



Rotary Double-Rack Oven Electric



- A joint venture between Macadams and ABS to bring a high quality rack oven to the USA with industrial baking qualities at a reasonable cost.
- Available SMART Controller Technology with intuitive controls.
- Rack Lift System without use of troublesome linear actuator.
- Energy saving counterflow heat exchanger.
- Single penetration canopy available—eliminates second roof penetration while increasing oven and HVAC efficiencies.
- High grade stainless steel construction throughout
- Easily serviced Blue Angel burner standard on US models.
- Robust design for long life even in the most demanding locations.

Offered exclusively by:

American Baking Systems, Inc. 290 Legion Court S.W. Cedar Rapids, IA 52404 PH: 319-373-5006 Contact: info@abs1.net Website: www.abs1.net



Technical Specs

ABSMRO-2E ROTARY RACK OVEN

Electrical : 70 kW

208V,60 Hz 3 phase, neutral & earth. Other voltages available on request.

110 V / 24 DC

Electric: 103 A

72.25" (w) x 61" (d) x 100" (h) inches

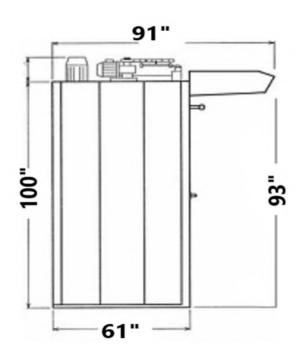
Capacity 160 loaves per bake 30 dozen per bake 90 per bake 30 dozen per bake

2 racks 18 trays (18 x 26) inches

Fuel: 2860 pounds

*Oven dimensions in inches: Excludes all protrusions (door handles, drain exits, canopies etc). Allow an additional 8-inches for protrusions (excludes canopy).





Dimensions shown with standard canopy.

Supply Voltage

Power Rating (kW)

Control Voltage (V)

Current Rating at 208 (A)

Dimensions (inches)

Product:Standard Bread:22 - 34 ouncesRolls:2.1 ounce (6 x 5 / tray)Baguettes:18 ounce (5 fluted trays)Pies (foil):3.6 ounce (4 x 5 / tray)

Capacity

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Weight:

