



Sectional Oven 1310



*A.B. Borås Ugntjänst
Sweden*

The Sectional oven is a result of professional experience and knowledge during the long time as we have been manufacturer of bake ovens.

Our concept offers the baker almost unlimited choices. The oven can be varied in many ways, it can even be enlarged if the need comes up in the future.

The separately heat controled oven sections allow baking of different kind of goods at the same time, consequently the baker can reach optimal effectiency in his daily work.



Control Panel

The panel is located on the right side of the oven, and is easy to reach. The controls are in large size and very apparent, which provides the baker a good survey during the bake process.

Four heat regulators brings more setting alternatives, for baking of many kinds of goods.

Bake timer (optional) could be set from 1 up to 60 minutes, and the indication of obtained temperature will occur with light- and sound-signal.

Ovens with steam equipment as optional appliance, has got a steam switch with respringy function. When turning the switch, a signal will be send to a relay which control the lenght of the steam cycle.

The Sectional Oven 1310 is

produced in many sizes. The concept provides nearly unlimited choices, depending only on the amount of space available. From 1-4 trays per oven chamber. Four different depths, 675 mm, 820 mm and two double-depth models at 1370 mm and 1660 mm. The chambers can be produced in two different heights.

Standard features

- * Stainless steel facing
- * Thick heat reflective glass
- * Excellent lighting in oven chamber
- * Chassis is insulated with high quality material, which is 120 mm thick
- * Prepared for steam equipment
- * All electronic components are gathered at the right side of the oven for easy service.

Available optional equipment

- * Bake timer
- * Legs in stainless steel
- * Castors, of which two are lockable
- * Stone hearths
- * Pull-out grid for load-relieving
- * Top cover (small/large)
- * Complete steam equipment
- * Equipment for regulation of steam automatism
- * Underbuilt prover (UJS)
- * Grid for oven chamber
- * Lower shelf between the legs
- * Start timer



Steam Equipment (Optional, not on any picture)

The steam generator is located on the rear side of the oven. It is well protected in a box of stainless steel. If the steam generator is installed, the total depth of the oven increases with about 130 mm. The power is about 2 kW.

Solid legs or underbuilt prover, UJS

We can deliver the oven with stainless legs and castors. The front castors are lockable. We can also deliver the oven with an underbuilt prover.

