

# Taiya Company Limited Ovens Catalogs



**BLODGETT**



HOUNÖ





# BLODGETT



A-BLO001



1/50



**PREMIUM SERIES OVENS**

- Warranty: 1 year parts, 1 year labor
- Lowest cost of ownership of any convection, Period!
- Slide out control panel for easy servicing
- Solid state digital control with Cook & Hold and Pulse Plus standard
- Multiple control options, see page 22
- Roll-In models available
- Better bake pattern
- Perfect for high volume and rigorous use customers
- Includes No Charge Performance & Installation check, see page 58
- DFG-100-ES and DFG-200-ES models only are available for general export and CE use
- HKTowngas is available



*DFG-100-ES shown with optional stand with casters*



**DFG-100-ES - Full Size, Standard Depth Gas Convection Oven**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	
Single	One base section with 25" s/s legs	600/273 (49)	
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1295/589 (98)	
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	570/259 (49)	
Base Section	One base section (oven only)	550/250 (49)	



**DFG-200-ES - Full Size, Bakery Depth Gas Convection Oven**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	
Single	One base section with 25" s/s legs	617/280 (49)	
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	
Base Section	One base section (oven only)	585/265 (49)	



**DFG-100 - Full Size Heritage, Standard Depth Gas Convection Oven**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One base section with 25" s/s legs	600/273 (49)	200159
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1295/589 (98)	200160
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	570/259 (49)	
Base Section	One base section (oven only)	550/250 (49)	200158

**DFG-200 - Full Size Heritage, Bakery Depth Gas Convection Oven**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One base section with 25" s/s legs	617/280 (49)	200163
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	200162
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	
Base Section	One base section (oven only)	585/265 (49)	200161

**FEATURES**

- Full size, standard depth oven(DFG-100), bakery depth (DFG-200)
- Dual Flow Gas system combines direct and indirect heat.
- Two-speed, 3/4 HP convection motor w/automatic thermal overload protection
- 55,000 BTU/hour per section
- 44.3% energy efficiency rating
- Capacity - up to 5 full-size baking pans in left to right position





 **DFG-50 - Half Size Gas Convection Oven**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One base section with 4" s/s legs	335/152 (23)	200156
Double	Two base sections with 7" s/s stand, draft diverter or direct vent & stacking brackets	760/345 (46)	200157
Add'l Section	One base sections with 7" s/s stand	345/157 (23)	
Base Section	One base section (oven only)	315/143 (23)	200155

**FEATURES**

- Half size oven
- Dual Flow Gas system combines direct and indirect heat.
- 1/4 HP convection motor w/automatic thermal overload protection
- 27,000 BTU/hour per section
- Capacity - up to 5 half-size baking pans in front to back position
- Available with right door hinge





### Mark V-100 - Full Size, Standard Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One base section with 25" s/s legs	490/222 (49)	200103
Double	Two base sections with 6" s/s legs, and vent connector	958/435 (98)	
Add'l Section	One base section with 6" s/s legs and vent connector	490/222 (49)	
Base Section	One base section (oven only)	468/212 (49)	



### Mark V-200 - Full Size, Bakery Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One base section with 25" s/s legs	490/222 (49)	200105
Double	Two base sections with 6" s/s legs, vent connector & stacking brackets	958/435 (98)	200106
Add'l Section	One base section with 6" s/s legs, vent connector & stacking brackets	490/222 (49)	
Base Section	One base section (oven only)	468/212 (49)	

## FEATURES

- Full size, standard depth oven (Mark V-100), bakery depth (Mark V-200)
- Two-speed, 3/4 HP convection motor w/automatic thermal overload protection
- 11 kW per section
- Capacity - up to 5 full-size baking pans in front to back position
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Three tubular heaters
- Control area cooling fan
- Two halogen oven lamps





**CTB/CTBR - Half Size Electric Convection Oven**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	CODE
Single	One base section with 4" s/s legs	295/134 (23)	
Double	Two base sections with 19" s/s stand and vent riser	595/270 (46)	
Add'l Section	One base section with vent riser and 19" s/s stand	350/159 (23)	
Base Section	One base section (oven only)	280/127 (23)	200101

*CTBR door is hinged on the right side Code 200102*

**CTB/CTBR Series FEATURES**

- Half size oven, left door hinge (CTB-1), right door hinge (CTBR-1)
- 1/4 HP convection motor w/automatic thermal overload protection
- 7.5 kW per section
- 78% energy efficiency rating
- Capacity - up to 5 full-size baking pans in left to right position
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two tubular heaters (5kW)
- One control area cooling fan



**SPECIFICATIONS**
 **Premium Series Electric Convection Ovens**

	MARK V-100			MARK V-200			CTB/CTBR		
DIMENSIONS	W	D	H	W	D	H	W	D	H
Interior (")	29	24 <sup>1</sup> / <sub>4</sub>	20	29	28 <sup>1</sup> / <sub>4</sub>	20	15 <sup>3</sup> / <sub>8</sub>	21	20
Exterior (")	38 <sup>1</sup> / <sub>4</sub>	36 <sup>7</sup> / <sub>8</sub>	32	38 <sup>1</sup> / <sub>4</sub>	36 <sup>7</sup> / <sub>8</sub>	32	30 <sup>1</sup> / <sub>4</sub>	25 <sup>1</sup> / <sub>8</sub>	29 <sup>1</sup> / <sub>2</sub>
Height - Single (")	57			57			28 <sup>1</sup> / <sub>4</sub>		
Height - Double (")	70 <sup>5</sup> / <sub>8</sub>			70 <sup>5</sup> / <sub>8</sub>			69 <sup>1</sup> / <sub>8</sub>		
CAPACITY									
Full Size Sheet Pans	5			5			N/A		
Half Bake Size Pans	10			10			5		
Hotel Pans	10			10			5		
# Rack Positions	11			11			9		
OPERATION									
Heating Method	wrap around element			wrap around element			wrap around element		
Standard Motor	2 speed			2 speed			2 speed		
Electrical rating	11 kW			11 kW			7.5 kW		
CLEARANCE									
Left side (")	1/2			1/2			0		
Right side (")	1/2			1/2			0		
Rear (")	1/2			1/2			0		





## 900 SERIES BAKING & ROASTING DECK OVENS



Model 911

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Counterbalanced doors with heavy chrome plated tubular steel door handle
- Stainless steel exterior construction
- Aluminized steel combustion chamber and baking compartment
- Steel deck is standard
- Stacked units include manifold as standard
- Includes No Charge Performance & Installation check, see page 58
- Available for general export and CE use

The small 900 Series Baking & Roasting ovens feature a space saving 51" x 30" footprint.

### 911 Small Gas Deck Oven with 7" High Baking Compartment

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent, and crown angle trim	485/220 (48)	200164
Double	Two base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	895/406 (96)	200165
Triple	Three base sections with 7"s/s legs, s/s draft diverter or direct vent, crown angle trim and triple gas connector	1275/578 (144)	
Base section	One base section (oven only)	410/186 (48)	20164

### 901 Small Deck Oven with 12" High Baking Compartment

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent, and crown angle trim	485/220 (48)	
Double	Two base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	970/440 (96)	
Base section	One base section (oven only)	410/186 (48)	

## 900 SERIES PIZZA DECK OVENS



BLODGETT DECK OVENS



Model 911P

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Counterbalanced doors with heavy chrome plated tubular steel door handle
- Higher BTU and thermostat than standard 900 series models
- Stainless steel exterior construction
- Aluminized steel combustion chamber and baking compartment
- QHT Rokite deck for perfect pizza crusts
- Includes No Charge Performance & Installation check, see page 58
- Available for general export and CE use

### 911P Small Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One 911P base section with 27-1/2" adjustable s/s legs, s/s draft diverter or draft hood and crown angle trim	585/265 (48)	200164
Double	Two 911P base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, double gas connector and crown angle trim	1130/512 (96)	200164
Triple	Three 911P base sections with 7" s/s legs, s/s draft diverter or direct vent, crown angle trim and triple gas connector	1640/744 (144)	200164
Base section	One base section (oven with QHT deck)	500/227 (48)	200164

### 981 Large Gas Deck Oven with Two 7" High Baking Compartments

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	CodE
Single	One 981 base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	715/324 (64)	200156
Double	Two 981 base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1450/658 (128)	200156
Base section	One base section (oven only)	650/295 (64)	200156



## 1048 & 1060 PIZZA DECK OVENS



Model 1060 Double

- Warranty: 1 year parts and 1 year labor
- Full width, dual spring, counterbalanced doors with heavy chrome plated tubular steel door handle
- Stainless steel exterior construction
- Aluminized steel combustion chamber and baking compartment
- QHT Rokite deck
- Available for general export use

For a heavy-duty, high volume, fast recovery pizza oven, you can trust the Blodgett 1048 and 1060 ovens featuring bottom air intake. We have designed a system to transfer just the right amount of heat to the top ensuring a perfectly cooked pizza time after time. These ovens can be stacked to optimize your production capacity. Our 10" tall door is just the right height, combining functionality and energy savings all in the same foot print.

### 1048 Large Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One base section with 32" s/s legs, s/s draft diverter or direct vent, and crown angle trim	950/431 (61)	200151
Double	Two base sections with 12" s/s legs, s/s crown angle leg frame, stainless steel draft diverter or direct vent, flue connector and crown angle trim	1850/839 (122)	200152
Add'l section	One base section with 12" s/s legs, s/s crown angle leg frame and flue connector	930/422 (61)	200151
Base section	One base section (oven with Ultra Rokite deck)	900/408 (61)	200151

### 1060 Large Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	Code
Single	One base section with 32" s/s legs, s/s draft diverter or direct vent, and crown angle trim	1050/476 (76)	
Double	Two base sections with 12" s/s legs, s/s crown angle leg frame, stainless steel draft diverter or direct vent, flue connector and crown angle trim	2100/952 (152)	
Add'l section	One base section with 12" s/s legs, s/s crown angle leg frame and flue connector	1040/472 (76)	
Base section	One base section (oven with Ultra Rokite deck)	1015/460 (76)	

### CAPACITY - What size pizza oven is right for you?

PIZZA SIZE	911P	961P	1048	1060
10" pie	6	12	12	18
14" pie	2	5	6	8
16" pie	2	3	5	6



## COUNTERTOP OVENS

BAKERS PRIDE® builds the industry's best countertop ovens with a model for nearly any application from pizza and pretzels, to roasting and general baking. Engineered for high volume production and designed to fit in small spaces, BAKERS PRIDE countertop ovens are built to deliver consistent, trouble free performance.

### Preferred by Chefs & Bakers Worldwide

Preferred by chefs and bakers worldwide, BAKERS PRIDE® high-performance countertop ovens feature all stainless steel exteriors. All electric models feature electric timers, with continuous ring alarms and manual shut-off. All gas models are equipped with individual 3/4" NPT (ISO-7) gas connections per oven.



#### COOKING FLEXIBILITY

Cook directly on the deck or use pans and screens to suit your particular menu items. Independent thermostats and timers allow you to simultaneously cook different menu items (on most models with two or more chambers.)

#### DURABILITY

The polished, heavy gauge stainless steel body ensures long oven life. Thick, industrial grade insulation keeps the oven interior hot and the oven exterior cool. Double-walled doors for added durability and heat retention.

#### EASY CLEANING

Front-to-back rails prevent crumbs and debris from falling below the deck.



#### COMMERCIAL GRADE

On electric models, incoloy heating elements deliver even heating for consistent results. Gas GP models are available with natural or LP gas in a range of BTUHs. The aluminized steel chamber is fully welded and insulated to withstand high temperatures. Cordierite decks ensure excellent heat retention and quick recovery keeps up with busy kitchens.

#### BUILT TO PERFORM

Hardened steel rods instead of door hinges allow for easy access. Doors are tilted back slightly at the top so they stay closed without latches. 4" tall legs are standard, or simply place the oven directly on a countertop.

# COUNTERTOP OVENS

## HEARTHBAKE SERIES COUNTERTOP OVENS

### PX SERIES OVENS: PX-14, PX-16

menu item	temperature (Fahrenheit)	cook time
Hot Wings	275° - 350°	20-25 minutes
Pizza Fresh Dough	525° - 550°	7-8 minutes
Pizza Par-Baked	500° - 525°	4-5 minutes
Pretzels	525° - 600°	6-8 minutes
Sushi	350° - 400°	1 minute

### PIZZA & PRETZEL OVENS: P18S, P22S, P44S, P46S

menu item	temperature (Fahrenheit)	cook time
Calzones	525° - 550°	6-10 minutes
Focaccia	525° - 550°	3-5 minutes
Pizza Par-Baked	500° - 525°	4-5 minutes
Pizza Fresh Dough	525° - 550°	7-8 minutes
Pizza Slices	400° - 425°	1 minute
Pretzels	525° - 600°	6-8 minutes

### BAKE AND ROAST OVENS: P24S, P48S, P46S, DP-2

menu item	temperature (Fahrenheit)	cook time
Cakes	350°-375°	20-26 minutes
Chicken—Roasting	275°-375°	22-30 minutes
Cobblers	375°-400°	15-25 minutes
Cookies	375°-400°	12-14 minutes
Croissants	375°-400°	16-25 minutes
Danish	375°-400°	16-25 minutes
Fajita Platters	500°-525°	5 minutes
Kaiser Rolls	375°-400°	16-18 minutes
Meats—Roasting	275°-375°	20-40 minutes
Muffins	375°-400°	18-20 minutes
Pastries	350°-375°	16-20 minutes
Pie	375°-400°	16-20 minutes
Pita Breads	600°-650°	1-2 minutes
Pan Pizza	475°-500°	9-10 minutes
Plates-warming	200°-205°	3 minutes
Roasting	275°-350°	20-35 minutes
Rolls	375°-400°	16-20 minutes
Scones	375°-400°	12-14 minutes
Souffles	375°-400°	12-14 minutes



# COUNTERTOP OVENS

## HEARTHBAKE SERIES COUNTERTOP OVENS

**P22S** PIZZA/PRETZEL 2-DECK, 1-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)

**P22-BL** PIZZA/PRETZEL 2-DECK, 1-CHAMBER, BRICK LINED

P22S features single bake chamber with two ceramic hearth decks and are designed for fresh dough pizza, par-baked crust, pretzels, flat breads and bakery products baked directly on the hearth deck or on screens, pans or baking sheets. 15 minute electric timer with continuous ring alarm and manual shut-off standard.

