



## Modular gas deck oven

### 2 decks composition

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



### OPERATION

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

### CONSTRUCTION

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

### ACCESSORIES

- Leavening proofer on wheels height 23 1/2", 31 1/2"
- Stand with wheels height 15 3/4", 31 1/2", 37 1/2"
- Spacer element height 11 13/16"
- Additional tray holder guides for compartment and stand
- Activator discharge vapors
- Frontless hood

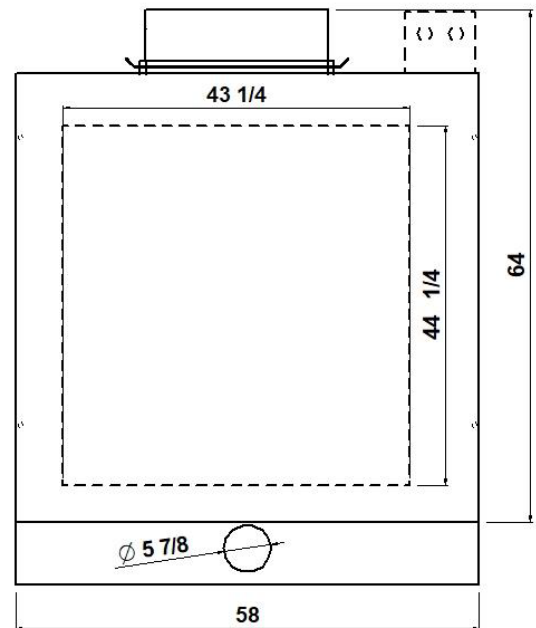
### INTERNAL BAKING DIMENSIONS

Internal height	7"
Internal depth	44 1/4"
Internal width	43 1/4"
Baking surface	12,9ft <sup>2</sup>

### STANDARD EQUIPMENT

- Dual halogen lighting
- Independent maximum temperature safety device

### TOP VIEW



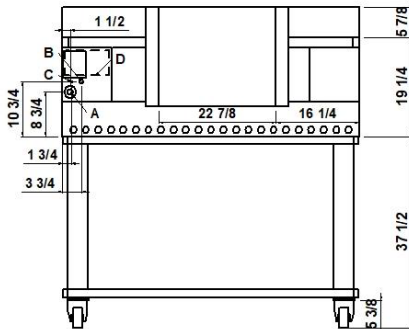
\* This value is subject to variation according to the way in which the equipment is used.

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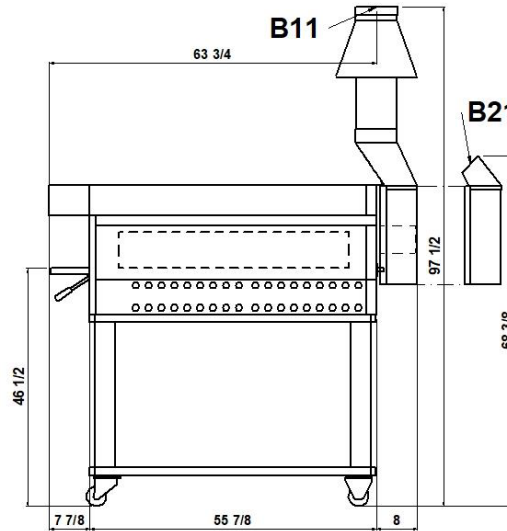


**1 baking chamber height 7"**  
(assembled with stand height 37 1/2")

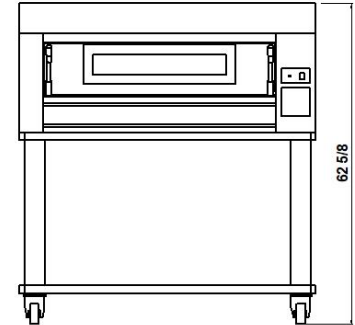
REAR VIEW



RIGHT SIDE VIEW



FRONT VIEW



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

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

**DIMENSIONS**

External height	25 3/16" (640mm)
External depth	64" (1622mm)
External width	58" (1470mm)
Weight	690lb (313kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	4
Pizza diameter 12"	9
Pizza diameter 18"	5

