



# FLAME

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

 **PIZZAGROUP**

## High productivity at low consumption.

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.**

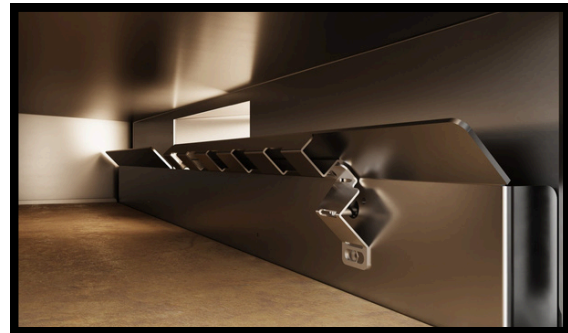
*The Flame gas oven is certified and tested annually.*

### GENERAL FEATURES



#### Burning Technology

Specially shaped steel deflectors convey heat to the perforated roof of the chamber and, by radiation, onto the pizza. This special burner arrangement generates heat according to a **convective motion**, typical of wood-fired baking. With **Flame** it is possible to **replicate the dynamics and baking of a wood-fired oven, without charcoal** and without the inconvenience of wood-fired baking such as cleaning and food contamination.



#### 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".



#### Refractory Stone

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

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
<b>EXTERNAL DIMENSIONS</b> LxWxH	113x107x63 cm 44.5"x42"x25"	113x145x63 cm 44.5"x57.5"x25"	147x91x71 cm 58"x36"x28"	147x140x71 cm 58"x55"x28"
<b>INTERNAL DIMENSIONS</b> 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"
<b>WEIGHT</b> KG   LB	132   291	164   361	164   361	196   432

## TECHNICAL DATA - STANDS

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

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

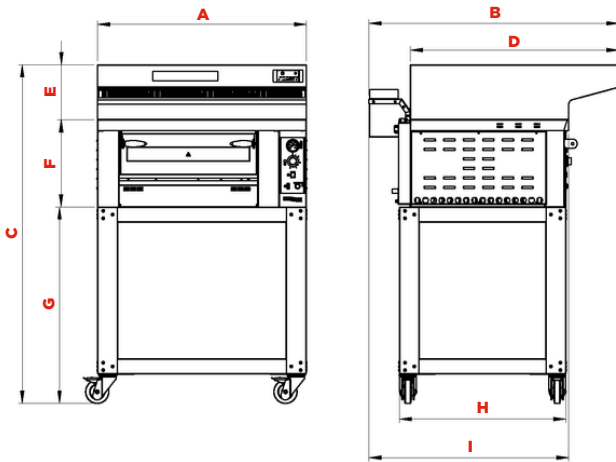
### NOTE

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.

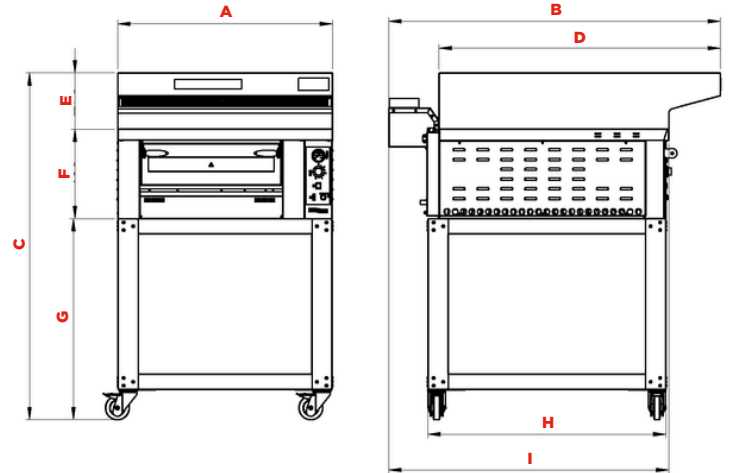
Minimum 4 Inches of clearance is required on all sides of the oven. At any time and without any notice the Manufacturer reserves the right of implementing all useful and necessary modifications for products improvements.

