

# ÆTNA

## Pizza Deck Oven



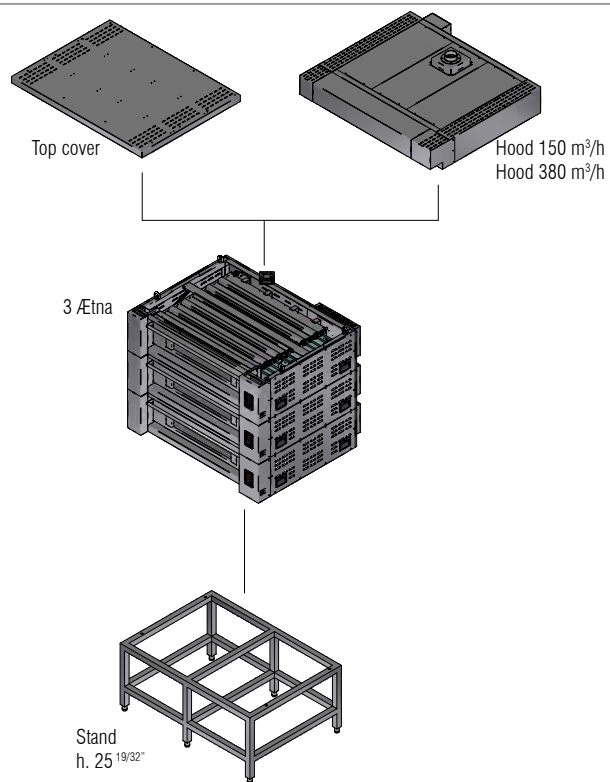
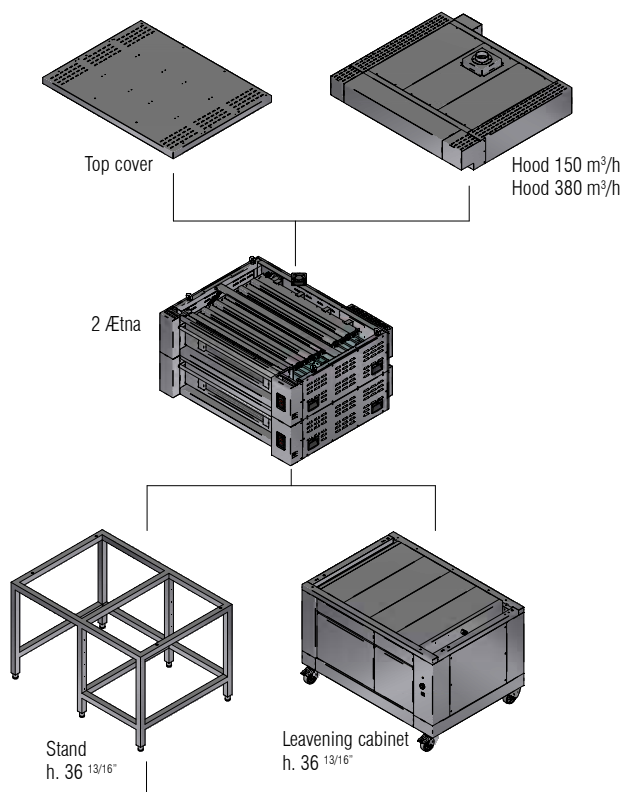
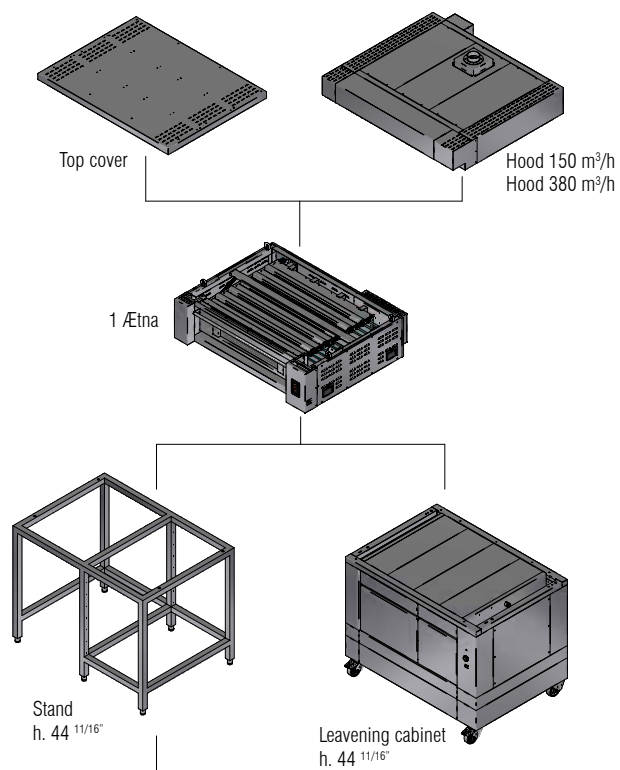
Certified to UL Standard 197  
and NSF Standard 4  
Certified to CSA Standard C22.2