**SHIPPING INFORMATION**

Packed in wooden crate

Height	36" (900mm)
Depth	84" (2130mm)
Width	66" (1660mm)
Weight	800lb (363kg)

When combined with leavening compartment or stand:

Max height	73" (1850mm)
Max weight	1065lb (483kg)

**FEEDING AND POWER**

Appliance type Direct ventilation or Under ventilation hood

Gas power supply

NATURAL	7inWC - 17,4mbar
LP-GAS	11inWC - 27,4mbar
Thermal capacity 98952Btu/hr (29kW)	

Electric power supply

A.C. V240 1ph 60Hz

Max power	450W/DECK
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No cord set supplied

Power supply (optional proofer)

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

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

\* This value is subject to variation according to the way in which the equipment is used.

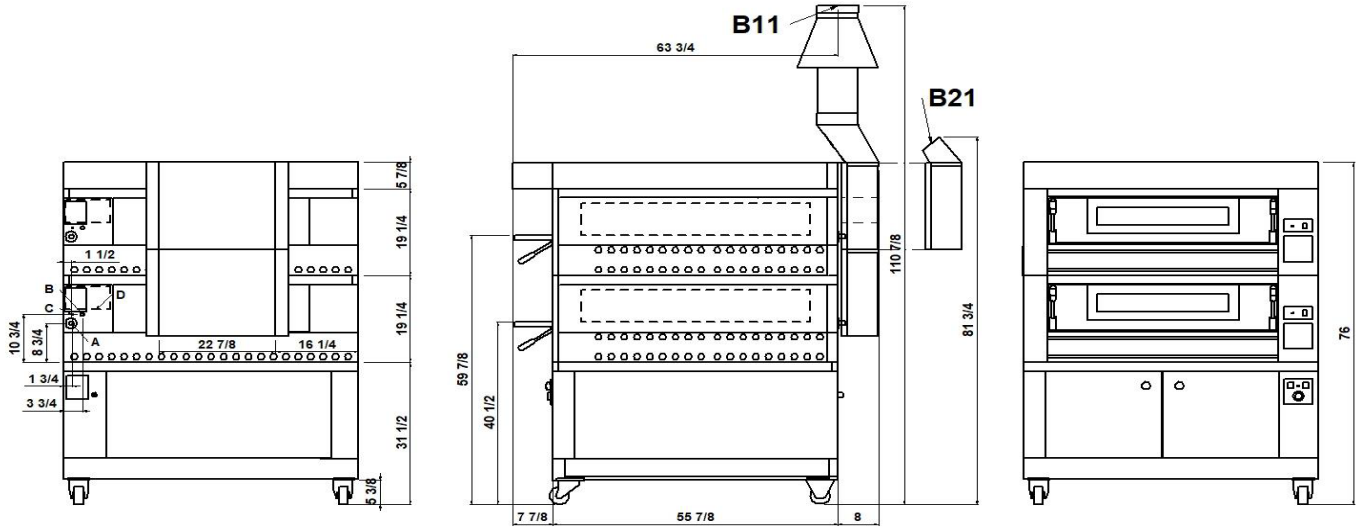
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**2 baking chambers height 7"**  
(assembled with proofer height 31 1/2")

REAR VIEW

RIGHT SIDE VIEW

FRONT VIEW



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

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

**DIMENSIONS**

External height	44 1/2" (1130mm)
External depth	64" (1622mm)
External width	58" (1470mm)
Weight	1260lb (570kg)

**TOTAL BAKING CAPACITY**

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

**SHIPPING INFORMATION**

Packed in wooden crate

Height	55" (1390mm)
Depth	84" (2130mm)
Width	66" (1660mm)
Weight	1389lb (630kg)

When combined with leavening compartment or stand:

Max height	87" (2190mm)
Max weight	1653lb (750kg)

**FEEDING AND POWER**

Appliance type Direct ventilation or Under ventilation hood

Gas power supply

NATURAL	7inWC – 17,4mbar
LP-GAS	11inWC – 27,4mbar
Thermal capacity 197904Btu/hr (58kW)	

Electric power supply

A.C. V240 1ph 60Hz

Max power	450W/DECK
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No cord set supplied

Power supply (optional proofer)

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

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

\* This value is subject to variation according to the way in which the equipment is used.

