



ATTIAS PIZZA OVENS

"THE OVEN THAT BAKES AS GOOD AS IT LOOKS"

The ATTIAS PIZZA OVENS are ruggedly constructed with the finest quality materials manufactured the old fashioned way with quality control as the key to a well built oven that will last a long time. Built to have VERSATILITY, built to PERFORM, built with PRECISION and STABILITY for added safety. The ATTIAS PIZZA OVENS are ideal and will enhance any food facility or eating establishment. The following are GENERAL SPECIFICATIONS and FEATURES for the following models: MODELS: MRS 2-16, MRS 42, SIS 5-16, JPS 4-18, SPHD 5-16, JS 6-18, and TSJ 6-20

EXTERIOR FINISH: High quality 20 gauge Type #430 STAINLESS STEEL on the front exterior finish, with the balance of the oven painted in black enamel. AVAILABLE OPTIONS: STAINLESS STEEL sides, back, top and legs at an additional cost.

INTERIOR CONSTRUCTION: The interior oven is solely constructed of 16 gauge ALUMINIZED STEEL and has been electrically welded for 100% total stability.

INSULATION: The entire oven is hand packed with two inches of nontoxic, non-asbestos, mineral fiber insulation that will not decompose, nor mildew for maximizing energy and efficiency resulting in a cooler working area.

DOORS: The heavy duty steel door is designed welded and constructed with a 1/4" steel frame all around to ensure total stability and warpage and controlled by a spring loaded design for easy handling.

PILOT SYSTEM: The oven chamber is totally controlled by a ANSI DESIGN tested and certified approved safety pilot system, on and off gas valve to stop gas flow into the oven if pilot light is extinguished and thermostat with a temperature range from 300' to 650' Fahrenheit.

VENTING: The ATTIAS OVENS are equipped with a draft hood for direct venting or for use under a canopy.

BAFFLE SYSTEM: Left and right side baffle system assures even heat distribution between the top and the bottom oven resulting in a consistent and evenly baked product.

LEGS: The ATTIAS OVEN is designed for stacking one above the other with no additional hardware nor additional cost (17" short legs for the double deck oven, the 32" high legs for the single deck oven).

BAKING DECK: Two-piece 1 1/2" thick baking stone. This revolutionary baking stone provides even heat transfer and moisture absorption for a light crispy dough, quick recovery time and carefree baking.

HANDLES: Oven door handles are available in RED or heavily CHROME PLATED tubular steel at no additional cost.

GAS TYPE: Available in NATURAL GAS (5" water column) and LP GAS (10" water column).

NOTICE: The ATTIAS OVEN CORPORATION reserves the right to make improvements without prior notice necessary to ensure full customer satisfaction.

APPROVALS: AGA, NSF, MEA.

DESIGN CERTIFIED BY THE AMERICAN GAS ASSOCIATION (AGA)

NATIONAL SANITATION FOUNDATION CERTIFIED (NSF)



Model Name	Model Number	Dimensions		Pizza Pie Capacity	BTU/HR	Gas	Approximate Shipping Weight (lbs.)
		Floor Space	Deck Size				
MINI (single burner)	1 MRS 2-16	48"x30"	36"x24"	2-16"	50000	3/4"	700
	2 MRS 2-16	48"x30"	36"x24"	4-16"	100000	3/4"	1400
MINI 2 (single burner)	1 MRS-42	48"x42"	36"x36"	4-16"	60000	3/4"	780
	2 MRS-42D	48"x42"	36"x36"	8-16"	120000	3/4"	1560
COMPACT (single burner)	1 JPS 4-18	55"x42"	40"x36"	4-18"	60000	3/4"	850
	2 JPS 4-18	55"x42"	40"x36"	8-18"	120000	3/4"	1700
CLASSIC (single burner)	1 SIS 5-16	65"x42"	48"x36"	5-16"	60000	3/4"	1100
	2 SIS 5-16	65"x42"	48"x36"	10-16"	120000	3/4"	2200
TURBO (dual burner)	1 SPHD 5-16	65"x42"	48"x36"	5-16"	100000	3/4"	1300
	2 SPHD 5-16	65"x42"	48"x36"	10-16"	200000	3/4"	2600
SLIM (double burner)	1 NL 3-18	70"x30"	54"x24"	3-18"	70000	3/4"	875
	2 NL 6-18	70"x30"	54"x24"	6-18"	140000	3/4"	1750
CHUBBY (double burner)	1 CH 6-16	70"x42"	54"x36"	6-16"	80000	3/4"	1250
	2 CH 12-16	70"x42"	54"x36"	12-16"	160000	3/4"	2500
MASTER (dual burner)	1 JS 6-18	78"x42"	60"x36"	6-18"	100000	3/4"	1350
	2 JS 6-18	78"x42"	60"x36"	12-18"	200000	3/4"	2700
TITAN (dual burner)	1 TSJ 6-20	78"x48"	63"x42"	6-20"	100000	3/4"	1450
	2 TSJ 6-20	78"x48"	63"x42"	12-20"	200000	3/4"	2900
EX-BIG (dual burner)	1 EXB 8-16	80"x42"	68"x36"	8-16"	100000	3/4"	1500
	2 EXB 16-16	80"x42"	68"x36"	16-16"	200000	3/4"	3000
GIANT 18 (dual burner)	1 GNT 8-18	87"x46"	72"x38"	8-18"	120,00	3/4"	1600
	2 GNT 8-18	87"x46"	72"x38"	16-18"	240000	3/4"	3200

