



ZESTO



Manufacturing quality Conveyor and Deck Ovens since 1990.

CONVEYOR OVENS:

- STAINLESS STEEL FRONT, TOP AND SIDES
- UP TO 600°F (315°C) MAXIMUM THERMOSTAT
- ADJUSTABLE PRODUCT CLEARANCE SIDE PANELS FROM 2" TO 4.25"
- TOP AND BOTTOM AIR FLOW ADJUSTMENT FEATURE FOR EVEN BELT WIDE COOKING
- EASY VIEW DIGITAL CONTROLS FOR BELT & TEMPERATURE



ALL OUR CONVEYOR OVEN MODELS CAN BE TAKEN APART IN MINUTES FOR EASY CLEANING



CONVEYOR AND DECK OVENS AVAILABLE IN COLOR



MODEL CE2418



MODEL CG4832



MODEL MICRO / 309-1



MODEL 312SS-OB



MODEL 800-1

CONVEYOR OVENS:

COUNTERTOP GAS CONVEYOR OVENS:

- GAS MODELS ARE AVAILABLE IN NATURAL OR PROPANE
- REQUIRES 110VOLT RECEPTICAL
- COUNTER MODELS COME WITH 4" LEGS



MODEL:	COOKING CHAMBER:	OVERALL DIMENSIONS:	BTUS:	SHIPPING WEIGHT:
CG2416-1	24"W X 16"D	48"W X 31.5"D	40,000 BTU	375 LBS
CG2416-2	24"W X 16"D	48"W X 31.5"D	80,000 BTU	750 LBS
CG2416-3	24"W X 16"D	48"W X 31.5"D	120,000 BTU	1125 LBS
CG2418-1	24"W X 18"D	48"W X 33.5"D	40,000 BTU	425 LBS
CG2418-2	24"W X 18"D	48"W X 33.5"D	80,000 BTU	850 LBS
CG2418-3	24"W X 18"D	48"W X 33.5"D	120,000 BTU	1275 LBS

COUNTERTOP ELECTRIC CONVEYOR OVENS:

- STANDARD ELECTRICAL POWER AVAILABLE: 208V/3PH, 220-240V/1PH, 415V/3PH (FOR ALL OTHER ELECTRICAL POWER, PLEASE CONTACT US)
- COUNTER MODELS COME WITH 4" LEGS



MODEL:	COOKING CHAMBER:	OVERALL DIMENSIONS:	K.W.	SHIPPING WEIGHT:
CE2416-1	24"W X 16"D	48"W X 31.5"D	9 KW	375 LBS
CE2416-2	24"W X 16"D	48"W X 31.5"D	18 KW	750 LBS
CE2416-3	24"W X 16"D	48"W X 31.5"D	27 KW	1125 LBS
CE2418-1	24"W X 18"D	48"W X 33.5"D	9 KW	425 LBS
CE2418-2	24"W X 18"D	48"W X 33.5"D	18 KW	850 LBS
CE2418-3	24"W X 18"D	48"W X 33.5"D	27 KW	1275 LBS

COOKING TIMES:

Approximate production per hour / per section / bake time in minutes (2416 & 2418)



AVAILABLE IN COLOR

Pan diameter	5 min.	6 min.	6.45 min.	7 min.	7.5 min.	8 min.	9 min.
6" (15 cm)	96	80	74	69	64	60	53
8" (20 cm)	72	60	56	51	48	45	40
9" (22.8 cm)	32	27	25	23	21	20	18
12" (30 cm)	24	20	19	17	16	15	13
14" (35 cm)	21	17	16	15	14	13	11
16" (40 cm)	18	15	14	13	12	11	10

REFER TO PAGE 8 FOR CONVEYOR OPTIONS

CONVEYOR OVENS:

18" BELT GAS CONVEYOR OVENS:

- GAS MODELS ARE AVAILABLE IN NATURAL OR PROPANE
- REQUIRES 110VOLT RECEPTICAL
- 18"BELT MODELS COME WITH 4" LEGS AND FRONT LOADING S/S ACCESS DOOR



MODEL:	COOKING CHAMBER:	OVERALL DIMENSIONS:	BTUS:	SHIPPING WEIGHT:
CG3018-1	30"W X 18"D	58"W X 36"D	50,000 BTU	515 LBS
CG3018-2	30"W X 18"D	58"W X 36"D	100,000 BTU	1030 LBS
CG3018-3	30"W X 18"D	58"W X 36"D	150,000 BTU	1545 LBS
CG4018-1	40"W X 18"D	68"W X 36"D	60,000 BTU	675 LBS
CG4018-2	40"W X 18"D	68"W X 36"D	120,000 BTU	1350 LBS
CG4018-3	40"W X 18"D	68"W X 36"D	180,000 BTU	2025 LBS

