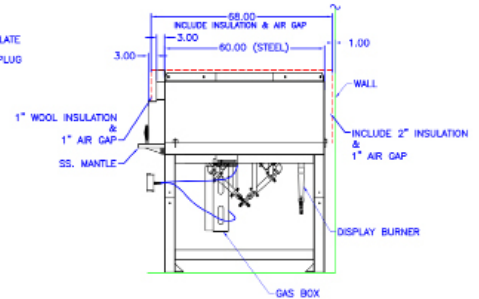
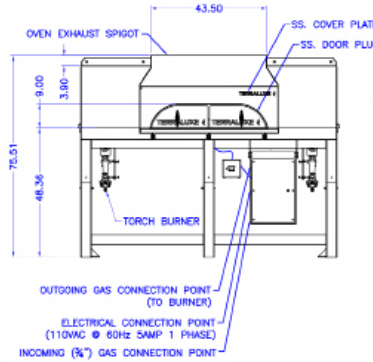
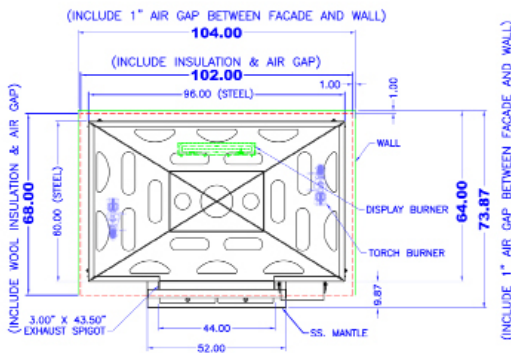
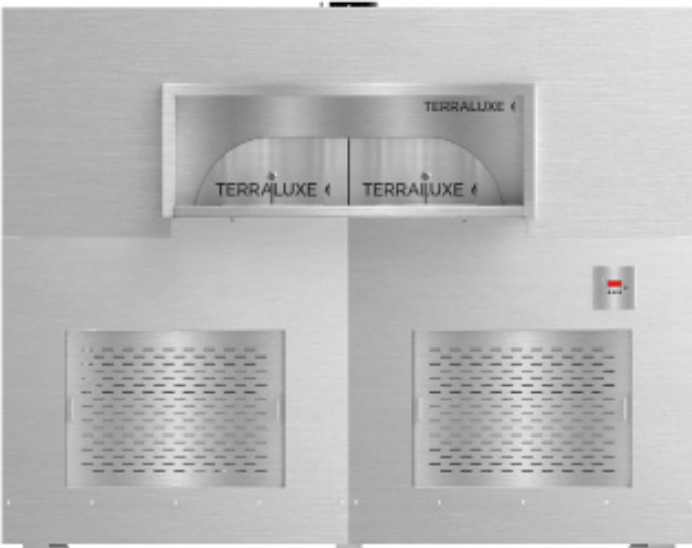


Pervection Oven

The Pervection oven elevates the stone hearth oven to a whole new level of performance and consistency. The combination of display burners and convex dome ceiling creates a forced convection for even cooking.

Pizza Capacity Per Hour

Size	8"	10"	12"	16"
Pizzas Per Hour	550	410	320	200



CFM	1400 CFM Minimum	Voltage	120/220/240
Gas Burners	up to 3	BTUs	up to 219,000
Cooking Surface	32 sq. ft.	Fuel Options	Wood, Gas, Wood/Gas, Coal, Coal/Gas
Automatic High/Lo Burners	Yes	Gas Type	Propane/Natural
Touchscreen Interface	Yes	Duct Size	10"
In-floor Heating	Yes	Machine Weight	10500 lbs

The Pervection comes in two (2) sections:

1. Oven Body - 7000lbs.
2. Base Section - 3500lbs.

*Removable lower leg section makes for easy installation with standard door access (32").

SERVICES REQUIRED

Full Gas: 220,000 BTU
Gas Back Up: 76,000 BTU.

3/4" Gas connection. NFPA-96 approved flue ducting.