



ABSGDO-802A - Two-Deck, Three-Pan Gas Deck Oven



THREE-DECK SHOWN

MARKETING SPECIFICATION

Specified Gas Bakery Deck Oven shall be an ABSGDO-802A, Two decks, three pans per deck, with a baking area of 67" Wide and 32.5" Deep each deck, Eight inch Crown, solid welded steel frame, Modular construction allowing for an additional deck to be added, and full stainless steel exterior. Each deck shall be supplied with Digital Controls for top and bottom heat control readable in C or F, Bake timer, steam timer. Interior Light, easily removable ceramic stone hearths, self- cleaning steam system with stainless steel pods and thermostatically controlled steam temperature and moisture, and door with windows that open out and down. Oven shall be supplied with casters and levelers on all four corners and ETL/UL and ETL/NSF Listings.



Meets UL 763 and NSF-8 Standards

Model ABSGDO-802A

Two-Deck, Three-Pans Wide

STANDARD FEATURES

- Strong Welded Steel Frame
- Stainless Steel Body Panels
- Digital Controls for Top and Bottom Heat Control Readable in C or F
- Bake Timer, Steam Timer, and Interior Light
- Ceramic Stone Hearths -Easily Removed for cleaning
- Thermostatically Controlled Self Cleaning Steam System
- Doors with View Windows open out and Down
- Casters with Levelers on all four corners
- Modular design, deck can be added when operation expands
- ETL/UL and ETL/NSF Approvals—Meet or Exceeds UL 763 and NSF Standards

CONTROL AND PERFORMANCE FEATURES

- Top and Bottom Heat Control—Easily Readable
- Available in Natural Gas or Propane
- Eight Inch Crown - Bakes Artisan Breads, Cakes, and Pastries
- Steam System with temperature and moisture control
- Self- Cleaning Stainless Steel Steam Pods
- Oven supplied on Casters with levelers
- Oven supplied with 6 Foot Electrical Cord with NEMA Cord Cap - 110 Volt, 1 Ph
- Steam System supplied with separate 6-foot cord with NEMA Cord Cap - 240 Volt, 1 Ph

OPTIONS & ACCESSORIES

- Steel Hearths
- Stainless Steel Factory Integrated Hood

STANDARD PRODUCT WARRANTY

- One-Year Parts and Labor on defective parts (Contiguous US and Canada Mainland)

ABSGDO-802A TWO-DECK THREE-PAN GAS DECK OVEN



AMERICAN BAKING SYSTEMS, INC.

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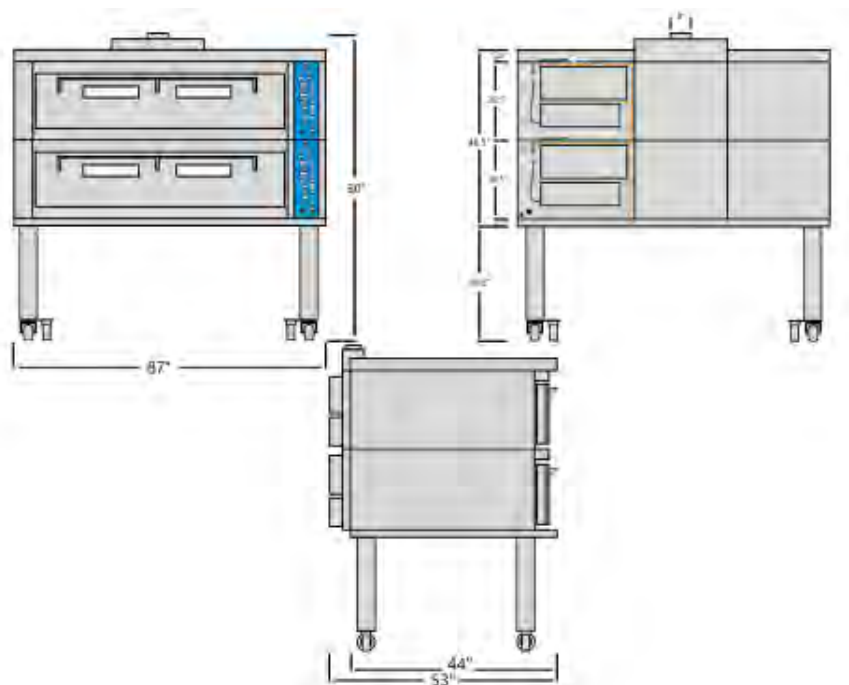
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ABSGDO-802A



MODEL ABSGDO-802A UTILITY SPECIFICATIONS	
Model 802A	115/60/1
Plug	NEMA 5-15P
Slow-Blow Breaker	10 Amp
Natural Gas	114,000 BTU/HR Min 5" WC Max 14" WC
Propane Gas	106,000 BTU/HR Min 6" WC Max 14" WC
Water	1/2" cold water 20 PSI Maximum Filtered/Softened
Options	Steam: 240/60/1 NEMA 6-50P plug 40 Amp Slow Blow Breaker

SHIPPING							
Model	Crated Dimensions Height x Width x Depth	Unit Dimensions Height x Width x Depth	Weight	Net Weight	Freight Class	Door Clearance	Fork Lift Delivery Recommended
ABSGDO-802A	84" x 90" x 60"	80" x 87" x 53"	2840	2300	110	Verify path from loading dock to install location.	Yes