18" BELT ELECTRIC CONVEYOR OVENS

- STANDARD ELECTRICAL POWER AVAILABLE:
208V/3PH, 220-240V/1PH, 415V/3PH
(FOR ALL OTHER ELECTRICAL POWER, PLEASE CONTACT US)
- 18"BELT MODELS COME WITH 4" LEGS AND FRONT LOADING S/S ACCESS DOOR



MODEL:	COOKING CHAMBER:	OVERALL DIMENSIONS:	K.W.	SHIPPING WEIGHT:
CE3018-1	30"W X 18"D	58"W X 36"D	10.5 KW	515 LBS
CE3018-2	30"W X 18"D	58"W X 36"D	21 KW	1030 LBS
CE3018-3	30"W X 18"D	58"W X 36"D	31.5 KW	1545 LBS
CE4018-1	40"W X 18"D	68"W X 36"D	13.5 KW	675 LBS
CE4018-2	40"W X 18"D	68"W X 36"D	27 KW	1350 LBS
CE4018-3	40"W X 18"D	68"W X 36"D	40.5 KW	2025 LBS

COOKING TIMES:

Approximate production per hour / per section / bake time in minutes (3018)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	168	141	130	120	112	105	94
8" (20 cm)	86	72	69	63	58	55	47
10" (25 cm)	57	47	44	41	37	34	32
12" (30 cm)	30	27	24	23	21	19	18
14" (35 cm)	25	21	19	18	17	16	15
16" (40 cm)	20	18	16	15	14	13	12

Approximate production per hour / per section / bake time in minutes (4018)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	237	175	162	148	138	130	116
8" (20 cm)	118	90	86	75	72	68	58
10" (25 cm)	64	58	52	49	45	42	39
12" (30 cm)	37	34	30	28	25	23	22
14" (35 cm)	32	26	23	22	21	21	18
16" (40 cm)	25	22	20	19	17	17	15

REFER TO PAGE 8 FOR CONVEYOR OPTIONS

CONVEYOR OVENS:

-ALL 24" CONVEYOR OVENS COME WITH 18" OR 24" PAINTED STEEL LEGS AND FRONT LOADING S/S ACCESS DOOR



MODEL CG3624

NOTE: SINGLE OVENS HAVE 24" LEGS WITH CASTERS & DOUBLE OVENS HAVE 18" LEGS WITH CASTERS

24" BELT GAS CONVEYOR OVENS:

-GAS MODELS ARE AVAILABLE IN NATURAL OR PROPANE
-REQUIRES 120VOLT 20 AMP RECEPTICAL, NEMA 5-20R

MODEL:	COOKING CHAMBER:	OVERALL DIMENSIONS:	BTUS:	SHIPPING WEIGHT:
CG3624-1	36"W X 24"D	72.5"W X 42"D	100,000 BTU	920 LBS
CG3624-2	36"W X 24"D	72.5"W X 42"D	200,000 BTU	1840 LBS
CG4824-1	48"W X 24"D	84"W X 42"D	120,000 BTU	1075 LBS
CG4824-2	48"W X 24"D	84"W X 42"D	240,000 BTU	2150 LBS
CG6024-1	60"W X 24"D	96.5"W X 42"D	140,000 BTU	1240 LBS
CG6024-2	60"W X 24"D	96.5"W X 42"D	280,000 BTU	2,480 LBS

24" BELT ELECTRIC CONVEYOR OVENS:

-STANDARD ELECTRICAL POWER AVAILABLE: 208V/3PH, 220-240V/1PH, 415V/3PH
(FOR ALL OTHER ELECTRICAL POWER, PLEASE CONTACT US)

MODEL:	COOKING CHAMBER:	OVERALL DIMENSIONS:	K.W.	SHIPPING WEIGHT:
CE3624-1	36"W X 24"D	72.5"W X 42"D	27 KW	920 LBS
CE3624-2	36"W X 24"D	72.5"W X 42"D	54 KW	1840 LBS
CE4824-1	48"W X 24"D	84"W X 42"D	31.5 KW	1075 LBS
CE4824-2	48"W X 24"D	84"W X 42"D	63 KW	2150 LBS
CE6024-1	60"W X 24"D	96.5"W X 42"D	40.5 KW	1240 LBS
CE6024-2	60"W X 24"D	96.5"W X 42"D	81 KW	2,480 LBS

