

# 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*



AMERICAN BAKING SYSTEMS, INC.  
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Features

ABSEDO-3-PAN WIDE

- Ceramic Stone Hearth
- Stainless Steel interior and exterior
- Easy to use Digital Controls for Temperature, Steam Time, and Top and Bottom heat controls for each individual deck.
- Vienna-style doors with windows open up and in to baking chamber, eliminating the hot surface to load across.
- Elements are encased in ceramic and encapsulated in steel for mellow radiation of heat, eliminating hot spots directly under the elements.
- 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.
- Optional loader available.
- ETL and ETL-Sanitation approvals –Meet or exceed UL 763 and NSF 8 standards

MODEL #	# Pans	# Decks	<u>Overall Dimensions</u>			<u>@ 208 Volts @ 480 Volts</u>			
			<u>Height</u>	<u>Width</u>	<u>Depth</u>	<u>Amps</u>	<u>kW</u>	<u>Amps</u>	<u>kW</u>
3-8-1	3	1	59.50	78.25	51	28	9.80	12	9.80
3-8-2	6	2	67.50	78.25	51	55	19.60	24	19.60
3-8-3	9	3	75.75	78.25	51	82	29.40	36	29.40
3-8-4	12	4	77.25	78.25	51	108	39.20	48	39.20

**Water:** 3/8-inch bib, cold water, filtered and softened 18-20 PSI Max water pressure. **Electrical:** 3 Phase 4-wire

Notes

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



Meets UL 763 and NSF 8 Standards

Distributed By:



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