

MODULAR DECK OVEN

ELECTRIC
STONE HEARTH

Three-Pan Wide
Model 3-8-4 Shown



**American Baking Systems now offers a Modular Electric Deck
Oven designed for the Artisan Bread Shop, Pastry Shop,
or In-store Supermarket Bakery.**

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



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CAUTION!

DO NOT OPERATE, CLEAN, OR SERVICE THIS MACHINE BEFORE READING THIS MANUAL AND UNDERSTANDING COMPLETELY THE SAFETY INSTRUCTIONS FOUND IN THIS MANUAL AND ON THE MACHINE'S LABELS.

Please follow these important safety rules...

IMPORTANT!

ALL OPERATORS OF THIS OVEN MUST BE OF LEGAL AGE TO OPERATE SUCH EQUIPMENT AND MUST BE FAMILIAR WITH AND UNDERSTAND ALL CAUTION LABELS!

! Disconnect from the power source when cleaning and/or servicing this machine.

! Never attempt to clean this machine while it is hot or heating as serious injury could result.

! Never operate this machine with safety covers or inspection plates removed or with safety switches inoperative.

INTRODUCTION

The American Baking Systems Modular Electric Deck Oven has been designed for years of trouble-free operation in today's modern bakery. Every feature designed into this machine has been carefully tested. The ovens have been proven to be able to bake a wide variety of products, both in the pan as well as directly on the stones. It does this while maintaining the highest standards of safety.

Owners and operators should **CAREFULLY** read this entire instruction manual before attempting to operate this machine. This will aid in familiarizing users with the proper operation and the important features of your new oven. This will also ensure that you receive the utmost utilization of this oven from the first day of operation.

All illustrations, information and specifications presented in this manual are based on the latest product information available at the time of printing. American Baking Systems, Inc. reserves the right to make changes without notice.

INITIAL INSPECTION AND INSTALLATION.

After uncrating or receiving your new oven from the carrier, please inspect the unit for any damage incurred during transport and inform the factory immediately. All damages to new equipment must be reported prior to use to ensure proper repair and the safe operation of your new oven. Be sure to look inside each deck module at the ceramic baking soles and inspect for cracked or broken stones.

! FAILURE TO REPAIR DAMAGES COULD RESULT IN PERSONAL INJURY OR MACHINE FAILURE. !

Select a location for your oven that allows enough room for proper operation. The location must be solid and level. The oven is supplied on castors for both cleaning and serviceability, so please allow room to pull the oven away from where it will be located to gain access to the panels on the sides.

Before making any electrical connections, be sure that your electrical supply system is compatible with the electrical specifications of your oven. This data is shown on the nameplate on the back of the oven. The specifications for your oven are as follows:

_____ VOLTS _____ Phase _____ Hz _____ Amps _____ kW

Ensure that the wire used to wire your oven is sufficient to carry the amperage required to operate your oven properly. Failure to install the correct wire will starve the oven for power as well as create a fire hazard. All ovens must be installed per local code. Please discuss the installation of this oven with your local electrical inspector.

ELECTRICAL CONNECTIONS CONTINUED:

The oven is supplied with a factory-installed junction box at the rear of the oven on the bottom left-hand side. Inside this box there are three lugs for L1, L2 and L3, as well as a green and yellow Ground Lug. Please install the supply wires into the lugs and ensure that they are tight.

WATER CONNECTIONS:

Facing the oven, on the top left hand side there is a 3/8-inch hose barb for a flexible hose to hook the water into the oven. The hose should be secured with a stainless steel hose clamp and tested for any leaks. The water supply should be **FILTERED AND SOFTENED COLD WATER AT 15 PSI**. Softened water will add years of service to your steam system's operation.

