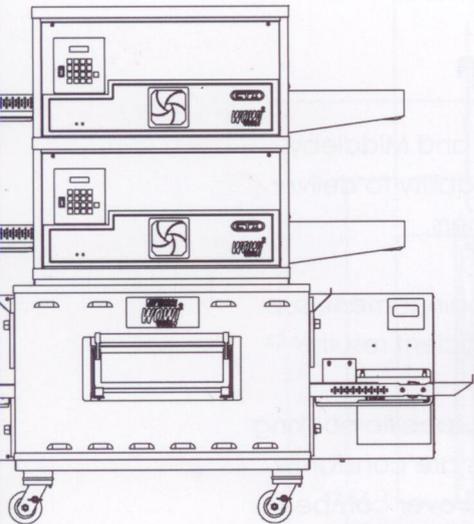
The cooking time range may be set to 1 minute up to 4 hours.

When food product is placed on the conveyor belt, it cooks as it passes between the top and bottom emitters.

Each desk is individually controlled by a separate microprocessor, which includes a time/date clock for automatic turn "on" and "off", an energy conserving standby mode and a self cleaning cycle.

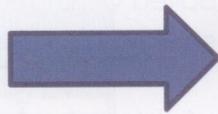
Automation Solution

That Transform Today's Kitchens



Middleby
Marshall®

WOW!²
OVEN™



About the oven...

The Middleby Marshall PS636 conveyor series oven utilizes advanced Variable Air Flow impingement technology that allows the user full control of the air flow on the top and bottom of the baking chamber, resulting in optimal results in cooking product.

How the oven works...

The top and bottom zone air flow is modified through the main control, allowing instant results and **FULL CONTROL** of **AIR MOVEMENT**, **TIME** and **TEMPERATURE SETTINGS**.

The exterior is *cool-to-the-touch*, safely giving users cooler working conditions in the immediate area.

Automatic Energy Eye

In most restaurants, the ovens operate continuously, even though 60% of the time there are no products cooking.

When the energy eye senses no product in the oven, it automatically reduces energy consumption by **nearly 40%**!

When a product is placed on the belt, the energy eye is activated. The oven returns automatically to full power in 3 seconds. After the product exits the oven, the energy eye automatically returns the oven to energy saving mode.



WOW!²
OVEN!TM

The Kitchen Automation Solution

Combining the most innovative set of conveyor ovens, the CTX and Middleby Marshall, allows chains AND independent restaurant owners the ability to deliver consistent, quality, and timely entrees to their customers.

The platform of long-range infrared cooking, paired with hot air impingement, supports a variety of menu items that deliver energy, and labor efficient results.

In the past, kitchens were designed as "stations", where labor and specific cooking techniques were employed. Char-broilers, grills, stoves and ovens are constantly left on, wasting energy, making the kitchen environment hot, and over compensating quality for traditional cooking methods. As a result, dependence on employee attendance and ability to prepare specific food items have become a challenge. Inconsistency, timeliness and kitchen space are major considerations in delivering quality menu items.

The Kitchen Automation Solution answers the problems of today. Imagine a more compact, energy efficient way of preparing food items while allowing more space and far less heat in the kitchen. Conveyor cooking removes risk of human judgment of properly cooked food.

