



POWERDECK

Modular and smart electric deck oven
for pizza, pastry and bread

 **PIZZAGROUP**

THE RIGHT PIZZA XPERIENCE.

OTHER INFORMATION

INSTALLATION SPECIFICATIONS

Installation phases require 4 - 6 hours.

A Pizza Group authorized engineer will unload and assemble the oven at the customer's location.

A pizza/baking specialist will set the oven for your production needs.

All oven parts can fit through a standard 36" x 80" door.

All electrical, gas and ventilation hook-ups are at the customer's responsibility and expense.

This work must be carried out by the proper trade professionals and in accordance to local rules and regulations.

As for ventilation requirements, a specialist is required.

A certified electrician is required on site during installation phases.

ELECTRICAL REQUIREMENTS

Voltage	208 V
Phase	3
Frequency	60 Hz
Current Draw	55 A
Supply	19, 600 kW
Breakers	70 A

- Electrical connections must be made directly from the main control box or from the service output to the oven in advance of the installation day.
- The plug, cable and receptacle are not included.
- The oven's connections must be made by an electrician on the installation day.

SHIPPING INFORMATION

Crate 1

Model	Packaging width	Packaging length	Packaging high	Packaging weight
PowerDeck 9	61" 155 cm	61" 155 cm	25,5" 65 cm	418,8 lb 190 kg
PowerDeck 9+9	61" 155 cm	61" 155 cm	51,1" 130 cm	837,7 lb 380 kg
PowerDeck 9+9+9	61" 155 cm	61" 155 cm	76,7" 195 cm	1256,6 lb 570 kg
Profer	57" 145 cm	48,8" 124 cm	7" 18 cm	286,6 lb 130 kg
Stand for 1 oven	57" 145 cm	48,8" 124 cm	7" 18 cm	132,2 lb 60 kg
Stand for 2 ovens	57" 145 cm	48,8" 124 cm	7" 18 cm	123,4 lb 60 kg
Hood	61,4" 156 cm	61,4" 156 cm	16,9" 43 cm	143,3 lb 65 kg

* Approximate dimensions