



Leaders in innovation

1 - (800) - 683 6053

JOIN THE REVOLUTION

The New York Brick Oven Company

Thank you for your interest in the New York Brick Oven Company!

We have been producing top-of-the-line ovens for over 20 years. Our proprietary refractory domes and hearths are imported directly from Italy and produced with the best materials available. We are so confident in our products that we offer a ten-year warranty on our hearths.

We have taken a modern and innovative approach to the classic brick oven and produced an oven that rivals all competition. Our ovens are designed, and expert engineered with restaurant owners and staff in mind. This results in easy operation, a consistent product, labor savings, and high-quality results every time.

We pride ourselves on great customer service and satisfaction through expert support and continuing education. We offer wood-fired, gas-fired, electric or combinations fuel ovens that are ETL, CE, NSF, and CA certified. We offer worldwide service and support.



Ease of operation

No skilled labor required to cook pizzas



Consistent Products

Produce the same perfect pizza every time



Labor Savings

Save tens of thousands of dollars in labor per year



Amazing visual experience Set you apart from any competition



Can be installed through any standard 36" door opening











Wood-fired and gas combination



Patented heated revolving floor (The only one in the industry)



Digital temperature control



Precise revolving floor speed control



Easy clean-out drawer for ash removal

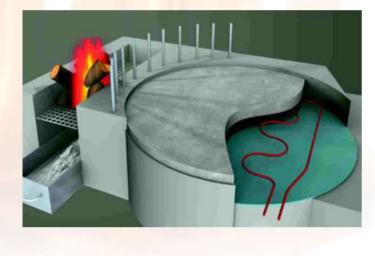


Ultra-efficient heating



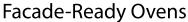
Multiple facade options





Our Models





Inferno Series

Our original design.
Wood fire chamber on thje
right with a glass door.









Burner system in the rear, designed to show off the flames in the oven to your guests.









Cupola Series

Our newest series, round dome, comes in any tile color combination.



Our ovens can be finished with any custom facede. The Cuppola Series oven is available pre-fabricated with any color tile finish or painted metal. The Inferno and Flre-Show Series ovens are finished in a red painted metal.



The Inferno Series

The Inferno Series is our original revolving-deck model. This oven features a wood-burning chamber with a glass viewing door. This allows your guests to see the wood burning inside the oven.

This oven features a variable speed rotating deck, floor heat system, glass heat shield doors, and granite ledge.

Easy to facade with any custom look.



Glass Viewing Door

Glass Heat Shield Doors

Digital Temperature Control

Floor Speed & Heat Control

Ash Removal Drawer

Granite Ledge

Model	Specifications
Model	opecifications

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178		
		-41

IS-85

Outer Dimensions 59" x 57" x 73.5"

Rotating Deck Size 33.5"

Weight 1,800 LBS

Gas & Wood Yes

Rotating Deck Size

12" Pizzas 4

16" Pizzas

Pizzas / Hr 35 Lg / 60 Sm

Floor Heat System Yes

IS-105



67" x 71" x 73.5" Outer Dimensions

41"

Yes

12" Pizzas

8

16" Pizzas 3

Pizzas / Hr 3,200 LBS

> Floor Heat System Yes

IS-125



Outer Dimensions

 $71" \times 76" \times 73.5"$

12" Pizzas

10

4

Rotating Deck Size 49"

16" Pizzas

Weight

Weight

Weight

Gas & Wood

3,600 LBS

Pizzas / Hr

80 Lg / 150 Sm

50 Lg / 80 Sm

Gas & Wood

Yes

Floor Heat System

Yes

IS-140



75" x 83" x 73.5" Outer Dimensions

55"

4,000 LBS

12" Pizzas

12

16" Pizzas

6

Pizzas / Hr

100 Lg / 200 Sm

Gas & Wood Yes

Rotating Deck Size

Floor Heat System

Yes

The Fire Show Series

The Fire Show Series oven is designed to show off the flame of the burner system. We re-positioned the burner to allow for the best view of the fire at the rear of the oven.

This oven features a variable speed rotating deck, floor heat system, a glass heat shield door, and granite ledge.

As with all our series, this oven has the Spitfire Burner System installed - allowing for complete digital control of temperature and flame. (Cooking range of 600 - 800°F)

This oven arrives with a finished red metal facade and can be easily finished with a custom facade.



Rear-Positioned Burner

Glass Heat Shield Door

Digital Temperature Control

Floor Speed & Heat Control

Granite Ledge



3,500 LBS





8

Model

Specifications

Weight

FS-105

Outer Dimensions 67" x 55" x 73.5"

Rotating Deck Size 41"

1991

Gas & Wood Yes

12" Pizzas

16" Pizzas 3

Pizzas / Hr 50 Lg / 80 Sm

Floor Heat System Yes

FS-125



Outer Dimensions 77" x 65" x 73.5"

Rotating Deck Size 49"

Weight 3,800 LBS

Gas & Wood Yes

12" Pizzas 10

16" Pizzas 4

Pizzas / Hr 80 Lg / 120 Sm

Floor Heat System Yes

FS-140



Outer Dimensions 79" x 71" x 73.5"

Rotating Deck Size 55"

Weight 4,000 LBS

Gas & Wood Yes

12" Pizzas 12

16" Pizzas 6

Pizzas / Hr 100 Lg / 150 Sm

Floor Heat System Yes



Cupola Series

The Cupola (Dome) Series is our newest line of ovens. Incorporating the traditional dome-design of hand-made ovens into our modern cooking solution.

This oven features a variable speed rotating deck, floor heat system, glass heat shield doors, and granite ledge.



Glass Viewing Door

Digital Temperature Control

Floor Speed & Heat Control

Ash Removal Drawer

Rounded Granite Ledge

Spitfire Burner System









8



Model

Specifications

Weight

Gas & Wood

CS-105



Outer Dimensions 77" x 77" x 83"

41" Rotating Deck Size

Weight 3,800 LBS

Gas & Wood Yes 12" Pizzas

16" Pizzas 3

Pizzas / Hr 50 Lg / 80 Sm

Floor Heat System Yes

CS-125



Outer Dimensions 79"x 79" x 83"

Rotating Deck Size 49"

12" Pizzas

10

16" Pizzas 4

Pizzas / Hr 80 Lg / 120 Sm

Floor Heat System Yes

CS-140



83" x 83" x 86.5" Outer Dimensions

4,200 LBS

Yes

Rotating Deck Size 55"

4,600 LBS Weight

Gas & Wood Yes 12" Pizzas

16" Pizzas 6

Pizzas / Hr 100 Lg / 150 Sm

12

Floor Heat System Yes



The Spitfire Burner System



The best burner system on the market!





Adjustable flame height

Efficient and reliable

Built to last

Consistent temperatures for the perfect bake.. every time





World-class cooking standards





www.nybrickovens.com 1 (800) 683-6053

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High-temperature pizza oven. Cooking range is 650f - 900f Rotating floor, gas temperature-control Wood burning

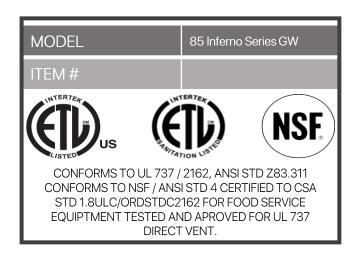
- Glass heat shield doors
- Glass fire view window
- Granite ledge
- Steel night cover door
- Automatic ignition control
- Rotating floor
- Red metallic finish
- Electric floor heat
- Adjustable floor speed
- Ash clean-out draw
- Facade and dome ready or standalone
- Installation through any 36" doorway.

Hearth Size: 33.5"	
12'' Pizzas	4
16'' Pizzas	1

WEIGHT: 1800 lbs.

Depth 55" Width 55.5" Height 73.5"





All ovens are installed only by a factory representative on location

FOR DIRECT VENTING: It is never appropriate to use "B vent" in any part of an exhaust system connected to your oven. All duct material must be manufactured to the following specifications: UL1978 and/or UL 2221 - NFPA 96 and the International Mechanical Code.