COOKING TIMES:

Approximate production per hour / per section / bake time in minutes (3624)								Approximate production per hour / per section / bake time in minutes (4824)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min	Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	285	237	220	204	189	177	157	6" (15 cm)	382	318	295	272	254	238	211
8" (20 cm)	159	132	124	113	104	98	86	8" (20 cm)	214	178	165	152	142	132	118
10" (25 cm)	100	83	77	71	66	62	55	10" (25 cm)	136	113	105	96	90	84	74
12" (30 cm)	69	57	54	48	45	42	36	12" (30 cm)	94	78	72	66	62	58	51
14" (35 cm)	50	41	38	35	32	30	26	14" (35 cm)	69	56	52	49	45	42	37
16" (40 cm)	38	31	28	26	24	22	20	16" (40 cm)	52	43	40	36	34	31	29

Approximate production per hour / per section / bake time in minutes (6024)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	477	398	369	339	317	297	264
8" (20 cm)	267	223	206	189	178	165	148
10" (25 cm)	169	141	131	121	113	106	93
12" (30 cm)	118	98	91	83	78	73	63
14" (35 cm)	86	71	66	61	56	53	45
16" (40 cm)	65	55	50	46	43	40	35

REFER TO PAGE 8 FOR CONVEYOR OPTIONS

CONVEYOR OVENS:

- ALL 32" CONVEYOR OVEN, COME WITH 18" OR 24" PAINTED STEEL LEGS AND FRONT LOADING S/S ACCESS DOOR
- SPLIT BELT OPTION AVAILABLE FOR 32" BELTS (ONLY WHEN ORDERING OVEN)

NOTE: SINGLE OVENS HAVE 24" LEGS WITH CASTERS & DOUBLE OVENS HAVE 18" LEGS WITH CASTERS



MODEL CG4832

32" BELT GAS CONVEYOR OVENS:

- GAS MODELS ARE AVAILABLE IN NATURAL OR PROPANE
- REQUIRES 120VOLT 20 AMP RECEPTICAL, NEMA 5-20R

MODEL:	COOKING CHAMBER:	OVERALL DIMENSIONS:	BTUs	SHIPPING WEIGHT:
CG3632-1	36"W X 32"D	72.5"W X 50"D	120,000 BTU	970 LBS
CG3632-2	36"W X 32"D	72.5"W X 50"D	240,000 BTU	1940 LBS
CG4832-1	48"W X 32"D	84"W X 50"D	140,000 BTU	1145 LBS
CG4832-2	48"W X 32"D	84"W X 50"D	280,000 BTU	2290 LBS
CG6032-1	60"W X 32"D	96.5"W X 50"D	160,000 BTU	1305 LBS
CG6032-2	60"W X 32"D	96.5"W X 50"D	320,000 BTU	2610 LBS

32" BELT ELECTRIC CONVEYOR OVENS:

- STANDARD ELECTRICAL POWER AVAILABLE: 208V/3PH, 220-240V/1PH, 415V/3PH (FOR ALL OTHER ELECTRICAL POWER, PLEASE CONTACT US)

MODEL:	COOKING CHAMBER:	OVERALL DIMENSIONS:	K.W.	SHIPPING WEIGHT:
CE3632-1	36"W X 32"D	72.5"W X 50"D	27 KW	970 LBS
CE3632-2	36"W X 32"D	72.5"W X 50"D	54 KW	1940 LBS
CE4832-1	48"W X 32"D	84"W X 50"D	31.5 KW	1145 LBS
CE4832-2	48"W X 32"D	84"W X 50"D	63 KW	2290 LBS
CE6032-1	60"W X 32"D	96.5"W X 50"D	40.5 KW	1305 LBS
CE6032-2	60"W X 32"D	96.5"W X 50"D	81 KW	2610 LBS

COOKING TIMES:

Approximate production per hour / per section / bake time in minutes (3632)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	382	318	293	270	252	236	209
8" (20 cm)	214	178	164	151	141	132	116
10" (25 cm)	136	113	104	95	89	83	73
12" (30 cm)	95	78	71	65	61	57	50
14" (35 cm)	69	55	51	47	44	41	36
16" (40 cm)	52	42	38	35	33	30	27

