

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



## ABSGDO-802T – Two-Deck Two-Pan Gas Deck Oven



### MARKETING SPECIFICATION

Specified Gas Bakery Deck Oven shall be an ABSGDO-802T , Two decks, Two pans per deck, with a baking area of 39.5" Wide and 31" 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

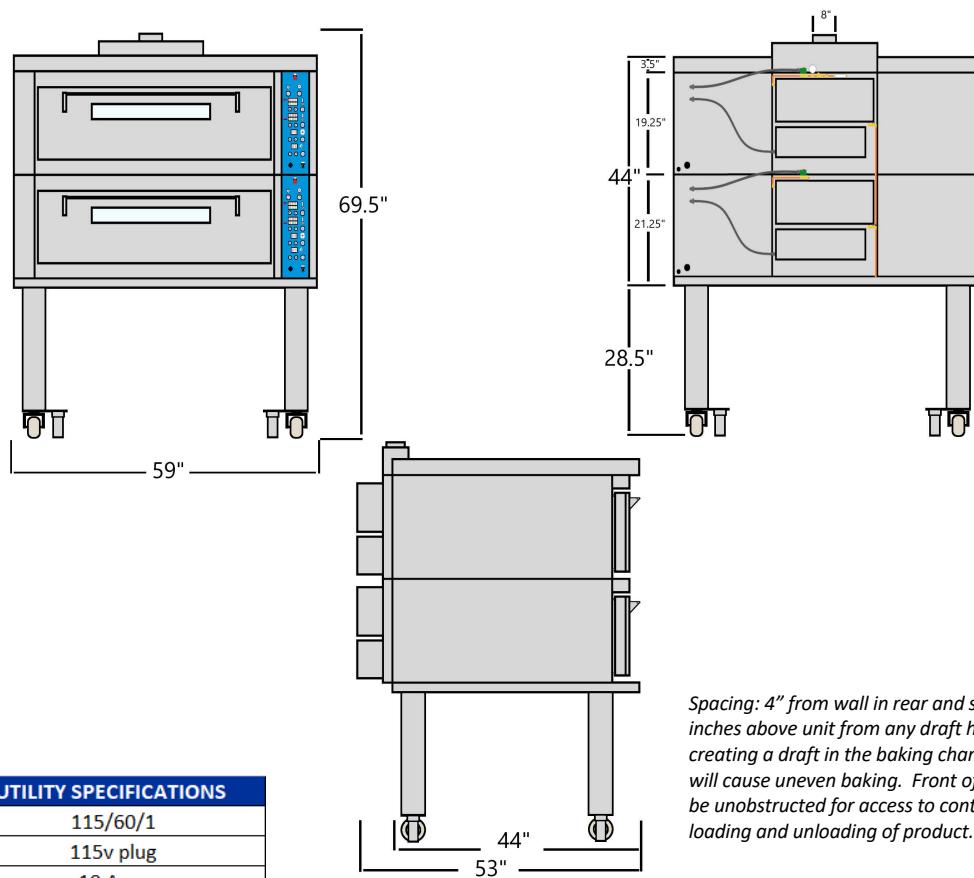


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# Two-Deck Two-Pan Gas Deck Oven

# ABSGDO-802T



MODEL ABSGDO-802T UTILITY SPECIFICATIONS	
Model 802T	115/60/1
Plug	115v plug
Slow-Blow Breaker	10 Amp
Natural Gas	98,000 BTU/HR Min 5" WC Max 14" WC
Propane LPG Gas	103,050 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

MODEL ABSGDO-802T 2-PAN WIDE	
Hearth Dimensions	39" w x 31" d x 8" h 2418 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-802T	83" x 66" x 57"	69.5" x 59" x 53"	2070	1660	110	Verify path from loading dock to install location.	Yes

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