



Rethink

COOKING

CTX®

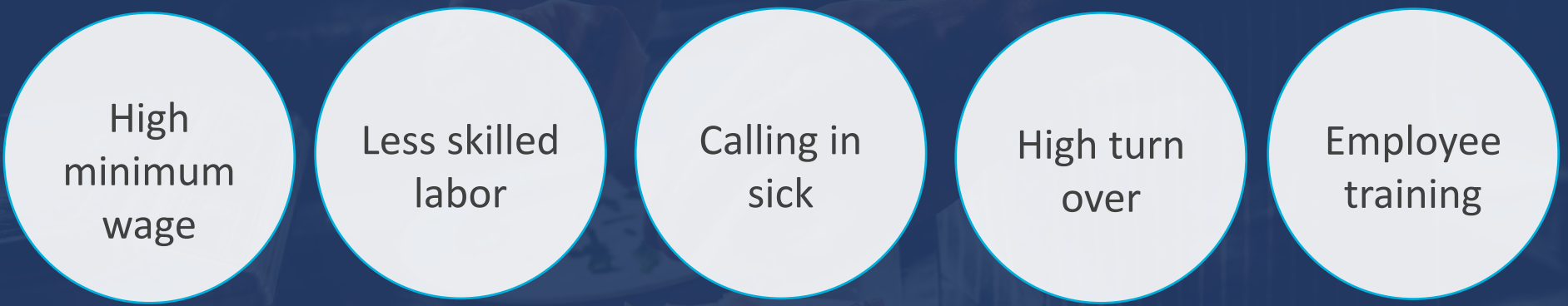


Your Automated Culinary Solution

Let's Discuss: Current Market Challenges

- Labor Challenges
- Product Consistency
- Operational Complexity
- Food Safety
- Facility Footprint
- Cooking Variation





High
minimum
wage

Less skilled
labor


Calling in
sick

High turn
over

Employee
training

Labor Challenges

Solutions: reduce staff, paying less for people, minimal training/easy to train, automated cooking platform, lower cost to operate



Inconsistent
product

Meal
remakes

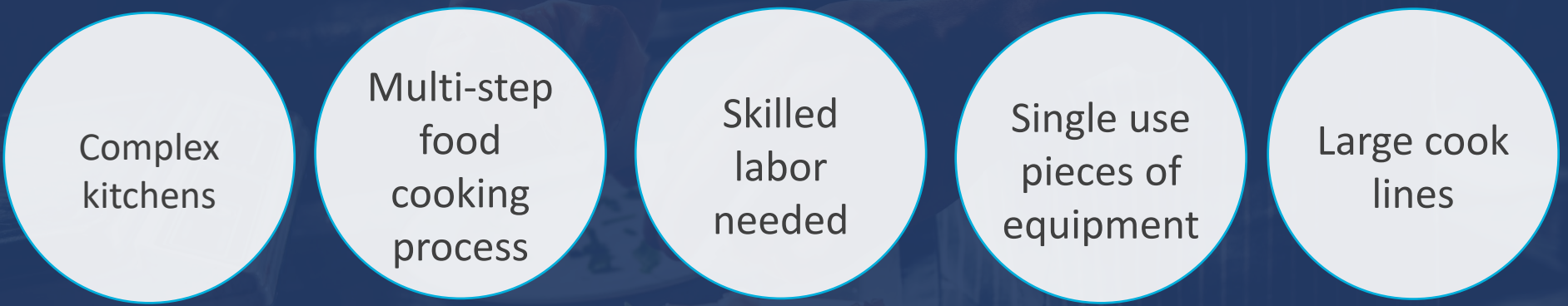
Meal
comps

Cook times

Food
waste

Product Consistency

Solutions: automated cooking platform, consistent every time, better product yield, menu programmable options, reduce meal comps, reduce food waste, eliminate guess work, reduce human error, eliminate chef monitoring food (standing over grill watching food), confident kitchen staff