Approximate production per hour / per section / bake time in minutes (4832)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	510	423	393	362	339	318	281
8" (20 cm)	285	237	220	202	189	178	157
10" (25 cm)	181	151	139	129	119	113	101
12" (30 cm)	125	103	96	89	83	78	69
14" (35 cm)	91	75	69	65	59	56	50
16" (40 cm)	70	57	52	49	45	43	38

Approximate production per hour / per section / bake time in minutes (6032)							
Pan diameter	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
6" (15 cm)	632	531	495	455	423	397	353
8" (20 cm)	357	298	277	255	237	223	198
10" (25 cm)	227	190	176	161	151	141	125
12" (30 cm)	157	131	121	111	104	98	86
14" (35 cm)	115	95	89	81	76	71	64
16" (40 cm)	88	73	67	61	58	53	48



REFER TO PAGE 8 FOR CONVEYOR OPTIONS

AVAILABLE IN COLOR

CONVEYOR OVENS:

30" BELT CONVEYOR OVENS:

- CAN BE STACKED UP TO 3 OVENS HIGH
- AVAILABLE IN NATURAL OR PROPANE
- REQUIRES 110VOLT RECEPTICAL
- 3030 CONVEYOR OVEN MODELS COME WITH 12", 18" OR 24" PAINTED STEEL LEGS AND FRONT LOADING S/S ACCESS DOOR



MODEL 3030

MODEL:	COOKING CHAMBER:	OVERALL DIMENSIONS:	HEIGHT:	BTUS:
CG3030-1	30"W X 30"D	58"W X 48"D	18" + LEGS	70,000 BTU
CG3030-2	30"W X 30"D	58"W X 48"D	36" + LEGS	140,000 BTU
CG3030-3	30"W X 30"D	58"W X 48"D	54"H + LEGS	210,000 BTU

CONVEYOR OVEN OPTIONS:

S/S OVEN STAND 24"H WITH LOCKING CASTERS



STAINLESS STEEL LEGS WITH LOCKING CASTERS

(INSTEAD OF STANDARD PAINTED LEGS)



FRONT LOADING S/S ACCESS



S/S EXTENSION SHELF



FOR OTHER STAND HEIGHTS, PLEASE CONTACT US FOR MORE DETAILS

CONVEYOR OVEN OPTIONS:	CG/CE 2416	CG/CE 2418	CG/CE 3018	CG/CE 4018	24" & 32" MODELS
OVEN STAND 24" W/ CASTERS	(O-143)	(O-143)	(O-131)	(O-132)	---
S/S EXTENSION SHELF 6"	(O-135/C)	(O-135/B)	(O-135/B)	(O-135/B)	(O-135)
S/S EXTENSION SHELF 12"	(O-136/C)	(O-136/B)	(O-136/B)	(O-136/B)	(O-136)
FRONT LOADING S/S ACCESS DOOR	(O-129)	(O-129)	INCLUDED	INCLUDED	INCLUDED
S/S LEGS WITH LOCKING CASTERS 18" (BY SET)	---	---	(O-148)	(O-148)	(O-148)
S/S LEGS WITH LOCKING CASTERS 24" (BY SET)	---	---	(O-152)	(O-152)	(O-152)
S/S LEGS WITH LOCKING CASTERS 32" (BY SET)	---	---	(O-156)	(O-156)	(O-156)
SPLIT BELT FOR 32" MODELS	---	---	---	---	(O-138)
ADD COLOR	(OC-16)	(OC-16)	(OC-18)	(OC-18)	(OC-32)



GAS DECK OVENS:

- AVAILABLE IN REGULAR DEPTH OR SPACE SAVER DEPTH (SS MODEL)
- STAINLESS STEEL TOP, FRONT AND SIDES
- DOOR OPENING FULL SIZE OF DECK
- ENERGY EFFICIENT LOW INPUT BTU TUBULAR BURNERS FOR FAST RECOVERY AND EVEN HEAT DISTRIBUTION
- 1-1/2" REFRACTORY HEARTH STONES OR STEEL DECK
- AVAILABLE IN EITHER NATURAL OR PROPANE GAS
- STACKABLE UP TO 2 OVENS HIGH
- COMES STANDARD WITH EITHER FLUE DEFLECTOR OR DRAFT HOOD
- 18", 24" OR 30" PAINTED STEEL LEGS COMES STANDARD WITH OVEN