This is a wood/gas combination oven and must be vented as a "solid fuel" appliance. Due to the possibility of sparks entering the system, exhaust systems serving solid fuel equipment must be vented separately from other non-solid fuel equipment. The duct serving this oven should be inspected at least twice a month during the first two months of operation, to establish rate of creosote or any buildup and necessary cleaning schedule. Venting should have clean-out doors according to code. Submit venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area.

Manufacturer venting recommendations:

DIRECT VENT: Use an 8" interior grease duct connection pipe. Direct venting connection can be used with a power ventilator. Follow all manufacturers' instructions on venting pipe construction and installation.

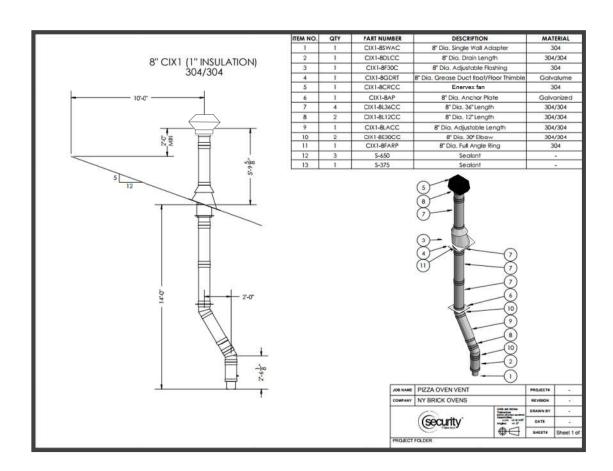
Direct vent manufacturers: www.duravent.com

Exhaust fans must be high-temperature rated. Fan must be mounted at the end of the flu pipe and controlled with a variable speed control switch.

FAN RECCOMENDATIONS visit www.enervex.com

- Enervex GVS012 -016: High-temperature pizza fans
- Variable fan speed control.
 (To balance air-flow and set for proper venting velocity)
- CFM: 450
- Call for free design consultation





CLEARANCES

Install the oven with a minimum 2" clearance on all sides from any combustible material.

Noncombustible materials can only be used for façade at the front of the oven.

There must be 24" clearance from the top of the oven to combustible materials.

Follow all local codes for venting as well as venting manufacturers' installation specifications.

Submit all plans for approval before installation of any venting.

UTILITIES

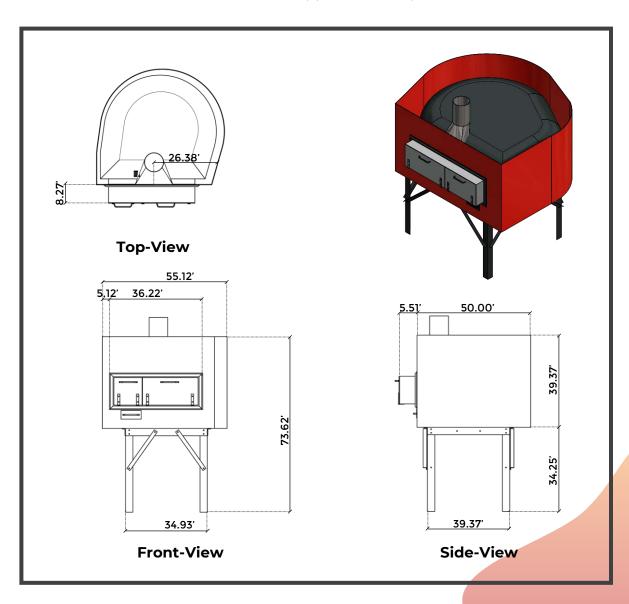
½" NPT connection - use ½ Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)

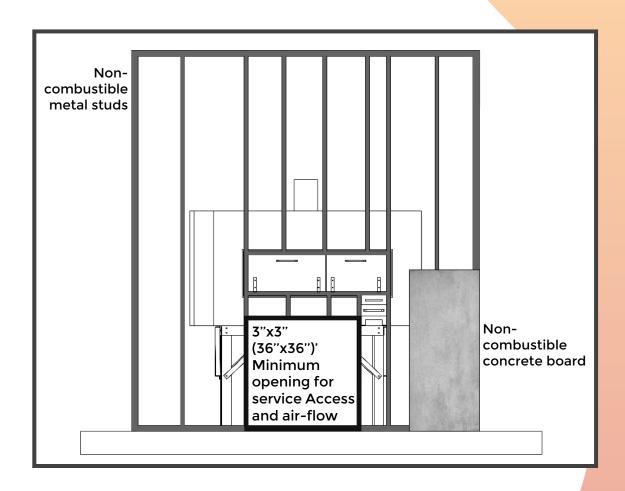


ELECTRICAL SUPPLY

- (1) 115v-15amp outlet with proper grounds and (1) 208-240V 20-amp single-phase line. Plug receptacle type: NEMA 6-20 Max Load 13.5-amp 230v 115v 1.5 amps. Recommendation: Install separate electrical lines to prevent any overload or surge. Surge protection outlets are recommended.
- (2) Electrical Code Limitations: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Follow all local codes and submit all plans for approval as required by your municipality.







Oven Enclosure

Oven must be framed in with non-combustible materials *only*. Metal studs, backer board, tiles, or brick. See clearance data. Do not use sheetrock on oven façade.

<u>Important</u>

An accessible entrance must be installed at bottom of oven - approximately 36"x 36" for maintenance of oven and proper air-flow.



Wood Burning Ovens must be built on noncombustible floor. The Floor must expand 36" from the front of oven and 24" from all sides. Check Weight load and always submit plans for all approvals.

Warning

You Must Remove "Night Door" whenever igniting the oven or operating the oven. Do Not Operate or start oven with steel door closed ever. Only use the door at nights end to keep heat in. Read Operators Manual before using oven for first time. Following curing procedures. Follow all curing instructions prior to cooking in oven. Use Minimum flame setting for 2 days on low setting only 8 hours per day. Use dry seasoned hard wood only in wood chamber





High temperature pizza oven. Cooking range is from 650f - 900f Rotating Floor, Gas Temperature Control' Wood Burning

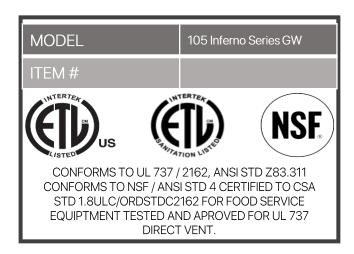
- Glass heat shield doors
- Glass fire view window
- Granite ledge
- Steel night cover door
- Automatic ignition control
- Rotating floor
- Red metallic finish
- Electric floor heat
- Adjustable floor speed
- Ash clean-out draw
- Facade and dome ready or standalone
- Installation through any 36" doorway.

Hearth Size: 41"	
12" Pizzas	9
16'' Pizzas	3

WEIGHT: 4000 lbs.

Width 69" Height 73.5" Depth 64"





All ovens are installed by a factory representative only on location

FOR DIRECT VENTING: It is never appropriate to use "B vent" in any part of an exhaust system connected to your oven. All duct material must be manufactured to the following specifications: UL1978 and/or UL 2221 - NFPA 96 and the International Mechanical Code.



This is a wood/gas combination oven and must be vented as a "solid fuel" appliance. Due to the possibility of sparks entering the system, exhaust systems serving solid fuel equipment must be vented separately from other non-solid fuel equipment. The duct serving this oven should be inspected at least twice a month during the first two months of operation, to establish rate of creosote or any buildup and necessary cleaning schedule. Venting should have clean-out doors according to code. Submit venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area.

Manufacturer venting recommendations:

DIRECT VENT: Use an 8" interior grease duct connection pipe. Direct venting connection can be used with a power ventilator. Follow all manufacturers' instructions on venting pipe construction and installation.

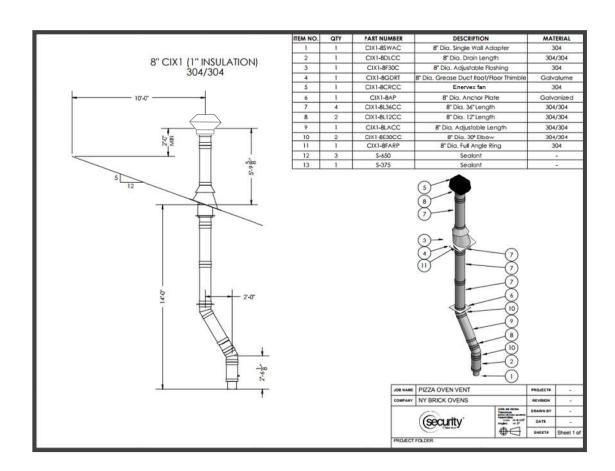
Direct vent manufacturers: www.duravent.com

Exhaust fans must be high-temperature rated. Fan must be mounted at the end of the flu pipe and controlled with a variable speed control switch.

