

Belshaw Adamatic

AMDO-3W Deck Oven, 3-pans wide Up to 4 Decks high

Standard Features:

- Modular fully insulated deck design
- Three 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 year parts/labor warranty

Options

- Canopy w/600 cfm fan

Certifications

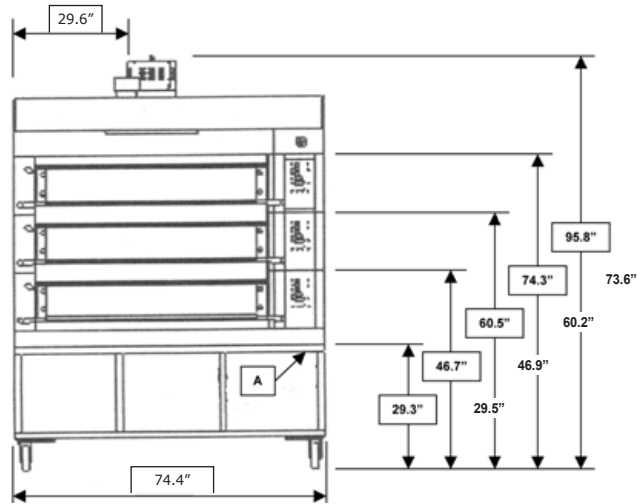
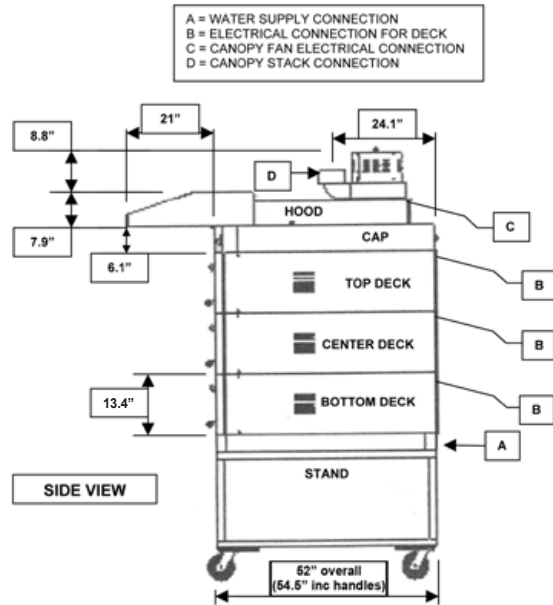
- ETL-US listed, to UL-197



Model: AMDO-3W-3
(shown with optional canopy)



3062800
UL197



Interior Dimensions

Width: 55" (1.39m) Depth: 40" (1.01m) Height: 8" (200mm)

Electrical Supply Requirements

- Electrical requirement per deck is one of the following depending on the input voltage.
 - 208/60/3 @ 22 Amps 7.9 kw
 - 220/60/3 @ 24 Amps 8.9 kw
 - 480/60/3 @ 12.4 Amps 8.8 kw
- 4-wire connection – 3 phase plus ground
- 72" power cord is supplied
- Canopy fan (optional) is wired separately at 208-240/60/1 @ 6 amps, fan rated at 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

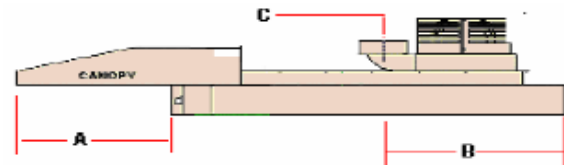
Water Supply Requirements

- 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 is required.
- NOTE: For proper operation of the steam system it is recommended that the water supply follow these 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 (Optional)

- 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 600 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" (533mm) canopy overhang
B=23" (584mm) Duct location from rear of oven
C=6" (150mm) Duct Outside Diameter

Approximate Shipping Weight

3-tray wide, 3 deck oven with stand (without canopy)	2345 lbs (1064 kg)
Each oven deck	575 lbs (261 kg)
Canopy	38 lbs (17 kg)
Fan	62 lbs (28 kg)

General Information

- A hard smooth level floor is required on which to position the oven. Access to the oven's 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.