Quantity

Project



Item Number

Stone Hearth Pizza Dome Oven

Models:

- DOME39S: Square pizza oven
- DOME47S: Square pizza oven
- DOME51S: Square pizza oven
- DOME55S: Square pizza oven
- DOME59S: Square pizza oven

Features:

- Handmade firebrick pizza oven
- Static cooking floor
- Round internal cooking chamber
- Insulated and ready to be connected to smoke stack
- Very well insulated, outside is cool to touch at highest temperature

Standard Accessories:

- Iron stand
- Iron door
- Thermometer
- Stack exhaust internal diameter 7 7/8" (20cm)

Optionl Accessories:

- Black or customizable exterior
 - Red brick
 - Yellow brick
 - 10×10 tiles
 - Marble
 - Metal leaves
 - Mosaic
 - Stone

Burner Specifications:

- 3/4" (1.9cm) NPT gas connection
- Natural Gas or Propane
- Natural Gas- 4.0" (10.2cm) WC
- Propane- 10.0" (25.4cm) WC

Venting: Depends on local state code. Recommend a dedicated natural draft flue. If exhaust fan is required by code, it needs to be no more than 200-300 CFM.

Warranty:

One year, on-site parts and labor







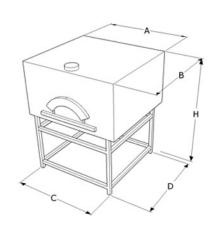
Univex Corporation www.Univexcorp.com 3 Old Rockingham Rd Salem, NH 03079 United States of America

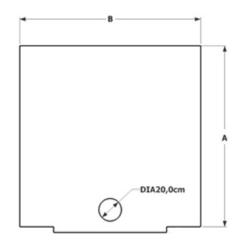
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Gas





	DOME39S	DOME47S	DOME51S	DOME55S	DOME59S
Α	55.1" (140cm)	62.9" (160cm)	66.9" (170cm)	70.8" (180cm)	74.8" (190cm)
В	57" (145cm)	64.9" (165cm)	68.9" (175cm)	72.8" (185cm)	76.7" (195cm)
С	47.2" (120cm)	55.1" (140cm)	59" (150cm)	62.9" (160cm)	66.9" (170cm)
D	47.2" (120cm)	55.1" (140cm)	59" (150cm)	62.9" (160cm)	66.9" (170cm)
Н	72.8" (185cm)	72.8" (185cm)	72.8" (185cm)	72.8" (185cm)	72.8" (185cm)

Internal Diameter: DOME39S- 39 3/8" (100cm),
DOME47S- 47 1/4" (120cm),
DOME51S- 51 1/4" (130cm),
DOME55S- 55 1/8" (140cm),
DOME59S- 59 1/8" (150cm)

Oven Weight				
DOME39S	2645.5lbs. (1200Kg)			
DOME47S	4850.2lbs. (2200Kg)			
DOME51S	5180.9lbs. (2350Kg)			
DOME55S	5511.6lbs. (2500Kg)			
DOME59S	5952.5lbs. (2700Kg)			

Number of Pizzas			
Model	12" Pizzas		
DOME39S	5		
DOME47S	7		
DOME51S	9		
DOME55S	11		
DOME59S	13		

BTU: DOME39S, DOME47S, DOME51S - 92500 BTU DOME55S, DOME59S - 97500 BTU

May be direct vented, requiring no fan

Vent Pipe: 7.87"(200mm)

Minimum clearance away from combustibles from all sides: 6" (15.2cm) Minimum clearance away from combustibles from top: 16" (40.6cm)

Please note that standard dry-wall or sheet rock is considered a combustible

Built on a non combustible floor with at least 32" (81.3cm) surrounding the oven

and at least 40" (101.6cm) in front of the oven

Minimum clearance under oven: 31 inches² (200cm²) Leave enough clearance for someone to service the oven



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