



FLAME

Modular GAS deck oven.
The combined arrangement of
burners and Activestone technology

 **PIZZAGROUP**

High productivity at low consumption.

Practical, cost-effective and safe. This professional gas oven specifically designed for pizzerias is extremely popular and suited to a wide range of locations.

User-friendliness, guaranteed energy savings and uncompromising performance make it the oven of choice for many a chef and pizza-makers. A special burner layout and Activestone technology combine to generate heat quickly, ensuring uniform cooking throughout the chamber, saving both time and energy.

The Flame gas oven is certified and tested annually.

GENERAL FEATURES



Burning Technology:

The special burner layout generates heat quickly and ensures uniform cooking throughout the chamber, saving both time and energy. Flame also has a stainless steel framework, tempered double glazing glass and electronic ignition.



Refractory Stone

More crispy and long lasting results. Bake any product directly on the stone without the need to use trays or pans.



840 °F (450 °C) max temperature.

Perfect for any dough, also high hydrations products requiring a very short cook time, like Napoli-style pizza



Safety

The ignition, no pilot light.



Cooking chamber

Chamber height 5.9".



Handle

Ergonomic handle for easy opening.

Made completely in stainless steel for long lasting life working 24/7

Warranty:
1 year parts and labour

Mandatory gas regulator
each ovens 3/4"

Safety thermostat

Easy to clean, user and
Service friendly

Counter balanced doors

Double glass door

Armored electric
elements



**CONFORMS TO
NSF/ANSI STD 4**



**CONFORMS TO
ANSI STD Z83.11
CERTIFIED TO
CSA STD 1.8**

Specially shaped steel deflectors convey the heat towards the perforated chamber roof and, by irradiation, onto the pizza. This recreates the dynamics of a wood-fired oven but without using charcoal and in complete safety.

TECHNICAL DATA - OVENS

	FLAME 4 ETL	FLAME 6 ETL	FLAME 6L ETL	FLAME 9 ETL
EXTERNAL DIMENSIONS LxWxH	113x107x63 cm 44.5"x42"x25"	113x145x63 cm 44.5"x57.5"x25"	147x91x71 cm 58"x36"x28"	147x140x71 cm 58"x55"x28"
INTERNAL DIMENSIONS LxWxH	70x70x15 cm 27.6"x27.6"x5.9"	70x105x15 cm 27.6"x41.3"x5.9"	105x70x15 cm 41.3"x27.6"x5.9"	105x105x15 cm 41.3"x41.3"x5.9"
WEIGHT KG LB	132 291	164 361	164 361	196 432

TECHNICAL DATA - STANDS

DIMENSIONS LxWxH	113x89x95 cm 44"x35"x37"	113x124x95 cm 44"x49"x37"	148x89x95 cm 58"x35"x37"	148x124x95 cm 58"x49"x37"
WEIGHT KG LB	34 75	40 88	42 93	42 93

GAS SPECS	FLAME 4 ETL	FLAME 6 ETL	FLAME 6L ETL	FLAME 9 ETL
Gas Type	Natural or Propane	Natural or Propane	Natural or Propane	Natural or Propane
Gas pipe inlet x deck	3/4	3/4	3/4	3/4
Mandatory Gas Regulator at oven	Regulator 20 or 30 mBar	Regulator 20 or 30 mBar	Regulator 20 or 30 mBar	Regulator 20 or 30 mBar
Gas version: power (BTU/h)	45000 Btu/hr	62000 Btu/hr	65100 Btu/hr	90000 Btu/hr

NOTE

Safety chains must connect the oven to the wall to prevent it from moving. Anchoring must be done by the customer.
The length of the safety chain must prevent the flexible hoses from straightening. Safety chains are not included with the oven.
The gas hose does not come with the oven. The customer must purchase one and have it available on site for the installation day.

Minimum 4 Inches of clearance is required on all sides of the oven. At any time and without any notice the Manufacturer reserves the right of implementing all useful and necessary modifications for products improvements.

OTHER INFORMATION

INSTALLATION SPECIFICATIONS

Installation phases require 4 - 6 hours.

A pizza/baking specialist will set the oven for your production needs (on request).

All oven parts can fit through a standard 36"x80" door.

Ventilation hook-ups are at the customer's responsibility and expense.

This work must be carried out by the proper trade professionals and in accordance to local rules and regulations. As for ventilation requirements, a specialist is required.

A certified plumber is required on site during installation phases.

ELECTRICAL REQUIREMENTS

	FLAME 4 ETL	FLAME 6 ETL	FLAME 6L ETL	FLAME 9 ETL
Voltage	120 V	120 V	120 V	120 V
Phase	1 PH	1 PH	1 PH	1 PH
Kw	0.1	0.1	0.1	0.1
Frequency	60 Hz	60 Hz	60 Hz	60 Hz
Gas Supply	Natural Gas 20 mBar	Natural Gas 20 mBar	Natural Gas 20 mBar	Natural Gas 20 mBar
Gas Supply	LPG Gas 30 mBar	LPG Gas 30 mBar	LPG Gas 30 mBar	LPG Gas 30 mBar

SHIPPING INFORMATION

Model	Packaging LxWxH	Packaging Weight
Flame 4 ETL	123x115x67 cm 48"x45"x26"	149 kg 328 lb
Flame 6 ETL	123x160x67 cm 48"x63"x26"	187 kg 412 lb
Flame 6L ETL	160x123x67 cm 63"x48"x26"	187 kg 412 lb
Flame 9 ETL	160x150x67 cm 63"x59"x26"	224 kg 494 lb
Stand for Flame 4 ETL	114x93x108 cm 45"x37"x43"	37 kg 82 lb
Stand for Flame 6 ETL	114x128x108 cm 45"x50"x43"	43 kg 95 lb
Stand for Flame 6L ETL	150x93x108 cm 59"x37"x43"	45 kg 99 lb
Stand for Flame 9 ETL	150x93x108 cm 59"x37"x43"	45 kg 99 lb