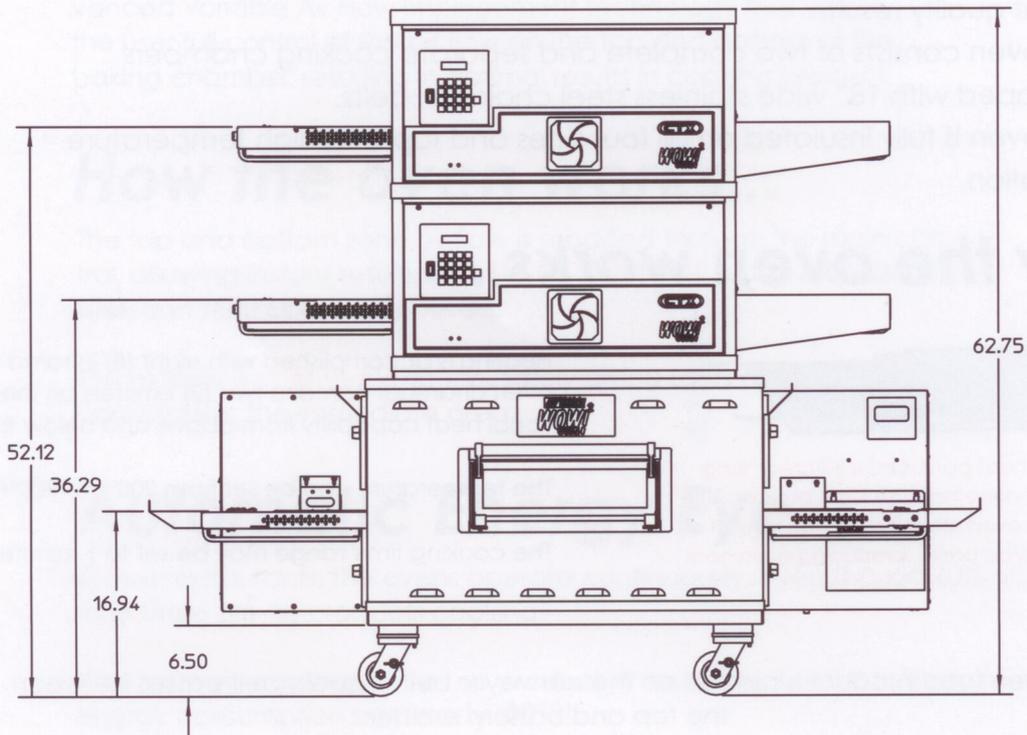
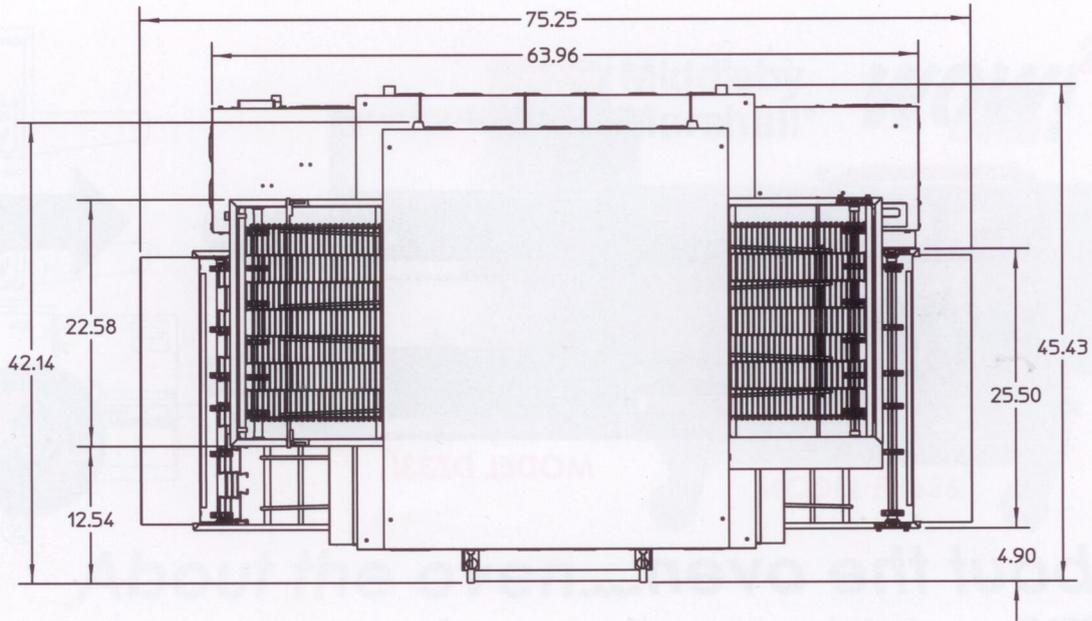
Employing the CTX long-range infrared oven covers all aspects of cooking proteins, and provides an opportunity to cook additional items. Consistent preparation of menu items allows the efficiencies of this method to vastly improve the kitchen's ability to deliver quality product with little or no labor involvement. The results speak for themselves.

Using the Middleby Marshall and the CTX platform completes the need for the additional kitchen equipment by identifying those items that may be baked, finished, or warmed. The customized capability of temperature and air flow to deliver quality product is achieved by simply changing the temperature, air flow, or zone region on each oven.

New or existing restaurants can use this innovative cooking platform to transform their kitchens into consistent, energy-saving, and labor effective places where the customer can experience quality product and service, time and time again.

The Kitchen Automation Solution

Technical Specifications



For more information visit www.ctxautomation.com | (P) 847.429.7873