



BakerSeries Electric 2- Pan Deck Ovens

MODEL: EDO - Series

Item No. _____
 Project _____
 Quantity _____



Model EDO-284 shown

PAN & PRODUCTION CAPACITY GUIDE

Model / Capacity	18 x 26 Pn	18 x 30 Pn	26" Bagetts	9" Pies
EDO-281	2	2	8	6
EDO-282	4	4	16	12
EDO-283	6	6	24	18
EDO-284	8	8	32	24
EDO-381	3	3	12	9
EDO-382	6	6	24	18
EDO-383	9	9	36	27
EDO-384	12	12	48	36

Short Bid Specification:

Deck Oven shall be a **LBC Bakery Equipment Model EDO-___** [Insert: 281, 282, 283, 284, 381, 382, 383, 384] 7.4kW electrically heated per deck, ___ [Insert 2 or 3] each 18" x 26" pan capacity per deck, 8" crown, stainless steel interior and exterior, Vienna style doors with large view window(s), lighted interior, 25 mm ceramic hearth, individual one-shot steam system per deck, temperature controls from 000 - 550, Individually controlled top and bottom heat, timer with continuous buzzer, from 0-99 minutes. Steam system shall be independent of the deck heat and shall recover within 20 minutes. Heating elements shall be stainless steel sheathed dual coil tubular elements. Doors shall open inward to retain steam and heat. Ovens shall be ETL (or equivalent) listed for safety and sanitation.

STANDARD PRODUCT WARRANTY

One-Year Parts and 90 days Labor (contiguous US Including Alaska and Hawaii, Canada)

Construction Features

- Heavy duty stainless steel construction, interior and exterior
- Ceramic decks, removable for easy cleaning
- Stackable, up-to 4-decks high.
- Available with legs or casters
- Vienna style doors with large view window
- Lighted interior
- 208/240 VAC 3-phase power input.
- Optional 440 or 480 VAC
- 4" clearance sides and back, 6" at top

Performance Features

- 000 - 550 Degree F Temperature range
- Steamer timer or one-shot steam feature
- Solid state timer from 0 - 99 hrs
- Continuous buzzer
- Top and hottom heat controls

Controls Features

- Solid State Timers from 0-99 Minutes
- Continuous buzzer
- Individual Top and Bottom Solid State Temperature Controls from 100- 550 F
- One-shot Steamer
- Manual Damper Control
- Large Digital Displays for Bake Time, Actual and Set-point Temperatures



Meets UL 736 and NSF-8 Standards

Sheet Number EDO-RR1 (rev 06/06)



BakerSeries Electric Deck Oven,

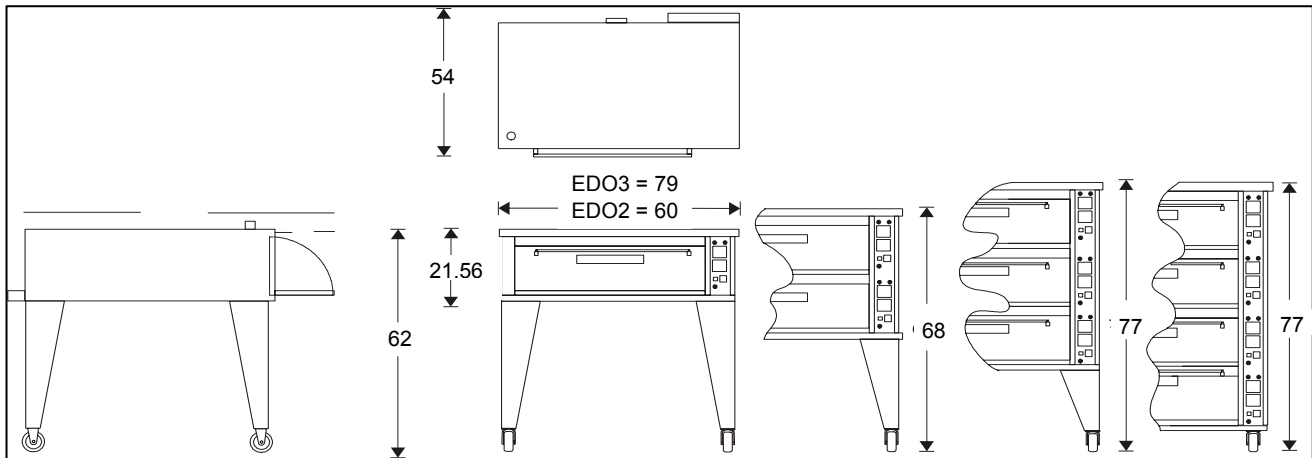
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INSTALLATION REQUIREMENT

208 or 240 VAC, 3-Phase power required. 480 VAC optional
 3/8" NPT Cold water supply @ 40 PSI, per water quality requirements

OPTIONS & ACCESSORIES

480 VAC, 3-Phase



Model	Dimensions Height x Width x Depth		Clearance from Combustibles		Weight		Freight Class
	External	Internal	Sides and Back	Top	Actual	Shipping	
EDO281	60 x 60 x 51	8 x 40 x 30	4"	6"	650	800	85
EDO282	68 x 60 x 51	8 x 40 x 30	4"	6"	1100	1250	85
EDO283	77 x 60 x 51	8 x 40 x 30	4"	6"	1750	1900	85
EDO284	77 x 60 x 51	8 x 40 x 30	4"	6"	2350	2500	85
EDO381	60 x 79 x 51	8 x 60 x 30	4"	6"	750	900	85
EDO382	68 x 79 x 51	8 x 60 x 30	4"	6"	1250	1400	85
EDO383	77 x 79 x 51	8 x 60 x 30	4"	6"	1950	2100	85
EDO384	77 x 79 x 51	8 x 60 x 30	4"	6"	2650	2800	85

Electrical Requirements By Model										
Voltage	Phase	208 VAC			240 VAC			480 VAC		
		Total kW	Amps	Circuit Size*	Total kW	Amps	Circuit Size*	Total kW	Amps	Circuit Size*
EDO281	3	6.47	19	25	7.9	20	25	7.9	10	15
EDO282	3	12.94	36	45	15.8	40	50	15.8	20	25
EDO283	3	19.41	54	70	23.7	58	75	23.7	29	40
EDO284	3	25.88	73	95	31.6	78	100	31.6	39	50
EDO381	3	8.7	25	35	9.08	22	30	9.08	11	15
EDO382	3	17.4	49	65	18.12	44	55	18.12	22	30
EDO383	3	26.1	73	95	27.18	66	85	27.18	33	45
EDO384	3	34.8	97	125	36.24	88	110	36.24	44	55

*Use only Copper Wire, rated 85 Degrees Centigrade