



Modular gas deck oven

2 decks composition

serieP gas consists of one or more independent baking chambers and an optional leavening proofer or stand. The baking surface is made of refractory bricks allowing the perfect heat distribution over the whole surface and making this oven particularly suitable for direct pizza baking on floor or on trays. Temperature management is electronic. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. The stand consists of a painted metal structure, while the leavening proofer has a stainless steel structure, equipped with a heating thermostat. The leavening proofer can reach the maximum temperature of 149°F, whereas the maximum temperature of the baking chamber is 842°F.



OPERATION

- Heating by ramp burner
- Electronic temperature management
- Protected incandescent lighter
- Flame detector
- Maximum temperature reached 842°F
- Continuous temperatures monitoring in baking chamber by thermocouple
- Exhaust fumes B11 or B21

CONSTRUCTION

- Structure made in folded stainless steel
- Side panels in painted sheet metal
- Hood in stainless steel
- Steam duct in stainless steel plate
- Stainless steel door, tempered glass
- Door handle in stainless steel
- Two-layer refractory brick baking surface
- Top and side structure in aluminized steel
- Rock wool heat insulation

ACCESSORIES

- Leavening proofer on wheels height 23 1/2", 31 1/2"
- Stand with wheels height 15 3/4"
- Spacer element height 11 13/16"
- Additional tray holder guides for compartment and stand
- Activator discharge vapors
- Frontless hood

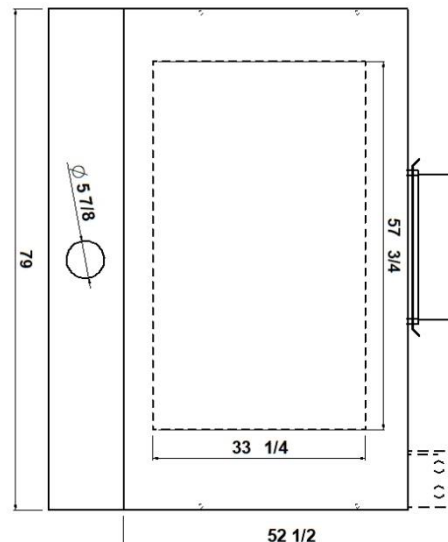
INTERNAL BAKING DIMENSIONS

Internal height	7"
Internal depth	33 1/4"
Internal width	57 3/4"
Baking surface	13,3ft ²

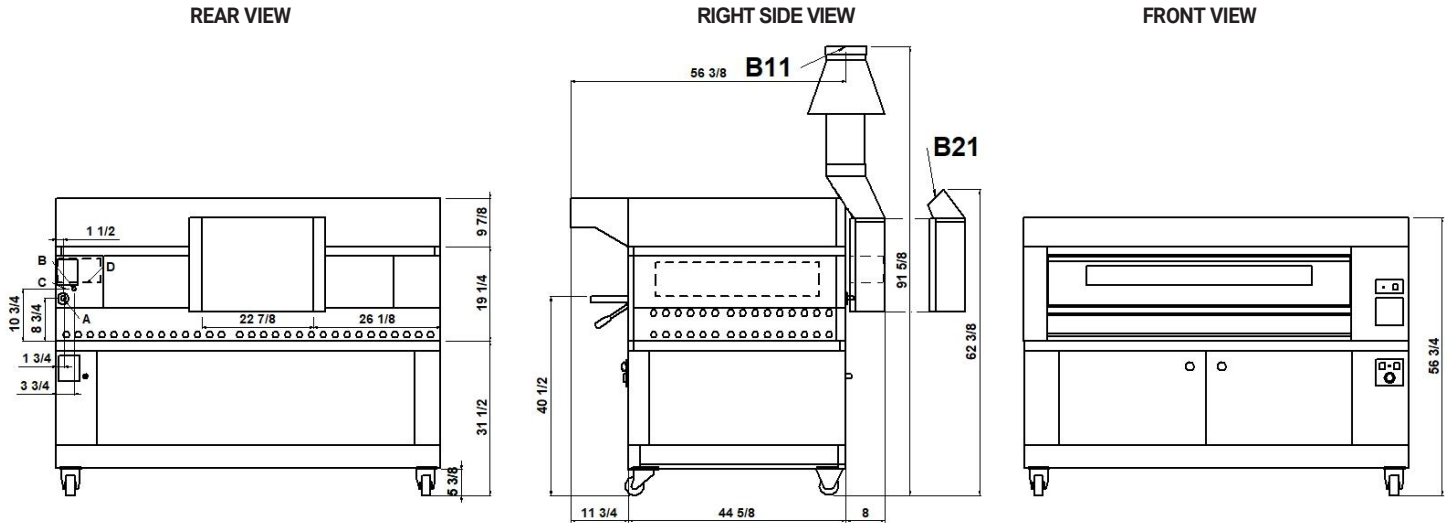
STANDARD EQUIPMENT

- Dual halogen lighting
- Independent maximum temperature safety device

TOP VIEW



1 baking chamber height 7"
(assembled with proofer height 31 1/2")