FAN RECCOMENDATIONS visit www.enervex.com

- Enervex GVS012 -016: High-temperature pizza fans
- Variable fan speed control.
 (To balance air-flow and set for proper venting velocity)
- CFM: 450
- Call for free design consultation





CLEARANCES

Install the oven with a minimum 2" clearance on all sides from any combustible material.

Noncombustible materials can only be used for façade at the front of the oven.

There must be 24" clearance from the top of the oven to combustible materials.

Follow all local codes for venting as well as venting manufacturers' installation specifications.

Submit all plans for approval before installation of any venting.

UTILITIES

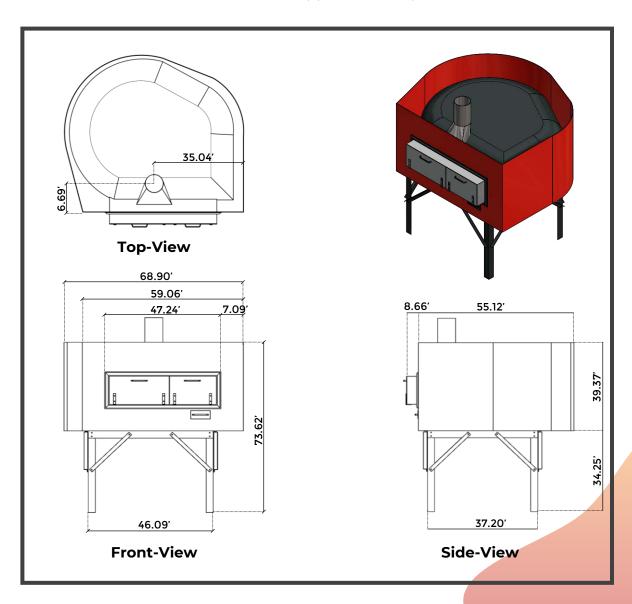
1/2" NPT connection - use 1/2 Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)

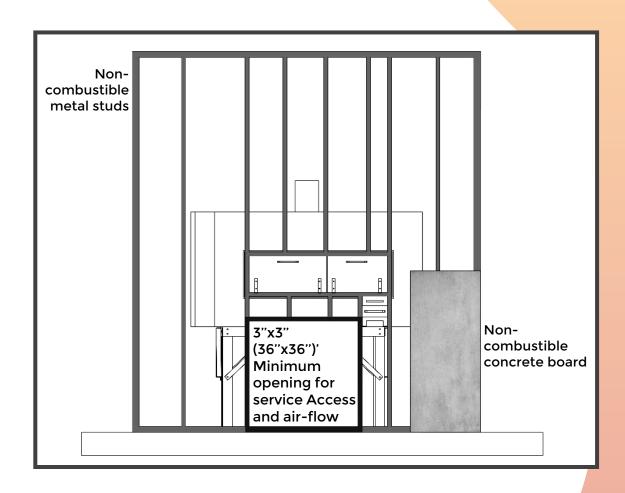


ELECTRICAL SUPPLY

- (1) 115v-15amp outlet with proper grounds and (1) 208-240V 20-amp single-phase line. Plug receptacle type: NEMA 6-20 Max Load 13.5-amp 230v 115v 1.5 amps. Recommendation: Install separate electrical lines to prevent any overload or surge. Surge protection outlets are recommended.
- (2) Electrical Code Limitations: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Follow all local codes and submit all plans for approval as required by your municipality.







Oven Enclosure

Oven must be framed in with non-combustible materials *only*. Metal studs, backer board, tiles, or brick. See clearance data. Do not use sheetrock on oven façade.

<u>Important</u>

An accessible entrance must be installed at bottom of oven - approximately 36"x 36" for maintenance of oven and proper air-flow.



Wood Burning Ovens must be built on noncombustible floor. The Floor must expand 36" from the front of oven and 24" from all sides. Check Weight load and always submit plans for all approvals.

Warning

You Must Remove "Night Door" whenever igniting the oven or operating the oven. Do Not Operate or start oven with steel door closed ever. Only use the door at nights end to keep heat in. Read Operators Manual before using oven for first time. Following curing procedures. Follow all curing instructions prior to cooking in oven. Use Minimum flame setting for 2 days on low setting only 8 hours per day. Use dry seasoned hard wood only in wood chamber





High-temperature pizza oven. Cooking range is 650f - 900f Rotating floor, gas temperature-control Wood burning

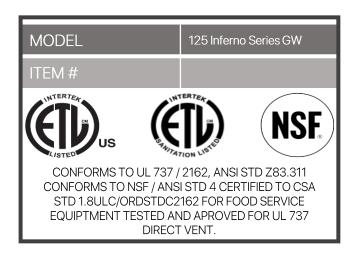
- Glass heat shield doors
- Glass fire view window
- Granite ledge
- Steel night cover door
- Automatic ignition control
- Rotating floor
- Red metallic finish
- Electric floor heat
- Adjustable floor speed
- Ash clean-out draw
- Facade and dome ready or standalone
- Installation through any 36" doorway.

Hearth Size: 49"	
12" Pizzas	10
16'' Pizzas	4

WEIGHT: 4500 lbs.

Width 79" Height 73.5" Depth 71"





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FOR DIRECT VENTING: It is never appropriate to use "B vent" in any part of an exhaust system connected to your oven. All duct material must be manufactured to the following specifications: UL1978 and/or UL 2221 - NFPA 96 and the International Mechanical Code.



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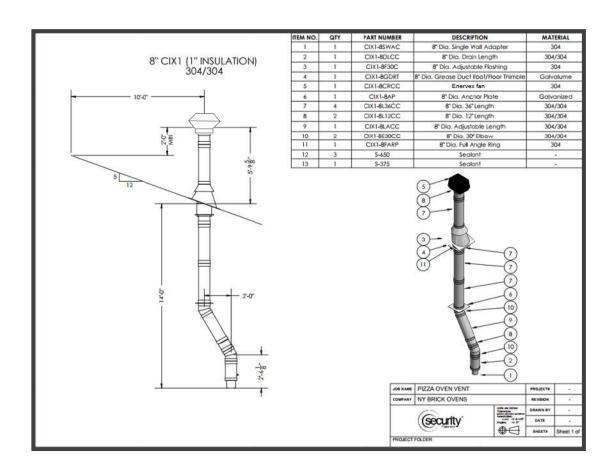
Direct vent manufacturers: www.duravent.com

Exhaust fans must be high-temperature rated. Fan must be mounted at the end of the flu pipe and controlled with a variable speed control switch.

FAN RECCOMENDATIONS visit www.enervex.com

- Enervex GVS012 -016: High-temperature pizza fans
- Variable fan speed control.
 (To balance air-flow and set for proper venting velocity)
- CFM: 450
- Call for free design consultation





CLEARANCES

Install the oven with a minimum 2" clearance on all sides from any combustible material.

Noncombustible materials can only be used for façade at the front of the oven.

There must be 24" clearance from the top of the oven to combustible materials.

Follow all local codes for venting as well as venting manufacturers' installation specifications.

Submit all plans for approval before installation of any venting.

