

Project	Item Number	Quantity
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Stone Deck Oven



*Shown on optional proofer

Artisan Stone Deck Bakery Oven - Electric

Models:

- ASDE Type A:** 1-3 deck oven
- ASDE Type B:** 1-3 deck oven
- ASDE Type C:** 1-3 deck oven

Bakery Oven

Features:

- The Univex electric bakery oven is designed for high end baking with high turnover production
- Baking surface is comprised of sand blasted refractory brick to allow the user to bake directly on the cooking surface
- Rock wool insulation around the the baking chamber to help retain heat
- Decks have two small doors for baking multiple recipes at the same time
- Each deck can have an interior height of 7" or 12", must be specified when ordering
- All units include a heavy duty steam generator

Options:

- Proofing compartment with wheels, height 800 mm(31 1/2")
- Stand with wheels, height 600 mm(23 5/8")
- Stand with wheels, height 800 mm(31 1/2")
- Stand with wheels, height 950 mm(37 3/8")
- Additional tray holder guides for compartment and stand
- Spacer element height 300 mm(11 13/16")
- Extra large hood
- Door union kit, makes current two door set-up into single door

Warranty:

- One year, on-site parts and labor



Univex Corporation

Warranty Details

The oven carries a one year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of the purchase and, provided the unit is used in accordance with our instructions, is in full effect for one year from that date. Any work performed under this warranty must be performed between the hours of 8am and 5pm Monday through Friday. Univex will not pay for overtime charges for work performed other than during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims. Ovens with steam may require water filtration depending upon water quality of oven location. If scaling or damage is caused by too hard or too soft unfiltered water warranty may be voided.



Exacting Standards, Just Like yours, since 1948

Artisan Stone Deck Bakery Oven

Electric

External Dimensions of Oven Deck only (does not include stand or proofer)

Oven Type	1 Deck (WxDxH)	2 Deck (WxDxH)	3 Deck (WxDxH)
Type A	63.5"x50.25"x67"	63.5"x50.25"x77"	63.5"x50.25"x85"
Type B	63.5"x58.25"x67"	63.5"x58.25"x77"	63.5"x58.25"x85"
Type C	63.5"x74"x67"	63.5"x74"x77"	63.5"x74"x85"

Type A information (includes stand/proofer)

Oven Type	Max Weight	Max Height	Baking Capacity (pizza)	Baking Capacity (pans)
Type A 1 Deck	640 lbs	73"	(7) 12" (2) 18"	(2) 18x26"
Type A 2 Deck	1069 lbs	89"	(14) 12" (4) 18"	(4) 18x26"
Type A 3 Deck	1169 lbs	105"	(21) 12" (6) 18"	(6) 18x26"

Type B information (includes stand/proofer)

Oven Type	Max Weight	Max Height	Baking Capacity (pizza)	Baking Capacity (pans)
Type B 1 Deck	882 lbs	73"	(9) 12" (3) 18"	(3) 18x26"
Type B 2 Deck	1102 lbs	89"	(18) 12" (6) 18"	(6) 18x26"
Type B 3 Deck	1752 lbs	105"	(27) 12" (9) 18"	(9) 18x26"

Type C information (includes stand/proofer)

Oven Type	Max Weight	Max Height	Baking Capacity (pizza)	Baking Capacity (pans)
Type C 1 Deck	1034 lbs	73"	(16) 12" (6) 18"	(4) 18x26"
Type C 2 Deck	1519 lbs	89"	(32) 12" (12) 18"	(8) 18x26"
Type C 3 Deck	2005 lbs	105"	(48) 12" (18) 18"	(12) 18x26"

Internal Dimensions (WxDxH)

A deck: 49" x 25.6" x 7" or 12"

B deck: 49" x 33.5" x 7" or 12"

C deck: 49" x 51.2" x 7" or 12"

Amp Draw: Per deck

A deck: @240/60/1 - 7.5A @240/60/3 - 22.6A

B deck: @240/60/1 - 24.4A @240/60/3 - 7.5A

C deck: @240/60/1 - 40.7A @240/60/3 - 7.5A



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