Complex
kitchens

Multi-step
food
cooking
process

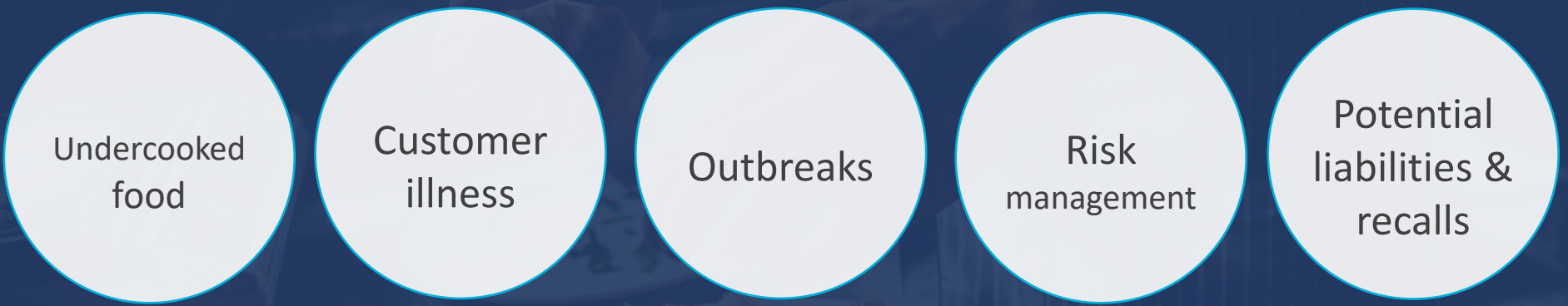
Skilled
labor
needed

Single use
pieces of
equipment

Large cook
lines

Operational Complexity

Solutions: one automated platform, reduce kitchen foot print, versatile, allows for new menu items without adding new equipment, stackable units, split belts



Undercooked
food

Customer
illness


Outbreaks

Risk
management

Potential
liabilities &
recalls

Food Safety

Solutions: eliminates 99.99999% of pathogens, protects operators, automated cooking platform, consistent/safe product, eliminate guess work, confident with food served



Smaller
real
estate/
kitchens

Unsafe
work
environments

Single use
pieces of
equipment

Long cook
lines

Facility Footprint

Solutions: compact unit, stackable, cool-to-touch/puts out minimal heat, safe work environments, self cleaning

The CTX oven replaces:

- Char broilers
- Flat top griddles
- Conventional ovens
- Microwaves
- Salamanders



Features

Self-cleaning

Reversible belt direction

Stackable three high

Long life stainless steel belts & exterior

Split belt

Insulated for cooler operation

Independently controlled top & bottom infrared heaters

Programmable menu options

Market Applications

- QSR
- Fast Casual
- Schools & Universities
- Contract Service Operations
- Cruise Lines
- Chains
- Schools
- Where ventilation or installation may be a problem - high rises



Food Segments

Cook, bake, broil, sear, steam, and sous vide

- Pizza
- Seafood
- Sandwich
- American
- Mexican
- Mediterranean
- Commissary/Factory





Breakfast



Lunch



Dinner



Dessert



DayParts

The CTX oven has the ability to serve all dayparts. The oven can accommodate those made-to-order demands and also large batch cooking. CTX provides a continuous cooking platform designed to cook, bake, broil, sear, steam, and sous vide, allowing you to produce your high quality culinary innovation with consistent results.



Food Examples

Suggested Temperature Settings in *Emitter* Degrees

- Bake - 500°F - 600°F – Cake, cinnamon rolls, French toast, muffins, soft pretzels, biscuits, cookies, breads, etc
- Cook/Par Baking- 650°F - 775°F - Pizzas, flat bread, casseroles, omelets, etc
- Broil - 775°F - 900°F – Vegetables, quesadillas, cheese melting, kabobs, hash browns, meats, etc