REGULAR DECK OVENS WITH 6-3/4" INTERIOR DECK HEIGHT:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	BTU	SHIPPING WEIGHT
209-1	36"L X 36"D	48"L X 42"D	62,000	675 LBS
209-2	36"L X 36"D	48"L X 42"D	124,000	1350 LBS
212-1	48"L X 36"D	60"L X 42"D	82,000	800 LBS
212-2	48"L X 36"D	60"L X 42"D	164,000	1600 LBS
215-1	60"L X 36"D	72"L X 42"D	102,000	950 LBS
215-2	60"L X 36"D	72"L X 42"D	204,000	1900 LBS

"SPACE SAVER" DECK OVENS WITH 6-3/4" INTERIOR DECK HEIGHT:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	BTU	SHIPPING WEIGHT
209SS-1	36"L X 30"D	48"L X 36"D	62,000	625 LBS
209SS-2	36"L X 30"D	48"L X 36"D	124,000	1250 LBS
212SS-1	48"L X 30"D	60"L X 36"D	82,000	750 LBS
212SS-2	48"L X 30"D	60"L X 36"D	164,000	1500 LBS
215SS-1	60"L X 30"D	72"L X 36"D	102,000	900 LBS
215SS-2	60"L X 30"D	72"L X 36"D	204,000	1800 LBS

GAS DECK OVENS:

REGULAR DECK OVENS WITH 10-3/4" INTERIOR DECK HEIGHT:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	BTU	SHIPPING WEIGHT
309-1	36"L X 36"D	48"L X 42"D	62,000	725 LBS
309-2	36"L X 36"D	48"L X 42"D	124,000	1450 LBS
312-1	48"L X 36"D	60"L X 42"D	82,000	860 LBS
312-2	48"L X 36"D	60"L X 42"D	164,000	1720 LBS
315-1	60"L X 36"D	72"L X 42"D	102,000	1000 LBS
315-2	60"L X 36"D	72"L X 42"D	204,000	2000 LBS

"SPACE SAVER" DECK OVENS WITH 10-3/4" INTERIOR DECK HEIGHT:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	BTU	SHIPPING WEIGHT
309SS-1	36"L X 30"D	48"L X 36"D	62,000	675 LBS
309SS-2	36"L X 30"D	48"L X 36"D	124,000	1350 LBS
312SS-1	48"L X 30"D	60"L X 36"D	82,000	810 LBS
312SS-2	48"L X 30"D	60"L X 36"D	164,000	1620 LBS
315SS-1	60"L X 30"D	72"L X 36"D	102,000	950 LBS
315SS-2	60"L X 30"D	72"L X 36"D	204,000	1900 LBS

GAS DECK OVEN OPTIONS:

STAINLESS STEEL LEGS (SET OF FOUR)

(INSTEAD OF STANDARD PAINTED LEGS)

12"H MODEL O-147

18"H MODEL O-151

24"H MODEL O-155

30"H MODEL O-159

FOR OTHER LEG HEIGHTS, PLEASE CONTACT US FOR MORE DETAILS

CASTERS 5" (SET OF FOUR)

MODEL O-165

OPTION: OVEN IN COLOR MODEL OC-D



MODEL 315-2

OPEN GAS DECK

- STAINLESS STEEL TOP, FRONT AND SIDES
- ADJUSTABLE SIDE DAMPER TO CONTROL TOP HEAT
- ENERGY EFFICIENT TUBULAR TYPE ELEMENTS FOR FAST RECOVERY
- 1-1/2" REFRACTORY HEARTH STONES OR STEEL DECK
- 24" OR 30" PAINTED STEEL LEGS COMES STANDARD WITH OVEN
- AVAILABLE IN NATURAL OR PROPANE GAS
- REQUIRES 110VOLT RECEPTICAL



MODEL 315-O

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	HEIGHT	BTU	SHIPPING WEIGHT
309-O	36"W X 36"D	52"W X 51"D	36"H + LEGS	82,000	825 LBS
309SS-O	36"W X 30"D	52"W X 45"D	36"H + LEGS	82,000	875 LBS
312-O	48"W X 36"D	64"W X 51"D	36"H + LEGS	102,000	1010 LBS
312SS-O	48"W X 30"D	64"W X 45"D	36"H + LEGS	102,000	960 LBS
315-O	60"W X 36"D	76"W X 51"D	36"H + LEGS	122,000	1150 LBS
315SS-O	60"W X 30"D	76"W X 45"D	36"H + LEGS	122,000	1100 LBS

