



POWERDECK









Modular and smart electric deck oven
for pizza, pastry and bread

 **PIZZAGROUP**

PowerDeck: one oven, many cooking possibilities.

Its multifunctionality and flexibility in managing parameters and functions make it perfect for pizzerias, pastry shops, bakeries, gastronomies, and supermarkets. It comes with unique and trendy finishings to perfectly fit open kitchens in public areas. Able to quickly bake perfect pizzas of all types, delicious brioches, and the most fragrant crunchy bread.

GENERAL FEATURES

- 
Ultra-fast heating with ActiveStone: supreme thermal performance with reduction of heating time by up to 50%, and energy consumption up to 25%, compared to traditional heating systems. Exposed top heating elements are precisely controlled to always provide the needed amount of heat during the cooking process
- 
Cooking capacity of up to 9 pizzas with a diameter of 13", per baking chamber
- 
840 °F (450 °C) max temperature. Perfect for any dough, also high hydrations products requiring a very short cook time, like Napoli-style pizza
- 
Fashion hood design with digital controls and stand available as options
- 
One, two, or three baking chambers each with a thermally insulated door, reflecting double glass window and two interior lights
- 
Industrial control for a maximum temperature stability and low energy consumption, 20% less than a traditional same size oven
- 
The industrial-grade touch screen, with integrated timer, is functional, simple to use and programmable with just a touch
- 
Customizable look thanks to the possibility of choosing different finishes of noble and precious steel, resistant to temperatures and continuous use

Made completely in stainless steel for long lasting life working 24/7	American Made control components installed	Heavy duty pizza oven	10 menu settings can be pre-programmed
Automatic start (for each deck) weekly programmer	Counter balanced doors	Double glass door	Armored electric elements
Safety thermostat	Easy to clean	User and Service friendly	Certifications : UL-ETL
Warranty: 1 year parts and labour	4.0 Ready: possibility to control the ovens from remote and visualize and save all the production statistic <small>*special software needed</small>	Cooking chamber fully coated with refractory stone for perfect heat distribution and stable cooking	High-power hood with digital speed motor controlled

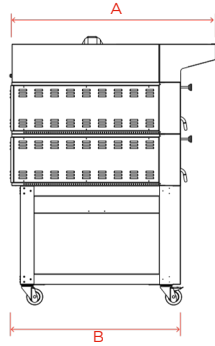
OPTIONAL FEATURES

PIZZA PRODUCTIVITY

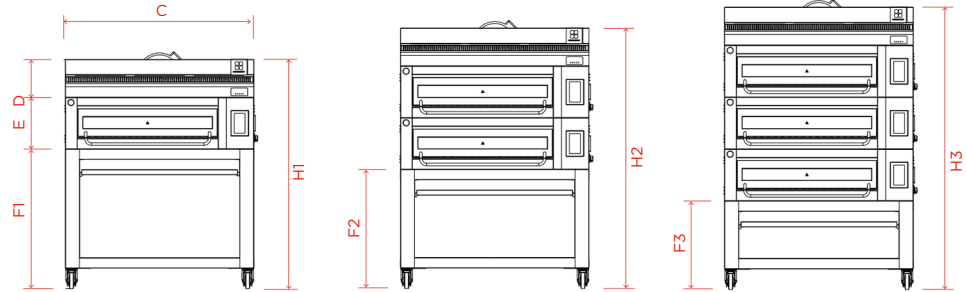
Pizza size (in/cm)	10" / 25 cm	12" / 30 cm	13,7" / 35 cm	15,7" / 40 cm	17,7" / 45 cm	22" / 56 cm	32" / 80 cm
Cooking Time (minutes)	2	2,5	3	6	7	9	14
Production PWD9 (pizzas/hour)	360	162	75	30	25	6	4

SIZE AND CONFIGURATION

Side view



Front view



EXTERNAL DIMENSIONS

Model	A	B	C	D	E	F1	F2	F3	H1	H2	H3
PowerDeck	62,6" 159 cm	52" 132 cm	57,5" 146 cm	11,8" 30 cm	15,7" 40 cm	42,5" 108 cm	36,2" 92 cm	25,9" 66 cm	70" 178 cm	79,5" 202 cm	85" 216 cm

INTERNAL DIMENSIONS (of one baking chamber)

Model	Width	Length	Height
PowerDeck	41,3" 105 cm	41,3" 105 cm	5,5" 14 cm

WEIGHT

PowerDeck 9	PowerDeck 9+9	PowerDeck 9+9+9	Stand for 1 oven	Stand for 2 ovens	Stand for 3 ovens	Hood
485 lb 220 kg	925,90 lb 420 kg	1410,90 lb 640 kg	180,80 lb 82 kg	172 lb 78 kg	163,10 lb 74 kg	110,20 lb 50 kg

NOTE

Minimum 4 Inches of clearance is required on all sides of the oven.
When stacking multiple ovens, ditancial ring must be applied between each unit to ensure ventilation. 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" x 80" door.

All electrical and 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 electrician is required on site during installation phases.

ELECTRICAL REQUIREMENTS

Voltage	208 V
Phase	3
Frequency	60 Hz
Current Draw	55 A
Supply	19, 600 kW
Breakers	65 A

- The plug, cable and receptacle are not included.
- The oven's connections must be made by an electrician on the installation day.

SHIPPING INFORMATION

Model	Packaging width	Packaging length	Packaging height	Packaging weight
PowerDeck 9	63" 160 cm	63" 160 cm	28,3" 72 cm	705,50 lb 320 kg
PowerDeck 9+9*	63" 160 cm	63" 160 cm	28,3" 72 cm	1367 lb 620 kg
PowerDeck 9+9+9*	63" 160 cm	63" 160 cm	28,3" 72 cm	2028,30 lb 920 kg
Stand for 1 oven	36,6" 93 cm	59" 150 cm	12,2" 31 cm	227,10 lb 103 kg
Stand for 2 ovens	36,6" 93 cm	59" 150 cm	12,2" 31 cm	218,25 lb 99 kg
Stand for 3 ovens	36,6" 93 cm	59" 150 cm	12,2" 31 cm	209,40 lb 95 kg
Hood	61,8" 157 cm	61,8" 157 cm	22,25" 56,5 cm	185,20 lb 84 kg

* Shipped in 2/3 separate boxes