P22-BL features brick-lined ceilings and is designed for quicker recovery and additional top heat intensity.

P22-BL is ideal for thin crust pizza in high volume operations.

All models feature stainless steel exterior and 4" adjustable legs. International voltages available. Ovens are stackable. Brick Lined ceilings may be field installed. FOB Bakers Pride Dock, Freight Class 110.



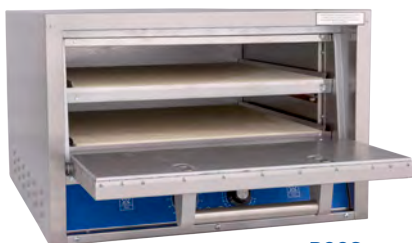
P22S



### ⚡ 2 3/4" and 3 1/4" Deck Height Single Compartment Pizza & Pretzel Electric Ovens

P22S (3 1/4" Deck Height), P22-BL (2 3/4" Deck Height)

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Code
P22S	343P2240	220/240V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	
P22S	343P2243P	220/240V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	160 (73)	
P22-BL	343BL2240	220/240V, 1Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	
P22-BL	343BL2243P	220/240V, 3Ph, 3600W	2	1	20 3/4 x 20 3/4 (527 x 527)	26" x 17" x 28" (660 x 432 x 711)	284-680 (140-360)	165 (75)	



P22S

### P22S

fresh dough **pizza**,  
par-baked crust, **pretzels**,  
flat breads & bakery products



### P22-BL

# COUNTERTOP OVENS

## HEARTHBAKE SERIES COUNTERTOP OVENS

**P44S** PIZZA/PRETZEL 4-DECK, 2-CHAMBER (DECK EA. 20 3/4" W x 20 3/4" D)

**P44-BL** PIZZA/PRETZEL 4-DECK, 2-CHAMBER, BRICK LINED

Model P44S features two independently controlled cooking chambers with two ceramic hearth baking decks per chamber, and are designed for fresh dough pizza, par baked crust, pretzels, flat breads & bakery products baked directly on the hearth deck, on screens, or on baking sheets. Each chamber has an independent thermostat and a 15 minute electric timer with continuous ring alarm, manual shut-off is standard.

Model P44-BL features brick lined ceilings and are designed for quicker recovery and additional top heat intensity. Ideal for thin crust pizza in high volume operations. All models feature stainless exteriors and 4" adjustable legs. International voltages available.

3-phase models are hard-wired; single phase models come with a 6" cord and plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.



P44-BL



### ⚡ 2 3/4" and 3 1/4" Deck Height Double Compartment Pizza/Pretzel Electric Ovens P44S (3 1/4" Deck Height), P44-BL (2 3/4" Deck Height)

Model	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Code
P44S	353P4440	220/240V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	200113
P44S	353P4443P	220/240V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	296 (135)	200113
P44-BL	353BL4440	220/240V, 1Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	200113
P44-BL	353BL4443P	220/240V, 3Ph, 7200W	4	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360)	306 (139)	200133



P44-BL

**HEARTHBAKE SERIES COUNTERTOP OVENS**

**P46S COMBINATION PIZZA & BAKE/ROAST OVEN 3-DECK, 2-CHAMBER**  
(DECK EA. 20<sup>3</sup>/<sub>4</sub>" W x 20<sup>3</sup>/<sub>4</sub>" D)

**P46-BL COMBINATION PIZZA & BAKE/ROAST OVEN 3-DECK, 2-CHAMBER, BRICK LINED**

**COMBINATION**  
**PIZZA & BAKE**  
**AND ROAST**



**P46S/P46-BL Combination Pizza & Bake/Roast ovens have two independently controlled baking compartments.**

**UPPER DECK:** upper compartment has **(two) 3.25" H** ceramic hearth baking decks with a 284°-680° F (140°-360° C) thermostat, and a 15-min timer. ("BL" BRICK-LINED MODELS: (2) **2.75" H**)

**LOWER DECK:** lower compartment has **(one) 7.5" H** ceramic hearth baking deck with a 140°-550° F (60°-288° C) thermostat, and a 60 minute timer. ("BL" BRICK-LINED MODELS: (1) **7.5" H**)

Electric timers feature continuous ring audible alarm with manual shut-off. Steel decks are optional at N/C. All stainless exterior and 4" adjustable legs. 1Ø or 3Ø. 3-phase models are hardwired; single phase models come with 6" cord & plug. Ovens are stackable. FOB Bakers Pride Dock, Freight Class 110.

**⚡ 3 1/4" and 7" Deck Height COMBINATION - Pizza AND Baking/Roasting Electric Oven**

Part Number	Part Number	Electrical Volts, Phase, W	Decks	Chambers	Deck Size W x D inches (mm)	Dimensions* W x H x D inches (mm)	Thermostat Range F° (C°)	Ship Wt. lb (kg)	Code
P46S	355P4640	220/240V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28 (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	200115
P46S	355P4643P	220/240V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	309 (140)	200115
P46-BL	355BL4640	220/240V, 1Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	200115
P46-BL	355BL46403P	220/240V, 3Ph, 5750W	3	2	20 3/4 x 20 3/4 (527 x 527)	26" x 28 1/2" x 28" (660 x 724 x 711)	284-680 (140-360) 140-550 (60-288)	324 (147)	200115





# COUNTERTOP OVEN REPLACEMENT DECKS



Cordierite

## Countertop Oven Replacement Decks

Replacement Deck (P22S, DP-2 & P24S)	T1121Y	2 Stones per Oven	1/2" x 20 3/4" x 20 3/4"	
Replacement Deck, Top Stones (P22-BL, DP-2BL)	T1120Y Top Stones	2 Stone per Oven	1/2" x 17 1/2" x 17 3/4"	
Replacement Deck (P44S)	T1121Y	4 Stones per Oven	1/2" x 20 3/4" x 20 3/4"	
Replacement Deck, Top Stones (P44-BL)	T1120Y Top Stones	4 Stones per Oven	1/2" x 17 1/2" x 17 3/4"	
Replacement Deck (P46S)	T1121Y	3 Stones per Oven	1/2" x 20 3/4" x 20 3/4"	
Lightstone Deck (P22S, DP-2)	T1349Y	2 Stones per Set	20 13/16" x 20 13/16 x 1/2"	
Lightstone Deck (P44S)	T1349Y	4 Stones per Set		
Lightstone Deck (P46S)	T1349Y	3 Stones per Set		
Lightstone Deck (P48S)	T1349Y	2 Stones per Set		
Lightstone Deck (GP51)	T1359Y	2 Stones per Set		
Lightstone Deck (GP61)	T1360A	2 Stones per Set		

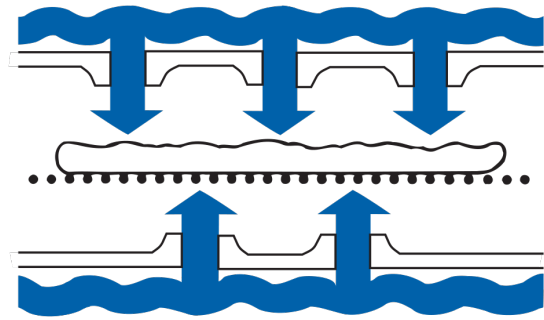
# PS3240

Electric Conveyor Oven



## PRINCIPLE

Middleby Marshall PS Series Conveyor ovens bake both faster and at lower temperatures than other ovens. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product resulting in rapid baking without burning. All Middleby Marshall ovens are designed to cook a multitude of products.



## STANDARD FEATURES

- Impingement PLUS! low oven profile and dual air return
- 40.5" (1029 mm) long cooking chamber
- 33.5" (851 mm) wide, 76.5" (1943 mm) long conveyor belt
- Advanced technology air delivery system
- Control compartment is designed for quick and easy access
- One year parts and labor warranty
- Removable parts for easy cleaning (crumb pans, end panels, air fingers, and a folding conveyor belt assembly)
- For installation under a ventilation hood only
- "Cool skin" safety feature keeps the external surface of the oven under 120°F (49°C)

## OPTIONAL FEATURES

- Split belt - two 15" (381 mm) belts with individually adjustable speed settings
- Single or split belt hearth belts

## CERTIFICATIONS



Middleby Marshall reserves the right to make substitutions of components or change specifications without prior notice.

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AMPERAGE*				SUPPLY	BREAKERS
				L1	L2	L3	N		
240 V	3	50/60 Hz	27.0 kW	75	75	65	-	4-wire (3L + G)	As per local code
380 V	3	50/60 Hz	27.0 kW	51	41	41	10	5-wire (3L + N + G)	As per local code
380 V CE	3	50/60 Hz	27.0 kW	51	41	41	10	5-wire (3L + N + G)	As per local code

\*The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.

# PS3240

**Electric Conveyor Oven**

## GENERAL SPECIFICATIONS

### Wall Clearance

Rear of Conveyor to Wall	0"	0 mm
Control End to Wall	0"	0 mm
Non-control End to Wall	0"	0 mm
Bake Operating Temperature	300°-600°F	149°-315°C
Time Range	1 1/4 -33 minutes	

## DIMENSIONS

### Single Units

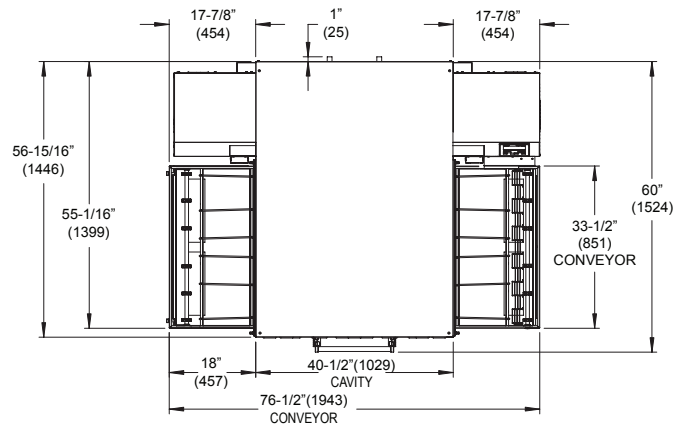
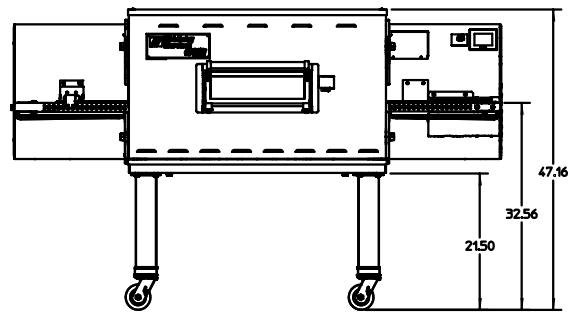
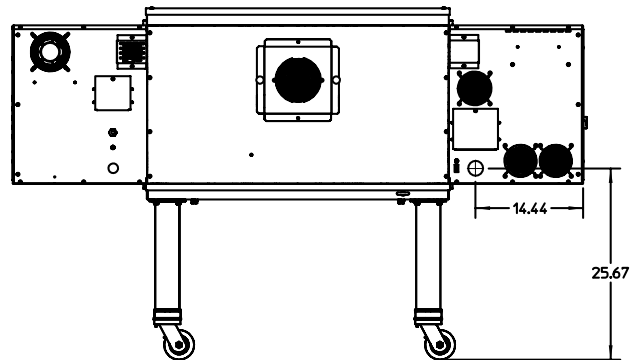
Heating Zone	40.5"	1029 mm
Baking Area	9 sq ft	0.837 sq m <sup>2</sup>
Belt Length	76.5"	1943 mm
Overall Length	76.5"	1943 mm
Height (22.13"/562 mm legs)*	47.125"	1197 mm
Depth	60"	1524 mm
Ship Weight	1100 lb.	499 kg
Ship Cube	132 ft <sup>3</sup>	3.70 m <sup>3</sup>

