

DOUGHPRO OVENS MODEL: DPO RECT. (57" X 41") ("Full Gas, Gas backup or Solid fuel only")

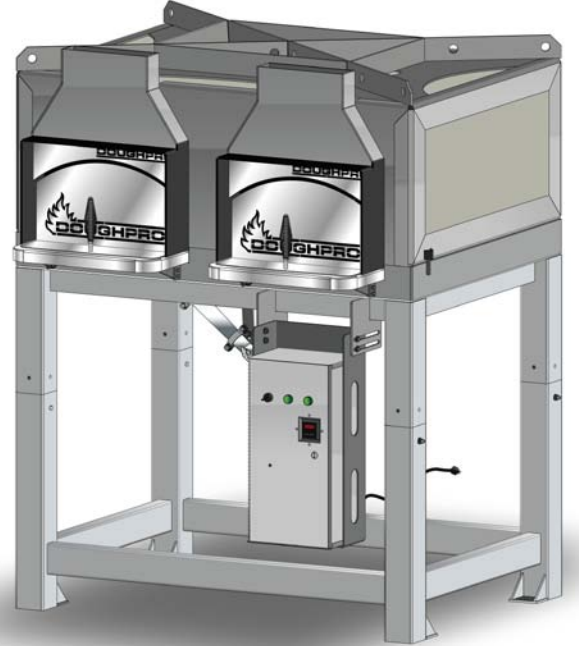
DPO RECT (STONE HEARTH OVEN WITH RADIANT FLAME DISPLAY GAS SYSTEM)

The DOUGHPRO DPO RECT oven is manufactured from the high grade castable ceramic material enclosed completely in a housing of 1/4" mild steel. This mild steel outer frame and associated built in lifting hooks make installation easy and eliminates potential damage to the oven. The inside dimension of the cooking surface is 29" X 28".(6 ft2.) This oven can be specified as matching side by side ovens.

The cooking surface of the oven uses high quality 3" thick alumina bricks, renowned for their excellent cooking attributes and incredible wear resistance. The use of bricks avoids the unsightly cracking associated with one piece floors. These bricks sit upon a 1" thick VF insulating board and a further 1/4" reinforced steel base.

The oven body comes with an unmatched, exclusive 4 year guarantee. The oven can be installed to within 1" of non-combustible material, check for local building and fire codes. The oven exhausts through an "eye brow canopy/spigot" above the mouth. The oven must be vented in accordance with local and/or national codes.

For more information refer to our web site or contact directly. www.doughpro.com

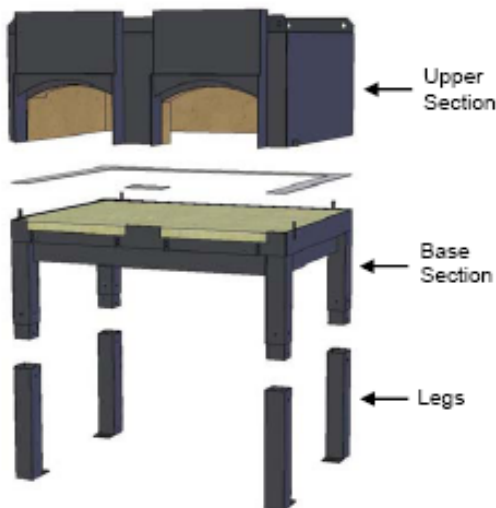


The "DPO 57x41" comes in two(2) sections.

- (1.) Oven body 2200lbs..
- (2.) Base Section. 1100lbs.

The lower leg sections are removable which makes it possible for simple installation into most kitchens where std. door access (32") is available.

Each section will fit into most multi-story building elevators.



UNIQUE FEATURES:-

Custom features: Windows, Radiant Flames (thermostatically controlled) & spotlights
Stainless steel plug doors for all oven mouths.
Any gas type - Specify at order time.

OPTIONAL OVEN ACCESSORIES / SERVICES

- INSTALLATION
- CHARGRILL(s)
- GLASS DOOR
- DIGITAL THERMOMETER
- INTERNAL SPOT LIGHTS
- PIZZA TOOLS
- DOUGH PRESSES
- COMMISSIONING
- DESIGN ARTWORK
- VIEWING WINDOW
- GRANITE OR STAINLESS MANTLE
- MOUTH EXTENSIONS TO FACILITATE EASIER FACADE CONSTRUCTION

SERVICES REQUIRED:-

FULL GAS—76-152,000 BTU.
GAS BACK-UP— 76,000BTU. 3/4" Gas Connection.
Nat.& Propane versions available.
Electrical: 110-120V 5amp.
Connection to approved flue/ ducting. (NFPA-96)

APPROXIMATE PIZZA CAPACITY PER HOUR:- @700°F will cook

Size	16"	12"	10"	8"
Pizza Per Hour	23	37	53	100