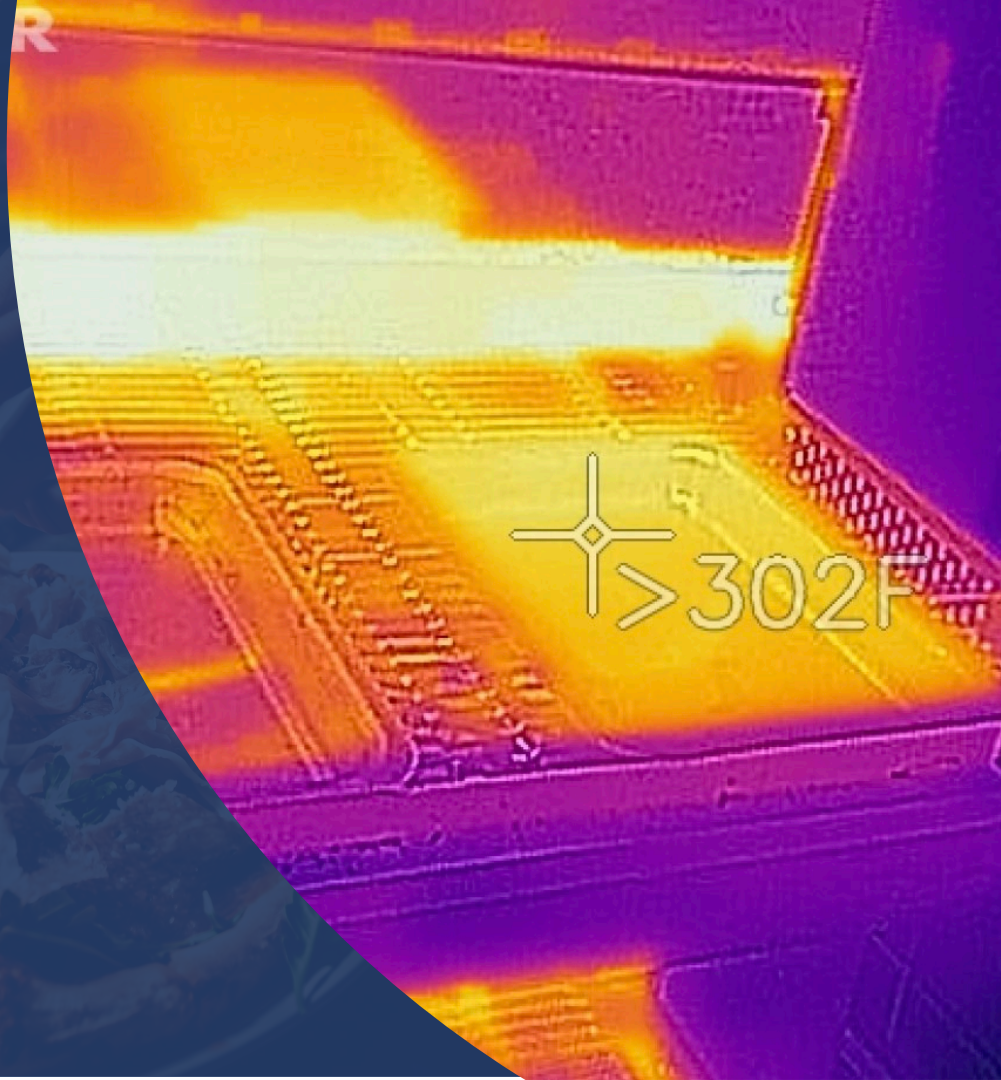


Recap of Section

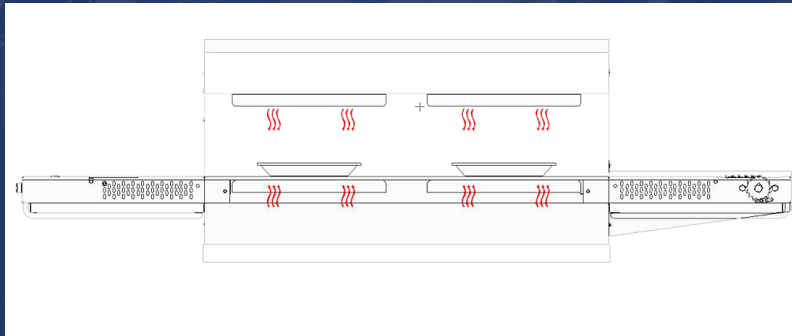


Let's Get Technical

- Infrared technology
- Ventilation requirements
- Controls
- Pans & vessels
- Fundamentals
- Electrical requirements
- Quick specs



Infrared Technology



- Infrared cooking is a form of light energy that uses electromagnetic energy to heat your food.
- This technology heats the food by quickly vibrating the molecules inside the food
- Allows for more moisture to be retained inside the product

Three Reasons You Need This Modern Cooking Technology

1

Infrared Heat

- Infrared heat panels use less energy than other conveyor ovens
- Product retains more moisture because there is no circulated hot air

RESULT: Consistency, higher quality, better taste, less waste, and the oven (and kitchen) stays cooler