START UP

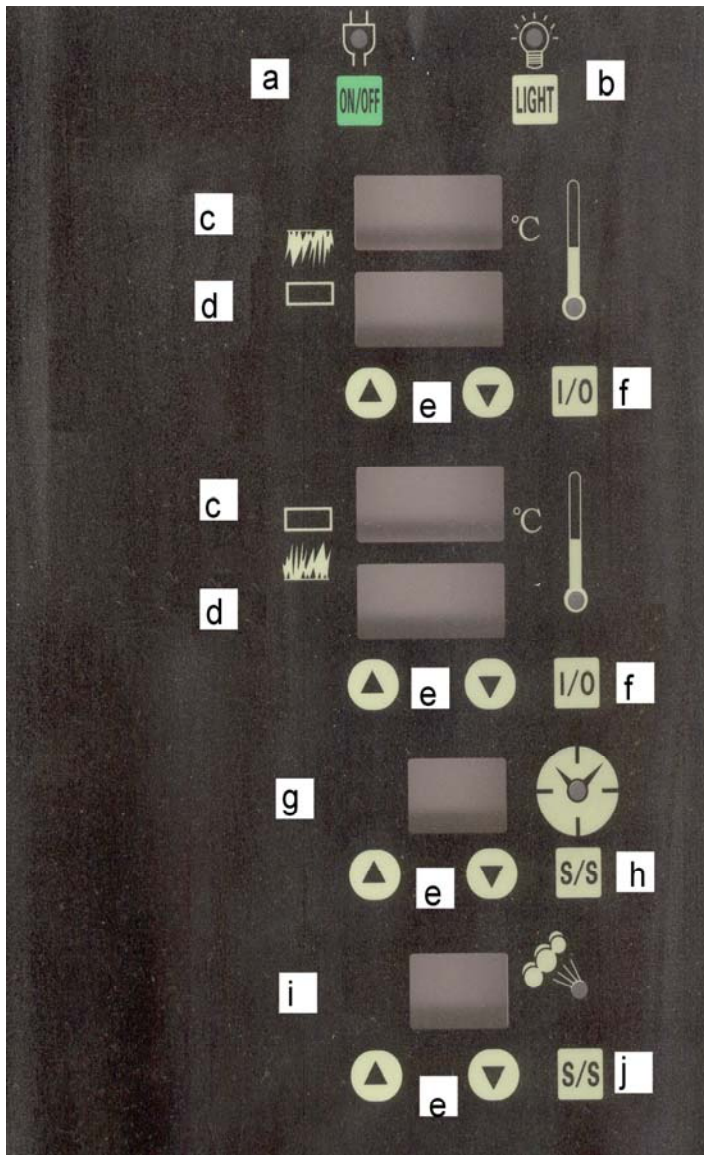
- 1) See **GENERAL OPERATION** page
- 2) In the event that the unit fails to turn on or heat up after electrical connection, it is recommended that the following items be checked.

FUSES: Remove fuses from holders on CONTROL SIDE of oven. You will gain access to the fuses after removing the side panel of the oven (right side)

HIGH LIMITS: There are two high limits on this oven for each deck. They are located on each side of the oven. One is located on the steam pod (left side of oven) and one is located on the control side of the oven (right side of oven). Simply press in on the red rubber button to reset.

If this does not work – **STOP!** Contact American Baking Systems for further recommendations.

OVEN CONTROL PANEL - OVERVIEW



- a.) TURNS OVEN DECK ON/OFF
- b.) TURNS INTERIOR LIGHT ON/OFF
- c.) HEAT SET POINT – DEG. CENTIGRADE
- d.) ACTUAL TEMPERATURE OF OVEN
- e.) CHANGES SET POINTS UP OR DOWN
- f.) TURNS ON/OFF HEATING ELEMENTS – RED LIGHT INDICATES HEATING IS ON
- g.) DECK TIMER – UP TO 99 MINUTES
- h.) STARTS/STOPS TIMER OPERATION. SHUTS OFF SOUNDER AFTER TIME EXPIRES
- i.) STEAM TIMER. CONTROLS AMOUNT OF WATER INTO STEAM POD. WE RECOMMEND NO MORE THAN 6 SECONDS OF WATER
- j.) STARTS THE WATER INTO THE STEAM POD

OVEN CHECK OUT

Each day before beginning production with your oven, check the following:

