

MODULAR DECK OVEN

ELECTRIC
STONE HEARTH

Two-Pan Wide
Model 2-8-4 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.
290 LEGION COURT S.W.
CEDAR RAPIDS, IA 52404
Phone: 319-373-5006

Features

ABSEDO-2-PAN WIDE

- 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.
- 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>
2-8-1	2	1	62.50	60.00	54	21	7.40	9	7.40
2-8-2	4	2	68.50	60.00	54	45	14.80	18	14.80
2-8-3	6	3	75.75	60.00	54	62	22.20	27	22.20
2-8-4	8	4	77.25	60.00	54	84	30.00	37	30.00

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:



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