

VULCAN

Item # _____

C.S.I. Section 11420

7016 SERIES

ECONOMY GAS SECTIONAL BAKE OVENS

Buy this Oven at <http://Pizzaovens.com>



Design Certified by the American Gas Association
Listed by the National Sanitation Foundation



SPECIFICATIONS:

Gas bake oven, Vulcan-Hart Model No. _____. Stainless steel front and legs. Sides, top and flue deflector finished in heat resistant paint. Non-sag insulation applied to the top, rear, sides, bottom and doors. 50,000 BTU/hr. input per oven section. Pilot ignition system. Snap action thermostat adjusts from 150° to 500°. Two baking compartments per oven section. Each compartment measures 42" w x 32" d x 7 1/4" h. 12 gauge steel plate hearth. 1/4" gas connection and gas pressure regulator.

Exterior dimensions:

7016A1: 60 1/2" w x 39 1/2" d x 51 1/4" h on 17" legs.

7066A1: 60 1/2" w x 39 1/2" d x 75 1/4" h on 9" legs.

AGA design certified and NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

IFY ALTITUDE WHEN ABOVE 2,000 FT.

- 7016A1 One section, two baking compartments, one control.
- 7066A1 Two sections, four baking compartments, two controls.

STANDARD FEATURES

- Stainless steel front and legs. Sides, top and flue deflector finished in heat resistant paint.
- 50,000 BTU/hr. input per section.
- Pilot ignition system.
- Snap action thermostat adjusts from 150° to 500°F.
- Two baking compartments per oven section. Each compartment measures 42" w x 32" d x 7 1/4" h.
- 12 gauge steel plate hearth.
- 1/4" gas connection with gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Stainless steel top and flue deflector.
- Stainless steel sides.
- Stainless steel back.
- Steam injector nozzles. (Steam source and piping by others.)
- Glass window and light in top door only.
- Down draft diverter.
- Second year extended limited parts and labor warranty.



Restaurant Equipment Worldwide
Toll Free: 877.FOR.OVEN
International: +1 859.885.1988

VULCAN-HART COMPANY, P.O. BOX 69
QUOTE & ORDER

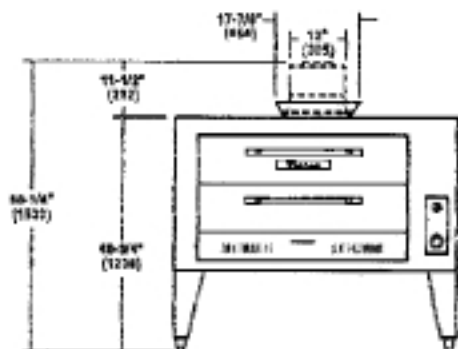
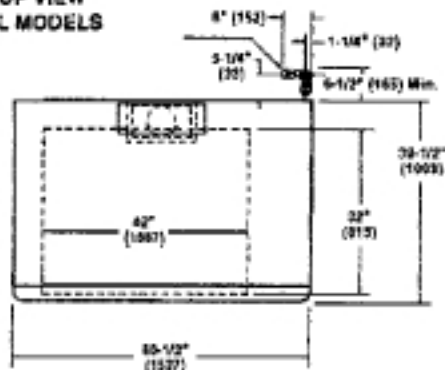
VULCAN-HART COMPANY
RESTAURANT EQUIPMENT WORLDWIDE
TOLL FREE: 877.FOR.OVEN
INTERNATIONAL: +1 859.885.1988

VULCAN

7016 SERIES

ECONOMY GAS SECTIONAL BAKE OVENS

TOP VIEW
ALL MODELS

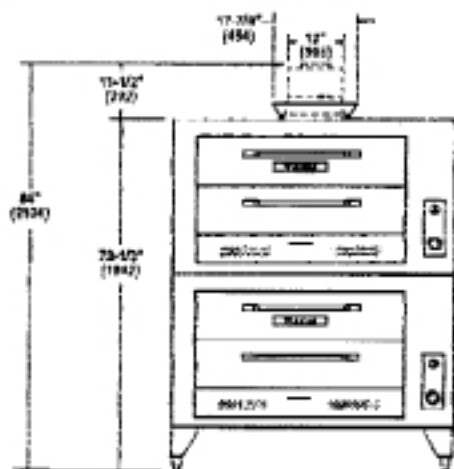
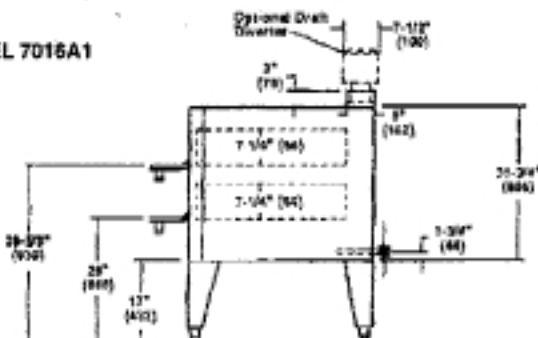


IMPORTANT

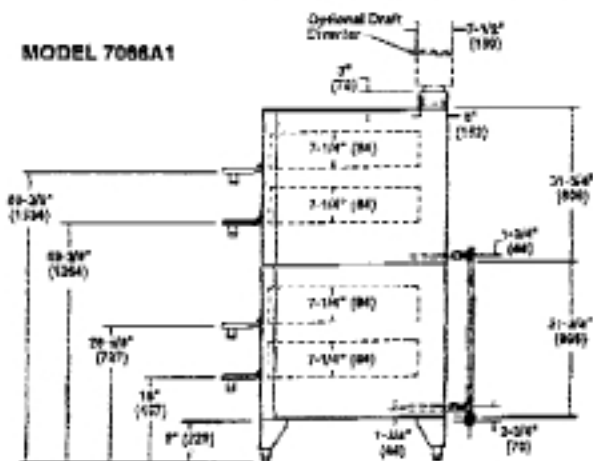
1. A gas pressure regulator sized for this unit is included. Natural gas 3.5" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained in writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 95.
3. These units are manufactured for installation in accordance with ANSI Z223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22208.
4. Clearances:

Combustible	Non-Combustible
Rear	6"
Sides	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.

MODEL 7016A1



MODEL 7066A1



Model	BTU/hr. Input	Number of Sections	Number of Controls	Number of Compts.	Compartment Size	Apprx. Shp. Wt. lbs./kg
7016A1	50,000	1	1	2	42" w x 32" d x 7 1/4" h	750/340
7066A1	100,000	2	2	4	42" w x 32" d x 7 1/4" h	1500/680

NOTE: In line with its policy to continually improve its products, Vulcan-Part Company reserves the right to change materials and specifications without notice.