Three Reasons You Need This Modern Cooking Technology

2

Accurate Control

- Heating is accomplished with eight (8) far-infrared emitters. Two infrared emitters are located above and below each oven deck. Together with preset times and temperatures, offer much more accurate control than found in standard ovens
- Precise temperatures and belt speeds mean food is prepared *exactly right* time after time

3

Three Reasons You Need This Modern Cooking Technology

Menu Select

- Programmable options recipes and temperature combinations
- Recall settings at the touch of a button
- Plus our EXCLUSIVE preprogrammed SELF-CLEAN feature

A chef in a kitchen, wearing a white striped shirt, is preparing a dish. The chef's hands are visible, one holding a small object, possibly a garnish, over a plate of food. The plate contains a salad or a dish with various ingredients, including what looks like a tomato slice and some greenery. The background is slightly blurred, showing other kitchen elements. The entire image is overlaid with a semi-transparent blue filter. On the left side, there is a vertical line. To the left of this line is the text 'Ventilation Requirements' in a light blue color. To the right of this line is the text 'Oven operates coolly, quietly and requires a type 1 hood ventilation.' in a white color.

Ventilation Requirements

Oven operates coolly, quietly and requires a type 1 hood ventilation.



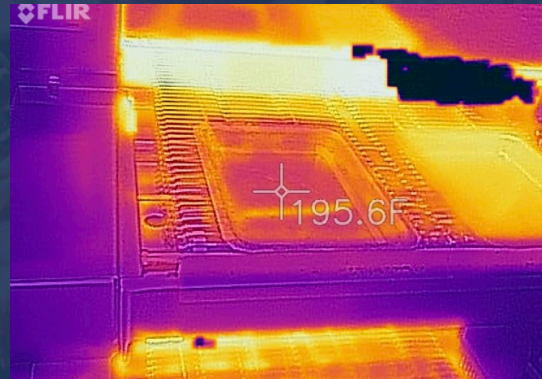
Controls

- 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.
- The temperature may be set from 200° to 900°F, and the cooking 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.

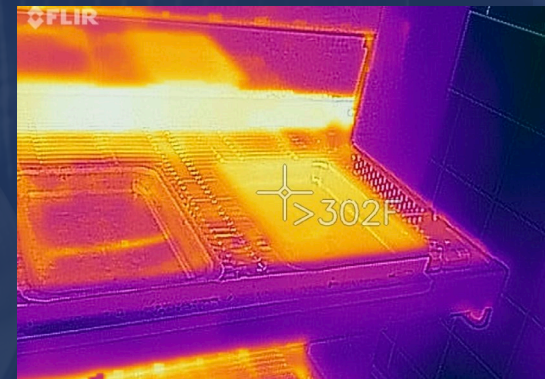
Pans & Vessels



Black coated pans retain heat which increases cooking temperature



Aluminum Pan Temperature
Coming Out at Same Time



Coated Pan Temperature
Coming Out

CTX Oven Fundamentals

1

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

2

Both decks feature left and right heat zones with directional heat capability from above and below the conveyor

3

The temperature may be set from 200° to 900°F

4

The cooking time range may be set from 1.5 to 240.0 minutes

5

Each deck has its own power circuit breaker, manual "ON/OFF" switch, conveyor reversing key switch and a mode changing "PROGRAM/OPERATE" key switch

Electrical Requirements

Model DZ26T

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AVG OPERATING	AMPERAGE*				SUPPLY	BREAKERS
					L1	L2	L3	N		
208 V*	1"	50/60 Hz	8 kW	4.3 kW	38.5	38.5	-	-	3-wire (2L+G)	40 A*
208 V*	3	50/60 Hz	8 kW	4.3 kW	25.4	25.4	16.6	-	4-wire (3L+G)	30 A*
240 V*	1"	50/60 Hz	8 kW	4.3 kW	33.3	33.3	-	-	3-wire (2L+G)	35 A*
240 V*	3	50/60 Hz	8 kW	4.3 kW	22.1	22.1	14.4	-	4-wire (3L+G)	25 A*
380V	3	50/60 Hz	6.7 kW	4.3 kW	15.3	7.7	7.7	7.7	5-wire (3L+N+G)	20 A
230 V CE	1"	50/60 Hz	7.3 kW	4.3 kW	32.0	32.0	-	-	3-wire (2L+G)	40 A
380 V CE	3	50/60 Hz	6.7 kW	4.3 kW	15.3	7.7	7.7	7.7	5-wire (3L+N+G)	20 A