### Double Stacked Units

Heating Zone	81"	2057 mm
Baking Area	18 sq ft <sup>2</sup>	1.674 m <sup>2</sup>
Belt Length	76.5"	1943 mm
Overall Length	76.5"	1943 mm
Height (11.25"/286 mm legs)*	61.75"	1568 mm
Depth	60"	1524 mm
Ship Weight	2200 lb.	999 kg
Ship Cube	364 ft <sup>3</sup>	7.39 m <sup>3</sup>

### Triple Stacked Units

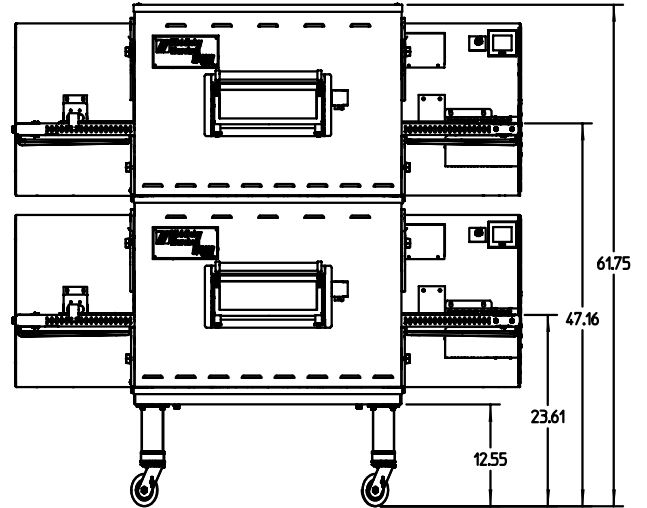
Heating Zone	121.5"	3086 mm
Baking Area	27 ft <sup>2</sup>	2.511 sq m <sup>2</sup>
Belt Length	76.5"	1943 mm
Overall Length	76.5"	1943 mm
Height (5"/127 mm legs)*	77.625"	1972 mm
Depth	60"	1524 mm
Ship Weight	3300 lb.	1498 kg
Ship Cube	396 ft <sup>3</sup>	11.09 m <sup>3</sup>


**PS3240 Top View – Electric Single Unit**

**PS3240 Front View – Electric Single Unit**

**PS3240 Back View – Electric Single Unit**

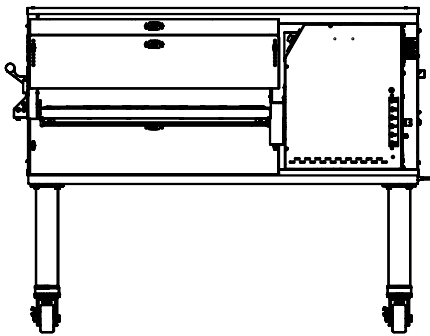
\* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.

**PS3240**

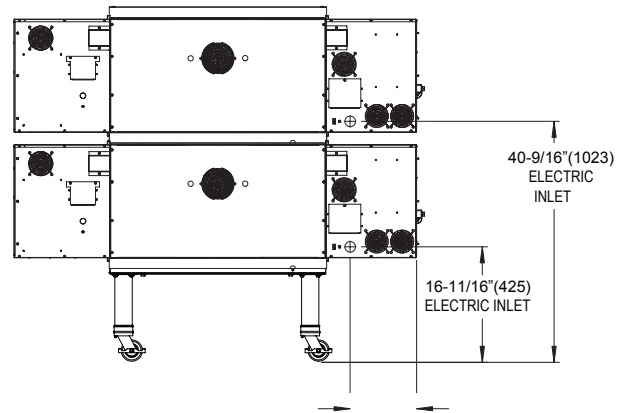
Electric Conveyor Oven



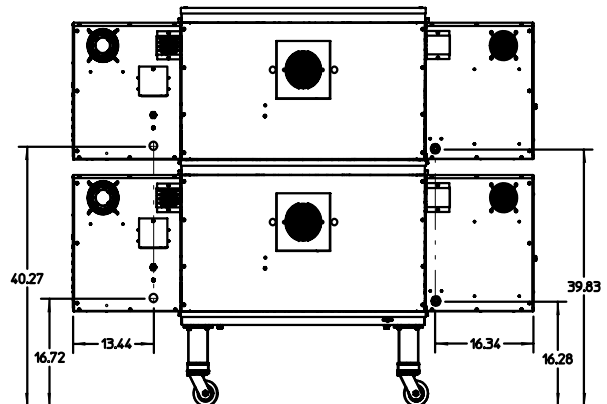
PS3240 Front View – Electric Double Stacked w/Legs



PS3240 Side View – Electric Single Unit



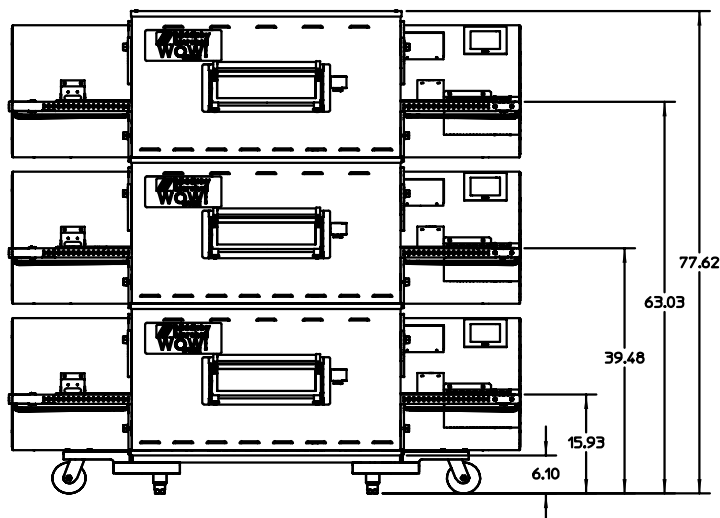
PS3240 Back View – Electric Double Stacked w/Legs



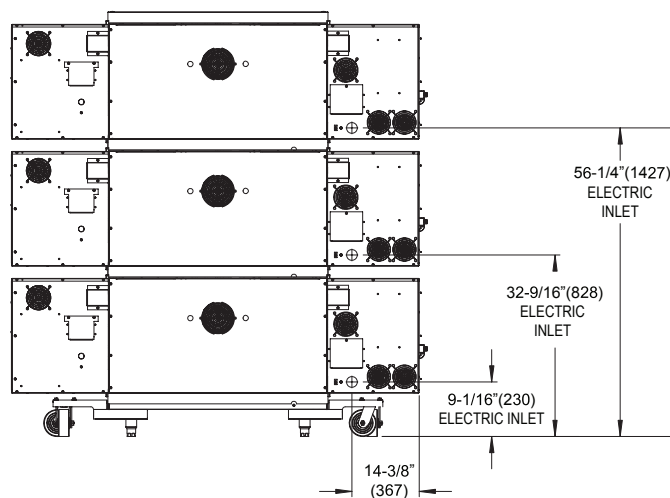
PS3240 Back View – Double Stacked w/Legs

**PS3240**

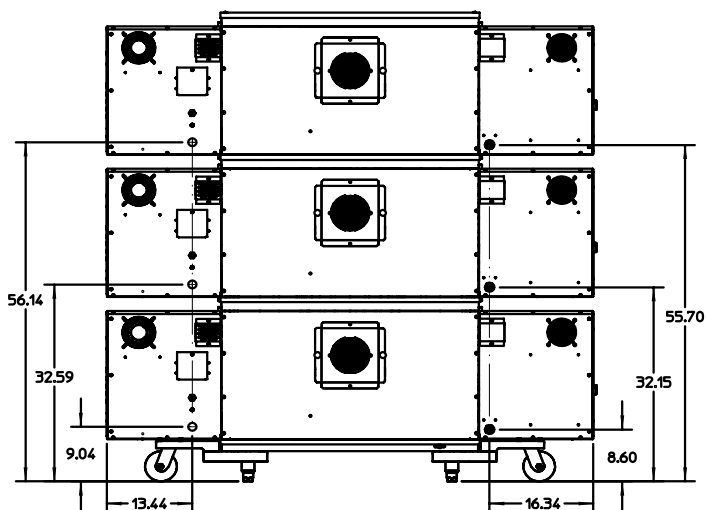
Electric Conveyor Oven



PS3240 Front View – Electric Triple Stacked w/Outriggers



PS3240 Back View – Electric Triple Stacked w/Outriggers



PS3240 Back View – Triple Stacked w/Outriggers



# PS640

## Electric Conveyor Oven



# WOW! OVEN!

## STANDARD FEATURES

- Impingement PLUS! low oven profile and dual air return
- 40.5" (1029 mm) long cooking chamber
- 33.5" (851 mm) wide, 76.5" (1943 mm) long conveyor belt
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens
- Control compartment is designed for quick and easy access
- One year parts and labor warranty
- Removable parts for easy cleaning (crumb pans, end panels, air fingers, and a folding conveyor belt assembly)
- For installation under a ventilation hood only
- "Cool skin" safety feature keeps the external surface of the oven under 120°F (49°C)

## PRINCIPLE

The PS640 WOW! conveyor is ideal for kiosks and express-style locations where smaller ovens are required. The Middleby Marshall WOW! conveyor series utilizes Variable Air Flow (VAF) technology. This technology allows users to fully control the airflow in the baking chamber to instantly create optimal cooking results. The Middleby Marshall WOW! ovens feature patented technology that allows them to bake up to 30% faster than traditional conveyor ovens. This is achieved by using improved airflow and advanced heat-system design. You will get consistent, high-quality results in a fraction of the time. The WOW! oven is designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches, and more.

## OPTIONAL FEATURES

- Split belt - two 15" (381 mm) belts with individually adjustable speed settings
- Single or split belt hearth belts

## ENERGY MANAGEMENT SYSTEM (EMS)

- Patented Energy Management System (EMS) that automatically reduces energy consumption. Touch Screen Control can be programmed in one energy saving mode.
- Automatic "energy eye" saves energy when no pizzas are in the oven

## CERTIFICATIONS



# PS640

**Electric Conveyor Oven**

## GENERAL SPECIFICATIONS

### Wall Clearance

Rear of Conveyor to Wall	0"	0 mm
Control End to Wall	0"	0 mm
Non-control End to Wall	0"	0 mm
Bake Operating Temperature	300°-600°F	149°-315°C
Time Range	1 1/4 -33 minutes	

## DIMENSIONS

### Single Units

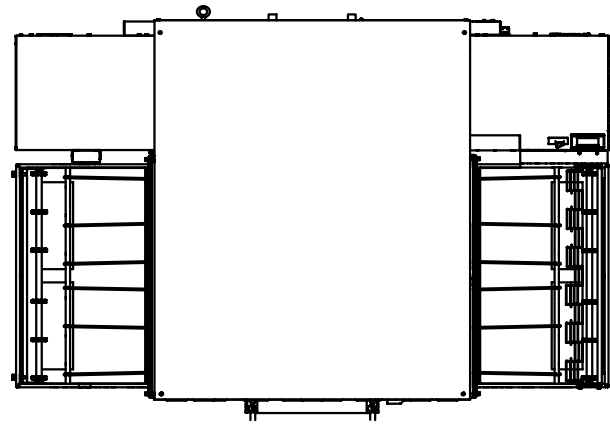
Heating Zone	40.5"	1029 mm
Baking Area	9 sq ft	0.837 sq m <sup>2</sup>
Belt Length	76.5"	1943 mm
Overall Length	76.5"	1943 mm
Height (22.13"/562 mm legs)*	47.125"	1197 mm
Depth	60"	1524 mm
Ship Weight	1100 lb.	499 kg
Ship Cube	132 ft <sup>3</sup>	3.70 m <sup>3</sup>

### Double Stacked Units

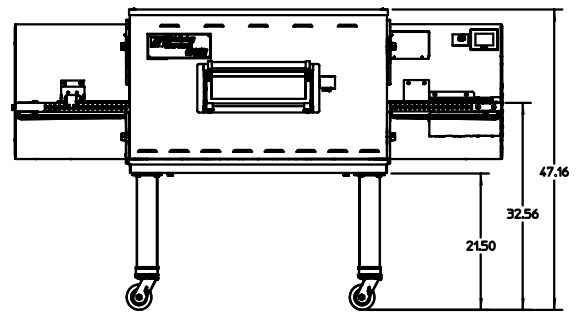
Heating Zone	81"	2057 mm
Baking Area	18 sq ft <sup>2</sup>	1.674 m <sup>2</sup>
Belt Length	76.5"	1943 mm
Overall Length	76.5"	1943 mm
Height (11.25"/286 mm legs)*	61.75"	1568 mm
Depth	60"	1524 mm
Ship Weight	2200 lb.	999 kg
Ship Cube	364 ft <sup>3</sup>	7.39 m <sup>3</sup>

