



JOB	
MODEL	85 Gas Wood Inferno Series
ITEM #	

**High temperature pizza oven. Cooking range is from 650f to 900f.**

**CLEARANCES:** Install the oven with a minimum 2” clearance on sides and back from any combustible material. Noncombustible materials ONLY for façade front. 24” clearance from the top of the oven to combustible materials.

Hearth Size	85 cm
12” Pizzas	4
16” Pizzas	1

. Installation through any 36” opening door way. All ovens are installed by a factory representative only.

**FOR DIRECT VENTING:**

***Manufacture Recommends-DIRECT VENTING:***

Use a 8” Grease duct connection pipe, material must be constructed and installed as a grease duct, in accordance with UL 1978 / NFPA 96 and/or the International Mechanical Code. Never Use “B” Vent

**Direct Connection** can be to a (power ventilated) grease rated duct, where permitted by local code. All fans on direct vent should be roof mounted and have a variable speed control switch preferably near oven front. The fan should be rated for 475F

Link for exhaust fan. <http://www.enervexfansource.com/pizzaovenfans.htm>

1. **Option - A listed Type 1 Exhaust Hood** or one that is constructed and installed in accordance with NFPA 96 or the International Mechanical Code, and all relevant local and national codes.

**Solid Fuel Ovens** -Due to the possibility of sparks entering the duct, exhaust systems serving SOLID FUEL equipment MUST NOT be combined with exhaust systems serving other (non-solid fuel) cooking equipment.



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CONFORMS TO UL SUB 2162,ANSISTD283.311

CONFORMS TO NSF /ANSI STD 4 CERTIFIDE TOCSA STD 1.8ULC/ORDSTDC2162 FOOD SERVICE EQUIPMENT

**Follow all local codes for venting as well as venting manufactures installation specifications. Submit all plans for approval before installation of any venting.**

**WEIGHT: 1800 lbs. 59" DEPTH X 57" WIDE**

The oven should be installed in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

**Specifications for Gas Models**

**UTILITIES** ½ NPT CONNECTION

116,000 BTU Natural Gas (max) 177,000 BTU Propane (max)

**ELECTRICAL SUPPLY:**

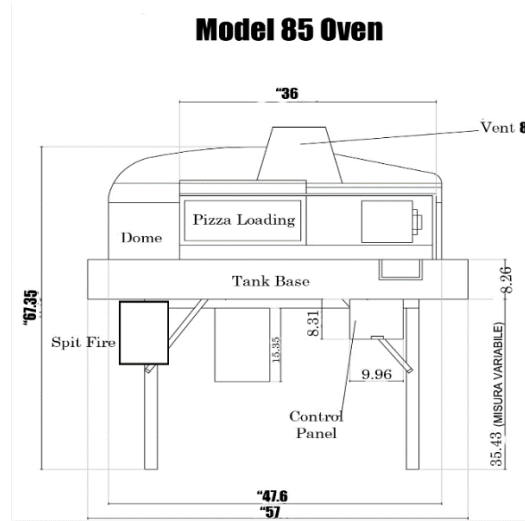
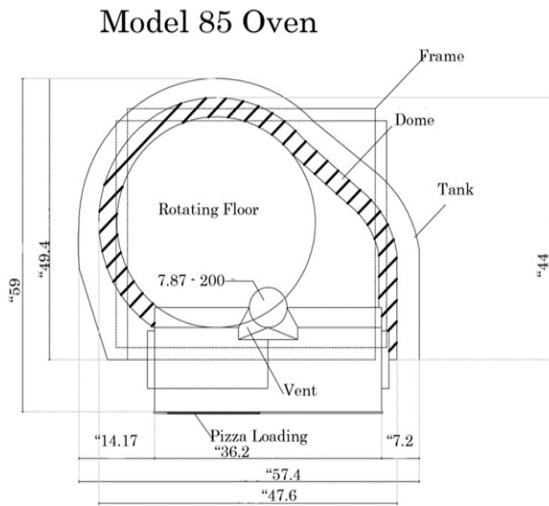
Have a licensed electrician install (1) 115v-15amp outlet with proper grounds and (1) 230V 20 amp single phase line. Plug receptacle type NEMA 6-20

Max Load 13.5 amp 230v 115v 1.5 amps-

**Recommendation: Install Separate lines only to prevent any overload or surge.**

**Electrical Code Limitations:** This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70

**Follow all local codes and submit all plans for approvals**



**Oven must be built on noncombustible floor.**

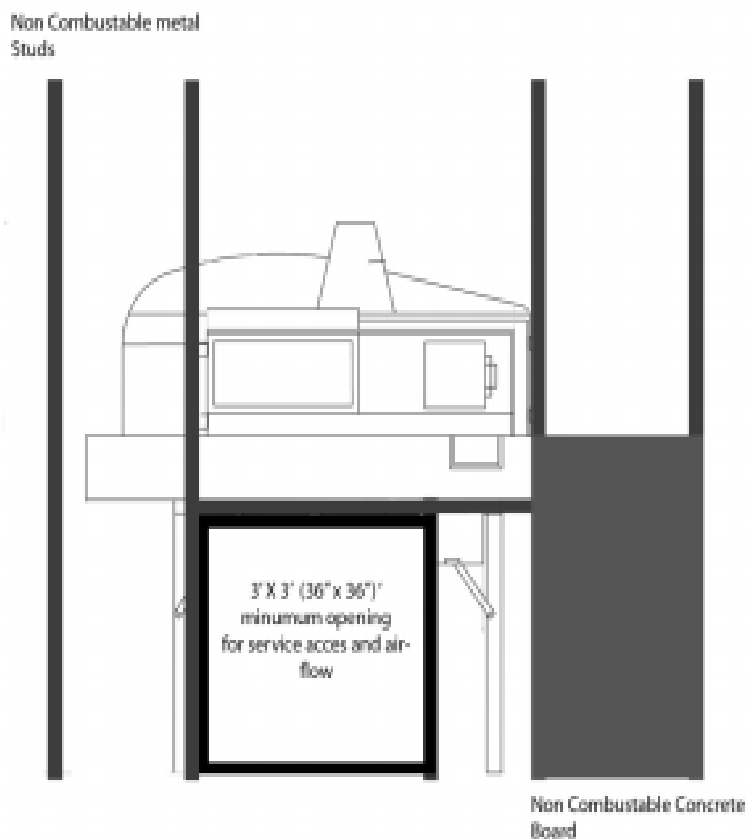
Check Weight load and always submit plans for all approvals.

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Do Not Operate oven with steal door closed. Only use at nights end to keep heat in.

Read Operators Manual before using oven for first time. Following curing procedures.

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**Figure 2**