Model DZ33T

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AVG OPERATING	AMPERAGE*				SUPPLY	BREAKERS
					L1	L2	L3	N		
208 V*	1"	50/60 Hz	7.7 kW	4.7 kW	32.0	32.0	-	-	3-wire (2L+G)	35 A*
208 V*	3	50/60 Hz	7.5 kW	4.7 kW	26.0	26.0	19.0	-	4-wire (3L+G)	30 A*
240 V*	1"	50/60 Hz	7.6 kW	5.0 kW	28.0	28.0	-	-	3-wire (2L+G)	30 A*
240 V*	3	50/60 Hz	7.9 kW	5.0 kW	23.0	23.0	17.0	-	4-wire (3L+G)	25 A*
380 V CE	3	50/60 Hz	6.7 kW	5.0 kW	18.0	9.0	9.0	9.0	5-wire (3L+N+G)	25 A
230 V CE	1	50/60 Hz	7.0 kW	5.0 kW	22.0	22.0	-	-	3-wire (2L+G)	30 A

Model DZ55T

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AVG OPERATING	AMPERAGE*				SUPPLY	BREAKERS
					L1	L2	L3	N		
208 V*	1"	50/60 Hz	20 kW	17.4 kW	40.4	40.2	-	-	3-wire (2L+G)	75 A*
208 V*	3	50/60 Hz	20 kW	17.4 kW	29.4	26.7	19.5	-	4-wire (3L+G)	50 A*
240 V*	1"	50/60 Hz	20 kW	18.3 kW	38.4	38.3	-	-	3-wire (2L+G)	75 A*
240 V*	3	50/60 Hz	20 kW	18.3 kW	27.5	25.4	17.7	-	4-wire (3L+G)	50 A*
380 V*	3	50/60 Hz	16.8 kW	15.1 kW	20.2	10.6	8.6	10.6	5-wire (3L+N+G)	40 A*
380 V CE	3	50/60 Hz	16.8 kW	15.1 kW	20.2	10.6	8.6	10.6	5-wire (3L+N+G)	40 A*
230 V CE	1	50/60 Hz	18.4 kW	10.2 kW	38.6	38.5	-	-	3-wire (2L+G)	75 A*

CTX Oven is a
Flexible,
Automated
Cooking Platform
that Solves the
Current Labor
Issues

Model DZ26T

HEATING		
Temperature Range	200°F-900°F	93°C-482°C
Bake Time Range	1:00-60:00 min	
Baking Chamber	26"W x 29"D x 39.38"H	660mmW x 737mmD x 1000mmH
Belt Width	16"	406 mm
Belt Length	42.16"	1071 mm
EXTERNAL DIMENSIONS		
Height [w/casters]	21.88"	556 mm
Width [w/12" exit tray]	45.84"	1164 mm
Depth	29.06"	737 mm
Weight	450 lbs	204 kg

Model DZ33T

HEATING		
Temperature Range	200°F-900°F	93°C-482°C
Bake Time Range	1:00-60:00 min	
Baking Chamber	31.22"W x 39"D x 39.46"H	793mmW x 991mmD x 1002mmH
Belt Width	18"	457 mm
Belt Length	56.25"	1429 mm
EXTERNAL DIMENSIONS		
Height [w/casters]	21.88"	556 mm
Width [w/12" exit tray]	59.02"	1499 mm
Depth	39.03"	991 mm
Weight	570 lbs	259 kg

Model DZ55T

HEATING		
Temperature Range	200°F-900°F	93°C-482°C
Bake Time Range	1:00-60:00 min	
Baking Chamber	55.2"W x 39"D x 39.45"H	1403mmW x 991mmD x 1002mmH
Belt Width	18"	457 mm
Belt Length	83"	2108 mm
EXTERNAL DIMENSIONS		
Height [oven only]	28.45"	723 mm
Width [w/14" exit tray]	82.98"	2108 mm
Depth	39"	1002 mm
Weight	855 lbs	388 kg

A chef in a kitchen, wearing a white shirt and a striped apron, is shown from the chest down. They are holding a piece of salmon in their right hand and a small white plate in their left. In the foreground, there is a large white plate with a pizza topped with salmon, arugula, and cheese. To the left of the pizza, there is a digital scale. The background is slightly blurred, showing a kitchen environment.

Questions?

Thank you.