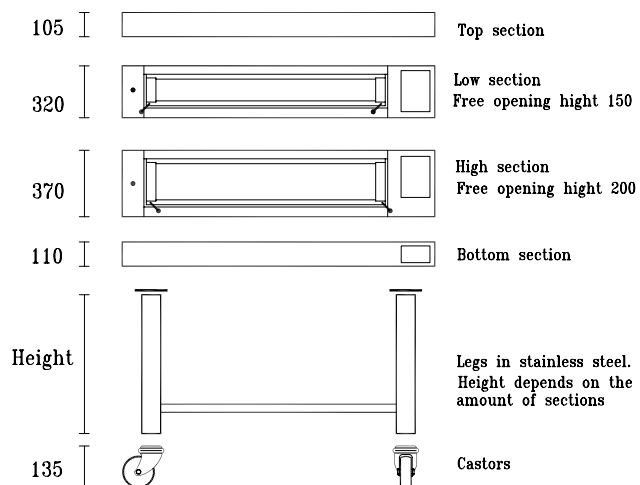


Power & Heights

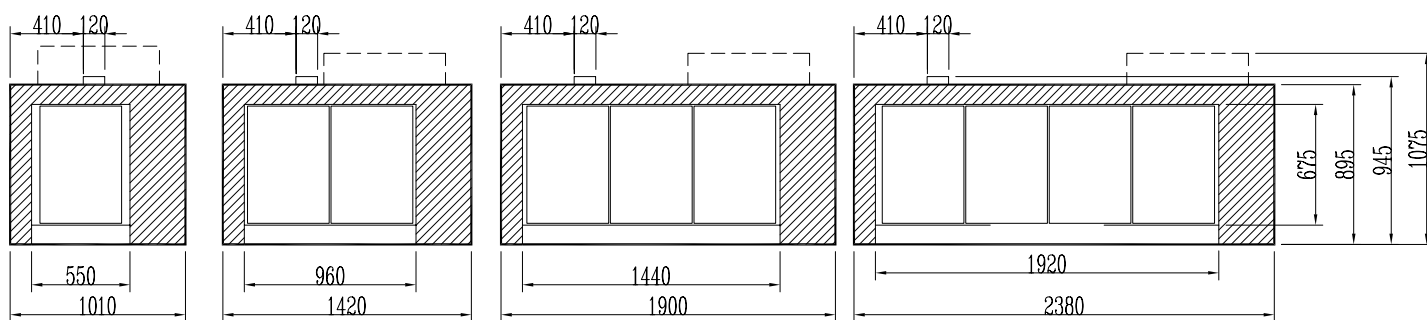
Power/Oven chamber, kW

	380V	220,400,415V
550x675	3,0	3,3
960x675	4,8	5,3
1440x675	6,9	7,6
1920x675	9,0	9,9
700x820	4,5	5,0
960x820	5,6	6,2
1300x820	7,5	8,3
1440x820	8,1	9,0
1920x820	10,8	12,0
Steam	1,83	2,0

