



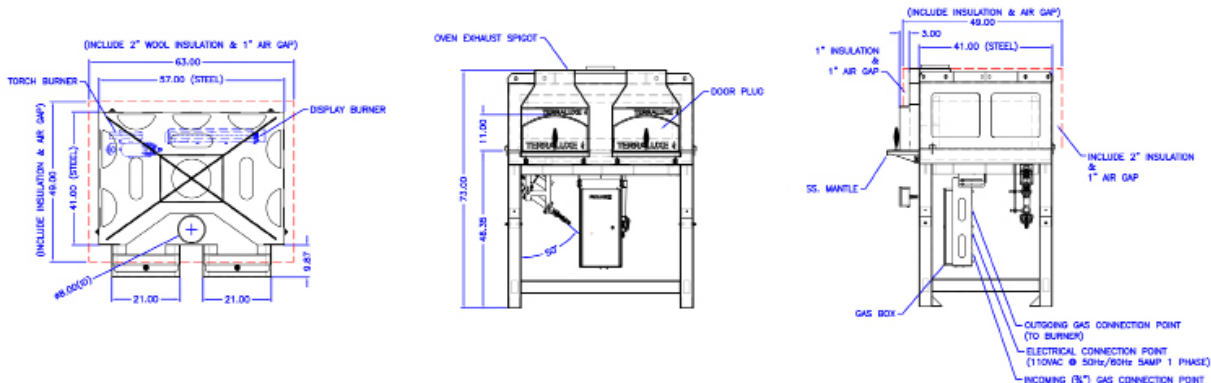
57"x41" Rectangle Oven

DPORECT

The compact footprint allows it to fit into smaller operations, while still delivering the most consistent heat distribution. The dual openings offer the excitement of live fire presentation cooking on a smaller scale.

Pizza Capacity Per Hour

Size	8"	10"	12"	16"
Pizzas Per Hour	100	53	37	23



CFM	600 CFM Minimum	Voltage	110/120
Gas Burners	2	BTUs	up to 450,000
Cooking Surface	40" x 33"	Fuel Options	Gas, Wood, Gas/Wood, Coal
Automatic High/Lo Burners	Yes	Gas Type	Propane/Natural
Touchscreen Interface	Yes	Duct Size	10"
In-floor Heating	No	Machine Weight	3300 lbs

The DPORECT comes in two (2) sections:

1. Oven Body - 2200lbs.
2. Base Section - 1100lbs.

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

SERVICES REQUIRED

Full Gas: 76 - 152,000 BTU

Gas Back Up: 76,000 BTU.

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