



The First Name In Bakery

Adamatic AMDO-2W Deck Oven

2 Pans Wide / up to 4 Decks high

STANDARD FEATURES:

- Modular fully insulated deck design
- Two pan wide capacity
- Up to four decks in height
- Each deck independently operated
- Double glazed full width/height viewing windows
- Patented self contained steam system
- Single piece stone hearth on all decks
- Digital control panel features
 - Thermostat
 - Bake and steam timers
 - 7-Day auto on control
 - Upper and lower controls
 - Interior light
 - Energy saving sleep mode
- Stand w/locking casters
- 1 years parts/labor warranty

OPTIONS

- Canopy w/650 cfm fan



† Model shown: AMDO-3W-3
3-Wide 3-Deck deck oven, with optional canopy fan.

2-wide model is narrower and accommodates up to 4 decks in the same overall height.



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UL197



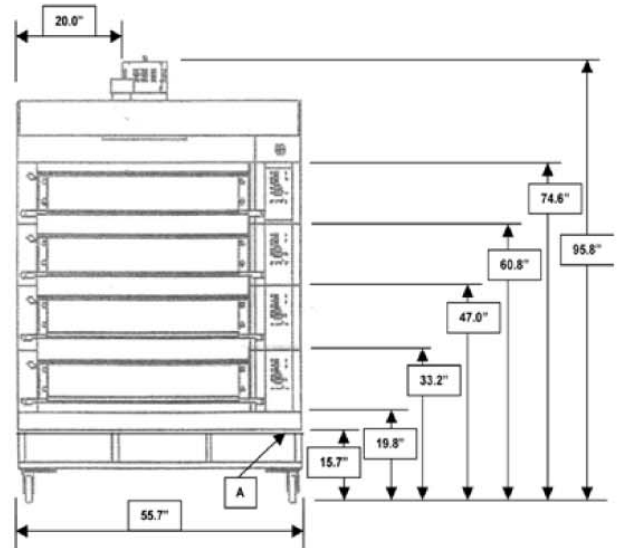
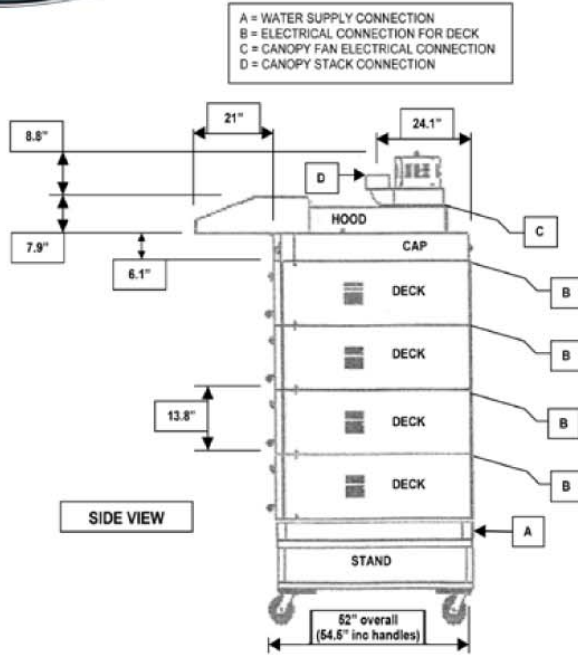
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NSF STD 4

ADAMATIC, INC

©9/2007 Product specifications may be changed without notice. Always obtain current spec sheet at time of purchase.

Belshaw/Adamatic Bakery Group



ELECTRICAL SUPPLY REQUIREMENTS

Electrical requirement per deck is one of the following depending on the input voltage.

- 208/60/3 @ 17 amps 5.30 kw
- 220/60/3 @ 18 amps 5.93 kw
- 240/50/3 @ 19.5 amps 7.06 kw*
- 240/60/3 @ 19.5 amps 7.06 kw
- 400/50/3 @ 9.0 amps 6.36 kw*
- 440/60/3 @ 7.5 amps 4.92 kw
- 460/60/3 @ 8 amps 5.38 kw
- 480/60/3 @ 8.5 amps 5.86 kw
- 4-wire connection – 3 phase plus ground
- 72" power cord is supplied.
- Canopy fan (optional) is rated separately at 208-240/60/1 @ 6 amps 600 cfm. An additional 72" power cord is supplied for the canopy.
- All connections are at the rear right hand side of the oven at each deck height and canopy connection is at rear top of the oven.

NOTE: The "POWER OFF" button on the front of the oven does not isolate the power supply!!!

* These export voltages are not UL listed for safety

WATER SUPPLY REQUIREMENTS

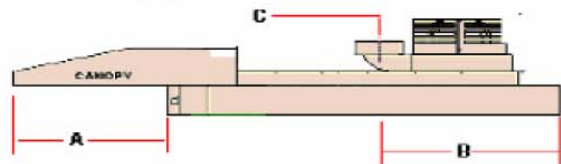
- Deck oven requires a single water connection which will supply water to all three decks.
- A single inlet water connection 1/2" NPT hot or cold water at a pressure of 29-44 psi is installed into the supplied steam manifold assembly which includes a factory supplied regulator with gauge and shutoff valve. No drain required.
- NOTE: For proper operation of the steam system it is recommended that the water supply follow the following specifications:

- Total Dissolved Solids: 10 ppm minimum
- Hardness: 0 – 6 grains per gallon
- Calcium: 0 – 4 ppm
- Magnesium: 0 – 4 ppm
- PH range: 7.0 – 8.5
- Chloride: 0 – 50 ppm
- Alkalinity: 0 – 20 ppm

Consult your local water treatment company for proper water filtration system.

EXHAUST REQUIREMENTS

- The exhaust duct must be a minimum of 24" above the roof line or roof wall with a wind proof cap. Oven includes factory supplied 650 cfm exhaust fan.
- The duct connection on the top of the oven must be easily removable for servicing of the oven.
- A piece of stainless steel flex piping should be used from below the ceiling tile to the top of the oven. Check local codes for proper exhaust duct material to be used.



- A=21" canopy overhang
- B=23" Duct location from rear of oven
- C=6"O.D. Duct Diameter

GENERAL INFORMATION

- A hard smooth level floor is required on which to position the oven Access to the ovens electrical components is on the right hand side and must be accessible.
- Oven installation must be by factory authorized and trained service technician plus all utilities and stack work must be installed by licensed contractors and must conform to all local and state building codes.