



JOB	
MODEL	140 Inferno Gas Revolving Oven
ITEM #	

**High Temperature Pizza oven.  
Cooking Ranges from 550 -775 f**

**Clearances:** Install the oven with a minimum 2” clearance on sides and back from combustible construction. Noncombustible materials ONLY, on or for façade front. 24” clearance from the dome top of the oven to combustible materials.

Hearth capacity	
12” Pizzas	15
16” Pizzas	5



CONFORMS TO UL SUB 2162,ANSISTD283.311

CONFORMS TO NSF /ANSI STD 4 CERTIFIDE TO CSA STD 1.8ULC/ORDSTD2162 FOOD SERVICE EQUIPMENT

**Installation through any 36” opening door way.  
All ovens are installed by a Factory Representative only.**

**FOR DIRECT VENTING: Use an 8” Grease duct connection. Venting Pipe material must be constructed and installed as a grease duct in accordance with UL 1978**

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. Fan should be rated for 475f min

**Follow all Manufactures specifications when installing vent pipes. Oven must be in a room with positive air pressure and pulling air through the front for oven to operate efficiently.**

See Enervex Fans - <https://enervex.com/products/pizza-oven-fan>

**2. Optional** 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,

Follow all local codes and submit all plans for approval before installation of any venting.

**Specifications for Gas Models**

Weight 4,000 lbs.

Width 71" Depth 75"

**UTILITIES ½ NPT CONNECTION**

116,000 BTU Natural Gas (max)

177,000 BTU Propane (max) **Regulator needed for propane.**

**ELECTRICAL SUPPLY:**

Have a licensed electrician install (1) **115v-15amp** outlet with proper grounds

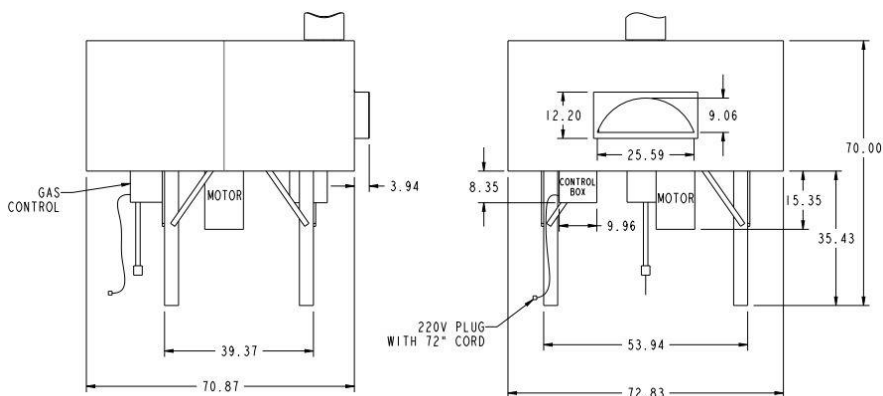
(1) **230V- 20 amp** single phase line. Plug type **NEMA 6-20**.

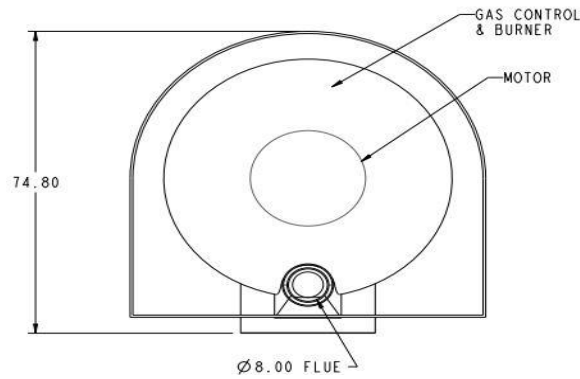
Load max **230 v 13.5 amps** and **115 V- 1.5 amps**.

**Important:** Use designated lines for each receptacle to prevent over loading or power surges.

**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.**

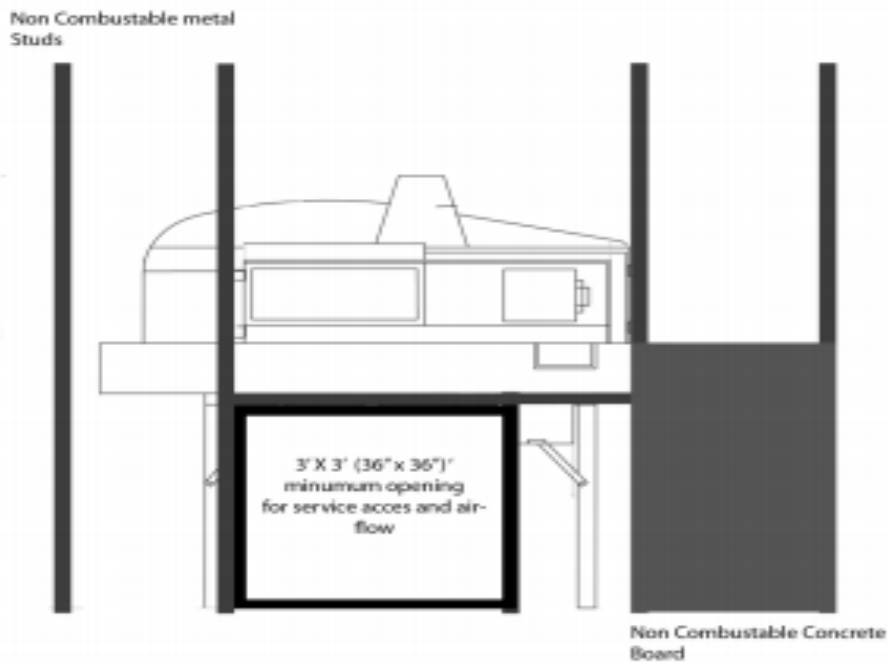




**Always submit all plans to local authorities before installing oven and venting.**

**Enclosing Oven:** Oven can be framed in with non-combustible materials. Metal studs, Backer board, tiles or brick. **Do not use sheet rock on oven façade.**

**Important** an assessable entrance must be at oven bottom approximately 36'' x36'' for maintenance of oven and proper air flow. Do not frame oven in without open air flow and cross flow of air venting. See Below .



**Figure 2**

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

Check Weight load and always submit plans for all approvals.