OPEN GAS DECK

OPTIONAL OPEN DECK DOOR

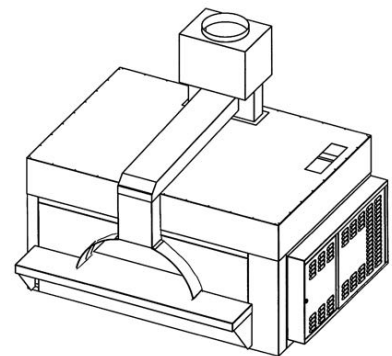


MODEL O-198

DRAFT HOOD

Used with a flue pipe to the exterior of the building

Use only when installed on stand alone open deck oven



MODEL O-199

STAINLESS STEEL LEGS (SET OF FOUR)

(INSTEAD OF STANDARD PAINTED LEGS)

12"H MODEL O-147

18"H MODEL O-151

24"H MODEL O-155

30"H MODEL O-159

FOR OTHER LEG HEIGHTS, PLEASE CONTACT US FOR MORE DETAILS

CASTERS 5"

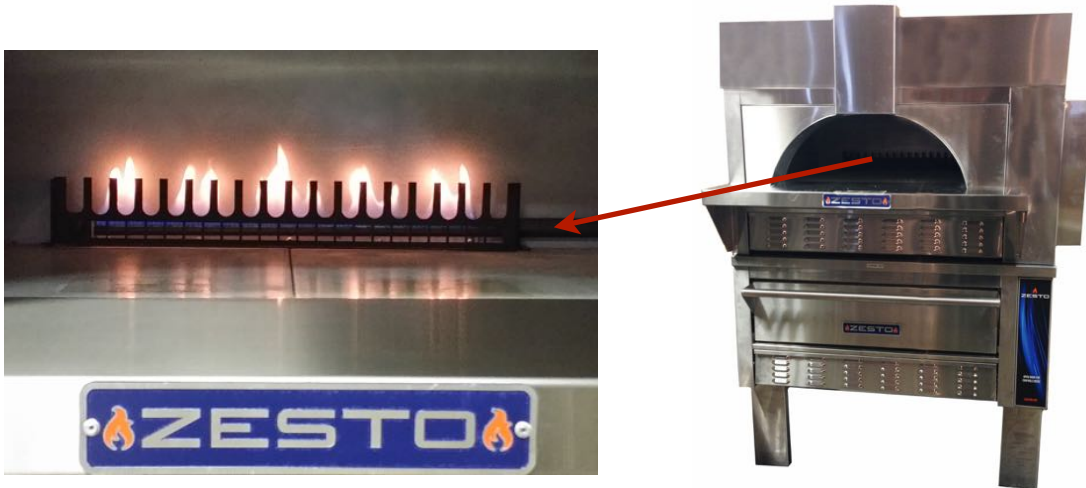
(SET OF FOUR)

MODEL O-165

OPEN DECK OVEN OPTION:
MODEL OC-O



OPEN GAS DECK



OPEN DECK OVEN STACKABLE ON A 10-3/4" INTERIOR DECK OVEN:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	HEIGHT
309-O/309	36"W X 36"D	52"W X 51"D	62"H + LEGS
309SS-O/309SS	36"W X 30"D	52"W X 45"D	62"H + LEGS
312-O/312	48"W X 36"D	64"W X 51"D	62"H + LEGS
312SS-O/312SS	48"W X 30"D	64"W X 45"D	62"H + LEGS
315-O/315	60"W X 36"D	76"W X 51"D	62"H + LEGS
315SS-O/315SS	60"W X 30"D	76"W X 45"D	62"H + LEGS

OPEN DECK OVEN STACKABLE ON A 6-3/4" INTERIOR DECK OVEN:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	HEIGHT
309-O/209	36"W X 36"D	52"W X 51"D	58"H + LEGS
309SS-O/209SS	36"W X 30"D	52"W X 45"D	58"H + LEGS
312-O/212	48"W X 36"D	64"W X 51"D	58"H + LEGS
312SS-O/212SS	48"W X 30"D	64"W X 45"D	58"H + LEGS
315-O/215	60"W X 36"D	76"W X 51"D	58"H + LEGS
315SS-O/215SS	60"W X 30"D	76"W X 45"D	58"H + LEGS

OPEN GAS DECK OVENS WITH BRICK LINING:

- BRICK LINING THROUGHOUT INTERIOR OF OVEN
- STAINLESS STEEL TOP, FRONT AND SIDES
- ADJUSTABLE SIDE DAMPER TO CONTROL INTERIOR TOP HEAT
- 50,000 BTU BACK BURNER
- ENERGY EFFICIENT TUBULAR TYPE ELEMENTS FOR FAST RECOVERY
- FULLY INSULATED TO CONSERVE ENERGY
- 1-1/2" REFRACTORY HEARTH STONES
- 24" OR 30" PAINTED STEEL LEGS COMES STANDARD WITH OVEN
- AVAILABLE IN NATURAL OR PROPANE GAS
- REQUIRES 110VOLT RECEPTICAL