UTILITIES

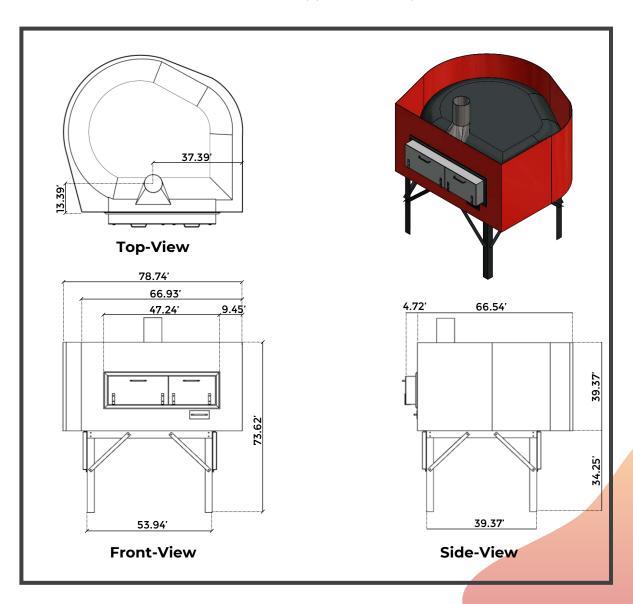
½" NPT connection - use ½ Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)

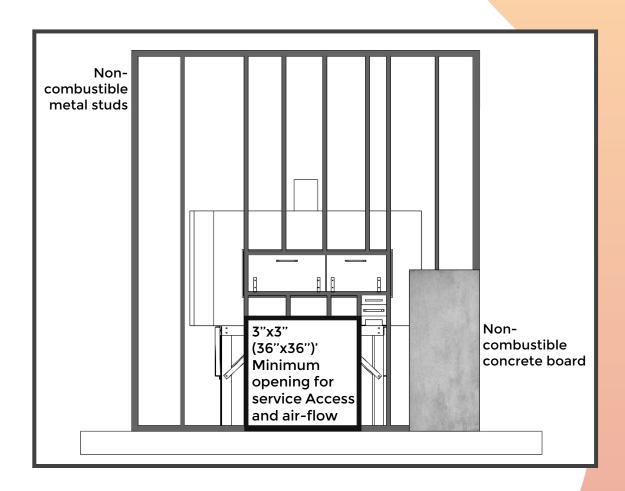


ELECTRICAL SUPPLY

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- (2) Electrical Code Limitations: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Follow all local codes and submit all plans for approval as required by your municipality.







Oven Enclosure

Oven must be framed in with non-combustible materials *only*. Metal studs, backer board, tiles, or brick. See clearance data. Do not use sheetrock on oven façade.

<u>Important</u>

An accessible entrance must be installed at bottom of oven - approximately 36"x 36" for maintenance of oven and proper air-flow.



Wood Burning Ovens must be built on noncombustible floor. The Floor must expand 36" from the front of oven and 24" from all sides. Check Weight load and always submit plans for all approvals.

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High-temperature pizza oven. Cooking range is 650f - 900f Rotating floor, gas temperature-control Wood burning

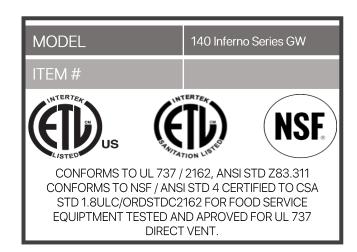
- Glass heat shield doors
- Glass fire view window
- Granite ledge
- Steel night cover door
- Automatic ignition control
- Rotating floor
- Red metallic finish
- Electric floor heat
- Adjustable floor speed
- Ash clean-out draw
- Facade and dome ready or standalone
- Installation through any 36" doorway.

Hearth Size: 55"	
12'' Pizzas	14
16'' Pizzas	6

WEIGHT: 4500 lbs.

Width 83" Height 73.5" Depth 78"





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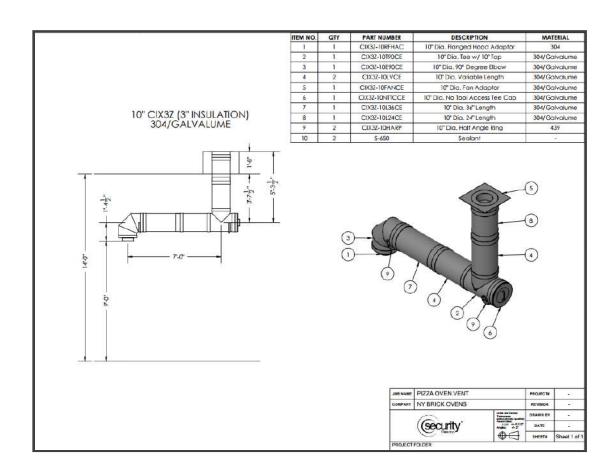
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 (To balance air-flow and set for proper venting velocity)
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UTILITIES

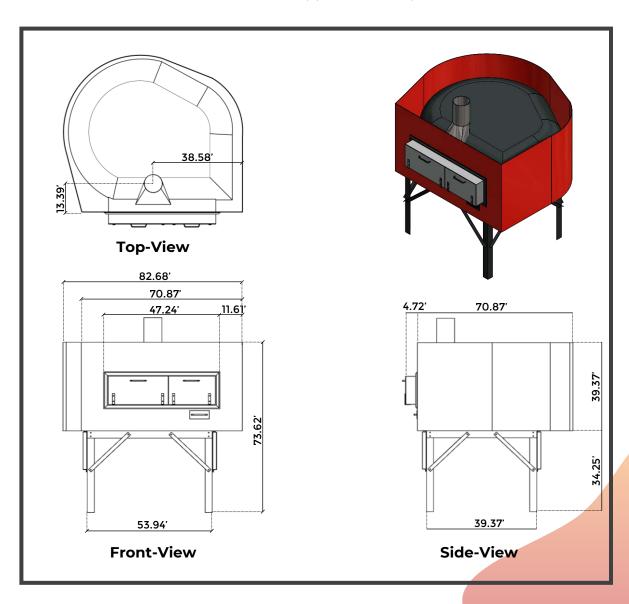
1/2" NPT connection - use 1/2 Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)

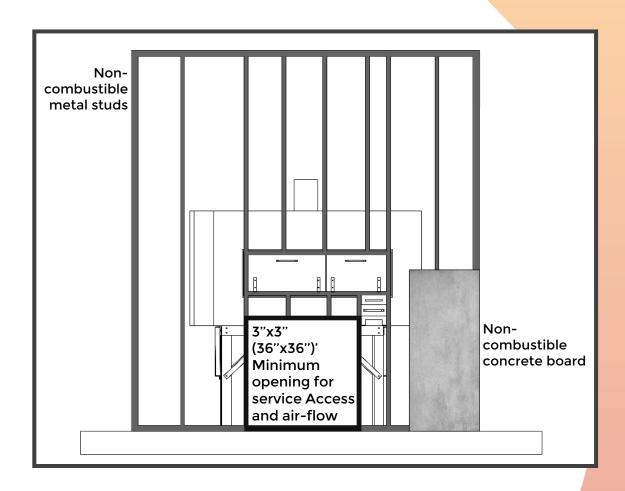


ELECTRICAL SUPPLY

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Oven Enclosure

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<u>Important</u>

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BRICK OVEN

High-temperature pizza oven Cooking range is from 600f - 800f Rotating floor, Gas temperature control'

- Glass heat shield doors
- Granite ledge
- Steel night cover door
- Automatic ignition control
- Rotating floor
- Red metallic finish
- Electric floor heat
- Adjustable floor speed
- Facade and dome ready or standalone
- Installation through any 36" doorway.

Hearth size 41"	
12'' Pizzas	9
16'' Pizzas	3

WEIGHT: 3500 lbs.
Width 55" Height 73.5" Depth 67"



MODEL	105 Fire Show series G
ITEM #	
USF OF THE TENTE O	
CONFORMS TO UL 737/ 2162, ANSISTDZ83:311 CONFORMS TO NSF /ANSI STD 4 CERTIFIDE TO CSA STD 1.8ULC/ORDSTDC2162 FOR FOOD SERVICE EQUIPTMENT TESTED AND APROVED FOR UL 737 DIRECT VENT.	

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Manufacturer venting recommendations:

DIRECT VENT: Use an 8" interior grease duct connection pipe. Direct venting connection can be used with a power ventilator. Follow all manufacturers' instructions on venting pipe construction and installation.

