



**Electrical:** 208/220 Volt 3 Phase 60 Hz 45 Amps 14.4 Kw. Recommend a slow-blow breaker\*

**Water:** 20 PSI max pressure. Softened and filtered water recommended.

**Spacing:** 4" from wall in rear and sides. Allow 6 inches above unit from any draft hoods to avoid creating a draft in the baking chamber, which will cause uneven baking. Front of oven should be unobstructed for access to controls and for loading and unloading of product.

**Features:** Stainless steel exterior panels. Easy to remove access panels for service. Vienna-style doors with windows. Lights, timers, ceramic hearths, and steam systems on each deck. On casters for easy cleaning and service.

**Shipping:** Weight: 1,250 pounds, Freight class 85. Fully crated dims: 60" D x 66" W x 78" H

## Notes

\* Adding additional decks in the future may require larger gauge wire and breaker to accommodate higher electric loads. You may want to size the wire now for the anticipated electrical needs.

- All Dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



Meets UL 763 and NSF-8 Standards

Distributed By:



AMERICAN BAKING SYSTEMS, INC.  
290 LEGION COURT S.W.  
CEDAR RAPIDS, IA 52404  
Phone: 319-373-5006  
Fax: 319-373-5008  
Email: INFO@ABS1.NET  
WEB: www.abs1.net