## SIZE AND CONFIGURATION

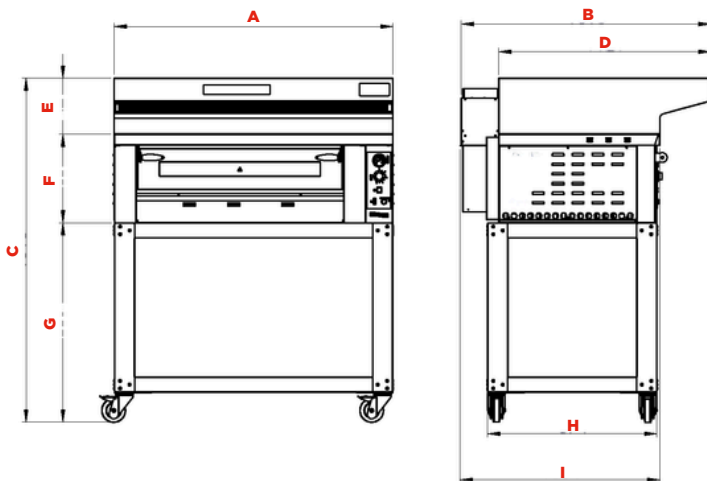
**FLAME 4 ETL**



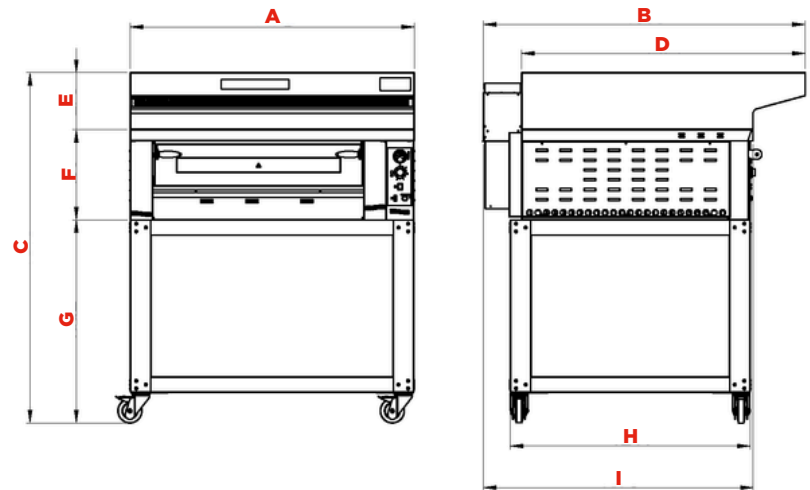
**FLAME 6 ETL**



**FLAME 6L ETL**



**FLAME 9 ETL**



## EXTERNAL DIMENSIONS

Model	A	B	C	D	E	F	G	H	I
<b>FLAME 4 ETL</b>	44.2" 112 cm	52.9" 134 cm	71.4" 181 cm	44.1" 112 cm	11.6" 29 cm	18.4" 47 cm	41.4" 105 cm	35.2" 89 cm	42.2" 107 cm
<b>FLAME 6 ETL</b>	44.2" 112 cm	68.2" 173 cm	71.4" 181 cm	57.9" 147 cm	11.6" 29 cm	18.4" 47 cm	41.4" 105 cm	49" 124 cm	57.6" 146 cm
<b>FLAME 6L ETL</b>	57.9" 147 cm	51.9" 132 cm	71.4" 181 cm	44.1" 112 cm	11.6" 29 cm	18.4" 47 cm	41.4" 105 cm	35.2" 89 cm	41.5" 105 cm
<b>FLAME 9 ETL</b>	57.9" 147 cm	65.7" 167 cm	71.4" 181 cm	57.9" 147 cm	11.6" 29 cm	18.4" 47 cm	41.4" 105 cm	49" 124 cm	55" 140 cm

## OTHER INFORMATION

### INSTALLATION SPECIFICATIONS

**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.

*Installation phases require 4 - 6 hours / Ventilation hook-ups are at the customer's responsibility and expense / Installation must be carried out by the proper trade professionals and in accordance to local 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
<b>Voltage</b>	120 V	120 V	120 V	120 V
<b>Phase</b>	1 PH	1 PH	1 PH	1 PH
<b>Kw</b>	0.1	0.1	0.1	0.1
<b>Frequency</b>	60 Hz	60 Hz	60 Hz	60 Hz
<b>Gas Supply</b>	Natural Gas 20 mBar	Natural Gas 20 mBar	Natural Gas 20 mBar	Natural Gas 20 mBar
<b>Gas Supply</b>	LPG Gas 30 mBar	LPG Gas 30 mBar	LPG Gas 30 mBar	LPG Gas 30 mBar

#### SHIPPING INFORMATION

#### Packaging LxWxH

#### Packaging Weight

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