

Project _____

Item Number _____

Quantity _____

Stone Deck Oven



*Shown on optional Proofer

Pizza Stone Deck Oven - Electric

Models:

- PSDE Type A:** 1-3 deck oven
- PSDE Type B:** 1-3 deck oven
- PSDE Type C:** 1-3 deck oven
- PSDE Type D:** 1-3 deck oven

Univex Pizza Oven

Features:

- The Univex electric pizza oven is designed for high end baking with high turnover production.
- Baking chambers are comprised of Sand Blasted Refractory Brick (the entire chamber is comprised of refractory brick).
- The heating elements of each deck are located WITHIN the brick so they heat from within.
- Each deck has a SINGLE door, with tempered glass for viewing of product during baking
- Rock wool insulation throughout and special "blade" to trap heat when the door is open.

Options:

- Proofing compartment with wheels, height 800 mm(31 1/2")
- Stand with wheels, height 600 mm(23 5/8")
- Stand with wheels, height 800 mm(31 1/2")
- Stand with wheels, height 950 mm(37 3/8")
- Additional tray holder guides for compartment and stand
- Spacer element height 300 mm(11 13/16")



Warranty:

- One year, on-site parts and labor

Univex Corporation

Warranty Details

The oven carries a one year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of the purchase and, provided the unit is used in accordance with our instructions, is in full effect for one year from that date. Any work performed under this warranty must be performed between the hours of 8am and 5pm Monday through Friday. Univex will not pay for overtime charges for work performed other than during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims.



Exacting Standards, Just Like yours, since 1948

Univex Pizza Oven

Electric Oven

External Dimensions of Oven Deck only (does not include stand or proofer)

| Oven Type | 1 Deck (WxDxH) | 2 Decks (WxDxH) | 3 Decks (WxDxH) |
|-----------|-------------------|-------------------|-----------------|
| Type A | 40.2x65x29.5 inch | 40.2x65x45.3 inch | 40.2x65x61 inch |
| Type B | 52x53.2x29.5 inch | 52x53.2x45.3 inch | 52x53.2x61 inch |
| Type C | 52x65x29.5 inch | 52x65x45.3 inch | 52x65x61 inch |
| Type D | 60x68.1x29.5 inch | 60x68.1x45.3 inch | 60x68.1x61 inch |

Type A information (includes stand/proofer)

| Oven Type | Max Weight | Max Height | Baking Capacity (pizza) | Baking Capacity (pans) |
|----------------|------------------|--------------|-------------------------|------------------------|
| Type A 1 deck | 772 Lbs (350Kg) | 72.9 inches | (6) 12" or (2) 18" | (2) 18x26" |
| Type A 2 decks | 1168 Lbs (530Kg) | 88.5 inches | (12) 12" or (4) 18" | (4) 18x26" |
| Type A 3 decks | 1500 Lbs (680Kg) | 108.3 inches | (18) 12" or (6) 18" | (6) 18x26" |

Type B information (includes stand/proofer)

| Oven Type | Max Weight | Max Height | Baking Capacity (pizza) | Baking Capacity (pans) |
|----------------|------------------|--------------|-------------------------|------------------------|
| Type B 1 deck | 772 Lbs (350Kg) | 72.9 inches | (6) 12" or (2) 18" | (2) 18x26" |
| Type B 2 decks | 1168 Lbs (530Kg) | 88.5 inches | (12) 12" or (4) 18" | (4) 18x26" |
| Type B 3 decks | 1500 Lbs (680Kg) | 108.3 inches | (18) 12" or (6) 18" | (6) 18x26" |

Type C information (includes stand/proofer)

| Oven Type | Max Weight | Max Height | Baking Capacity (pizza) | Baking Capacity (pans) |
|----------------|------------------|--------------|-------------------------|------------------------|
| Type C 1 deck | 910 Lbs (413Kg) | 72.9 inches | (9) 12" or (3) 18" | (2) 18x26" |
| Type C 2 decks | 1351 Lbs (613Kg) | 88.5 inches | (18) 12" or (6) 18" | (4) 18x26" |
| Type C 3 decks | 1792 Lbs (813Kg) | 108.3 inches | (27) 12" or (9) 18" | (6) 18x26" |

Type D information (includes stand/proofer)

| Oven Type | Max Weight | Max Height | Baking Capacity (pizza) | Baking Capacity (pans) |
|----------------|------------------|--------------|-------------------------|------------------------|
| Type D 1 deck | 914 Lbs (415Kg) | 72.9 inches | (12) 12" or (5) 18" | (2) 18x26" |
| Type D 2 decks | 1552 Lbs (704Kg) | 88.5 inches | (24) 12" or (10) 18" | (4) 18x26" |
| Type D 3 decks | 2096 Lbs (951Kg) | 108.3 inches | (36) 12" or (15) 18" | (6) 18x26" |

Amp Draw: Per deck

A deck: @208 volt 21.4 amp @240 volt 18.5 amp
 B deck: @208 volt 21.4 amp @240 volt 18.5 amp
 C deck: @208 volt 29.2 amp @240 volt 25.3 amp
 D deck: @208 volt 38.1 amp @240 volt 33 amp

Internal Dimensions

A deck: 25.5" x 40.7" x 7.0"
 B deck: 37.4" x 28.9" x 7.0"
 C deck: 37.4" x 40.7" x 7.0"
 D deck: 45.2" x 43.8" x 7.0"



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