### Triple Stacked Units

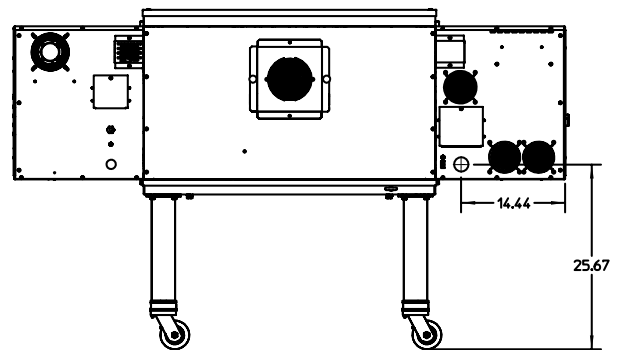
Heating Zone	121.5"	3086 mm
Baking Area	27 ft <sup>2</sup>	2.511 sq m <sup>2</sup>
Belt Length	76.5"	1943 mm
Overall Length	76.5"	1943 mm
Height (5"/127 mm legs)*	77.625"	1972 mm
Depth	60"	1524 mm
Ship Weight	3300 lb.	1498 kg
Ship Cube	396 ft <sup>3</sup>	11.09 m <sup>3</sup>



PS640 Top View – Electric Single Unit



PS640 Front View – Electric Single Unit

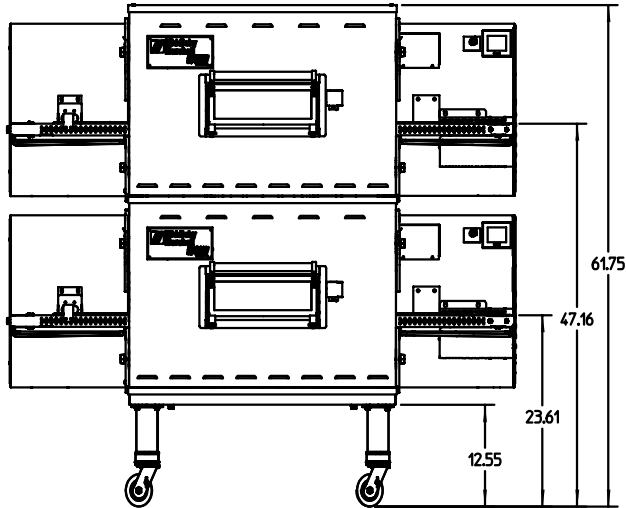


PS640 Back View – Electric Single Unit

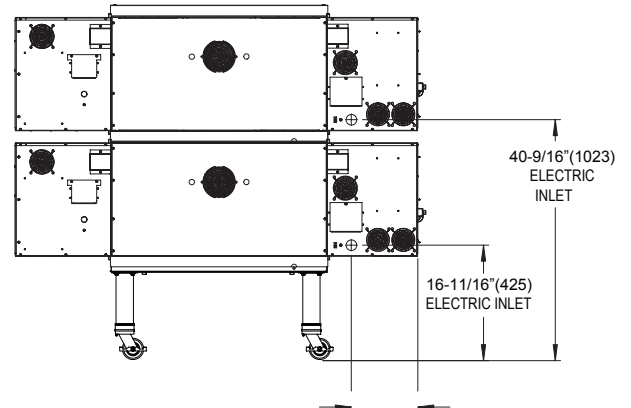
\* Height dimensions are shown for standard leg extensions. Customer-specific leg extensions will affect these dimensions. All units are shown with casters. CE-approved ovens use 6" (152 mm) adjustable feet instead of casters.

# PS640

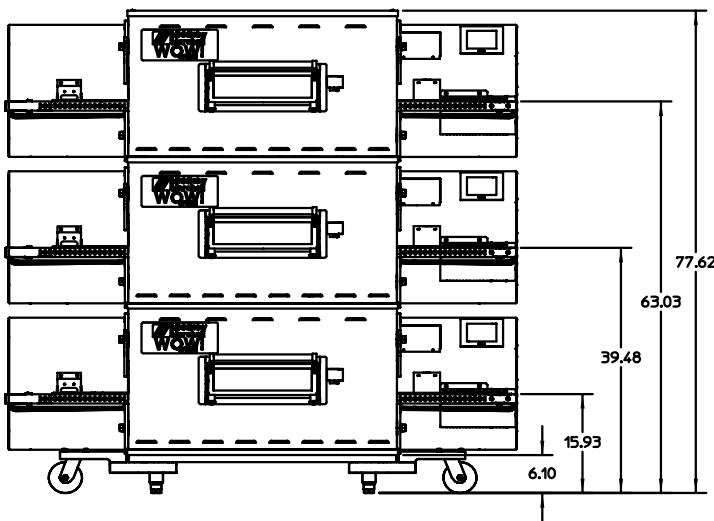
## Electric Conveyor Oven



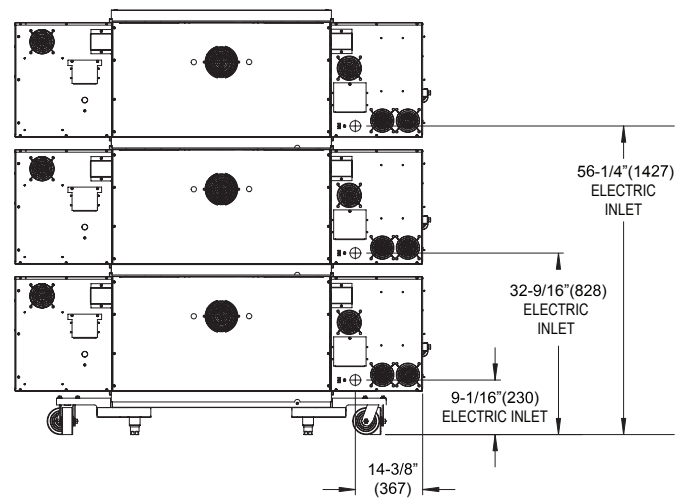
PS640 Front View – Electric Double Stacked w/Legs



PS640 Back View – Electric Double Stacked w/Legs



PS640 Front View – Electric Triple Stacked w/Outriggers



PS640 Back View – Electric Triple Stacked w/Outriggers

### PS640 Electric Conveyor Oven

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AMPERAGE*				SUPPLY	BREAKERS
				L1	L2	L3	N		
240 V	3	50/60 Hz	27.0 kW	75	75	65	-	4-wire (3L + G)	As per local code
380 V	3	50/60 Hz	27.0 kW	51	41	41	10	5-wire (3L + N + G)	As per local code
380 V CE	3	50/60 Hz	27.0 kW	51	41	41	10	5-wire (3L + N + G)	As per local code

\*The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.





## CTX DZ33T

Infrared Conveyor Oven



### STANDARD FEATURES

- 18-gauge stainless steel exterior
- Fully insulated on all sides
- Top and bottom infrared emitters evenly heat (two on top and two on bottom)
- "Cool Skin" safety feature keeps the external surface of the oven under 120°F
- Quiet operation
- Independently-controlled microprocessor with time/date clock, standby mode, and self-cleaning cycle
- The operator can preset up to 15 different time and temperature combinations
- Stackable up to three high
- For installation under a ventilation hood
- One-year parts and labor warranty – includes start-up and demonstrations (U.S. only)

### PRINCIPLE

The CTX delivers perfection time and time again. The automated cooking platform is designed to cook, bake, broil, sear, steam, or sous vide in high-volume kitchens. The versatile CTX could be the only piece of equipment needed in the kitchen. Not only can the CTX cooking platform eliminate remakes and meal comps, but cooking consistency is matched with faster bake times than any traditional cooking equipment at up to 60% faster for some menu items. Help keep labor cost down with the CTX automated cooking platform, as customers using the oven reported 3,300 kitchen labor hours eliminated per year.

### OPTIONAL FEATURES

- Split belt with individually-adjustable speed settings
- Exit trays (various lengths)

### CERTIFICATIONS



Middleby Marshall reserves the right to make substitutions of components or change specifications without prior notice.

# CTX DZ33T

## Infrared Conveyor Oven

### DIMENSIONS

#### Single Units

Heating Zone	31.22"	793 mm
Baking Area	3.9 ft <sup>2</sup>	0.36 m <sup>2</sup>
Belt Length	56.25"	1429 mm
Overall Length	59.02"	1499 mm
Belt Width (Single)	18"	457 mm
Belt Width (50/50)	9" / 9"	229 mm / 229 mm
Height with 4" (102 mm) legs	21.88"	556 mm
Height with 15" (381 mm) legs	39.46"	1002 mm
Depth	39.03"	991 mm

#### Double Stacked Units

Heating Zone	62.44"	1586 mm
Baking Area	7.8 ft <sup>2</sup>	0.72 m <sup>2</sup>
Belt Length	56.25"	1429 mm
Overall Length	59.02"	1499 mm
Belt Width (Single)	18"	457 mm
Belt Width (50/50)	9" / 9"	229 mm / 229 mm
Height with 15" (381 mm) legs	55.32"	1405 mm
Depth	39.03"	991 mm

#### Triple Stacked Units

Heating Zone	93.66"	2379 mm
Baking Area	11.7 ft <sup>2</sup>	1.1 m <sup>2</sup>
Belt Length	56.25"	1429 mm
Overall Length	59.02"	1499 mm
Belt Width (Single)	18"	457 mm
Belt Width (50/50)	9" / 9"	229 mm / 229 mm
Height with Casters	65.18"	1656 mm
Depth	39.03"	991 mm

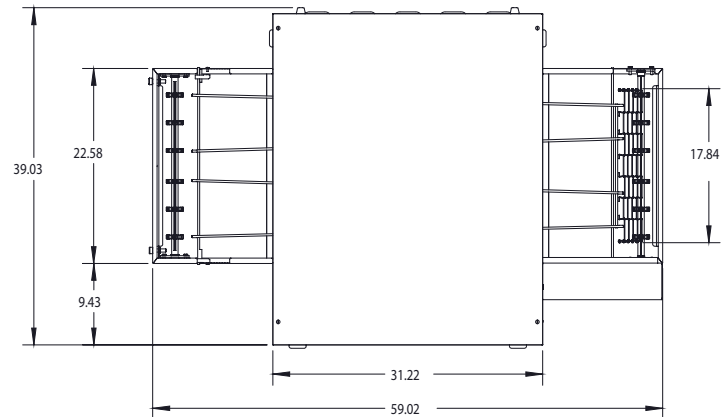
#### Quad Stacked Units

Heating Zone	124.88"	3172 mm
Baking Area	15.6 ft <sup>2</sup>	1.4 m <sup>2</sup>
Belt Length	56.25"	1429 mm
Overall Length	59.02"	1499 mm
Belt Width (Single)	18"	457 mm
Belt Width (50/50)	9" / 9"	229 mm / 229 mm
Height with Casters	72.02"	1829 mm
Depth	39.03"	991 mm