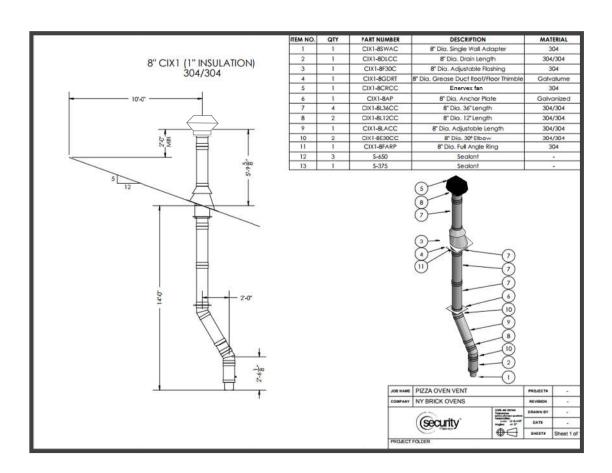
Direct vent manufacturers: www.duravent.com

All fans on direct ventilation installations should be rooftop or exterior mounted at flue pipe termination. They should have a variable speed control switch to balance air flow. Preferably located near the front of the oven. The fan should be rated for 475F.

FAN RECCOMENDATIONS visit www.enervex.com

- Enervex GVS012 -016: High-temperature pizza fans
- Variable fan speed control.
 (To balance air-flow and set for proper venting velocity)
- CFM: 450
- Call for free design consultation





CLEARANCES

Install the oven with a minimum 2" clearance on all sides from any combustible material.

Noncombustible materials can only be used for façade at the front of the oven.

There must be 24" clearance from the top of the oven to combustible materials.

Follow all local codes for venting as well as venting manufacturers' installation specifications.

Submit all plans for approval before installation of any venting.

UTILITIES

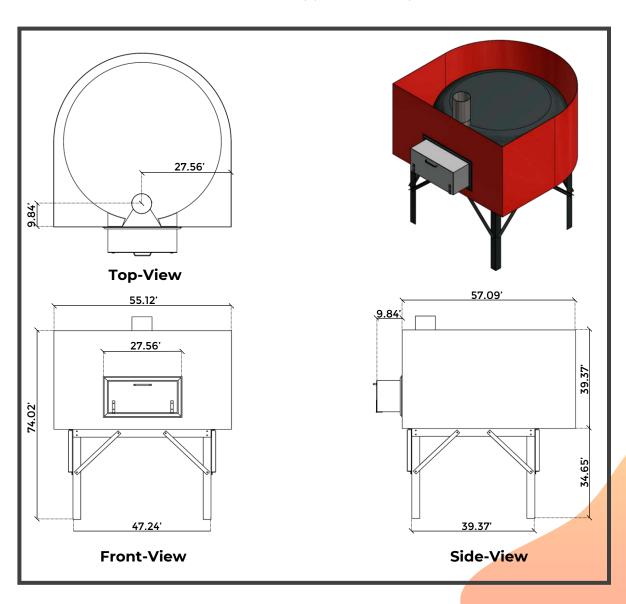
½" NPT connection - use ½ Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)

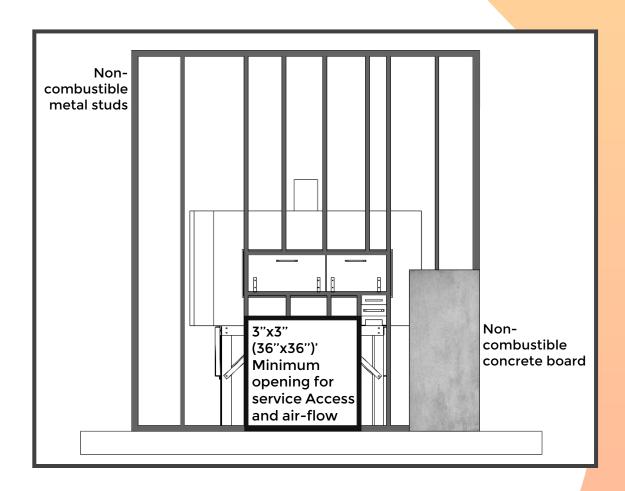


ELECTRICAL SUPPLY

- (1) 115v-15amp outlet with proper grounds and (1) 208-240V 20-amp single-phase line. Plug receptacle type: NEMA 6-20 Max Load 13.5-amp 230v 115v 1.5 amps. Recommendation: Install separate electrical lines to prevent any overload or surge. Surge protection outlets are recommended.
- (2) Electrical Code Limitations: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Follow all local codes and submit all plans for approval as required by your municipality.







Oven Enclosure

Oven must be framed in with non-combustible materials *only*. Metal studs, backer board, tiles, or brick. See clearance data. Do not use sheetrock on oven façade.

Important

An accessible entrance must be installed at bottom of oven - approximately 36"x 36" for maintenance of oven and proper air-flow.



Warning



BRICK OVEN

High-temperature pizza oven Cooking range is from 600f - 800f Rotating floor, Gas temperature control'

- Glass heat shield doors
- Granite ledge
- Steel night cover door
- Automatic ignition control
- Rotating floor
- Red metallic finish
- Electric floor heat
- Adjustable floor speed
- Facade and dome ready or standalone
- Installation through any 36" doorway.

Hearth size 49"	
12'' Pizzas	10
16'' Pizzas	4

WEIGHT: 3800 lbs.
Width 65" Height 73.5" Depth 78"





All ovens are installed by a factory representative only on location

FOR DIRECT VENTING: It is never appropriate to use "B vent" in any part of an exhaust system connected to your oven. All duct material must be manufactured to the following specifications: UL1978 and/or UL 2221 - NFPA 96 and the International Mechanical Code.

The duct serving this oven should be inspected at least twice a month during the first two months of operation to establish rate of, or any buildup and necessary cleaning schedule. Venting should have clean-out doors according to code. Submit venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area.



Manufacturer venting recommendations:

DIRECT VENT: Use an 8" interior grease duct connection pipe. Direct venting connection can be used with a power ventilator. Follow all manufacturers' instructions on venting pipe construction and installation.

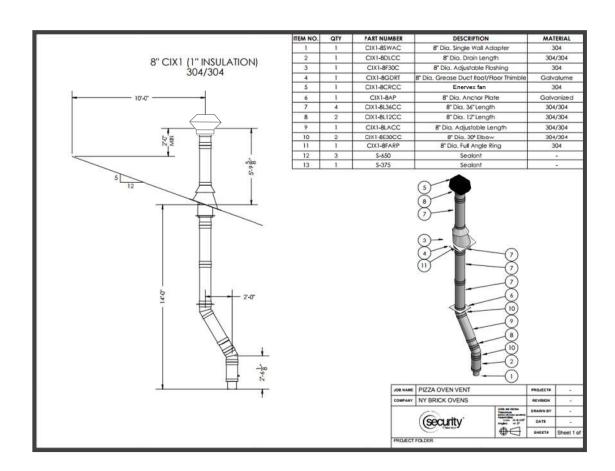
Direct vent manufacturers: www.duravent.com

All fans on direct ventilation installations should be rooftop or exterior mounted at flue pipe termination. They should have a variable speed control switch to balance air flow. Preferably located near the front of the oven. The fan should be rated for 475F.

FAN RECCOMENDATIONS visit www.enervex.com

- Enervex GVS012 -016: High-temperature pizza fans
- Variable fan speed control.
 (To balance air-flow and set for proper venting velocity)
- CFM: 450
- · Call for free design consultation





CLEARANCES

Install the oven with a minimum 2" clearance on all sides from any combustible material.

Noncombustible materials can only be used for façade at the front of the oven.

There must be 24" clearance from the top of the oven to combustible materials.

Follow all local codes for venting as well as venting manufacturers' installation specifications.

Submit all plans for approval before installation of any venting.

