

MODULAR DECK OVEN

GAS
STONE HEARTH

ABSGD0-803



American Baking Systems offers a Modular Gas Fired Deck Oven designed for the Artisan Bread Shop, Pastry Shop, or Supermarket Bakery.

- *Bakery Equipment*
- *Consulting*
- *Design*



AMERICAN BAKING SYSTEMS, INC.
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Features

ABSMDO-G-Series

- Ceramic stone hearth.
- Stainless steel Interior and Exterior.
- ETL and ETL-S Approvals
- Easy to use Digital Controls for Temperature, Steam Time, and Top and Bottom heat controls for each individual deck.
- Doors with windows open down to access baking chamber.
- Top and bottom burners are independently controlled by individual thermostats allowing precise control of top and bottom heat.
- Individual steam systems on each deck operate independently.
- Light and timer standard on each deck.
- Modular design—decks can be added easily later as your operation expands.
- Under oven Proofer available for two and three deck models.

MODEL #	# Pans	# Decks	<u>Overall Dimensions</u>			<u>Electrical:</u> 1 Phase 3-wire	<u>@ 220 Volts</u>		<u>@ 480 Volts</u>	
			<u>Height</u>	<u>Width</u>	<u>Depth</u>		<u>Amps</u>	<u>kW</u>	<u>Amps</u>	<u>kW</u>
803	6	3	68.70	60.00	47		2.5	2.1	2.00	1.25
802	4	2	67.50	60.00	47					

<u>Water:</u> 1/2-inch Cold water, filtered and softened	<u>GAS:</u> 3/4" NPT Connection 5" W.C. Minimum 20,000 BTU's/ Deck	<u>Shipping Weight:</u> 803: 2,100 Pounds 802: 1,500 Pounds
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Notes

- All Dimensions are in inches and are approximate.
- Propane set-up is optional.
- Specifications are subject to change without notice.

Distributed By:



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