NOTE: The dimensions indicated in the views are in inches. **B11 DIRECT VENTILATION (ø 7 7/8"). B21 UNDER VENTILATION HOOD**

A	B	C	D
Ø 1/2"	fairleads	M6	120V
cone shaped male gas manifold		equipotential screws	optional

DIMENSIONS

External height	29 1/8" (740mm)
External depth	52 1/2" (1334 mm)
External width	79" (2000 mm)
Weight	814lb (369 kg)

SHIPPING INFORMATION

Packed in wooden crate

Height	40" (1000mm)
Depth	78" (1960mm)
Width	87 (2190mm)
Weight	924lb (419kg)

FEEDING AND POWER

Appliance type Direct ventilation or Under ventilation hood

Gas power supply

NATURAL	4inWC – 10,5mbar
LP-GAS	10inWC – 26,2mbar

Thermal capacity 110000Btu/hr (32kW)

TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm	4
Pizza diameter 12"	12
Pizza diameter 18"	5

When combined with leavening compartment or stand:

Max height	71" (1800mm)
Max weight	1204lb (546kg)

Electric power supply

A.C. V240 1ph 60Hz

Max power	450W/DECK
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No cord set supplied

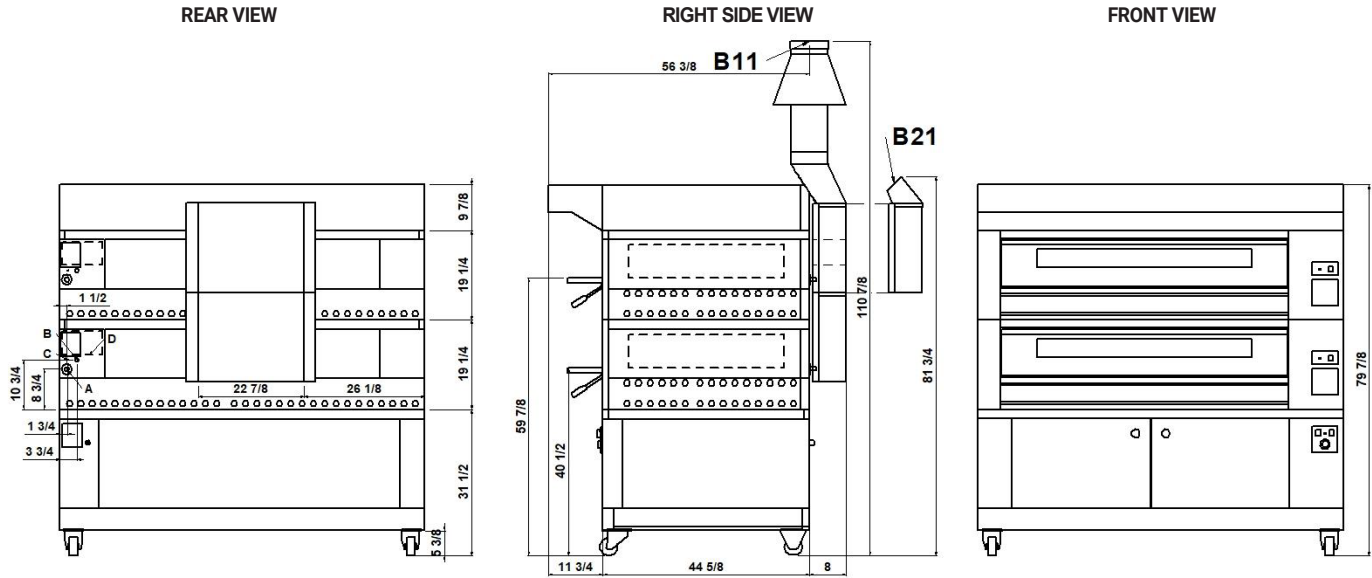
Power supply (optional proofer)

A.C. V(208/240) 1ph 60 Hz

Max power	1,8kW
*Average power cons	0,9kWh



2 baking chambers height 7"
(assembled with proofer height 31 1/2")



NOTE: The dimensions indicated in the views are in inches. **B11 DIRECT VENTILATION (ø 7 7/8"). B21 UNDER VENTILATION HOOD**

A	B	C	D
Ø 1/2"	fairleads	M6	120V
cone shaped male gas manifold		equipotential screws	optional

DIMENSIONS

External height	48 13/32" (1230mm)
External depth	52 1/2" (1334mm)
External width	79" (2000mm)
Weight	1431lb (649kg)

TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm	8
Pizza diameter 12"	24
Pizza diameter 18"	10

SHIPPING INFORMATION

Packed in wooden crate

Height	59" (1490mm)
Depth	78" (1960mm)
Width	87" (2190mm)
Weight	1564lb (709kg)

