

PowerDeck: one oven, many cooking possibilities.

Its multifunctionality and flexibility in managing parameters and functions make it perfect for pizzerias, pastry shops, bakeries, gastronomies, and supermarkets. It comes with unique and trendy finishings to perfectly fit open kitchens in public areas. Able to quickly bake perfect pizzas of all types, delicious brioches, and the most fragrant crunchy bread.

GENERAL FEATURES

- AS Ultra-fast heating with ActiveStone:** supreme thermal performance with reduction of heating time by up to 50%, and energy consumption up to 25%, compared to traditional heating systems. Exposed top heating elements are precisely controlled to always provide the needed amount of heat during the cooking process
- x9 Cooking capacity of up to 9 pizzas** with a diameter of 13", per baking chamber
- 840 °F (450 °C) max temperature.** Perfect for any dough, also high hydrations products requiring a very short cook time, like Napoli-style pizza
- Fashion hood design with digital controls** and stand available as options
- One, two, or three baking chambers** each with a thermally insulated door, reflecting double glass window and two interior lights
- 20% Industrial control for a maximum temperature stability and low energy consumption,** 20% less than a traditional same size oven
- The industrial-grade touch screen, with integrated timer,** is functional, simple to use and programmable with just a touch
- Customizable look thanks to the possibility of choosing different finishes of noble and precious steel,** resistant to temperatures and continuous use

Made completely in stainless steel for long lasting life working 24/7

American Made control components installed

Heavy duty pizza oven

10 menu settings can be pre-programmed

Automatic start (for each deck) weekly programmer

Counter balanced doors

Double glass door

Armored electric elements

Safety thermostat

Easy to clean

User and Service friendly

Certifications : UL-ETL

Warranty: 1 year parts and labour

4.0 Ready: possibility to control the ovens from remote and visualize and save all the production statistic

*special software needed

OPTIONAL FEATURES

Cooking chamber fully coated with refractory stone for perfect heat distribution and stable cooking

High-power hood with digital speed motor controlled

PIZZA PRODUCTIVITY

Pizza size (in/cm)	10" / 25 cm	12" / 30 cm	13,7" / 35 cm	15,7" / 40 cm	17,7" / 45 cm	22" / 56 cm	32" / 80 cm
Cooking Time (minutes)	2	2,5	3	6	7	9	14
Production PWD9 (pizzas/hour)	360	162	75	30	25	6	4