



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



## ABSGDO-802A – Two-Deck Three-Pan Gas Deck Oven



### MARKETING SPECIFICATION

Specified Gas Bakery Deck Oven shall be an ABSGDO-802A, Two decks, three pans per deck, with a baking area of 67" Wide and 32.5" Deep each deck, Eight inch Crown, solid welded steel frame, Modular construction allowing for an additional deck to be added, and full stainless steel exterior. Each deck shall be supplied with Digital Controls for top and bottom heat control readable in C or F, Bake timer, steam timer. Interior Light, easily removable ceramic stone hearths, self-cleaning steam system with stainless steel pods and thermostatically controlled steam temperature and moisture, and door with windows that open out and down. Oven shall be supplied with casters and levelers on all four corners and ETL/UL and ETLS/NSF Listings.



Meets UL 763 and NSF-8 Standards



Send Orders to: [ABSSorders@mpmfeg.com](mailto:ABSSorders@mpmfeg.com)

### Model ABSGDO-802A Two-Deck, Three-pans wide

#### STANDARD FEATURES

- Strong Welded Steel Frame
- Stainless Steel Body Panels
- Digital Controls for Top and Bottom Heat Control Readable in C or F
- Bake Timer, Steam Timer and Interior Light
- Ceramic Stone Hearths -Easily Removed for cleaning
- Thermostatically Controlled Self Cleaning Steam System
- Doors with View Windows open out and Down
- Casters with Levelers on all four corners

#### CONTROL AND PERFORMANCE FEATURES

- Top and Bottom Heat Control—Easily Readable
- Available in Natural Gas or Propane
- Eight Inch Crown - Bakes Artisan Breads, Cakes and Pastries
- Steam System steam with temperature and moisture control
- Self-Cleaning Stainless Steel Steam Pods
- Oven supplied on Casters with levelers
- Oven supplied with 6 Foot Electrical Cord with NEMA Cord Cap - 110 Volt, 1 Ph
- Steam System supplied with separate 6 foot cord with NEMA Cord Cap – 240 Volt, 1 Ph

#### OPTIONS & ACCESSORIES

- Steel Hearths
- Stainless Steel Factory Hood

#### STANDARD PRODUCT WARRANTY

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



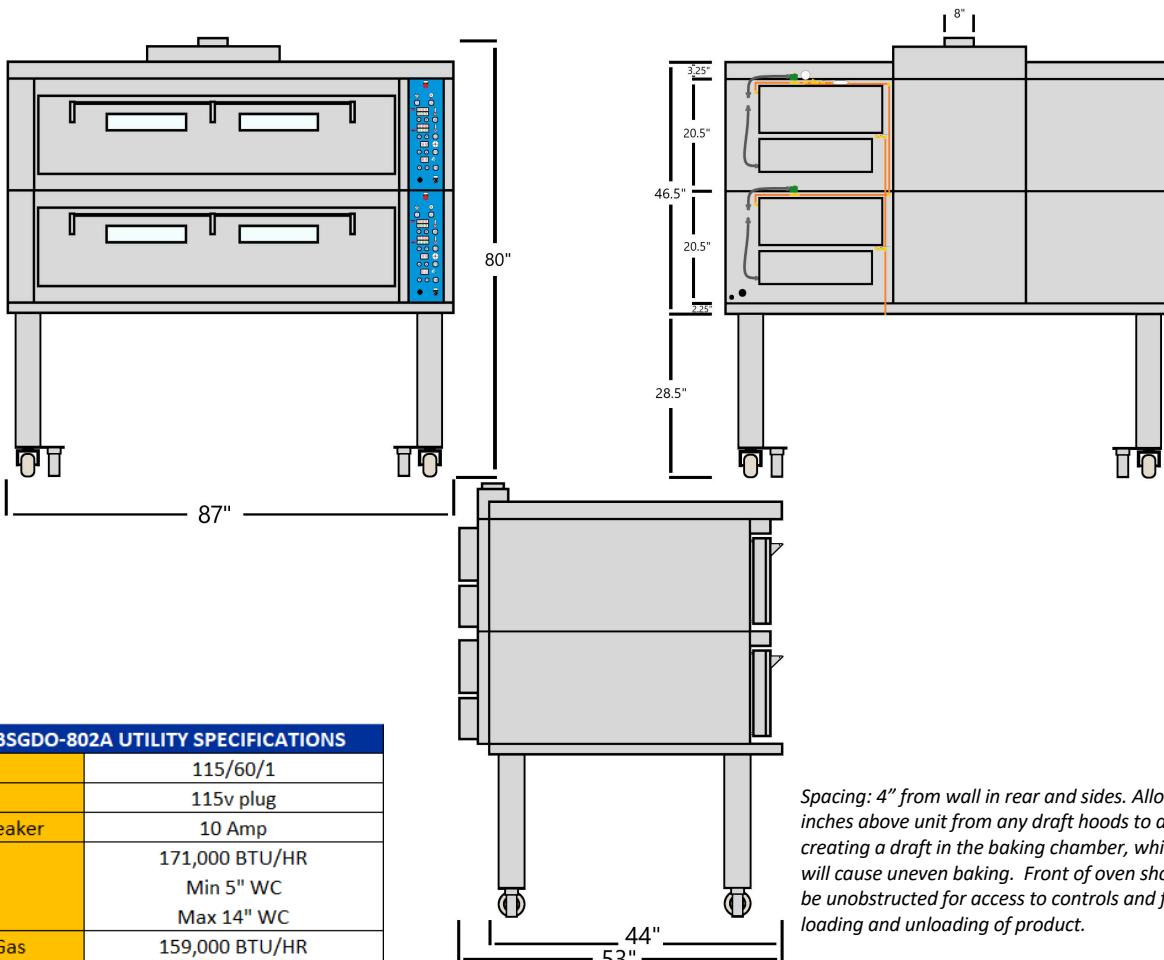
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ABSGDO-802A – TWO-DECK THREE-PAN GAS DECK OVEN



# Two-Deck Three-Pan Gas Deck Oven

ABSGDO-802A



MODEL ABSGDO-802A UTILITY SPECIFICATIONS	
Model 802A	115/60/1
Plug	115v plug
Slow-Blow Breaker	10 Amp
Natural Gas	171,000 BTU/HR Min 5" WC Max 14" WC
Propane LPG Gas	159,000 BTU/HR Min 8" WC Max 14" WC
Water	1/2" cold water 20 PSI Maximum Filtered/Softened
Options	Steam: 240/60/1 NEMA 6-50P plug 45 Amp Slow Blow Breaker

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.

MODEL ABSGDO-802A 3-PAN WIDE	
Hearth Dimensions	67" w x 32" d x 8" h 4288 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
ABSGDO-802A	84" x 90" x 60"	80" x 87" x 53"	2840	2300	110	Verify path from loading dock to install location.	Yes

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