UTILITIES

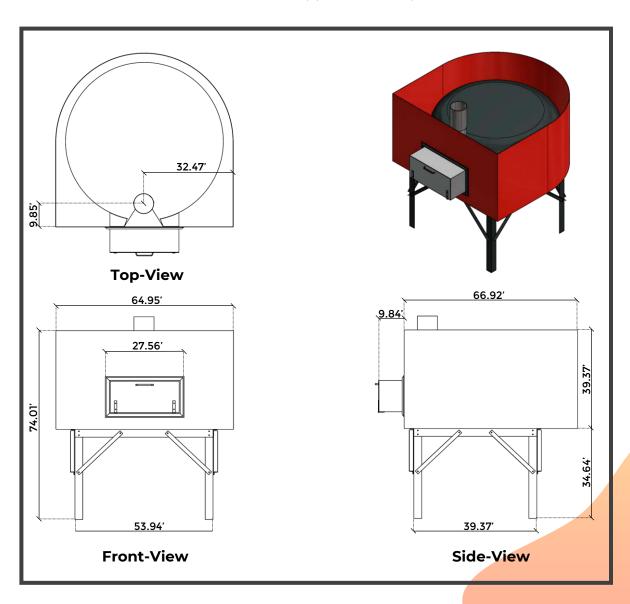
1/2" NPT connection - use 1/2 Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)

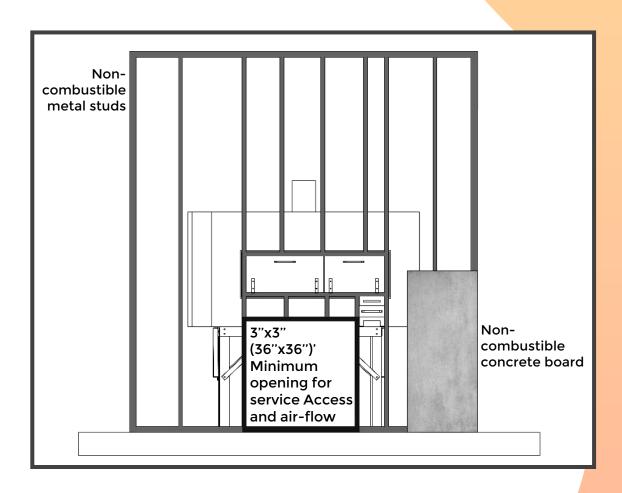


ELECTRICAL SUPPLY

- (1) 115v-15amp outlet with proper grounds and (1) 208-240V 20-amp single-phase line. Plug receptacle type: NEMA 6-20 Max Load 13.5-amp 230v 115v 1.5 amps. Recommendation: Install separate electrical lines to prevent any overload or surge. Surge protection outlets are recommended.
- (2) Electrical Code Limitations: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Follow all local codes and submit all plans for approval as required by your municipality.







Oven Enclosure

Oven must be framed in with non-combustible materials *only*. Metal studs, backer board, tiles, or brick. See clearance data. Do not use sheetrock on oven façade.

<u>Important</u>

An accessible entrance must be installed at bottom of oven - approximately 36"x 36" for maintenance of oven and proper air-flow.



Warning



BRICK OVEN

High-temperature pizza oven Cooking range is from 600f - 800f Rotating floor, Gas temperature control'

- Glass heat shield doors
- Granite ledge
- Steel night cover door
- Automatic ignition control
- Rotating floor
- Red metallic finish
- Electric floor heat
- Adjustable floor speed
- Facade and dome ready or standalone
- Installation through any 36" doorway.

Hearth size 55"	
12'' Pizzas	14
16'' Pizzas	6

WEIGHT: 4000 lbs.
Width 71" Height 73.5" Depth 78"



MODEL	140 Fire Show series G
ITEM#	
UNITER TEATURE OF THE	NSF.
CONFORMS TO UL 737/ 2162, ANSISTDZ83.311 CONFORMS TO NSF /ANSI STD 4 CERTIFIDE TO CSA STD 1.8ULC/ORDSTDC2162 FOR FOOD SERVICE EQUIPTMENT TESTED AND APROVED FOR UL 737 DIRECT VENT.	

All ovens are installed by a factory representative only on location

FOR DIRECT VENTING: It is never appropriate to use "B vent" in any part of an exhaust system connected to your oven. All duct material must be manufactured to the following specifications: UL1978 and/or UL 2221 - NFPA 96 and the International Mechanical Code.

The duct serving this oven should be inspected at least twice a month during the first two months of operation to establish rate of, or any buildup and necessary cleaning schedule. Venting should have clean-out doors according to code. Submit venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in vour area.



Manufacturer venting recommendations:

DIRECT VENT: Use an 8" interior grease duct connection pipe. Direct venting connection can be used with a power ventilator. Follow all manufacturers' instructions on venting pipe construction and installation.

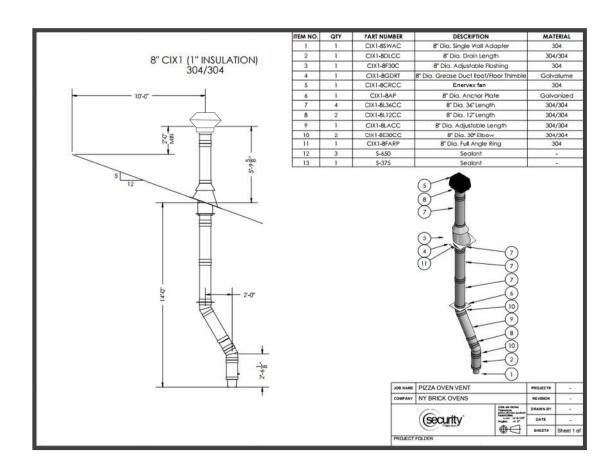
Direct vent manufacturers: www.duravent.com

All fans on direct ventilation installations should be rooftop or exterior mounted at flue pipe termination. They should have a variable speed control switch to balance air flow. Preferably located near the front of the oven. The fan should be rated for 475F.

FAN RECCOMENDATIONS visit www.enervex.com

- Enervex GVS012 -016: High-temperature pizza fans
- Variable fan speed control.
 (To balance air-flow and set for proper venting velocity)
- CFM: 450
- · Call for free design consultation





CLEARANCES

Install the oven with a minimum 2" clearance on all sides from any combustible material.

Noncombustible materials can only be used for façade at the front of the oven.

There must be 24" clearance from the top of the oven to combustible materials.

Follow all local codes for venting as well as venting manufacturers' installation specifications.

Submit all plans for approval before installation of any venting.

UTILITIES

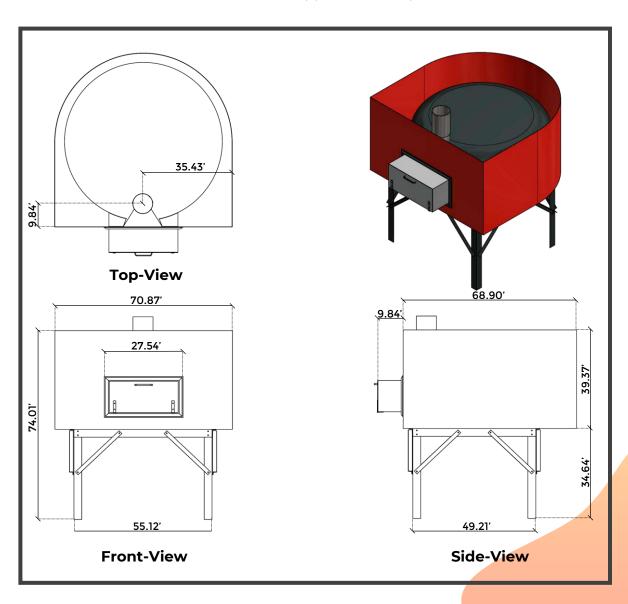
½" NPT connection - use ½ Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)

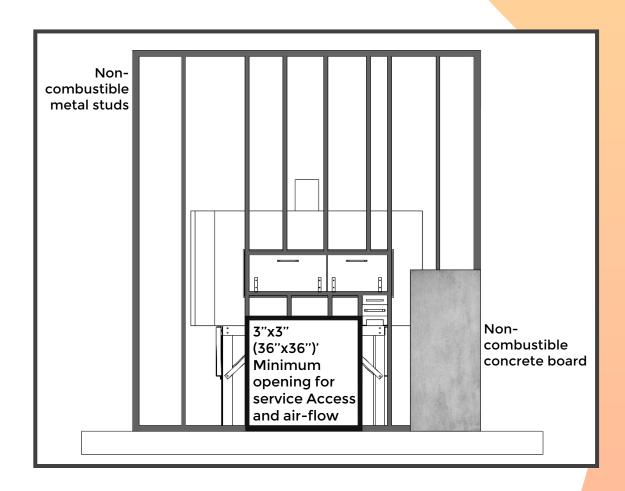


ELECTRICAL SUPPLY

- (1) 115v-15amp outlet with proper grounds and (1) 208-240V 20-amp single-phase line. Plug receptacle type: NEMA 6-20 Max Load 13.5-amp 230v 115v 1.5 amps. Recommendation: Install separate electrical lines to prevent any overload or surge. Surge protection outlets are recommended.
- (2) Electrical Code Limitations: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Follow all local codes and submit all plans for approval as required by your municipality.







