



JOB	
MODEL	105 Inferno gas wood revolving oven
ITEM #	

High Temperature Pizza oven. Cooking range is from 650f - 900f

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



top of the oven to combustible materials.

Hearth capacity	
12” Pizzas	9
16” Pizzas	3

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. Pipe material must be constructed and installed as a grease duct in accordance with UL 1978. **Always follow vent manufactures installation specifications.** 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. **Oven Fan needs to be rated for 475f min.**

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

Optional Venting

1. 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.



Inferno Revolving Oven Model (GW)

105



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.

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

Check venting for any cresol build up after the first two months. Keep vents clean and serviced.

Specifications for Gas Models:

Weight 3,200 lbs.

Dimensions Depth 67 ''x Width 71''

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-15** amp outlet with proper grounds and

(1) **230V 20** amp single phase line. Plug type NEMA 620.

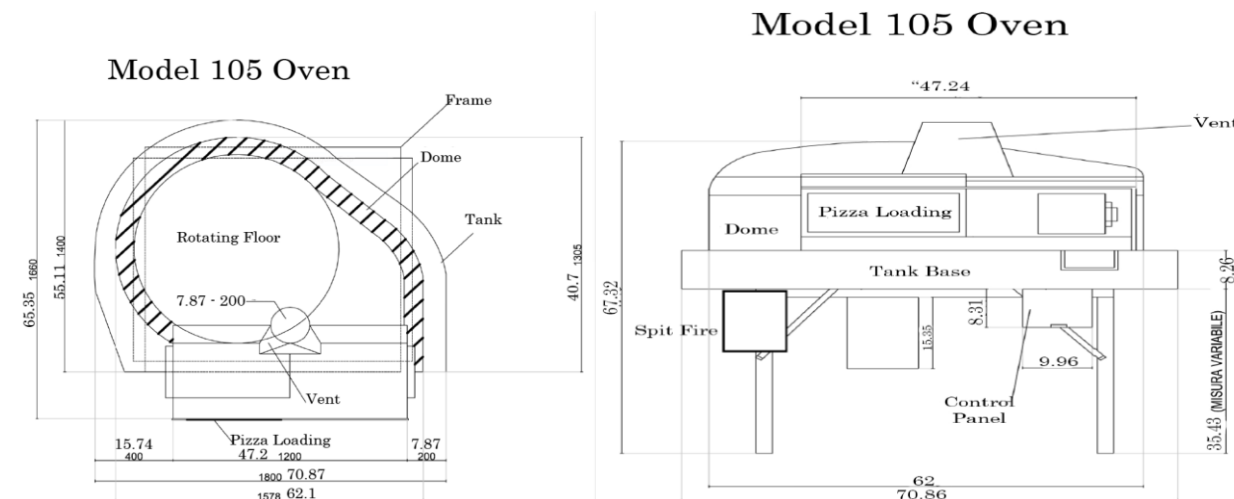
Max Load 230 v 13.5 amps 115 1.5 amps

Important: Use designated lines 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 or any combustible materials.** **Important** an accessible entrance must be at oven bottom area approximately 36" x 36" for maintenance of oven and proper air flow.

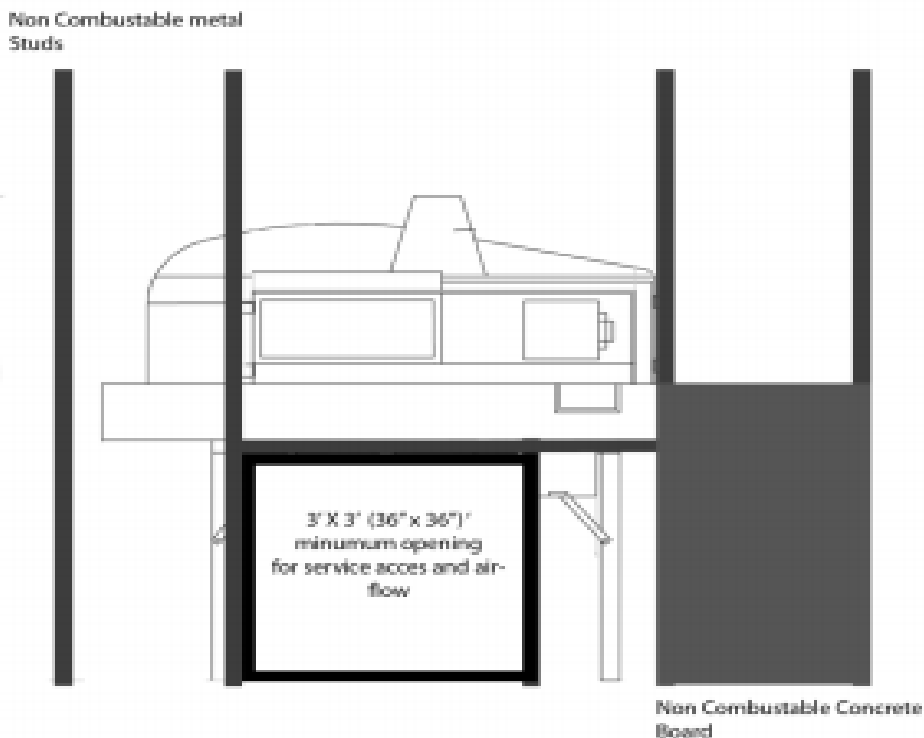


Figure 2

Oven must be built on noncombustible floor. Use a Noncombustible floor finish out to 36" from oven front dimensions

Check Floor Weight load always submit plans for all approvals before installations.