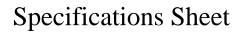
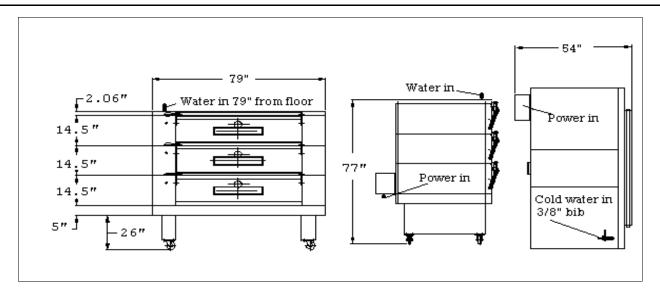
## American Baking Systems

## Electric Deck Oven Model: ABSEDO-383 Three pans per deck, 8 inch crown, 3 decks





Electrical: 208/220 Volt 3 Phase 60 Hz 84 Amps 30 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.
- <u>Features</u>: Stainless steel exterior panels. Easy to remove access panels for service. Viennastyle doors with windows. Lights, timers, ceramic hearths, and steam systems on each deck. On casters for easy cleaning and service.

Shipping: Weight: 2,000 pounds, Freight class 85. Fully crated dims: 60" D x 84" W x 85" H



Distributed By:

\* 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.

	STATION LISTE
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Meets UL 763 and NSF-8 Standards

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