Oven Enclosure

Oven must be framed in with non-combustible materials *only*. Metal studs, backer board, tiles, or brick. See clearance data. Do not use sheetrock on oven façade.

<u>Important</u>

An accessible entrance must be installed at bottom of oven - approximately 36"x 36" for maintenance of oven and proper air-flow.



Warning





High temperature pizza oven. Cooking range is from 650f – 900f Rotating Floor, Gas Temperature Control' Wood Burning

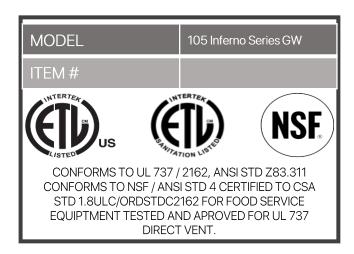
- Glass fire view window
- Granite ledge
- Steel night cover door
- Dome finish
- Automatic ignition control
- Rotating floor
- Electric floor heat
- Adjustable floor speed
- Ash clean-out draw
- Custom tile finish available

90+

Hearth Size: 41"	
12'' Pizzas	9
16'' Pizzas	3

WEIGHT: 4200 lbs.

Depth 77" Width 77" Height 83"



All ovens are installed by a factory representative only on location



This is a wood/gas combination oven and must be vented as a "solid fuel" appliance. Due to the possibility of sparks entering the system, exhaust systems serving solid fuel equipment must be vented separately from other non-solid fuel equipment. The duct serving this oven should be inspected at least twice a month during the first two months of operation, to establish rate of creosote or any buildup and necessary cleaning schedule. Venting should have clean-out doors according to code. Submit venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area.

Manufacturer venting recommendations:

DIRECT VENT: Use an 8" interior grease duct connection pipe. Direct venting connection can be used with a power ventilator. Follow all manufacturers' instructions on venting pipe construction and installation.

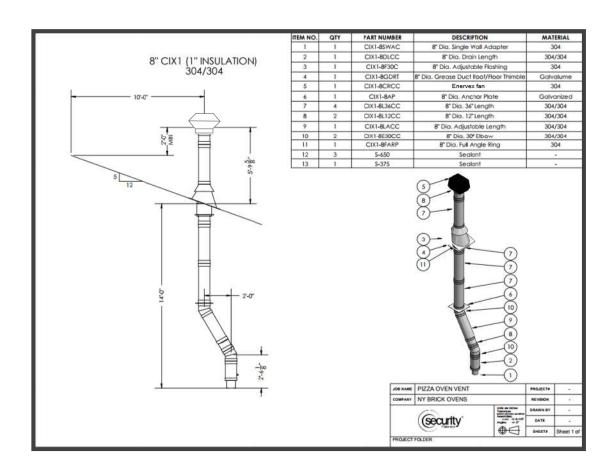
Direct vent manufacturers: www.duravent.com

Exhaust fans must be high-temperature rated. Fan must be mounted at the end of the flu pipe and controlled with a variable speed control switch.

FAN RECCOMENDATIONS visit www.enervex.com

- Enervex GVS012 -016: High-temperature pizza fans
- Variable fan speed control.
 (To balance air-flow and set for proper venting velocity)
- CFM: 450
- Call for free design consultation





CLEARANCES

Install the oven with a minimum 2" clearance on all sides from any combustible material.

Noncombustible materials can only be used for façade at the front of the oven.

There must be 24" clearance from the top of the oven to combustible materials.

Follow all local codes for venting as well as venting manufacturers' installation specifications.

Submit all plans for approval before installation of any venting.

UTILITIES

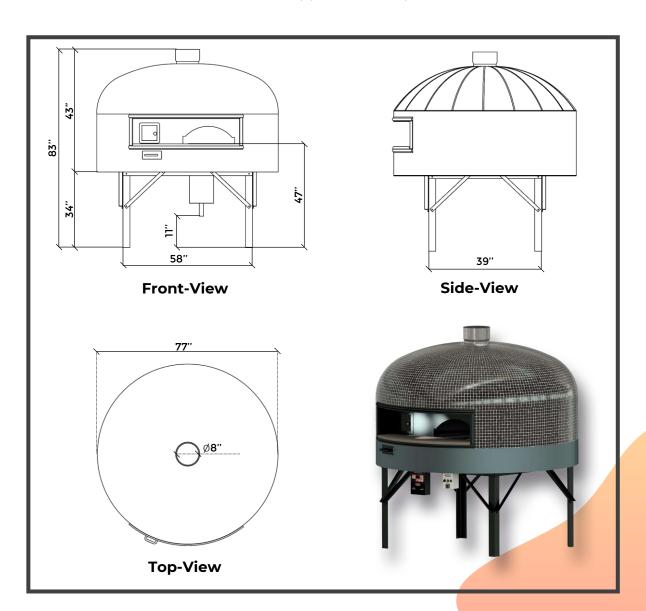
1/2" NPT connection - use 1/2 Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)



ELECTRICAL SUPPLY

- (1) 115v-15amp outlet with proper grounds and (1) 208-240V 20-amp single-phase line. Plug receptacle type: NEMA 6-20 Max Load 13.5-amp 230v 115v 1.5 amps. Recommendation: Install separate electrical lines to prevent any overload or surge. Surge protection outlets are recommended.
- (2) Electrical Code Limitations: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Follow all local codes and submit all plans for approval as required by your municipality.





Wood Burning Ovens must be built on noncombustible floor. The Floor must expand 36" from the front of oven and 24" from all sides. Check Weight load and always submit plans for all approvals.

Warning





High temperature pizza oven. Cooking range is from 650f – 900f Rotating Floor, Gas Temperature Control' Wood Burning

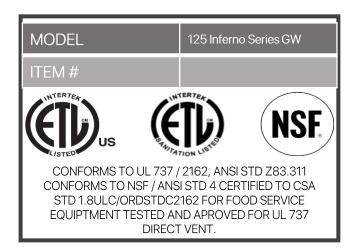
- Glass fire view window
- Granite ledge
- Steel night cover door
- Dome finish
- Automatic ignition control
- Rotating floor
- Electric floor heat
- Adjustable floor speed
- Ash clean-out draw
- Custom tile finish available

90+

Hearth Size: 49"	
12'' Pizzas	10
16'' Pizzas	4

WEIGHT: 4800 lbs.

Depth 79" Width 79" Height 88"



All ovens are installed by a factory representative only on location



This is a wood/gas combination oven and must be vented as a "solid fuel" appliance. Due to the possibility of sparks entering the system, exhaust systems serving solid fuel equipment must be vented separately from other non-solid fuel equipment. The duct serving this oven should be inspected at least twice a month during the first two months of operation, to establish rate of creosote or any buildup and necessary cleaning schedule. Venting should have clean-out doors according to code. Submit venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area.

Manufacturer venting recommendations:

DIRECT VENT: Use an 8" interior grease duct connection pipe. Direct venting connection can be used with a power ventilator. Follow all manufacturers' instructions on venting pipe construction and installation.

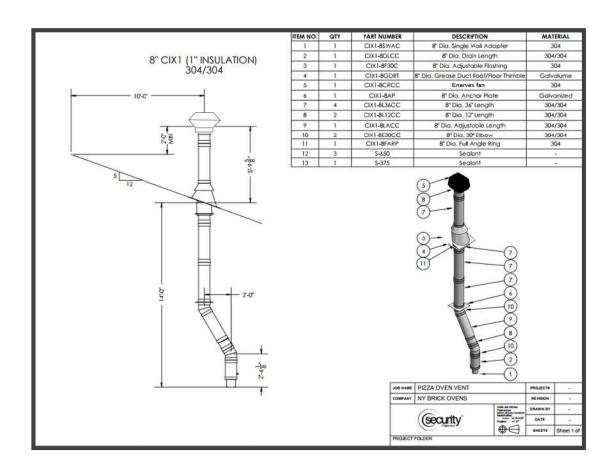
Direct vent manufacturers: www.duravent.com

Exhaust fans must be high-temperature rated. Fan must be mounted at the end of the flu pipe and controlled with a variable speed control switch.