ÆTNA 130X70  
with optional proofing chamber and hood

- Easy-to-use intuitive touch control panel 5"
- High heating power, max temperature 842°F
- Full insulation and thermal inertia to save energy
- Quick temperature recovering after repeated batches
- Even baking on the whole deck, avoid any burning
- Extremely flexible programming to adapt to any recipe and type of dough
- Recipe uploading via USB and remote programming
- Strong durable construction
- Modular oven allows for stacking 3 baking chambers
- Construction features
- Corrosion-resistant aluminized steel interiors
- Inner holding casing made from galvanized steel
- AISI 304 stainless steel exteriors
- Double insulation on all sides
- Double interior lighting
- Door mounted on hardened shafts

# Ætna combinations



ÆTNA 130X70  
with optional proofing chamber and hood

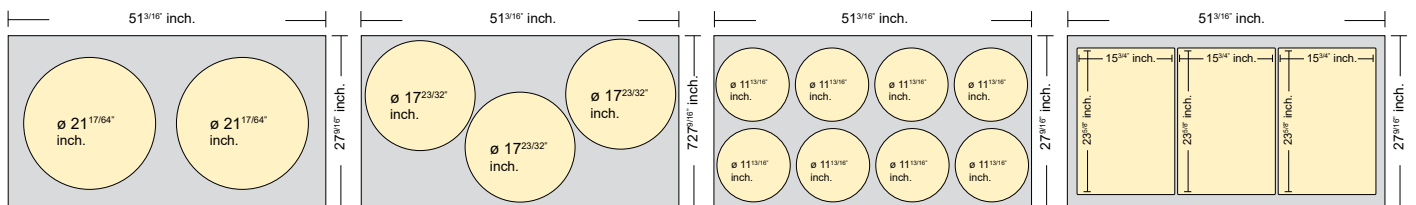


Deck and top with shock proof heating elements  
Refractory stone deck



Hood with led lights (optional)

ÆTNA 130X70 - 2 OVEN  
with optional proofing chamber and hood



	Power	Power source	Temperature	Cooking chamber dimensions	Overall dimensions Only oven	Overall dimensions Oven + top cover	Overall dimensions Oven + hood	Height Leavening cabinet w/wheels for 1 oven	Height Leavening cabinet w/wheels for 2 oven	Height Stand with 1 oven	Height Stand with 2 ovens	Height Stand with 3 ovens
	watt		°F	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.
Ætna 130x70	14200	208-240V, 60Hz, 42A, 3-ph+N	842	51 <sup>3/16</sup> x 27 <sup>9/16</sup> h.6 <sup>1/2</sup> "	68 <sup>7/64</sup> x51 <sup>3/16</sup> h.14 <sup>61/64</sup> "	68 <sup>7/64</sup> x51 <sup>3/16</sup> h.17 <sup>21/64</sup> "	68 <sup>7/64</sup> x53 <sup>25/32</sup> h.28 <sup>27/64</sup> "	44 <sup>11/16</sup> "	51 <sup>47/64</sup> "	44 <sup>11/16</sup> "	36 <sup>13/16</sup> "	25 <sup>19/32</sup> "