

Project \_\_\_\_\_

Item Number \_\_\_\_\_

Quantity \_\_\_\_\_

Square Oven



\* Comes Standard with Black Iron Walls

## 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

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

### Optional Accessories:

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

### Burner Specifications:

- 3/8" (.95 cm) NPT gas connection
- Natural Gas or Propane
- Natural Gas- 4.0" WC
- Propane- 10.0" 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

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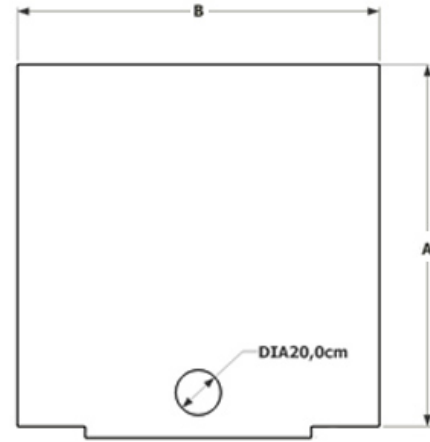
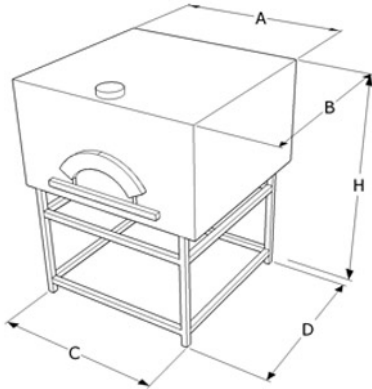




WE RAISE THE BAR. WE SET THE STANDARD.

# Stone Hearth Pizza Dome Oven

**Gas**



	DOME39S	DOME47S	DOME51S	DOME55S	DOME59S
A	55.1" (140cm)	62.9" (160cm)	66.9" (170cm)	70.8" (180cm)	74.8" (190cm)
B	57" (145cm)	64.9" (165cm)	68.9" (175cm)	72.8" (185cm)	76.7" (195cm)
C	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)
H	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)

Vent Pipe: 7.87"(200mm)

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\*

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 inches<sup>2</sup> (200cm<sup>2</sup>)

Leave enough clearance for someone to service the oven



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