

ABSMRO-1G

Rotary Rack Oven– GAS Single Rack

Shown with optional SMART Controller Technology



MACADAMS INCOME INCO

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:

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

Contact: info@abs1.net Website: www.abs1.net



Power Rating (kW)

Supply Voltage

Control Voltage (V)

Technical Specs

Fuel:	Electrical: 42 kW 170,000 btu (gas burner) + 1.3 kW Electrical	
	220 V, 60 Hz 3 phase, neutral & earth. Other voltages available on request.	
	110 V / 24 DC	
	EL (1 1 00 A	

GAS ROTARY RACK OVEN

Current Rating at 208V

Electrical: 90 A
Fuel: 4A

Product:
Standard Bread: 22 - 34 ounces

Capacity
80 loaves per bake (20 x B04)

Rolls: 2.1 ounce (6 x 5 / tray)

Baguettes: 18 ounce (5 fluted trays)

Pies (foil): 3.6 ounce (4 x 5 / tray)

100 loaves per bake (20 x B05)

36 dozen per bake
90 per bake
36 dozen per bake

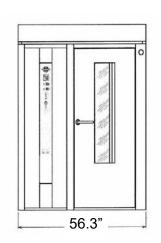
 Capacity
 18 x (18 x 26) inch

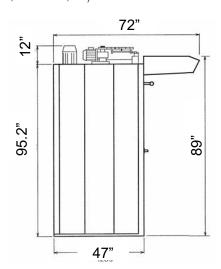
 Weight (pounds)
 Electrical: 2,310 lbs

 Fuel: 2,420 lbs

Dimensions (inches 56.3" (w) x 47"(d) x 95.2"(h) inches

^{*}Oven dimensions in mm: Excludes all protrusions (door handles, drain exits, etc). Allow an additional 7 inches for protrusions.





Dimensions shown with standard canopy.

