



## ABSGDO-803T - Three-Deck, Two-Pan Gas Deck Oven



THREE-DECK SHOWN

### MARKETING SPECIFICATION

Specified Gas Bakery Deck Oven shall be an ABSGDO-803T, Three decks, Two pans per deck, with a baking area of 39.5" Wide and 31" Deep each deck, Eight-inch Crown, solid welded steel frame, Modular construction, 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 ETLS/NSF Listings.

### Model ABSGDO-803T

#### Three-Deck, Two-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
- ETLS/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)



Meets UL 763 and NSF-8 Standards

ABSGDO-803T THREE-DECK TWO-PAN GAS DECK OVEN

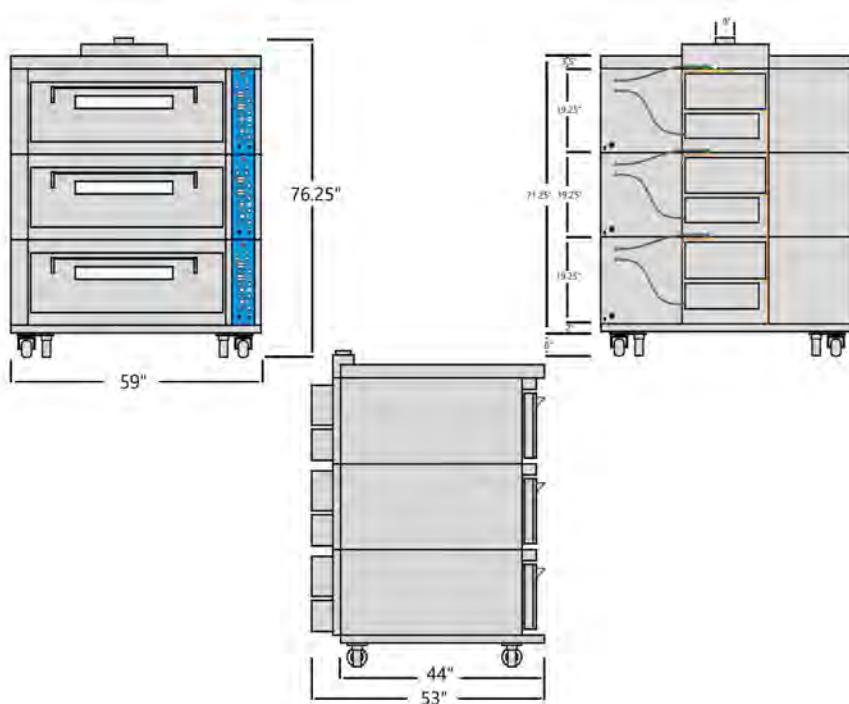


AMERICAN BAKING SYSTEMS, INC.  
290 LEGION COURT S.W. CEDAR RAPIDS, IA 52404 Phone:  
319-373-5006 Fax: 319-373-5008  
Email: [INFO@ABS1.NET](mailto:INFO@ABS1.NET) WEB: [www.abs1.net](http://www.abs1.net)



# Three-Deck, Two-Pan Gas Deck Oven

ABSGDO-803T



MODEL ABSGDO-803T UTILITY SPECIFICATIONS	
Model 803T	115/60/1
Plug	115v plug
Slow-Blow Breaker	10 Amp
Natural Gas	65,400 BTU/HR Min 5" WC Max 14" WC
Propane Gas	68,700 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 50 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-803T	83" x 66" x 57"	76.25" x 59" x 53"	2580	2260	110	Verify path from loading dock to install location.	Yes