- A) The oven is clean and has no product left inside the baking chambers
- B) The power is on to the oven at the breaker or main service to the oven
- C) The glass in each of your deck oven doors is intact and shows no visible damage, which could cause the glass to break during the operation of the oven. Also look inside the baking chamber to see if the glass over the interior light is also intact.
- D) Check at the back of the oven chamber to see if the damper flap is closed. The flap can be seen from the front of the oven with the door open in the center of the back wall of the baking chamber. The damper knob is on the left of the oven and operates in the following manner:
 - **PULLED OUT – DAMPER IS OPEN**
 - **PUSHED IN – DAMPER IS CLOSED**
- E) The water is turned on to the oven and that the filter* is being maintained (*if installed).

GENERAL OPERATION

- 1) Press the ON/OFF button to the decks you wish to heat up at least 30 minutes before you wish to begin baking product to allow sufficient time for the oven to heat up.
- 2) Set the desired top and bottom heat setting on each deck. Temperature settings are in Centigrade. To change the setting, simply press up or down on the arrows below each display on the fascia.
- 3) Press the button located at the base of each thermometer on the oven fascia. The red light in the thermometer indicates that the deck is heating.
- 4) The steam system automatically begins heating when the oven is turned on.

LOADING THE OVEN

! ALWAYS USE CAUTION WHEN LOADING AND UNLOADING PRODUCT FROM ANY OVEN. !

When loading product into the oven the operator should stand back away from the door to avoid hot air, and possibly steam, from burning his/her face or arms while opening the door. Prior to opening the door, the operator should open the damper. Opening the damper will relieve heat and steam from the deck, lessening the amount of vapors rushing out of the oven door towards the operator.

