

ABSMRO-2G

Rotary Double-Rack Oven

Shown with optional SMART Controller Technology



FEATURES & BENEFITS



- 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:

Website: www.abs1.net

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



Power Rating (kW)

Supply Voltage

Control Voltage (V)

Technical Specs

ABSMRO-2G ROTARY RACK OVEN

Electrical : 70 kW Fuel : 275,000 btu burner + 3 kW Electrical
208V,60 Hz 3 phase, neutral & earth. Other voltages available on request.
110 V / 24 DC
Flectric: 103 A

Capacity

Current Rating at 208 (A)

Electric: 103 A
Fuel: 12 A

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

Product:

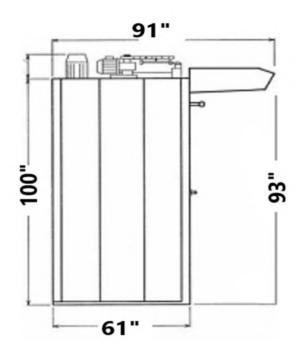
Standard Bread: 22 - 34 ounces 160 loaves per bake
Rolls: 2.1 ounce (6 x 5 / tray) 30 dozen per bake
Baguettes: 18 ounce (5 fluted trays) 90 per bake
Pies (foil): 3.6 ounce (4 x 5 / tray) 30 dozen per bake

Capacity 2 racks 18 trays (18 x 26) inches

Weight: 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.