MODEL 312SS-OB

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	HEIGHT	BTU	SHIPPING WEIGHT
309-OB	36"W X 32"D	54"W X 51"D	36"H + LEGS	112,000	1190 LBS
309SS-OB	36"W X 26"D	54"W X 45"D	36"H + LEGS	112,000	1125 LBS
312-OB	48"W X 32"D	66"W X 51"D	36"H + LEGS	132,000	1360 LBS
312SS-OB	48"W X 26"D	66"W X 45"D	36"H + LEGS	132,000	1280 LBS
315-OB	60"W X 32"D	78"W X 51"D	36"H + LEGS	152,000	1550 LBS
315SS-OB	60"W X 26"D	78"W X 45"D	36"H + LEGS	152,000	1470 LBS

OPEN DECK OVEN OPTION: MODEL OC-O



OPEN MICRO COUNTERTOP GAS DECK

- SMALL FOOTPRINT IDEAL FOR TIGHT KITCHEN SPACES
- STAINLESS STEEL TOP, FRONT AND SIDES
- ADJUSTABLE SIDE DAMPER TO CONTROL INTERIOR TOP HEAT
- 30,000 BTU BURNER SYSTEM WITH 20,000 BTU BACK BURNER
- FRONT ACCESSIBLE CONTROL PANEL
- ENERGY EFFICIENT TUBULAR TYPE ELEMENTS FOR FAST RECOVERY
- FULLY INSULATED TO CONSERVE ENERGY
- 1-1/2" REFRACTORY HEARTH STONES
- OPTIONAL STAND WITH CASTERS AVAILABLE
- AVAILABLE IN NATURAL OR PROPANE GAS
- REQUIRES 110VOLT RECEPTICAL



MODEL MICRO-O

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	HEIGHT	BTU	SHIPPING WEIGHT
MICRO-O	24"W X 21"D	36"W X 38.5"D	30"H + 4" LEGS	50,000	500 LBS

OPEN MICRO DECK OVEN OPTION: MODEL OC-O

ELECTRIC DECK OVENS:

- AVAILABLE IN REGULAR DEPTH OR SPACE SAVER DEPTH (SS MODEL)
- STAINLESS STEEL TOP, FRONT & SIDES
- DOOR OPENING FULL SIZE OF DECK
- SEPARATE TOP AND BOTTOM THERMOSTATS FOR EASY CONTROL
- ENERGY EFFICIENT TUBULAR TYPE ELEMENTS FOR FAST RECOVERY
- 1-1/2" REFRACTORY HEARTH STONES OR STEEL DECK
- STACKABLE UP TO 2 OVENS HIGH
- 18", 24" OR 30" PAINTED STEEL LEGS COMES STANDARD WITH OVEN
- STANDARD ELECTRICAL POWER AVAILABLE: 208V/3PH OR 220-240V/1PH
(FOR ALL OTHER ELECTRICAL POWER, PLEASE CONTACT US)



MODEL 903-1

REGULAR DECK OVENS WITH 6-3/4" INTERIOR DECK HEIGHT:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	K.W.	SHIPPING WEIGHT
902-1	36"L X 36"D	48"L X 42"D	7.2	670 LBS
902-2	36"L X 36"D	48"L X 42"D	14.4	1340 LBS
1202-1	48"L X 36"D	60"L X 42"D	9.6	850 LBS
1202-2	48"L X 36"D	60"L X 42"D	19.2	1700 LBS
1502-1	60"L X 36"D	72"L X 42"D	12	900 LBS
1502-2	60"L X 36"D	72"L X 42"D	24	1800 LBS

"SPACE SAVER" DECK OVENS WITH 6-3/4" INTERIOR DECK HEIGHT:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	K.W.	SHIPPING WEIGHT
902SS-1	36"L X 30"D	48"L X 36"D	7.2	580 LBS
902SS-2	36"L X 30"D	48"L X 36"D	14.4	1160 LBS
1202SS-1	48"L X 30"D	60"L X 36"D	9.6	800 LBS
1202SS-2	48"L X 30"D	60"L X 36"D	19.2	1600 LBS
1502SS-1	60"L X 30"D	72"L X 36"D	12	850 LBS
1502SS-2	60"L X 30"D	72"L X 36"D	24	1700 LBS