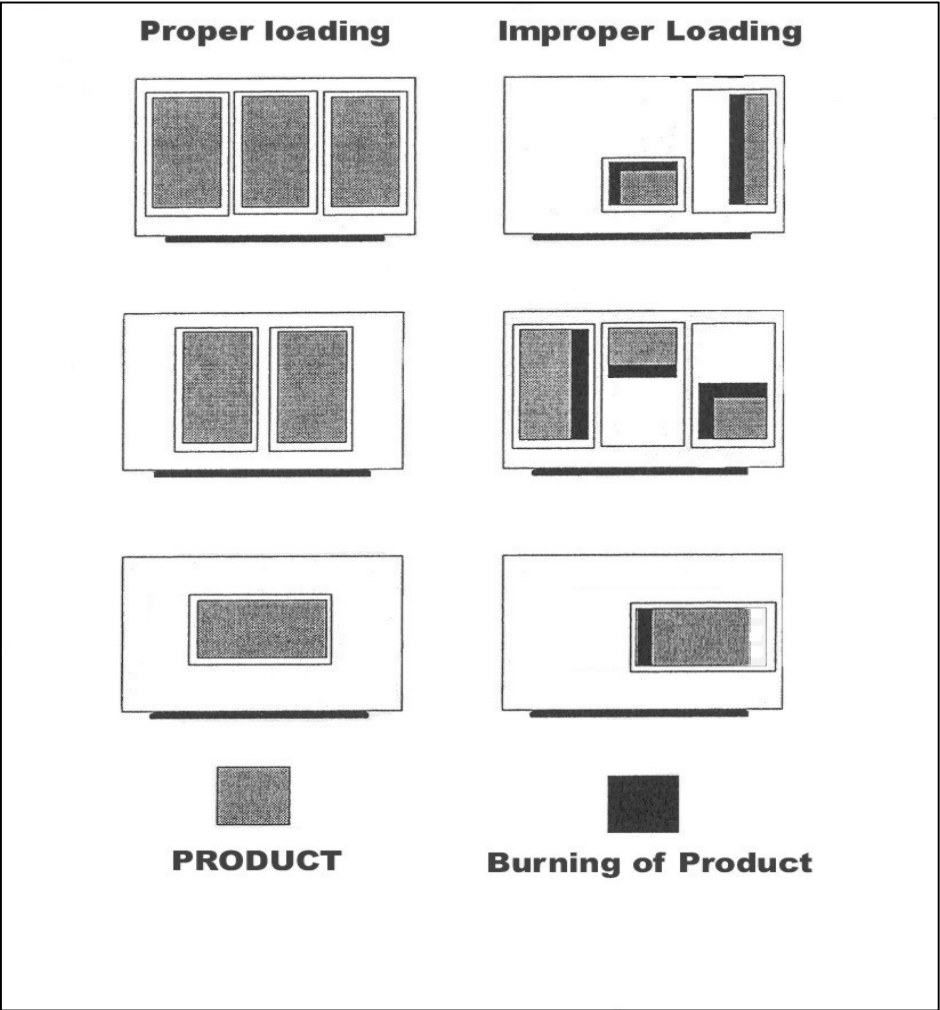
BAKING PAN PLACEMENT

Always load the pans into the decks with even spacing around the pans.

One pan: Place directly in center of deck

Two pans: Place equal distance from the sides of the oven and from one another. See Diagram A below.

Diagram A



BREAD OR PIZZA BAKING ON THE HEARTH:

Place product in the oven directly on the soles in a evenly spaced manner. The more evenly spaced the product, the more even the bake.

STEAMING:

The steam system is operated on the front panel by depressing the steam switch. The amount of water introduced into the steam system can be tailored by setting the number from 1-6 seconds by pressing the ^ or v arrows. Place product into the deck following above loading instructions. **MAKE SURE DAMPER IS CLOSED!** After **CLOSING THE LOADING DOOR**, press the steam button (j). Steam will be produced.

! CAUTION: NEVER STEAM THIS OVEN WITH THE LOADING DOOR OPEN – SERIOUS BURNS FROM LIVE STEAM CAN OCCUR !

STEAM TIMES AND STEAM SYSTEM EXPLAINED

Settings of 4- 6 seconds of water into the steam system have been tested to produce adequate amounts. Water amounts above these settings did not produce a measurable difference in the amount of steam produced and only increased steam system re-heat (recovery) times.

Push the steam button and water is introduced to the heated steam pod, producing steam. Once the steam timer counts down the number of seconds set on the display, the water will shut off and the steam pod will reheat, making itself ready for the next steam cycle.

! NOTE: IT IS ADVISABLE TO WAIT AT LEAST 10 MINUTES BETWEEN STEAM CYCLES FOR BEST RESULTS !

TIMER:

Each deck is equipped with a digital timer that can be set from 1-99 minutes. Simply set the desired bake time and press the Start/Stop key under the Time display. When timer times out, the beeper will sound and the timer will flash. Simply press the Start /Stop key to shut off the beeper.

LIGHT:

Depressing the on/off key at the top of each deck's fascia panel display lights the interior deck light. Press a second time to shut off.

CLEANING:

All loose cornmeal or flour should be dusted off of the stones after each bake with a long handled hearth broom. This prevents product from burning off and affecting the taste of product in the oven. If pies or pizzas are baked on the stones, use a brass brush and scraper unit to clean the stones.

! DO NOT WASH STONES WITH WATER OR OTHER CHEMICALS, AS THEY MAY BREAK WHEN RE-INSERTED IN THE OVEN OR EXPLODE WHEN WATER BECOMES STEAM INSIDE CERAMIC STONE TILES. !

THE OUTSIDE SURFACE OF THE OVEN AND THE CONTROL PANEL SHOULD BE WIPED DOWN DAILY WITH A DAMP RAG. HARSH CHEMICALS CAN DAMAGE YOUR OVEN CONTROLS AND SKIN, AND ARE UNNECESSARY FOR THE PROPER MAINTENANCE OF THE OVEN.

! DO NOT ATTEMPT TO WASH THE GLASS INSIDE THE DOORS WHEN THE OVEN IS HOT. IT IS BEST TO WIPE THE GLASS OFF AFTER THE GLASS HAS COOLED. PLACING COLD RAGS OR WATER ON THE DOOR GLASS CAN CAUSE THE GLASS TO SHATTER. !