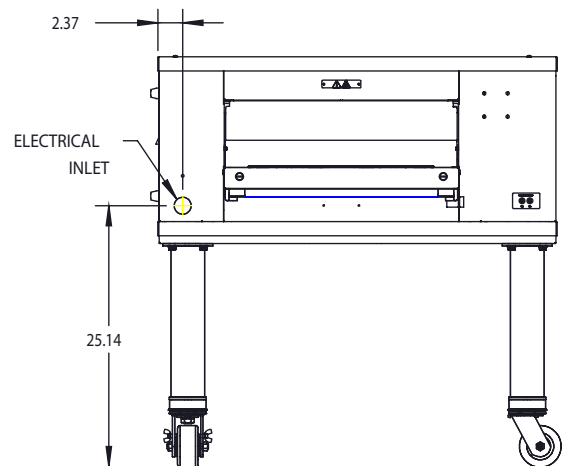
### GENERAL SPECIFICATIONS

#### Wall Clearance

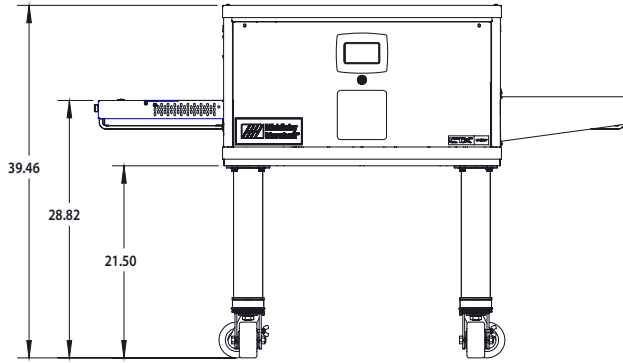
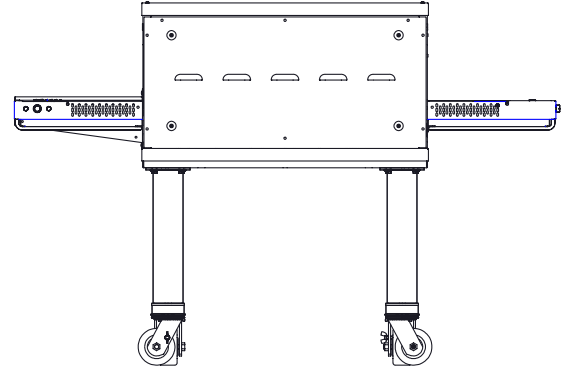
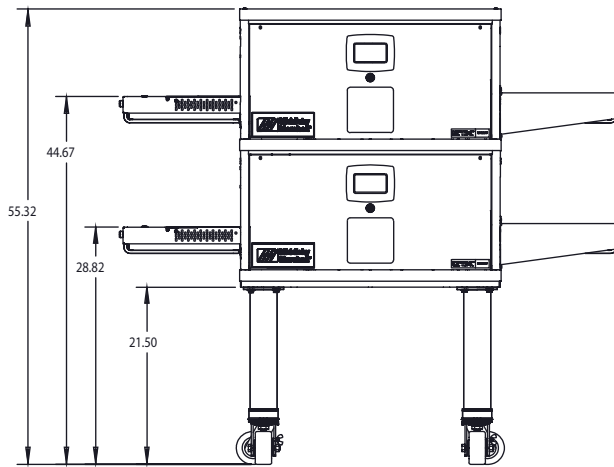
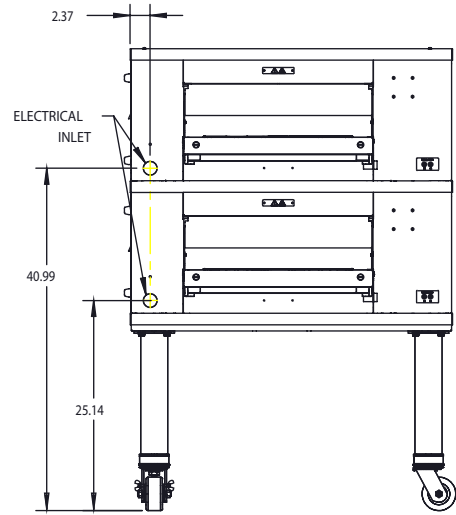
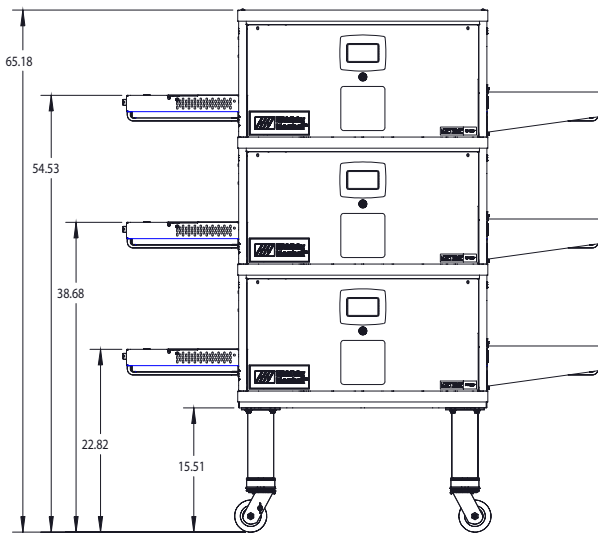
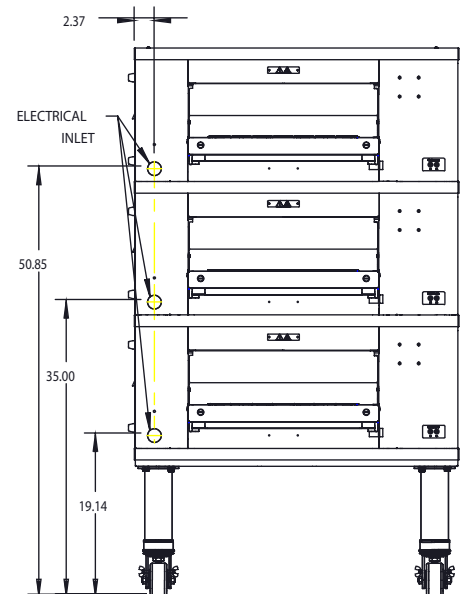
Rear of Conveyor to Wall	0"	0 mm
Right Side	4"	102 mm
Left Side	4"	102 mm
Bake Operating Temperature	200°F-900°F	93°C-482°C
Time Range	1-60 minutes	

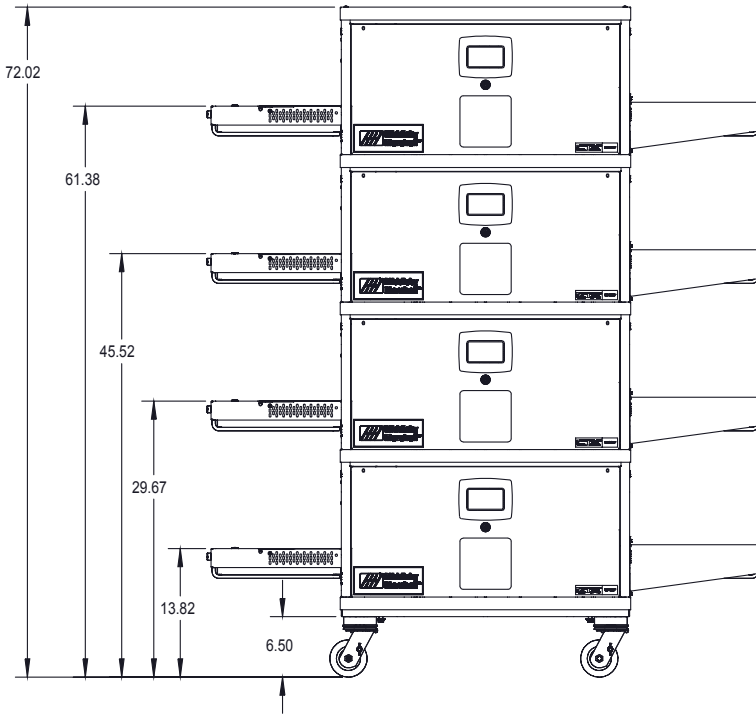
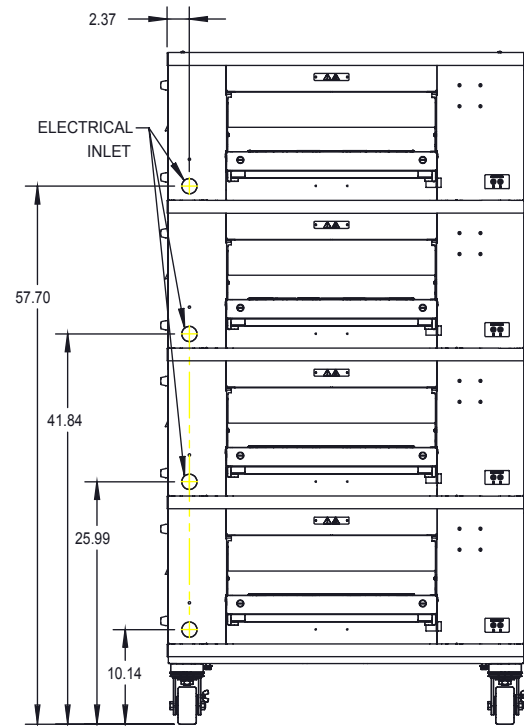


Top View



Side View with 15" Legs

**CTX DZ33T**
**Infrared Conveyor Oven**

**Front View with 15" Legs**

**Rear View with 15" Legs**

**Front View – Double Stacked with 15" Legs**

**Side View – Double Stacked with 15" Legs**

**Front View – Triple Stacked with Casters**

**Side View – Triple Stacked with Casters**

**CTX DZ33T**
**Infrared Conveyor Oven**

**Front View – Quad Stacked with Casters**

**Side View – Quad Stacked with Casters**
**Electrical Specification**

VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AVG OPERATING	AMPERAGE*				SUPPLY	BREAKERS
					L1	L2	L3	N		
208 V*	3	50/60 Hz	7.5 kW	4.7 kW	26.0	26.0	19.0	-	4-wire (3L+G)	30 A*
240 V*	1**	50/60 Hz	7.6 kW	5.0 kW	28.0	28.0	-	-	3-wire (2L+G)	30 A*
240 V*	3	50/60 Hz	7.9 kW	5.0 kW	23.0	23.0	17.0	-	4-wire (3L+G)	25 A*
380 V CE	3	50/60 Hz	6.7 kW	5.0 kW	18.0	9.0	9.0	9.0	5-wire (3L+N+G)	25 A
230 V CE	1	50/60 Hz	7.0 kW	5.0 kW	22.0	22.0	-	-	3-wire (2L+G)	30 A

\* U.S. Domestic Ovens: a 6' cord and NEMA L15-30P plug are standard. A NEMA L15-30R receptacle is also available as an option. Canada and others require a breaker 5 amps greater than the breaker size shown.  
 \*\* Units are built and shipped three phase and can be field converted to single phase. The cord and plug for the single phase application is user supplied.

# CHOOSE YOUR

# DOYON PIZZA OVEN



Menu Item	State	Bake Time Min	Bake Temp °F	Bake Temp °C	PIZ3	PIZ6	RPO3
6" Traditional Pizzas	Fresh	5	500	260	180	240	90
9" Traditional Pizzas	Fresh	5	500	260	150	180	60
12" Traditional Pizzas	Par-baked	4	500	260	48	119	36
14" Deep Dish Pizzas	Fresh	7	480	249	60	72	24
Italian Sub, 6 "	Pre-baked bread	3	480	249	453	748	150
Mexican Platter	Heated	2	425	218	254	384	81
Nachos, 3 oz of chips	Fresh	2	500	260	254	384	81
Biscuits, 6 per pan	Refrigerated	6 1/2	400	204	365	646	168
Chicken Breast- Boneless, 6 oz	Refrigerated	6 1/2	450	232	372	518	144
Chicken Quarters, pre-cooked	Refrigerated	9	480	249	96	120	54
Chicken Wings	Fresh	15	400	204	480	480	216

Capacities are per hour.

**Also great for cookies,  
breadsticks, appetizers,  
wings, and roasting veggies!**

## Doyon Pizza Ovens PIZ Series



PIZ6



PIZ3  
Shown with optional  
stand

## Quick & Versatile

### Features

- High production multipurpose capabilities
- PIZ3 –capacity of 3 - 18" pizzas
- PIZ6 –capacity of 6 - 18" pizzas
- Ability to cook both fresh or par baked dough
- Fast baking; temperature control up to 600°F (315°C)
- Fast preheat; 15 minutes
- Fast recovery
- Exclusive Jet Air reversing fan system
- Direct baking on nickel coated perforated decks to increase heat retention
- Digital timer with audible alert
- Door cutoff switch for fan blower
- Available in gas or electric

### Construction

- Heavy duty, thermopane, tempered glass, drop-down door
- 3/4 HP motor
- Available in gas or electric
- PIZ3: 3 decks of 28"W x 19 3/4"D (711mm x 502mm)
- PIZ6: 3 decks of 37 3/4"W x 22"D (958mm x 559mm)
- one year parts and labor warranty

### Options

- Steam option, electric models only (PIZSTEAMER)
- 3 extra digital timers (add 5 1/8" to oven width)
- 6 extra digital timers (add 7 7/8" to oven width)
- 4' (1200mm) quick gas disconnect with cable and securing device (GAH600)
- Solid doors
- PIZ3 & PIZ3G stand on casters (PIZ3B)
- PIZ6 & PIZ6G stand on casters (PIZ6B)
- Water filter, recommended for ovens with steam option (PLF240)



### Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Door Opening (3)	Production per hour	Gas System			Electrical System *Ground wire not included.						
		W	D	H	W	D	H			BTU	D.H.	G.I.	Volts	Phases	Amps	kW	Wires*	Hz	NEMA
PIZ3	560 (254)	35 7/8" (911)	40 1/2" (1029)	34 1/4" (870)	30" (762)	21" (533)	19" (483)	30" x 5" (762 x 127)	180-pizzas 6" (152) 150-pizzas 9" (229) 30-pizzas 18" (457)	-	-	-	120/208 120/240 220	1/3 1/3 1	39/25 34/20 42	8.2 8.2 9.2	3/4 3/4 2	60 60 50	-
PIZ6	875 (397)	47 5/8" (1210)	44 7/8" (1140)	36 1/4" (921)	39 3/4" (1010)	25" (635)	21" (533)	40" x 5 3/4" (1015 x 146)	240-pizzas 6" (152) 180-pizzas 9" (229) 60-pizzas 18" (457)	-	-	-	120/208 120/240 220	1/3 1/3 1	66/43 58/37 52	13.5 13.5 13.5	3/4 3/4 2	60 60 50	-

# CHOOSE YOUR DOYON OVEN/PROOFER



	<b>DOYON OVEN PROOFERS</b>				
	<b>JAOP3</b>	<b>JAOP6</b>	<b>JAOP6SL</b>	<b>JAOP12SL</b>	<b>JAOP14</b>
Jet Air Reversing Fan	X	X	X	X	X
Offered in Electric	X	X	X	X	X
Offered in Gas		X			X
Half Size Sheet Pan Capacity	6/18	12/36	12/18	24/36	28/64
Full Size Sheet Pan Capacity	3/9	6/18	6/9	12/18	14/32
Cook N' Hold		X	X	X	X
Manual Controls	X				
Rotating Rack System					
Programmable Controls		X	X	X	X
Autofill System	X	X	X	X	X
Multispeed Fan		X	X	X	X
Fan Delay	optional	X	X	X	X
Shot Steam	X	X	X	X	X
Pulse Steam		X	X	X	X

Taiya Company Ltd      Ovens, Proofer, Dough roller  
**Convection Oven/Proofer Combination**  
**JAOP Series**

*Great for delicate products  
 such as muffins, cakes,  
 macarons, croissants as  
 well as artisan bread*



