



Electrical: 208/220 Volt 3 Phase 60 Hz 112 Amps 40 Kw. Recommend a slow-blow breaker

Water: 20 PSI max pressure. Softened and filtered water recommended.

Spacing: 4" from wall in rear and sides. Allow 6-inches above unit from any draft hoods to avoid creating a draft in the baking chamber, which will cause uneven baking. Front of oven should be unobstructed for access to controls and for loading and unloading of product.

Features: Stainless steel exterior panels. Easy to remove access panels for service. Vienna-style doors with windows. Lights, timers, ceramic hearths, and steam systems on each deck. On casters for easy cleaning and service.

Shipping: Weight: 2,800 pounds, Freight class: 85. Fully crated dims: 60" D x 84" W x 86" H

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
WEB: www.abs1.net