When combined with leavening compartment or stand:

Max height	91" (2290mm)
Max weight	1844lb (836kg)

FEEDING AND POWER

Appliance type Direct ventilation or Under ventilation hood

Gas power supply

NATURAL	4inWC – 10,5mbar
LP-GAS	10inWC – 26,2mbar
Thermal capacity 220000Btu/hr (64kW)	

Electric power supply

A.C. V240 1ph 60Hz

Max power	450W/DECK
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No cord set supplied

Power supply (optional proofer)

A.C. V(208/240) 1ph 60 Hz

Max power	1,8kW
*Average power cons	0,9kWh

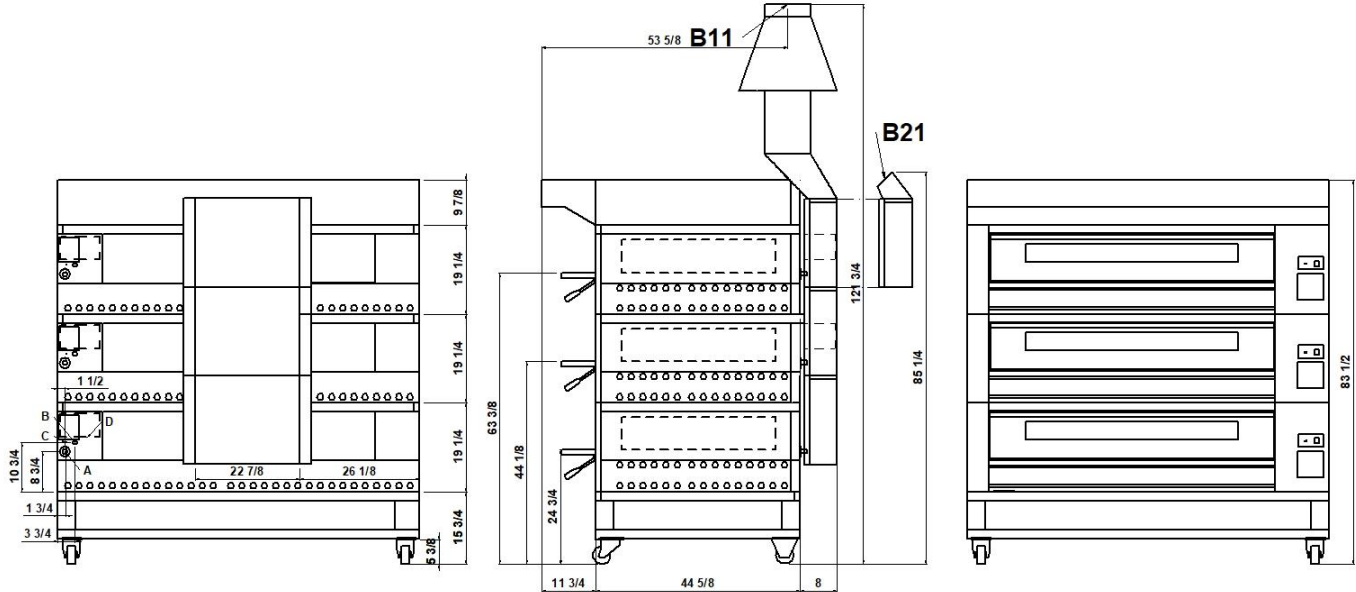


3 baking chambers height 7"
(assembled with stand height 15 3/4")

REAR VIEW

RIGHT SIDE VIEW

FRONT VIEW



NOTE: The dimensions indicated in the views are in inches. **B11 DIRECT VENTILATION (ø 9 27/32"). B21 UNDER VENTILATION HOOD**

A	B	C	D
Ø 1/2"	fairleads	M6	120V
cone shaped male gas manifold		equipotential screws	optional

DIMENSIONS

External height	67 11/16" (1720mm)
External depth	52 1/2" (1334mm)
External width	79" (2000mm)
Weight	2049lb (929kg)

TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm	12
Pizza diameter 12"	36
Pizza diameter 18"	15

SHIPPING INFORMATION

Packed in wooden crate

Height	78" (1980mm)
Depth	78" (1960mm)
Width	87" (2190mm)
Weight	2202lb (999kg)

When combined with leavening compartment or stand:

Max height	94" (2380mm)
Max weight	2410lb (1093kg)

FEEDING AND POWER

Appliance type Direct ventilation or Under ventilation hood

Gas power supply

NATURAL	4inWC – 10,5mbar
LP-GAS	10inWC – 26,2mbar
Thermal capacity 330000Btu/hr (96kW)	

Electric power supply

A.C. V240 1ph 60Hz

Max power	450W/DECK
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No cord set supplied

Power supply (optional proofer)

A.C. V(208/240) 1ph 60 Hz

Max power	1,8kW
*Average power cons	0,9kWh