



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item#: _____ Quantity: _____

Modular Electric Pizza Ovens

Built for Professional Kitchens
Performance ▪ Reliability ▪ Efficiency



Model

- o EMP.GF-91,5
- o EMP.GF-125
- o EMP.GF-152

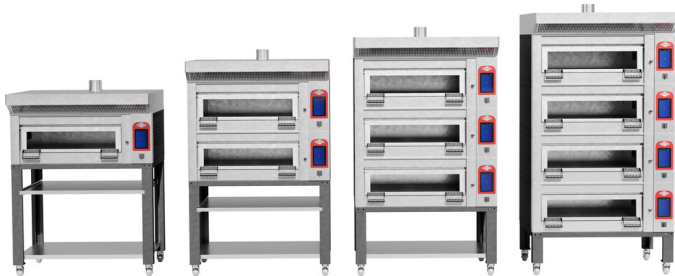
Standard Features

- Easy-to-Use Digital Control Interface
- U-shaped electric resistance heating elements, each 35" (889 mm) long and rated at 600 W, mounted at the top and bottom of the oven chamber.
- 36" x 36", 48" x 36", 60" x 36" interior baking compartment.
- Available in Capacities of 9, 12, or 15 Medium (12") Pizzas
- Refractory baking deck with a thickness of 0.62" (16 mm)
- Natural Stone Baking Surface for Crispy Results
- Pull-up type oven door, providing a deck opening height of 9.65" (245 mm)
- Stainless Steel Front Construction
- Available with Up to Four Oven Decks
- Lockable Casters on Legs
- Equipped with double Halogen Lighting System
- Reaches Temperatures up to 752°F (400°C)

Warranty

- 1 year parts

EMPERO Electric Pizza Oven is designed for demanding pizzerias and foodservice operations, delivering authentic stone-baked results with precise digital temperature control and temperatures up to 752°F (400°C). Featuring a natural stone baking surface, durable refractory deck, stainless steel front construction, and efficient U-shaped heating elements, it ensures consistent, crispy pizzas every time. Available in multiple capacities and stackable up to four decks, it offers the flexibility and performance required for high-volume commercial kitchens.



Approved by: _____ Date: _____

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07/21/2026

Specifications are subject to change without notice.

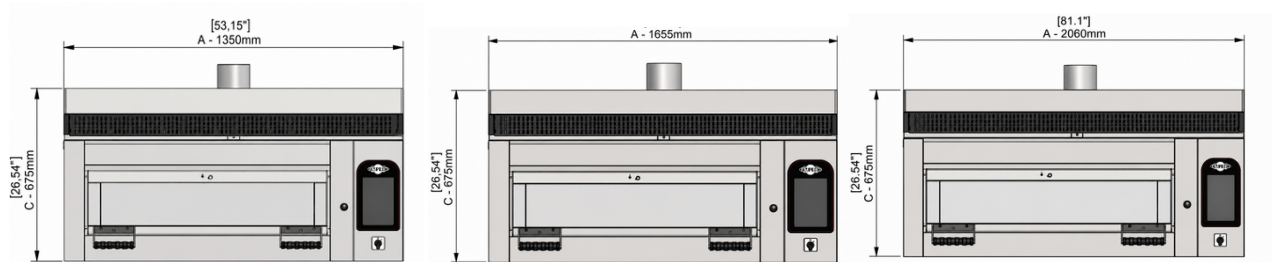
EMPERO KITCHEN EQUIPMENT CO. | EMPERO Modular Electric Pizza Ovens

EMP.GF-91.5

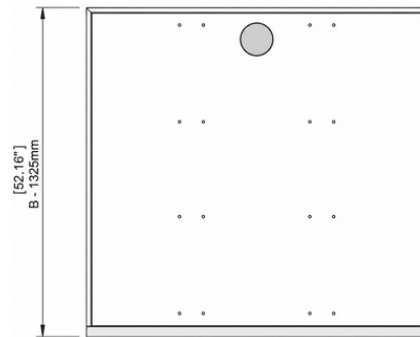
EMP.GF-125

EMP.GF-152

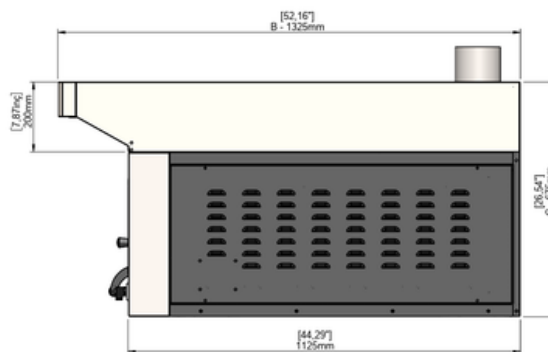
FRONT VIEW



**TOP VIEW
(same for all models)**



**SIDE VIEW
(same for all models)**



TECHNICAL SPECIFICATIONS

	EMP.GF-91.5	EMP.GF-125	EMP.GF-152
Power	208 V-1P / 9 KW / 43.3 A 208 V-3P / 9 KW / 25 A	208 V-1P / 11.25 KW / 54 A 208 V-3P / 11.25 KW / 31.25 A	208 V-1P / 13 KW / 62.5 A 208 V-3P / 13 KW / 36.25 A
Deck Height	0.62" (16 mm)	0.62" (16 mm)	0.62" (16 mm)
Deck Size	36.0" x 36.0" (915 x 915 mm)	48.0" x 36.0" (1220 x 915 mm)	59.8" x 36.0" (1520 x 915 mm)
Thermostat Range	Up to 752 F	Up to 752 F	Up to 752 F
Dimensions (W x H x D)	53.15" x 52.16" x 26.9" (1350 x 1325 x 675 mm)	65.15" x 52.16" x 26.9" (1655 x 1325 x 675 mm)	81.8" x 52.16" x 26.9" (2060 x 1325 x 675 mm)
Shipping Dim. (W x H x D)	56.4" x 54.8" x 49.2" (1433 x 1392 x 1250 mm)	68.5" x 54.8" x 49.2" (1739 x 1392 x 1250 mm)	80.3" x 54.8" x 49.2" (2039 x 1392 x 1250 mm)
Ship Wt.	1958 lb (890 kg)	2420 lb (1100kg)	2728 lb (1240 kg)

▪ Shipped in a heavy-duty wooden crate for maximum protection during transportation. Crated dimensions and shipping weight provided below are subject to variations.

▪ **The oven legs are shipped separately and must be installed on site.**

▪ **Oven eyebrow hood is included as standard and shipped separately.**

This product ships on a pallet. Freight class 85.

REQUIRED CLERANCES

SIDE	NON-COMBUSTIBLE	COMBUSTIBLE CONSTRUCTION
LEFT	0" (00 mm)	12" (304.8 mm)
RIGHT	0" (00 mm)	12" (304.8 mm)
BACK	0" (00 mm)	3" (76 mm)