



Project _____
 AIA # _____ SIS# _____
 Item # _____ Quantity _____ C.S.I. Section 114000

ABSEDO-282 - Two-Deck Two-Pan Electric Deck Oven



MARKETING SPECIFICATION

Specified deck oven shall be an ABSEDO-282 Two-Deck, 2-Pan wide oven with welded steel frame. Unit's exterior and interior finish shall be stainless steel, with removable exterior access panels to facilitate service. Deck oven shall be modular in design, stacking up to 4 decks when volume expands. ABSEDO-282 Deck Oven shall feature solid, removable Ceramic Stone Hearth, Vienna-Style doors with windows, lights, timers, and steam systems on each deck. Unit shall use Digital Temperature and Steam Timing Controls with Top and Bottom Heat Controls for each deck. Emergency shut-off switch mounted at eye level. Heating Elements shall be encased in ceramic and encapsulated in steel to create even heating across the ceramic hearths in the oven. Four-point caster system and leveling jacks on all four corners. Modular repair system for quick, low-cost bakery equipment repair with ETL listings meeting UL 763 and NSF 8 requirements.



Meets UL 763 and NSF-8 Standards

Model ABSEDO-282

Two-Deck, Two-Pans Wide

STANDARD FEATURES

- Stainless Steel Interior and Exterior
- Ceramic Stone Hearths
- Digital Controls for Top and Bottom Heat Control, Bake Timer, Steam Timer and light
- Heating Elements Encased in Ceramic and encapsulated in Steel for Mello Heat Radiation
- Vienna Style Doors with Windows – Open Up and In to Baking Chamber, Eliminating Hot surface to load across
- Steam System on Each Deck Operate Independently and are Thermostatically Controlled and Self Cleaning
- Modular Design, Deck can be added when operation Expands
- Supplied on Casters with Four Corner Leveling System
- Electrical – 208 Volt, 3Ph, 60 Hz
- ETL/UL and ETL/NSF Approvals—Meet or Exceeds UL 763 and NSF Standards

CONTROL AND PERFORMANCE FEATURES

- Easy Readable Digital Controls for Top and Bottom Heat Control, Bake Timer, Steam timer and Light
- Steam System is Thermostatically Controlled for Proper Steam Moisture and Equipped with Self-Cleaning Stainless Steel Pods
- Ceramic Stone Hearths are Easily Removable for cleaning or Service
- Heating Elements Encased in Ceramic and Encapsulated in Steel for Soft Mellow Bake and Maximum Element Life
- Eight Inch Crown Standard on all Decks so Oven will Bake Full Range of Products--Artisan Breads, Pastry, and Cakes
- Vienna Style Doors Open Into Baking Chamber for Easy Loading and Unloading

OPTIONS & ACCESSORIES

- Electrical: 220/60/1 or 480/60/3
- Steel Hearths
- Stainless Steel Factory Integrated Hood

STANDARD PRODUCT WARRANTY

- One-Year Parts and Labor (Contiguous US and Canada Mainland)



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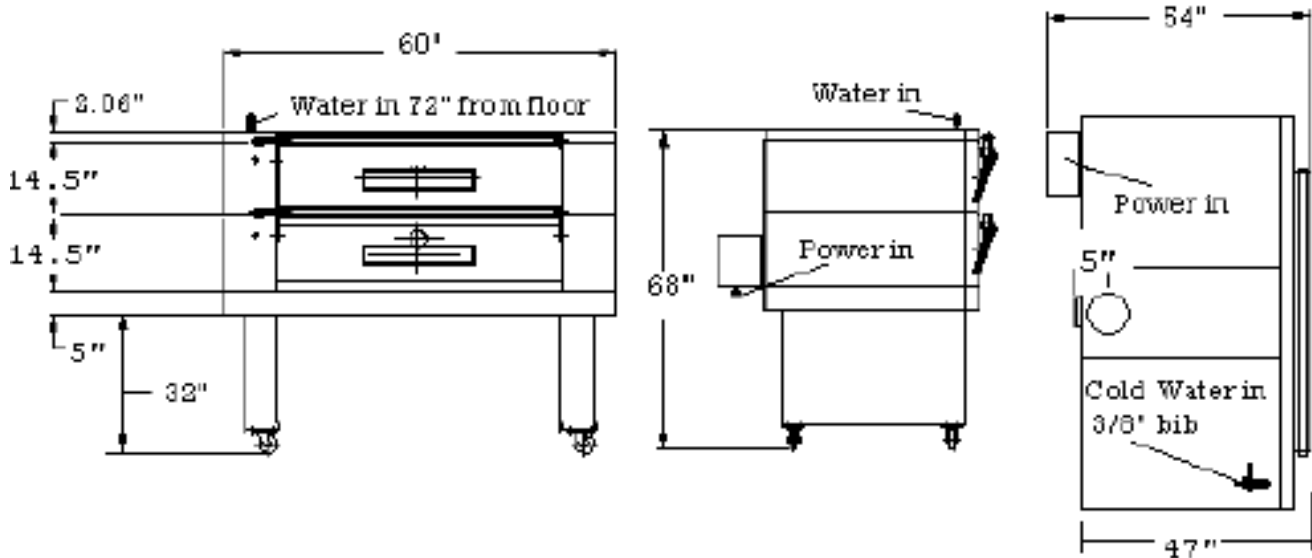


Send Orders to: ABSorders@mpmfeg.com



Two-Deck, 2-Pan Electric Deck Oven

ABSEDO-282



MODEL ABSEDO-282 UTILITY SPECIFICATIONS	
Model 282	208-220/60/3 or 480/60/3
Plug	Hard Wired
Slow-Blow Breaker	208: 60 Amp 480: 25 Amp
Water Pressure	18-20 PSI Maximum
Water Condition	Softened, Filtered

MODEL ABSEDO-282 2-PAN WIDE	
Hearth Dimensions	36" w x 30" d x 8" h 2160 sq inches

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
ABSEDO-282	84" x 66" x 58"	68" x 60" x 54"	1780	1375	110	54"	Yes

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.



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