

GAS PIZZA OVEN

552



**MODEL
552**



PROJECT _____

ITEM _____

DESCRIPTION

- Double deck floor model gas pizza oven.
- Stainless steel heavy duty construction.
- Black enamel finish door interior.
- Cooking surface includes two 1" (25 mm) thick "Pyrorock" plates per bake deck.
- Oven cooking surface is flush with the inside face of the door when open.
- Oven insulated with block mineral wool.
- Four 35 000 BTU burners provide even an temperature on the overall cooking surface.
- Each oven is provided with a safety pilot to ensure an instant flame.
- A heavy duty thermostat controls temperature up to 700°F (370°C), necessary to fast-bake pizzas.
- Inside oven dimensions: 38" x 30" x 8 1/2" (965 mm x 762 mm x 216 mm).
- Outside dimensions: : 44 1/4" x 42" x 63 5/8" (1124 mm x 1067 mm x 1616 mm).
- Easy access gas inlet valves.

OPTIONS

- Draft diverter (for chimney installation).

INSTALLATION :

- Under a vented hood.
- With chimney (see option).

RECOMMENDATIONS

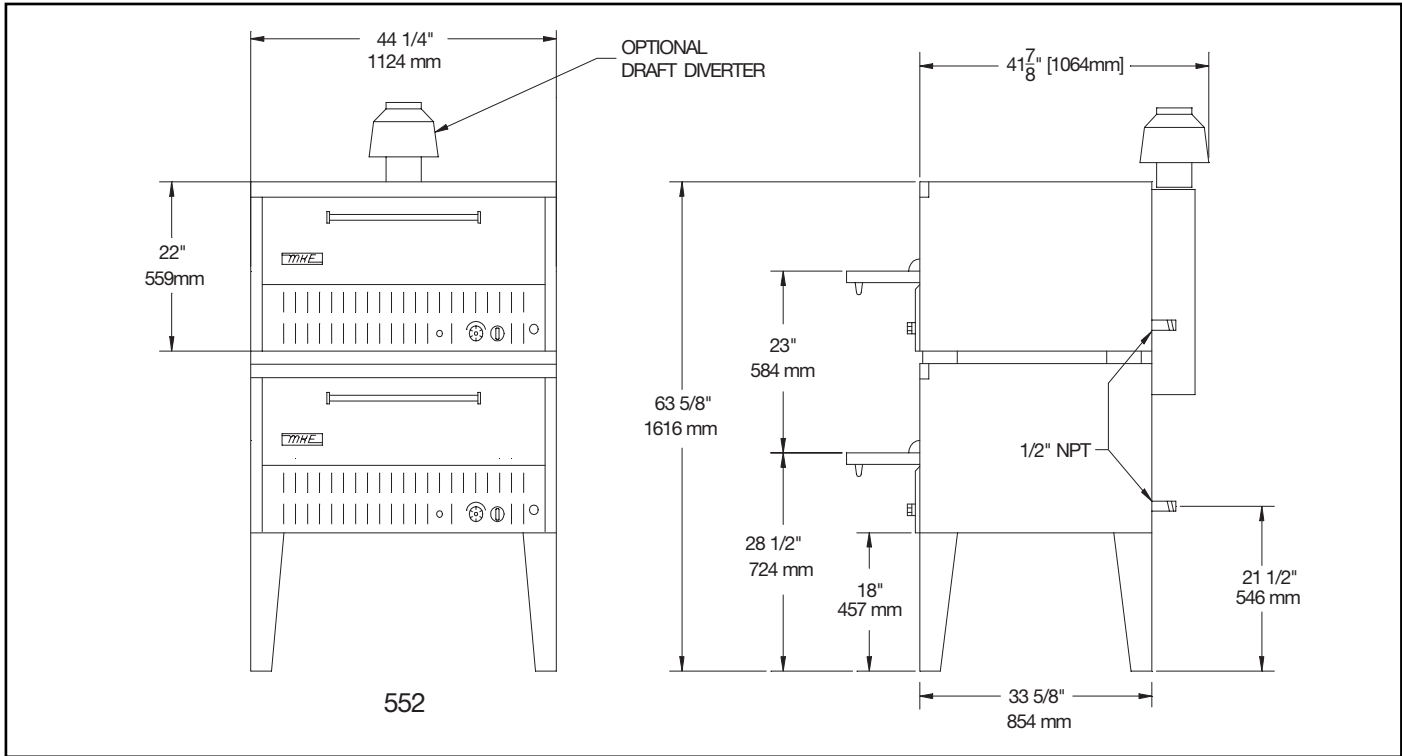
- Check local codes for fire and sanitary regulations.

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Model	Length	Depth	Height	Burners	Power	Volume	Weight
552	44 1/4" 1124 mm	33 5/8" 854 mm	63 5/8" 1616 mm	4 x 35 000 BTU	140 000 BTU	112.7 ft ³ 3.19 m ³	780 lbs. 355 kg

DECK CAPACITY (EACH)	
NUMBER OF PIZZAS	SIZE
9	10" (254 mm)
6	12" (305 mm)
5	14" (355 mm)
3	16" (407 mm)

REQUIRED CLEARANCE

- Adapted for installation on a combustible surface.
- For installation on or near combustible materials.
- Required minimal distances are:
6 inches from the sides
6 inches from the back

* FOR COMMERCIAL USE ONLY

WARNING

The gas pressure control on this appliance must be set at the required pressure:
11 water column inches for propane gas, or
5 water column inches for natural gas.

* Specifications may change without notice due to continuous product improvement