JAOP6SL



JAOP3



JAOP12SL

## Features

### OVEN

- Advanced programmable oven control. (except for JAOP3)
  - 99 programmable recipes
    - 8 stage baking
  - Digital timer
  - Digital temperature control up to 500°F (260°C)
- Variable air speeds (except for JAOP3)
- Fast preheat; 15 minutes
- Fan delay
- Unique shot and pulse steam injection (JAOP3: manual shot steam injection only)
- Jet Air Exclusive reversing fan system
- Energy efficient electric or gas heating
- Door switch cutoff for fan blower
- USB port (except for JAOP3)

### PROOFER

- Manual Controls
- Separate heat and humidity controls
- Over flow drain and pan
- Automatic water fill system (no water pans to fill)

## Construction

- Stainless steel
- Fully insulated and completely sealed
- Full view heat reflective thermal glass doors
- Magnetic latches
- Brightly lit interior
- 4 swivel casters (2 locking)
- 3/4 HP motor
- one year parts and labor warranty

## Options

- Humidified warmer and proofer (temp. up to 180° F/82°C) (HW001)
- Water filter, recommended (PLF240)
- Perforated nickel plated pizza decks (GRPIZ3)
- High temperature gasket for baking over 400°F (205°C)(HTG001)
- Gas quick disconnect kit: 4' (1200mm) flexible hose, ball valve, and securing device (GAH600)



## Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions									Pan Capacity (18"x26")			Shelf Spacing		Gas System			Water Inlet	Electrical System *Ground wire not included					
					Oven			Proofer			Oven												Proofer			Volts	Phases	Amps
		W	D	H	W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer	BTU	D.H.	G.I.								
JAOP3*	750 (341)	32 1/2" (826)	37" (940)	71" (1803)	27 1/2" (699)	20" (508)	17 1/2" (445)	26" (660)	22 1/2" (572)	28 3/4" (730)	3	9	5" (127)	3" (76)	-	-	-	1/4" (6)	120 / 208 120 / 240	1 / 3	52 / 36 48 / 32	11.5 11.5	3 / 4 3 / 4	60				
JAOP6	965 (438)	36 7/8" (937)	48 1/8" (1222)	73" (1854)	25 1/2" (648)	30 1/2" (775)	26 1/4" (667)	26 1/2" (673)	36 1/2" (927)	26 1/2" (673)	6	18	3 1/2" (89)	3" (76)	-	-	-	1/4" (6)	208 240	1 / 3	64 / 46 59 / 42	13.8 13.8	2 / 3 2 / 3	60				
JAOP6SL	965 (438)	38 3/8" (975)	37 5/8" (956)	73" (1854)	26 3/4" (679)	19 1/2" (495)	26 1/4" (667)	27" (686)	29" (737)	26 1/2" (673)	6	9	3 1/2" (89)	3" (76)	-	-	-	1/4" (6)	208 240	1 / 3	64 / 46 59 / 42	13.8 13.8	2 / 3 2 / 3	60				
JAOP6G	1135 (515)	36 7/8" (937)	53" (1346)	73" (1854)	25 1/2" (648)	29 1/2" (749)	26 1/4" (667)	26 1/2" (673)	36 1/2" (927)	26 1/2" (673)	6	18	3 1/2" (89)	3" (76)	65,000	4"	1/2" (13)	1/4" (6)	208 240	1	17 17	4 4	2 2	60				

D.H. Draft Hood G.I. Gas Inlet (NPT) W.I. Water Inlet (NPT) CODING Prefix CAOP: JET AIR Oven Proofer Suffix SL: Side pan loading G: Gas Numbers: Pans fitting in the oven Note: Other voltages available upon request



# MARSAL

## PIZZA OVENS

Marsal's care for quality and ingenuity has allowed us to soar to the top as the industry go-to brand. See our equipment all over the country and all over the globe - at your local pizzeria or in the greatest of restaurant chains.

*"Your company's oven is one of the reasons I can so perfectly match the NY style of pizza making. Its quality is unsurpassed, and I will continue to use your brand as long as there is life in my pizza-sauce filled veins!"*

*Vincent Disanza Familia Pizzeria  
Las Vegas, NV*



**Old  
World  
Bake**



# Why MARSAL

*"I still LOVE the ovens and so do all the customers. I love working the ovens & watching their mouths drop when they walk in the door for the first time. The building was designed around the ovens and they are the first thing you see when you walk in the door. I still say WOW every time I come in. This has been my dream for many years and it's awesome to finally see it come true. A lot of customers say the new ovens make the pizza even better. Our sales are up over 50% from before we moved and football season hasn't started yet."*

*LeAnn - Steffey's Pizza*

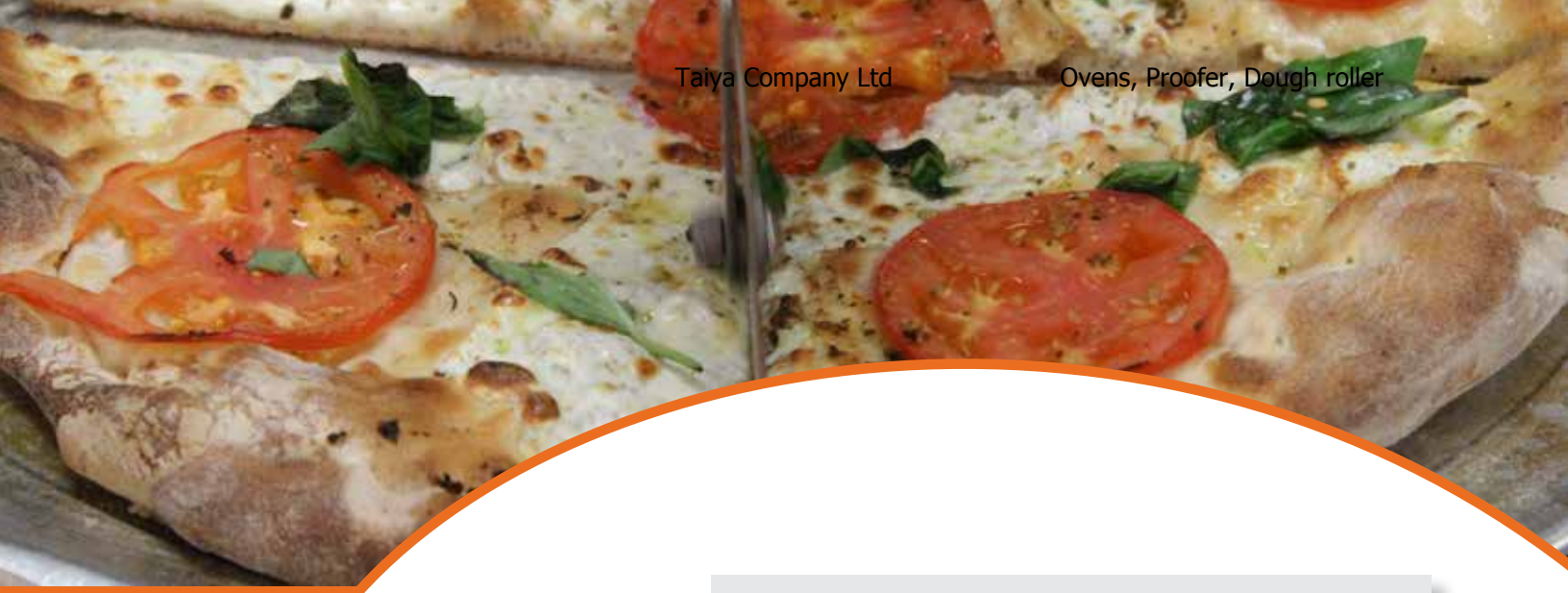


The arched refractory brick-lined ceiling of the MB Series ovens develop more heat synchronization, enabling the oven to maintain temperature more efficiently and evenly.



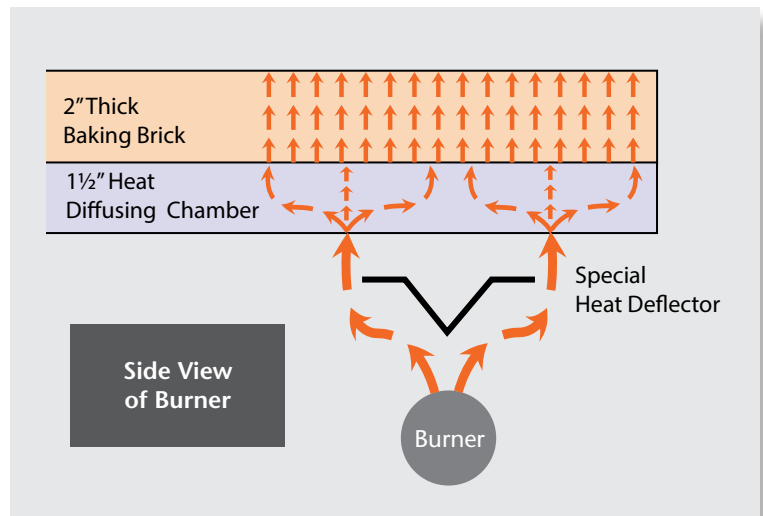
Our 2" thick stone cooking surface has more mass than our competitor's 1-1/2" deck. So your Marsal ovens won't quit, even at your busiest times.





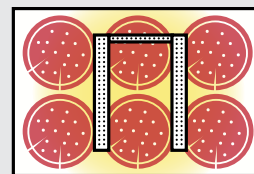
### A PERFECT BAKE

Marsal ovens incorporate a 1½” heat diffusing air chamber and a 2” thick cooking surface for an even bake throughout the oven. So your pizza is cooked crispier and more efficiently.

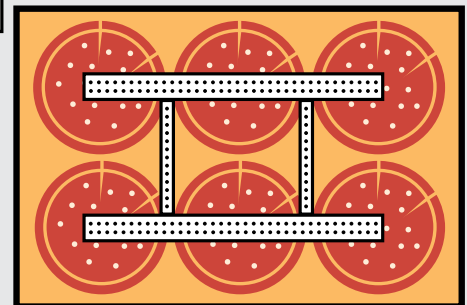


### SUPERIOR BURNER DESIGN

Marsal gas ovens are built with our exclusive left-to-right burner design. This system allows for even heating across the entire baking deck. Our competitors use a front-to-back burner design, producing a very uneven heating surface with slow recovery.



Their Design



Our Design

# Simply the BEST



# MB SERIES



*Shown with rosebed brick veneer*

## MB SERIES BRICK LINED OVENS

Brick lined gas deck pizza oven delivers the bake of an old world oven with the ease of a gas deck

- Warranty: 1 year labor, 12 months parts
- Light counter weight double panelled door creates an air shield, reducing heat loss and keeping the workspace cool
- 2" thick cooking surface, 1½" for the slice series
- Thermostatically controlled from 300°F to 650°F
- Bright interior halogen light
- Stainless steel sides and top (aluminized front)
- Heavy duty adjustable legs are welded to the oven's base
- Ultra high temperature fiberglass insulation allows for 0" clearance on both sides
- Fully enclosed and ready to be finished. Finish on your own or choose our stainless steel or brick finishing kits.
- Available in 3 top styles, the standard flat top and optional square and round dome top
- Available for general export use

### 4 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	Code
<b>4 Pie Series - 36" x 42" cooking surface and flat top, holds four 18" pies per section - aluminized fronts</b>			
MB 42 Single	One base section w/30" stand and indirect vent	1525 / 692	
MB 42 Double	Two base sections w/16" stand and indirect vent	2425 / 1100	
Add'l Section	One base section w/16" stand	—	
Base Section	One base section (oven with deck)	—	

### 6 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	Code
<b>6 Pie Series - 36" x 0" cooking surface and flat top, holds six 18" pies per section - aluminized fronts</b>			
MB 60 Single	One base section w/30" stand and indirect vent	1848 / 838	
MB 60 Double	Two base sections w/16" stand and indirect vent	3220 / 1461	
Add'l Section	One base section w/16" stand	—	
Base Section	One base section (oven with deck)	—	



## 8 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	Code
<b>8 Pie Series - 44" x 66" cooking surface and flat top, holds eight 16" pies per section - aluminized fronts</b>			
MB 866 Single	One base section w/30" stand and indirect vent	2000 / 907	
MB 866 Double	Two base sections w/16" stand and indirect vent	3525 / 1599	
Add'l Section	One base section w/16" stand	—	
Base Section	One base section (oven with deck)	—	

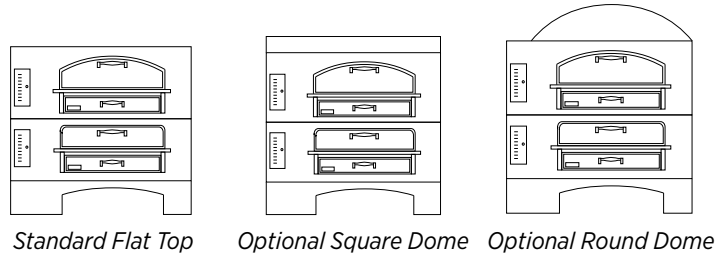
## SPECIFICATIONS

	MB 42 SINGLE	MB 42 DOUBLE	MB 60 SINGLE	MB 60 DOUBLE	MB 866 SINGLE	MB 866 DOUBLE
Height	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"
Depth x Length	44¼" x 62½"	44¼" x 62½"	44¼" x 80"	44¼" x 80"	52¼" x 86"	52¼" x 86"
Cooking Surface	36" x 42"	(2) 36" x 42"	36" x 60"	(2) 36" x 60"	44" x 66"	(2) 44" x 66"
BTUs	LP: 90,000 Nat: 95,000	LP: (2) 90,000 Nat: (2) 95,000	LP: 120,000 Nat: 130,000	LP: (2) 120,000 Nat: (2) 130,000	LP: 120,000 Nat: 130,000	LP: (2) 120,000 Nat: (2) 130,000
Electrical	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp



