



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



## ABSEDO-281 - Single-Deck Two-Pan Electric Deck Oven

ABSEDO-281 SINGLE-DECK TWO PAN ELECTRIC DECK OVEN



### MARKETING SPECIFICATION

Specified Electric Deck Oven shall be an ABSEDO-281, one deck, 2-pans per deck with welded steel frame, Stackable modular construction and stainless steel interior and exterior. Unit shall be stackable up to 4 Decks. Each deck shall be supplied with digital controls for top and bottom heat control readable in degrees F or C, bake timer, steam timer, interior light, easily removable ceramic stone hearths, self-cleaning water drop steam system with stainless steel pods and thermostatically controlled steam temperature, ceramic encased heating elements encapsulated in steel and Vienna style doors that open up and into baking chamber. Oven shall be supplied on casters with levelers on all four corners and ETL/UL and ETL/NSF Approvals



Meets UL 763 and NSF-8 Standards

### Model ABSEDO-281

#### Single-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

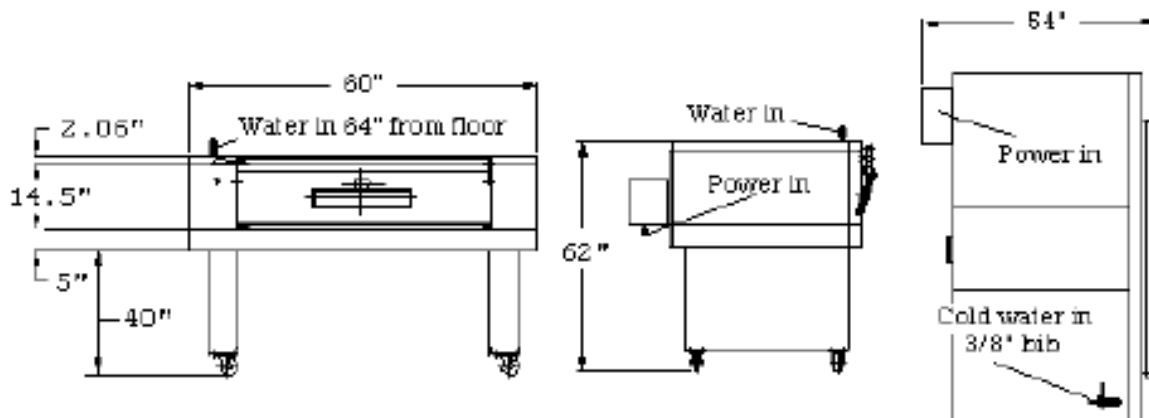
#### STANDARD PRODUCT WARRANTY

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





# Single-Deck, 2-Pan Electric ABSEDO-281 Deck Oven



## MODEL ABSEDO-281 UTILITY SPECIFICATIONS

Model 281	208-220/60/3 or 480/60/3
Plug	Hard Wired
Slow-Blow Breaker	208: 30 Amp 480: 15 Amp
Water Pressure	18-20 PSI Maximum
Water Condition	Softened, Filtered

## MODEL ABSEDO-281 2-PAN WIDE

Hearth Dimensions	36" w x 30" d x 8" h 1080 sq inches
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## 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-281	84" x 66" x 58"	62" x 60" x 54"	1370	970	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.