ELECTRIC DECK OVENS:

REGULAR DECK OVENS WITH 10-3/4" INTERIOR DECK HEIGHT:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	K.W.	SHIPPING WEIGHT
903-1	36"L X 36"D	48"L X 42"D	7.2	675 LBS
903-2	36"L X 36"D	48"L X 42"D	14.4	1350 LBS
1203-1	48"L X 36"D	60"L X 42"D	9.6	800 LBS
1203-2	48"L X 36"D	60"L X 42"D	19.2	1600 LBS
1503-1	60"L X 36"D	72"L X 42"D	12	950 LBS
1503-2	60"L X 36"D	72"L X 42"D	24	1900 LBS

"SPACE SAVER" DECK OVENS WITH 10-3/4" INTERIOR DECK HEIGHT:

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	K.W.	SHIPPING WEIGHT
903SS-1	36"L X 30"D	48"L X 36"D	7.2	625 LBS
903SS-2	36"L X 30"D	48"L X 36"D	14.4	1250 LBS
1203SS-1	48"L X 30"D	60"L X 36"D	9.6	760 LBS
1203SS-2	48"L X 30"D	60"L X 36"D	19.2	1520 LBS
1503SS-1	60"L X 30"D	72"L X 36"D	12	900 LBS
1503SS-2	60"L X 30"D	72"L X 36"D	24	1800 LBS

ELECTRIC DECK OVEN OPTIONS:

STAINLESS STEEL LEGS (SET OF FOUR)

(INSTEAD OF STANDARD PAINTED LEGS)

12"H MODEL O-147

18"H MODEL O-151

24"H MODEL O-155

30"H MODEL O-159

FOR OTHER LEG HEIGHTS, PLEASE CONTACT US FOR MORE DETAILS



**CASTERS 5"
(SET OF FOUR)
MODEL O-165**

**OPTION: OVEN IN COLOR
MODEL OC-D**



COUNTERTOP DECK OVENS:

GAS COUNTERTOP DECK OVENS:

- STAINLESS STEEL TOP, FRONT AND SIDES
- DOOR OPENING FULL SIZE OF DECK
- ENERGY EFFICIENT LOW INPUT BTU TUBULAR BURNERS FOR FAST RECOVERY AND EVEN HEAT DISTRIBUTION
- 1/2" REFRACTORY HEARTH STONES OR STEEL DECK
- AVAILABLE IN EITHER NATURAL OR PROPANE GAS
- STACKABLE UP TO 3 OVENS HIGH
- COMES STANDARD WITH FLUE DEFLECTOR



MODEL MICRO

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	HEIGHT	DECKS PER OVEN	BTU	SHIPPING WEIGHT
MICRO-1	21"L X 21"D	32"W X 27"D	21.5" H + LEGS	1	40,000	300 LBS
MICRO-2	21"L X 21"D	32"W X 27"D	43"H + LEGS	2	80,000	600 LBS
MICRO-3	21"L X 21"D	32"W X 27"D	64.5"H + LEGS	3	120,000	900 LBS

ELECTRIC COUNTERTOP DECK OVENS:

- STAINLESS STEEL TOP, FRONT AND SIDES
- DOOR OPENING FULL SIZE OF DECK
- SEPARATE TOP AND BOTTOM THERMOSTATS FOR EASY CONTROL
- ENERGY EFFICIENT TUBULAR TYPE ELEMENTS FOR FAST RECOVERY
- 1/2" REFRACTORY HEARTH STONES OR STEEL DECK



MODEL 800.5



MODEL 800-1

MODEL:	COOKING SURFACE	OVERALL DIMENSIONS	HEIGHT	DECKS PER OVEN	K.W.	SHIPPING WEIGHT
800-1	21"L X 21"D	32"W X 27"D	27.5"H	2	7.2	400 LBS
800.5	21"L X 21"D	32"W X 27"D	15.5"H	1	3.6	200 LBS
802-1	21"L X 27"D	32"W X 33"D	27.5"H	2	7.2	425 LBS

DECK OVEN OPTIONS:

**OPTION:
OVEN IN
COLOR**

MODEL OC-D



**DIGITAL TIMER WITH
BUZZER (PER DECK)**

MODEL O-166



**S/S OVEN STAND 24"H
WITH LOCKING CASTERS**



**24"H MODEL S850
30"H MODEL S860**

FOR OTHER STAND HEIGHTS, PLEASE CONTACT US FOR MORE DETAILS