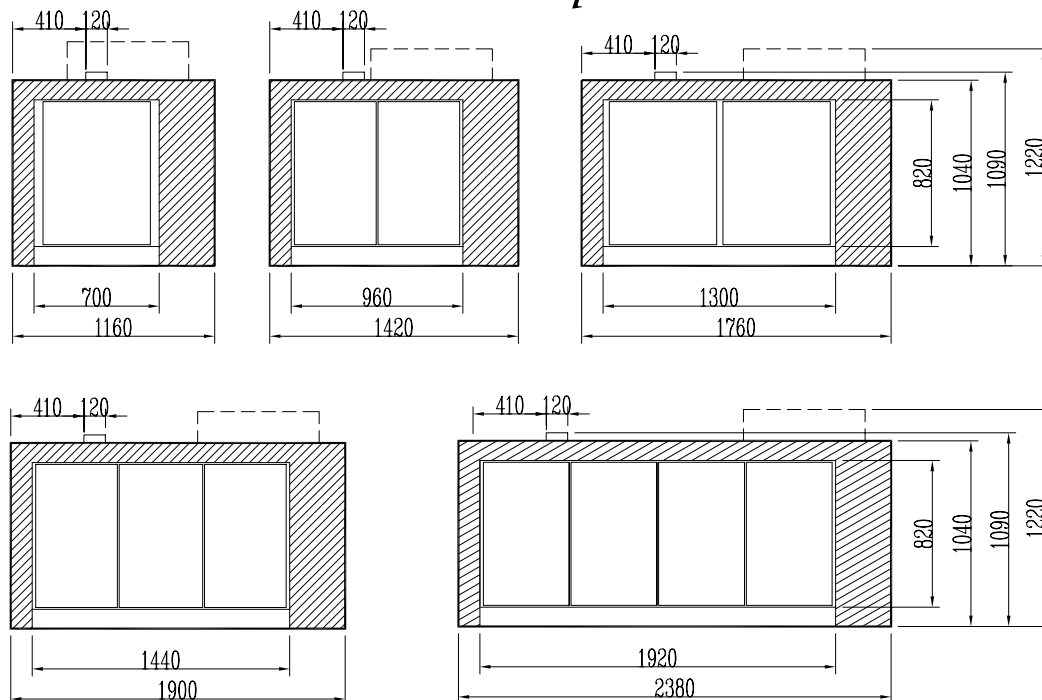
Build height



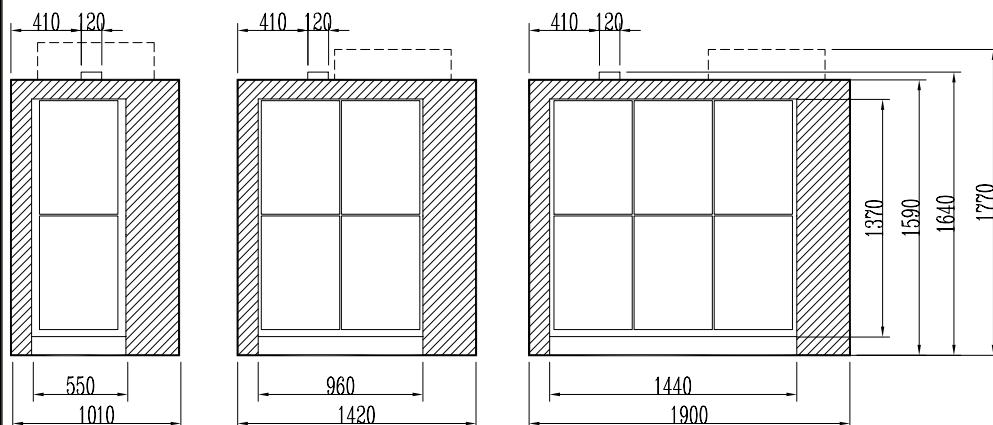
675 depth



820 depth



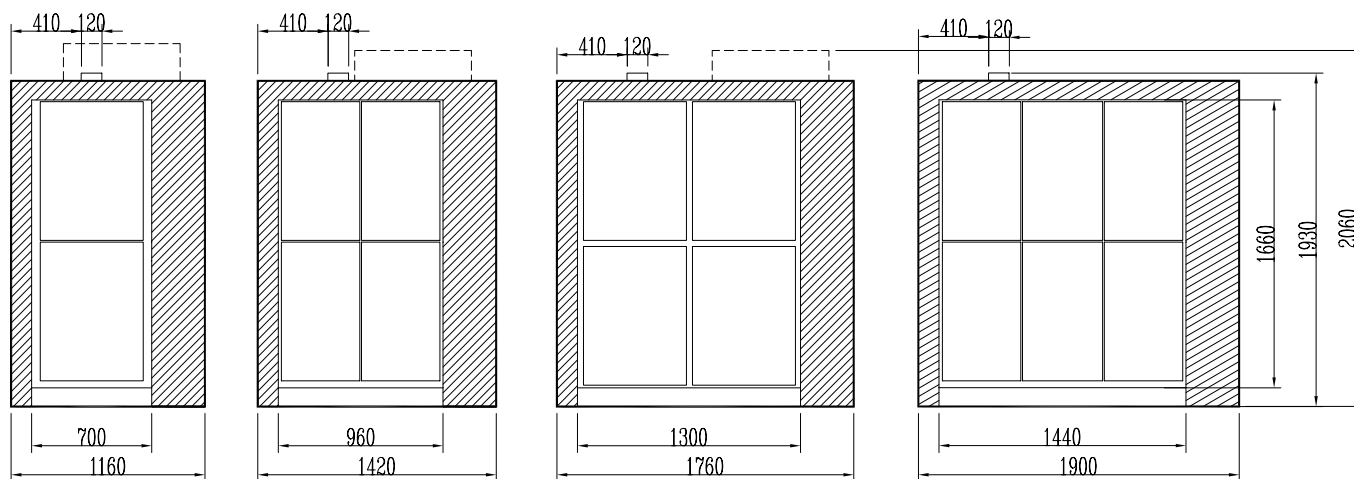
1370 depth



Power/Oven chamber, kW

	380V	220,400,415V
550x1370	5,4	6,0
960x1370	8,9	9,8
1440x1370	12,0	12,0
700x1660	8,0	8,8
960x1660	10,8	12,0
1300x1660	13,6	15,1
1440x1660	14,8	16,4
Steam	1,83	2,0

1660 depth



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AB Borås Ugntjänst reserves the right to make any changes of dimension and construction.