# OPTIONS & ACCESSORIES

TOP STYLES	Choice
Square dome top for MB Series - 4, 6, 8 pie (not on Slice ovens)	
Round dome top for MB Series - 4, 6, 8 pie	
Round dome top for MB Slice Series	



Standard Flat Top

Optional Square Dome

Optional Round Dome

MISCELLANEOUS	Choice
Set of (4) Casters (2 locking, 2 non-locking) - not available on MB 236	
Auto start timer (per section)	
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	
Direct vent	

BRICK VENEER KIT (INSTALLATION NOT INCLUDED)	Choice
MB (42 or 60) Front and Sides for single or double oven	
MB 866 Front and Sides for single or double oven	
MB 236 Front and Sides for single or double oven	

Choose from 2 brick colors - Rosebud (default) and Whitestone



Right oven shown with customer specified tile, not available from factory



Rosebud Brick Veneer Kit



Whitestone Brick Veneer Kit

STAINLESS STEEL FRONT	Choice
MB (42 or 60) front per section	
MB 866 front per section	
MB 236 front per section	

STANDS	Choice
MB42 30" stand with feet for single oven	
MB42 16" stand with feet for double and add'l section	
MB60 30" stand with feet for single oven	
MB60 16" stand with feet for double and add'l section	
MB866 30" stand with feet for single oven	
MB866 16" stand with feet for double and add'l section	
MB236 30" stand with feet for single oven	
MB236 16" stand with feet for double	



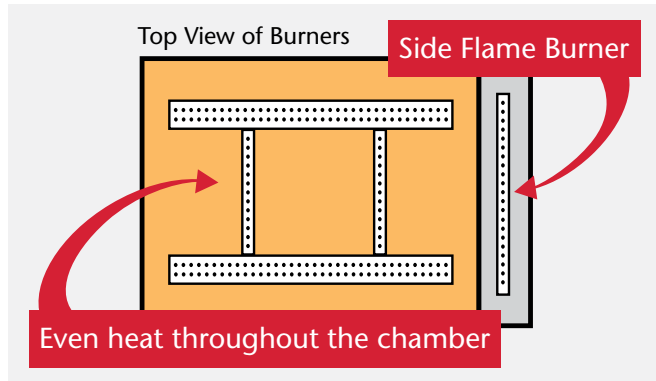
# WF SERIES

## ARTISAN WOOD FIRE STYLE

WITHOUT THE HASSLE AND LABOR

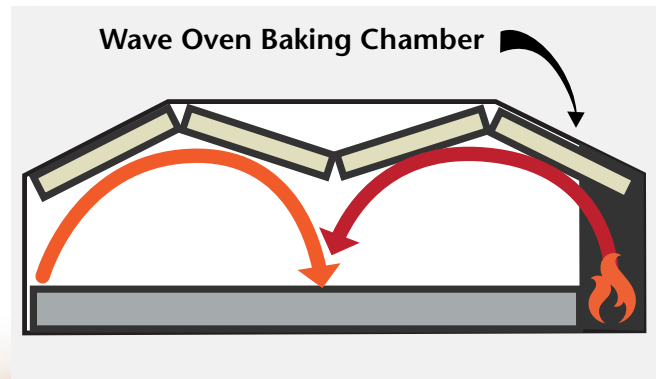
### EXCLUSIVE BURNER DESIGN

The WF exclusive left-to-right burner design, coupled with a revolutionary open 40,000 BTU side burner brings the right side of the baking chamber to temperatures over 900°F. Start your bake near the flame, then move to the left for a very fast, desirable bake.



### WAVE-FLAME ENGINEERING

The baking chamber is lined with refractory bricks designed to produce a "wave" of heat across the baking deck. The bricks absorb moisture and radiates a dry even heat, while the "wave" design blasts your product with heat, creating a crispy pie crust with an old-world bake.





**3 Minute  
Artisan  
Pies**

## WF SERIES WAVE FLAME OVENS

Old world style gas oven with exclusive Marsal “WAVE” baking chamber design for the most intense bake with a visible flame

- Warranty: 1 year labor, 12 months parts
- Revolutionary “Wave” Design firebrick lined baking chamber forces the heat from the burners back down on the top of the cooking surface
- Brick lined baking chamber - the cooking surface is 2” thick brick and the rear and arched ceiling of the chamber is lined with refractory brick providing more heat retention so your oven won’t quit
- Stainless steel sides
- Open 40,000 BTU side burner brings the baking chamber temperatures to over 900°F
- Viewing window allows you and your customers to see the flame from the side burner giving that old-world appeal
- Dual controls allow you to independently control the main burner and side burner temperatures. Two thermometers allow you to see exactly what temperature the baking chamber is so that you can easily make adjustments.
- The best of both worlds - Wave Flame ovens may be stacked on either the MB42 or MB60 ovens
- Finish it to fit your decor - factory finish allows you to decorate the oven with brick or tile, or choose the optional stainless steel finish
- Optional round dome top - experience the signature style of the Marsal dome
- Available for general export use

### WF 42 Series Wave Flame Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	Code
<b>WF 42 Series - 36” x 36” cooking surface and flat top</b>			
WF 42 Single	One base section w/30” stand and indirect vent	1600 / 726	
WF 42 Base Section	One base section (WF 42 oven with deck)	—	
WF 42 / MB 42*	WF 42 Stacked over MB 42 and flat top w/16” stand and indirect vent	2800 / 1270	

### WF 60 Series Wave Flame Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	Code
<b>WF 60 Series - 36” x 54” cooking surface and flat top</b>			
WF 60 Single	One base section w/30” stand and indirect vent	2000 / 907	
WF 60 Base Section	One base section (WF 60 oven with deck)	—	
WF 60 / MB 60*	WF 60 Stacked over MB 60 and flat top w/16” stand and indirect vent	3600 / 1633	

\* See page 42 for information on the MB 42 and MB 60 ovens.





## OPTIONS & ACCESSORIES

BRICK VENEER KIT	Choice
WF42 or WF 60 single or stacked with MB 42 or MB 60 front and sides for single or double	
<i>Choose from 2 brick colors - Rosebud (default) and Whitestone (installation not included) (see page 44 for color details)</i>	
STAINLESS STEEL FRONT	Choice
WF 42 or WF 60 front per section	
MISCELLANEOUS	Choice
Round dome top	
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	
Set of (4) casters	
Direct vent	
STANDS	Choice
WF42 30" stand w/feet for single ovens	
WF60 30" stand w/feet for single ovens	
MB42 16" stand w/feet for WF42/MB42	
MB60 16" stand w/feet for WF60/MB60)	

## SPECIFICATIONS

	WF 42 SINGLE	WF 42 / MB 42	WF 60 SINGLE	WF 60 / MB 60
Height	Flat Top: 63.5" Round Dome: 68.5"	Flat Top: 74.25" Round Dome: 79.25"	Flat Top: 63.5" Round Dome: 68.5"	Flat Top: 74.25" Round Dome: 79.25"
Depth x Length	44.25" x 62.5"	44.25" x 62.5"	44.25" x 80"	44.25" x 80"
Cooking Surface	36" x 36"	Wave: 36" x 36" MB: 36" x 42"	Wave: 36" x 54"	Wave: 36" x 54" MB: 36" x 60"
BTUs	130,000	Wave: 130,000 MB: 90,000	155,000	Wave: 155,000 MB: 115,000
Electrical	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp



Marshal Artisan Wood Fire Ovens

# CT COUNTERTOP SERIES



MARSAL PIZZA OVENS



CT301 shown



CT302 shown

## COUNTERTOP ELECTRIC OVENS

Superior Bake for Your Countertop

- Warranty: 1 year labor, 12 months parts
- Easy to use, high efficiency controls with one hour timer. Our controls will not overheat on stacked ovens.
- .625" thick Quick Heat Technology™ baking stones for crispy crusts
- 3.875" deck heights - 30% more room between decks than the competition
- Safe door operation - stainless steel handles are raised 3.5" from the surface of the door
- 1.75" insulated doors - 15% thicker than the competition
- Ovens are stackable for increased productivity
- Slide to Cook - adjustable vent on back
- 4" legs (not required)
- Available for general export use

### CT Series Countertop Electric Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	Code
CT301	Single door oven with 2 cooking decks	252/114	
CT302	Double door oven with 4 cooking decks	409/186	

Must specify voltage and phase when ordering. See below for electrical specifications.

## SPECIFICATIONS

POWER SUPPLY												
	CT301						CT302					
KW	3.75						7.5					
Volts	208	220	240	208	220	240	208	220	240	208	220	240
Phase	1	1	1	3	3	3	1	1	1	3	3	3
Amps	18	17	16	11	10	9	36	34	32	21	20	18

DIMENSIONS		
	CT301	CT302
Width/Depth	30.25" W x 28.25" D x	
Height on Legs	19" H	32.25"
Height Between Decks	3.875"	
Cooking Surface	20.75" W x 20.75" D x .625" H	

\* - height on legs

## OPTIONS & ACCESSORIES

MISCELLANEOUS	Choice
Oven brush	
Stacking Platform, Convection (p/n 39512) - kit for stacking with any Blodgett full size convection oven	
Stacking Platform, Hydrovection - kit for stacking with any Blodgett Hydrovection oven	
50 HZ upcharge (per section) NET PRICE	



**ELECTRIC PIZZA OVEN** Equipped with s/steel frontal panel and painted metal sheet side panels. Cooking surface in refractory stones, rock wool insulation, armored resistances, interior lighting. Available also in the digital version that gives a more precise control of the cooking temperature and a higher energy saving.

CODE	V-FP4P	V-FP4+4P	V-FP6P	V-FP6+6P	V-FP9P	V-FP9+9P
SUPPLY	400V – 50Hz	400V – 50Hz	400V – 50Hz	400V – 50Hz	400V – 50Hz	400V – 50Hz
POWER	6 kw	12 kw	9 kw	18 kw	13 kw	26,4 kw
PIZZA CAP.	4XØ36 cm	8XØ36 cm	6XØ36 cm	12XØ36 cm	9XØ36 cm	18XØ36 cm
DIMENSIONES	960x980x400mm	960x980x710mm	960x1340x400mm	960x1340x710mm	1320x1340x400mm	1320x1340x750mm
EXTERNAL DIMENSIONS	L720xP720xH140mm	L720xP720xH140mm	L720xP1080xH140mm	L720xP1080xH140mm	L1080xP1080xH140mm	L1080xP1080xH140mm
CHAMBER/S	1	2	1	2	1	2
WEIGHT	60 Kg	108 Kg	90 Kg	149 Kg	117 Kg	207 Kg
DIGITAL VERSION						

# CombiSlim 1.06



SmartTouch® display



Standard display

## COMBISLIM OVEN

6-tray combi oven (1/1 GN, 20/40 mm) or  
 4-tray combi oven (1/1 GN, 60 mm)  
 Electricity  
 Injection steam  
 SmartTouch® or Standard selection interface  
 2-piece rack  
 Temperature probe

## STANDARD SPECIFICATIONS

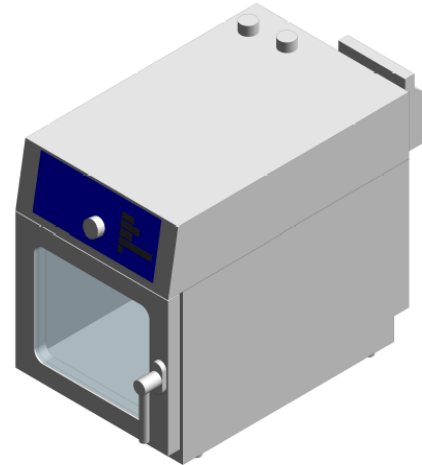
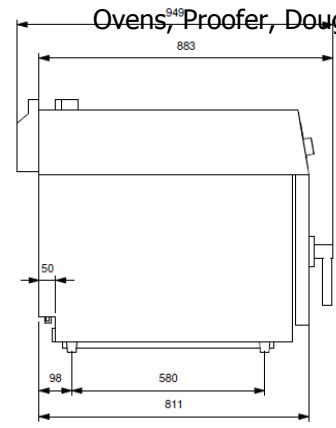
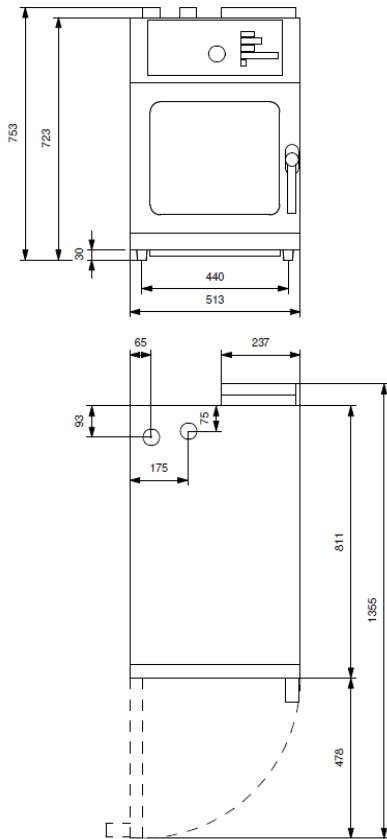
Voltage	3 NAC 400/415 V
Wattage	8.4/9.2 kW
Power consumption	14 A
Pre-fuse	According to local regulations
Water connection	3/4", outside
Drain	Ø40 mm, outside

