



PIZ6

PIZ Series ovens

Doyon's PIZ series are the most advanced and productive compact pizza ovens on the market. The unique Jet Air system helps you bake 30 % to 50 % faster and more evenly than traditional deck ovens. These exclusive ovens occupy 40 % to 50 % less floor space for the same production. Preheats in 15 to 20 minutes or less at the start of the day and will bake your pizzas in 5 to 6 minutes at 460° F (238° C). The heat provided from the nickel coated perforated deck makes a nice even crust thanks to the air moving through the holes and from the heat of the metal deck itself. You can remove a product and put another one at the same place without concern about cold spots you get from traditional deck ovens. Reduce your energy costs by more than 50 % compared to a deck oven. The air is recycled and the heating system will be on about 60 % of the time because of its high efficiency. The PIZ series is priced at half the price of conveyor ovens. It takes less floor space, offers greater menu flexibility and higher quality baking results. The PIZ series is priced a little higher than traditional deck ovens but it makes up the difference in increased production, better performance, energy and labor savings.

PIZ6

"Superior **quality** product
at an **affordable** price !"

JET AIR PIZZA OVENS

FEATURING

- Fast baking: 5-6 minutes at 460°F (238 °C)
- Preheats in 15 to 20 minutes. There's no need to increase the oven temperature during peak periods
- Jet Air convection oven
- Reduce your energy costs by more than 50 % versus a deck oven
- Stainless steel inside and outside
- Large baking capacity (3 baking decks)
- Direct baking on nickel coated perforated decks
- 5 3/4" X 40" (146mm X 1016mm) door opening
- Full view heavy duty doors
- Easy cleaning
- Brightly lit
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor warranty

OPTIONAL

- Stand with locking casters (PIZ6B)
- CE listed models available on request
- Steam option (electric models only)
- 4' (1.2 m) quick gas disconnect with cable and securing device

DIMENSIONS

PIZ6	47 3/4"W X 44 3/4"D X 33 1/2"H
	(1215 mm X 1137 mm X 851 mm)
PIZ6G	47 3/4"W X 47"D X 34 1/4"H
	(1215 mm X 1194 mm X 870 mm)

INTERIOR DIMENSIONS

PIZ6	39 3/4"W X 25"D X 21"H
	(1010 mm X 635 mm X 533 mm)
PIZ6G	39 3/4"W X 24"D X 21"H
	(1010 mm X 610 mm X 533 mm)

GAS SYSTEM (PIZ6G - Natural or propane)

BTU total : 70 000 BTU

120V - 1 PH - 12 A - 1.4 kW - 2 wires - 60 Hz NEMA 5-15P

Gas inlet : 1/2" NPT

Draft hood : 4" (102 mm)

Recommended gas pressure:

Propane gas : 11" W.C.

Natural gas : 7" W.C.

ELECTRICAL SYSTEM

PIZ6:

120/208V - 3 PH - 43 A - 13.5 kW - 4 wires - 60 Hz

120/240V - 1 PH - 56 A - 13.5 kW - 3 wires - 60 Hz

220V - 1 PH - 52 A - 13.5 kW - 2 wires - 50 Hz

PRODUCTION PER HOUR (460°F/238°C - 5 min)

60 - 18" Pizzas

90 - 14" Pizzas

90 - 12" Pizzas

180 - 9" Pizzas

240 - 6" Pizzas

SHIPPING WEIGHT

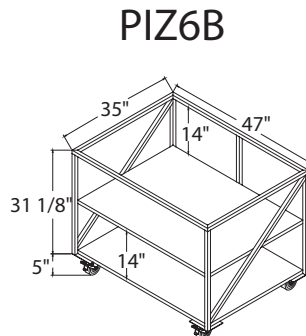
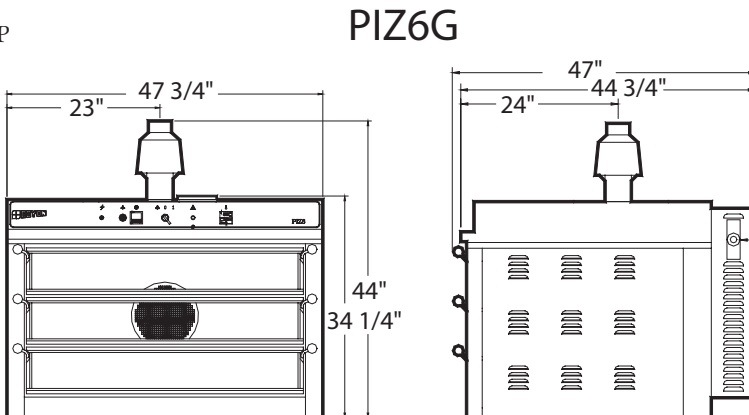
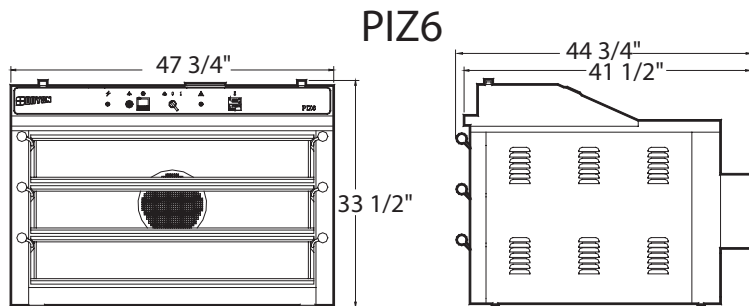
PIZ6 : 875 lb (397 kg) approximately

PIZ6G : 875 lb (397 kg) approximately

PIZ6B : 135 lb (61 kg) approximately

Electrical inlet located at the back of the unit.

Specifications and design subject to change without notice.



Pizzaovens.com

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Since 1999