FAN RECCOMENDATIONS visit www.enervex.com

- Enervex GVS012 -016: High-temperature pizza fans
- Variable fan speed control.
 (To balance air-flow and set for proper venting velocity)
- CFM: 450
- Call for free design consultation





CLEARANCES

Install the oven with a minimum 2" clearance on all sides from any combustible material.

Noncombustible materials can only be used for façade at the front of the oven.

There must be 24" clearance from the top of the oven to combustible materials.

Follow all local codes for venting as well as venting manufacturers' installation specifications.

Submit all plans for approval before installation of any venting.

UTILITIES

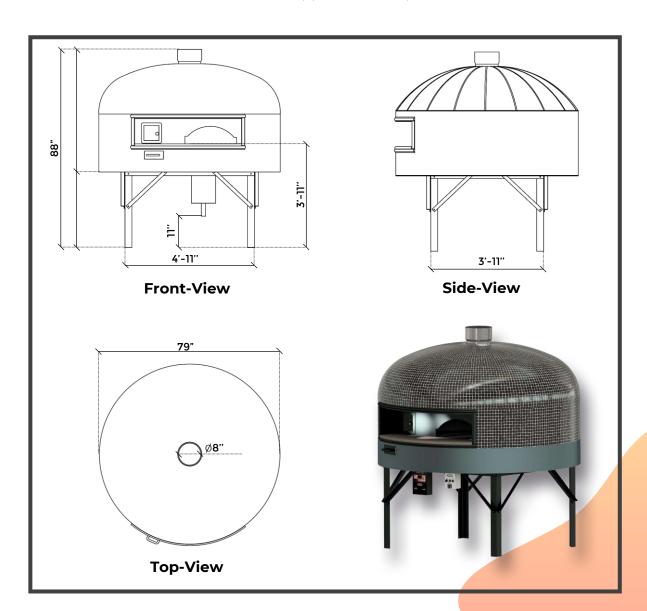
1/2" NPT connection - use 1/2 Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)



ELECTRICAL SUPPLY

- (1) 115v-15amp outlet with proper grounds and (1) 208-240V 20-amp single-phase line. Plug receptacle type: NEMA 6-20 Max Load 13.5-amp 230v 115v 1.5 amps. Recommendation: Install separate electrical lines to prevent any overload or surge. Surge protection outlets are recommended.
- (2) Electrical Code Limitations: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Follow all local codes and submit all plans for approval as required by your municipality.





Wood Burning Ovens must be built on noncombustible floor. The Floor must expand 36" from the front of oven and 24" from all sides. Check Weight load and always submit plans for all approvals.

Warning





High temperature pizza oven. Cooking range is from 650f – 900f Rotating Floor, Gas Temperature Control' Wood Burning

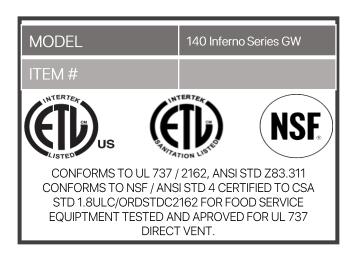
- Glass fire view window
- Granite ledge
- Steel night cover door
- Dome finish
- Automatic ignition control
- Rotating floor
- Electric floor heat
- Adjustable floor speed
- Ash clean-out draw
- Custom tile finish available
- Installation through any 36" doorway

Hearth Size: 55"	
12" Pizzas	14
16'' Pizzas	6

WEIGHT: 5000 lbs.

Depth 83" Width 83" Height 88"





All ovens are installed by a factory representative only on location



This is a wood/gas combination oven and must be vented as a "solid fuel" appliance. Due to the possibility of sparks entering the system, exhaust systems serving solid fuel equipment must be vented separately from other non-solid fuel equipment. The duct serving this oven should be inspected at least twice a month during the first two months of operation, to establish rate of creosote or any buildup and necessary cleaning schedule. Venting should have clean-out doors according to code. Submit venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area.

Manufacturer venting recommendations:

DIRECT VENT: Use an 10" interior grease duct connection pipe. Direct venting connection can be used with a power ventilator. Follow all manufacturers' instructions on venting pipe construction and installation.

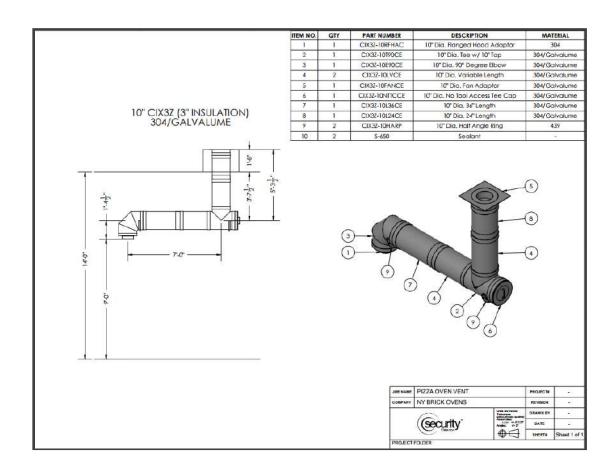
Direct vent manufacturers: www.duravent.com

Exhaust fans must be high-temperature rated. Fan must be mounted at the end of the flu pipe and controlled with a variable speed control switch.

FAN RECCOMENDATIONS visit www.enervex.com

- Enervex GVS012 -016: High-temperature pizza fans
- Dilution bolts for fan mounting
- Variable fan speed control.
 (To balance air-flow and set for proper venting velocity)
- CFM: 450
- Call for free design consultation





CLEARANCES

Install the oven with a minimum 2" clearance on all sides from any combustible material.

Noncombustible materials can only be used for façade at the front of the oven.

There must be 24" clearance from the top of the oven to combustible materials.

Follow all local codes for venting as well as venting manufacturers' installation specifications.

Submit all plans for approval before installation of any venting.

UTILITIES

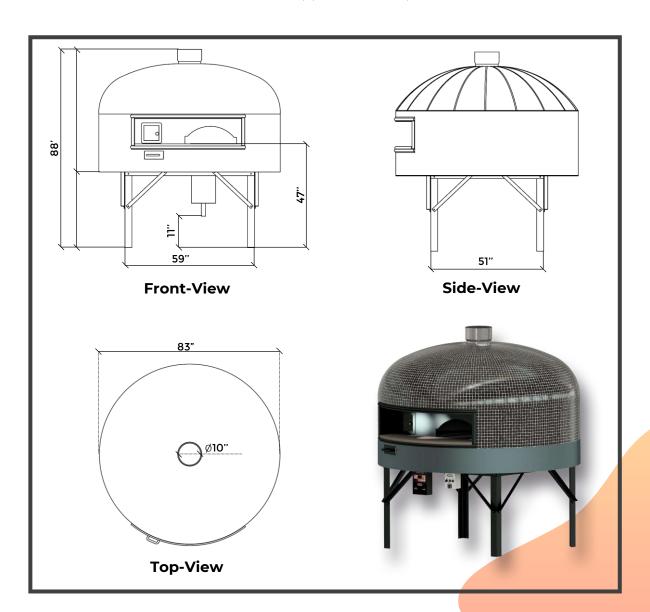
 $1\!\!/\!\!2''$ NPT connection – use $1\!\!/\!\!2$ Lb. PSI regulator and shut-off valve before oven connection.

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)



ELECTRICAL SUPPLY

- (1) 115v-15amp outlet with proper grounds and (1) 208-240V 20-amp single-phase line. Plug receptacle type: NEMA 6-20 Max Load 13.5-amp 230v 115v 1.5 amps. Recommendation: Install separate electrical lines to prevent any overload or surge. Surge protection outlets are recommended.
- (2) Electrical Code Limitations: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. Follow all local codes and submit all plans for approval as required by your municipality.





Wood Burning Ovens must be built on noncombustible floor. The Floor must expand 36" from the front of oven and 24" from all sides. Check Weight load and always submit plans for all approvals.

Warning