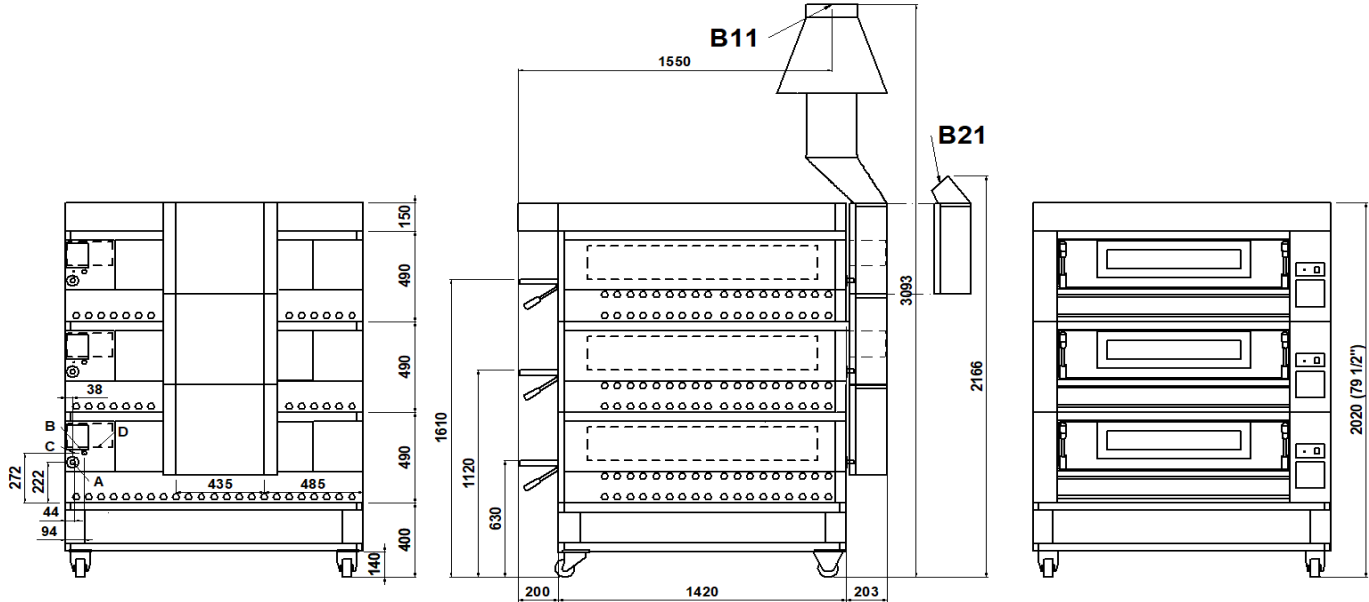
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**3 baking chambers height 7"**  
(assembled with stand height 15 3/4")

REAR VIEW

RIGHT SIDE VIEW

FRONT VIEW



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

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

**DIMENSIONS**

External height	63 3/4" (1620mm)
External depth	64" (1622mm)
External width	58" (1470mm)
Weight	1845lb (840kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	12
Pizza diameter 12"	27
Pizza diameter 18"	15

**SHIPPING INFORMATION**

Packed in wooden crate

Height	74" (1880mm)
Depth	84" (2130mm)
Width	66" (1660mm)
Weight	2006lb (910kg)

When combined with leavening compartment or stand:

Max height	90" (2280mm)
Max weight	2200lb (998kg)

**FEEDING AND POWER**

Appliance type Direct ventilation or Under ventilation hood

Gas power supply

NATURAL	7inWC – 17,4mbar
LP-GAS	11inWC – 27,4mbar
Thermal capacity 296856Btu/hr (87kW)	

Electric power supply

A.C. V240 1ph 60Hz

Max power	450W/DECK
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No cord set supplied

Power supply (optional proofer)

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

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

\* This value is subject to variation according to the way in which the equipment is used.

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