## DIMENSIONS & WEIGHT

Width	513 mm
Height, table model	753 mm
Height, with stand	1565 mm
Depth, table model	811 mm
Depth, with stand	816 mm
Weight	67 kg net / 82 kg packed

## ALTERNATIVE

Voltage	208/230/240 V AC 1N
Wattage	6.9/8.4/9.2 kW
Power consumption	39 A
Pre-fuse	According to local regulations
Water connection	3/4", outside
Drain	Ø40 mm, outside



Cooking modes for Touch and Standard models:

- Hot air (convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- CombiSmart® humidity control, 10 steps
- Cook & Regen
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- Reversing, adjustable fan with 9 speeds

Additional features for Touch and Standard models:

- Hand shower
- CombiWash® automatic cleaning system
- HOUNÖ PROTECT start kit

Standard features for Touch models:

- HOUNÖ PROTECT start kit
- Chef's recipe collection
- Baker's recipe collection
- Favourites selection
- HACCP quality control, 60 days in PDF format
- USB connection

Additional cooking modes for Touch models:

- SmartChef®, automatic cooking
- Automatic humidity pulsing
- RackTimer® with up to 20 timers
- Cool-down function
- Delta-T
- Cook & Hold

Additional features for Touch models:

- Let's Cook Cloud Solution
- CombiWash® automatic cleaning system
- Hand shower
- Quick Select Recipes (QSR)
- Advanced RackTimer for tailored menu handling
- Keypad for temperature adjusting

Tested quality and safety:





**SNACK OVEN** Small-size electric oven. Especially designed to meet the needs of snack bars, pastry shops and fast food restaurants. Fan assisted cooking, 1 unidirectional motor, electromechanical thermostat with control range 50°C – 270°C.

CODE	<b>V-SNACK 404</b>
VOLTAGE	230V 50 HZ
POWER	2700W
PANS	4x(46x34)
DIMENSIONS	580x620x570h mm
WEIGHT	41 Kg



**COMBINED CONVECTION AND STEAM OVEN FOR GASTRONOMY AND PASTRY** Available with electromechanical or digital control panel. All s/steel construction, cooking chamber with rounded edges, snap-on seals on cooking chamber, double glass door, magnetic sensor to block ventilation at door opening. Grid/pan rack with 75mm step included.

CODE	<b>V-FMC904E</b>	<b>V-FMC906E</b>	<b>V-FMC910E</b>
VOLTAGE	400V 50HZ	400V 50/60 HZ	400V 50/60 HZ
POWER	6,5 Kw	7,9 Kw	11,9 Kw
PANS	4xGN1/1 4x (600X400)	6xGN1/1 6x (600X400)	10xGN1/1 10x (600X400)
DIMENSIONS	860x680 x560h mm	870x720 x710h mm	870x720 x710h mm
WEIGHT	65 kg	85 Kg	110 Kg

OPTIONAL – STAND

DIGITAL VERSION	CODE	<b>V-SFC904/906 V-SFC910</b>
-----------------	------	------------------------------



**COMBINED DIGITAL CONVECTION AND STEAM OVEN FOR GASTRONOMY AND PASTRY S** /steel construction, cooking chamber with rounded edges, snap-on seals on cooking chamber, opening double glass door for easy cleaning operations, temperature core probe included,  $\Delta T^\circ$  cooking system, cooking chamber lighting and led bar on the door, 7" touch screen control panel, 1000 programs with 20 steps, multi-level and multi-cooking functions, automatic washing system, USB connection and HACCP control. Grid/pan rack with 80mm step included.

CODE	<b>V-FDGCP906 E</b>	<b>V-FDGP910 E</b>	<b>V-FDGCP906 G</b>	<b>V-FDGP910 G</b>	
SUPPLY	EL. 400V 50/60HZ	EL. 400V 50/60HZ	GAS	GAS	
POWER	10,9 Kw	18,4 Kw	17 Kw	20 Kw	
PANS	6xGN1/1 6x (600X400)	10xGN1/1 10x (600X400)	6xGN1/1 6x (600X400)	10xGN1/1 10x (600X400)	
DIMENSIONS	840x890 x950h mm	840x890 x1270h mm	840x920 x970h mm	840x970 x1270h mm	OPTIONAL – STAND
WEIGHT	150 kg	170 Kg	130 Kg	192 Kg	CODE <b>V-SFGP906 V-SFGP910</b>

# COMMERCIAL MICROWAVE & STEAMER OVENS

# MENUMASTER® Commercial

## DEC Heavy Duty Microwave Ovens

Model: DEC11E2 1100 Watts

Model: DEC14E2 - 1400 Watts

### FEATURES AND BENEFITS

- 1100 - 1400 watts of cooking power
  - Faster cooking, steaming and re-therming of single portions
- 17 L (0.6 cu ft.) oven capacity
  - Accommodates a 152 mm (6") deep ½ size food pan
- Top and bottom antenna system
  - Dispersed energy pattern for even cooking
  - Consistent results and excellent food quality
- 11 power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.
- Unique method of energy distribution provides superior even heating throughout the cavity.
- Interlock switch assembly is engineered for maximum durability and long life.
- 100 programmable menu items, 4 cooking stages, 11 power levels
  - One-touch cooking
  - Versatile program options
  - Minimizes staff training and reduces prep time



# SPECIFICATION COMPARISON

## MENUMASTER® COMMERCIAL MICROWAVE OVENS

MODEL / UPC CODE	WATTS	POWER SOURCE	PLUG TYPE	CABINET DIMENSIONS (H X W X D**)	CAVITY DIMENSIONS (H X W X D)	SHIPPING DIMENSIONS (H X W X D)	SAFETY LISTING	SANITATION LISTING	WEIGHT PROD./SHIP
<b>DEC11E2</b> 719881167718	1100*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"	343×419×574mm (13 ½×16 ½×22 ¾in.)	171×330×305mm (6 ¾×13×12 in.)	17L 473×556×625mm (0.6ft³) (18 ¾×21 ¾×24 ¾in.)	CE	Intertek ETL Intertek	30/34kg (67/74 lbs)
<b>DEC14E2</b> 719881159300	1400*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"	343×419×574mm (13 ½×16 ½×22 ¾in.)	171×330×305mm (6 ¾×13×12 in.)	17L 473×556×625mm (0.6ft³) (18 ¾×21 ¾×24 ¾in.)	CE	Intertek ETL Intertek	30/34kg (67/74 lbs)

Measurements Commercial Microwave Ovens Standard, unless stated otherwise 47/50

\* Microwave Wattage, IEC 60705 Tested

\*\* Includes door handle



**SAMSUNG**

# 1850 watt commercial microwave ovens

**CM 1929A**

**programmable microwave oven with 1.850 watt power output and 2/3 Gastronorm cooking area**

- 1.850 watt power guarantees short cooking time
- easy heating of regularly recurring food
- 30 individual push-button cooking programs for a constant good food quality
- 5 power levels (185/ 370/ 925/ 1.295/ 1.850 watt) for greater cooking versatility
- cavity volume for small portions up to 2/3 GN container or dishes up to 36 cm diameter
- double-meal function for easy heating of double portions
- fat air filter for use in commercial kitchen
- 2 magnetrons + 2 wave guides for even microwave distribution ensuring that food is heated evenly
- cabinet and cavity made of stainless steel
- strong and heavy duty construction

**technical data:**

outer dimensions H 368 x W 464 x D 557 mm  
cavity dimensions H 190 x W 370 x D 370 mm

cavity volume: 26 Liter 32 kg  
weight:  
power output: 1850 Watt 230V / 50 Hz,  
voltage: 3.2 KW , 13 A



*stackable (including fixing element)  
guarantees a double cavity volume  
without additional space*

## PROGRAMMABLE CONTROLS

### Samsung CM 1089A

- ✓ 20 cooking programmes
- ✓ 5 power levels 170 - 1.050 watt
- ✓ Reheat-function +30 seconds
- ✓ 3 stages cooking
- ✓ double meal function



#### technical datas model CM1089A

dimensions:	H 297 x W 517 x D 412 mm
cavity dimensions:	H 200 x W 335 x D 335mm
cavity volume gross:	26 liter (2/3 GN)
weight:	18 kg
power output:	1.050 Watt
power input:	1.600 Watt, 7 A
voltage:	230V / 50 Hz.



**LIGHT DUTY COMMERCIAL MICROWAVE OVEN** 25Lt light-duty commercial microwave oven with grill and electronic control. S/steel cooking chamber and casing, 8 automatic cooking programs, defrost program, chamber lighting, power levels: microwave 5, combi 2, grill 1.

CODE	V-FMW0952
OUTER DIMENSIONS	513x430 x306h mm
INNER DIMENSIONS	330x350 x200h mm
INPUT POWER	1450W
OUTPUT POWER	900W
VOLTAGE	230V 50HZ
CAPACITY	25Lt
WEIGHT	15Kg



**COMMERCIAL MICROWAVE OVEN** 25Lt Commercial digital microwave oven. S/steel cooking chamber and casing. Electronic control panel. Programmable. GN 1/2 fixed glass-ceramic bottom, MAGNETRON TOSHIBA.

CODE	V-FMW1052
OUTER DIMENSIONS	510x430 x310h mm
INNER DIMENSIONS	330x340 x220h mm
INPUT POWER	1550W
OUTPUT POWER	1000W
VOLTAGE	230V 50HZ
CAPACITY	25Lt
WEIGHT	15Kg

# SOMERSET®

Taiya Company Ltd

Ovens, Proofer, Dough roller



## DOUGH ROLLER

# CDR-2000

*Our most advanced all-in-front, compact pizza roller. Sheets dough up to 20" (51cm) in diameter — within seconds.*

### **IDEAL FOR PIZZA AS WELL AS:**

- Flour Tortillas
- Sheeting
- Cinnamon Rolls
- Pita Bread
- Pie Crusts
- Cookies
- Calzones
- Sweet Doughs
- Pierogi
- Rolled Dough

### **HIGHLIGHTS:**

- Sheets 500-600pcs per hour
- Ships standard with *synthetic, non-stick rollers*
- Ergonomic design makes it easy and simple to operate
- Sheets dough to a uniform thickness in seconds
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost



## DOUGH ROLLER

# CDR-2000

Item Code: 200001

### FEATURES

- Simple handle adjustments for exact uniform dough thickness
- Spring loaded scrapers readily removable for easy cleaning
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Ergonomic design for easy operation
- Convenient front operation
- Large hopper accepts large pieces of dough
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Sanitary, heavy duty, all stainless steel welded construction
- Safe, simple, easy to operate, easy to clean

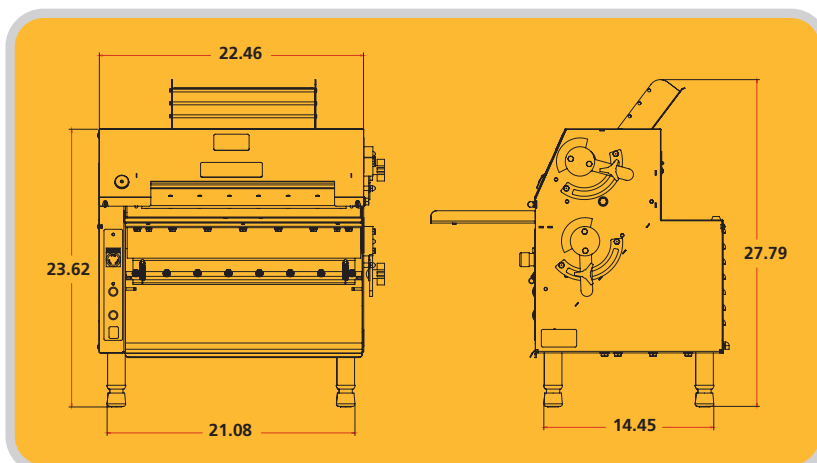


### INDUSTRY USES:

- Pizzerias
- Restaurants
- Institutions
- Schools
- Mexican establishments
- Other ethnic food production
- Cafes
- Bakeries

### SPECIFICATIONS

(Specifications subject to change without notice)



**Rollers:** 3.5" dia. by 20" length  
(8.89 cm dia. by 50.80 cm length)

**Scrapers:** Synthetic, Spring Loaded, Removable

**Bearings:** Sealed Ball Bearings, Permanently Lubricated

**Gear Motor:** Heavy Duty 3/4 HP, Single Phase, Maintenance Free, 115v/60Hz or 220v/50Hz

**Finishing:** All Stainless Steel

**Legs:** 4" Adjustable, Stainless Steel

**Shipping Weight:** 210lbs (95.5kgs)



APPROVED

52/52

MADE IN THE U.S.A. 01.01.22