



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item#: _____ Quantity: _____

Single Deck Gas Pizza Oven

Built for Professional Kitchens
Performance ▪ Reliability ▪ Efficiency



Model

- o EMP.BP-D-91.5
- o EMP.BP-D-125
- o EMP.BP-D-152

Standard Features

- Natural or LP gas oven with thermostatic temperature control.
- 58,000, 65,000, 125,000 total BTU's.
- 36" x 36", 48" x 36", 60" x 36" interior baking compartment.
- Refractory baking bedplate.
- 8" (203 mm) deck height
- Combination gas controls with valve, regulator, and pilot safety.
- Independently controlled top and bottom heat dampers.
- Heavy-duty, slide-out flame diverters.
- All stainless steel exteriors, aluminized steel interiors.
- Spring-balanced, fully insulated doors.
- Left-side or rear 3/4" (19 mm) NPT gas connection.
- Heavy duty steel legs.
- Fully insulated throughout.

Warranty

- Two years parts



Approved by: _____ Date: _____

USA Dealer Chef's Deal | 708 Dickerson Pike, Nashville TN 37207 | +1 (877) 254-5449 | info@chefsdeal.com



07/21/2026

Specifications are subject to change without notice.

EMPERO KITCHEN EQUIPMENT CO. | EMPERO Single Deck Gas Pizza Oven

Single Deck Gas Pizza Oven

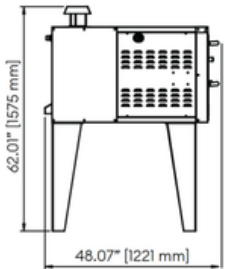
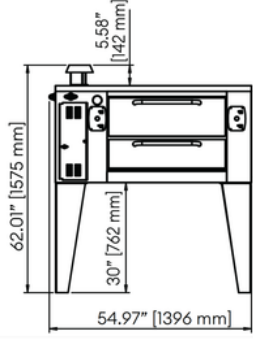
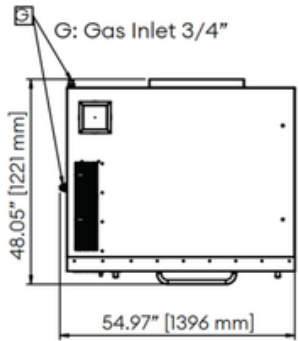
EMP.BP-D-91.5,125,152

TOP VIEW

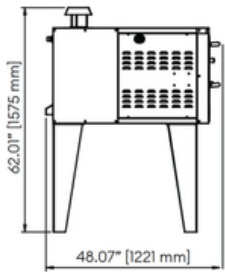
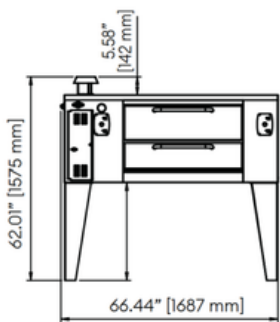
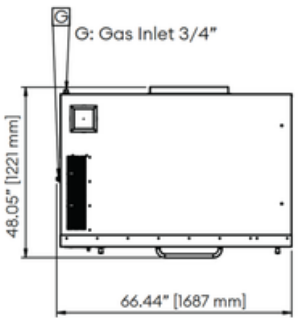
FRONT VIEW

SIDE VIEW

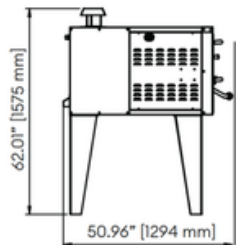
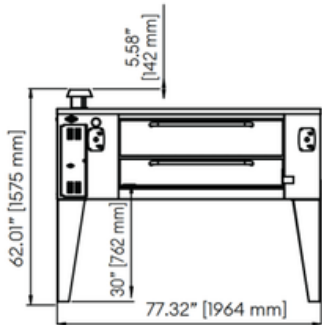
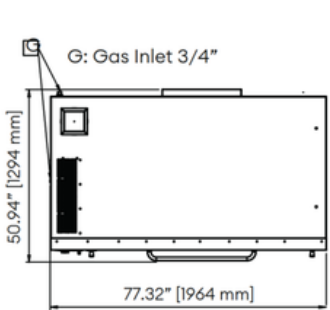
EMP.BP-D-91.5



EMP.BP-D-125



EMP.BP-D-152



TECHNICAL SPECIFICATIONS

	EMP.BP-D-91.5	EMP.BP-D-125	EMP.BP-D-152
Gas Supply (BTU)	58,000	65,000	125,000
Deck Height	8"	8"	8"
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)
Decks	1	1	1
Thermostat Range	Up to 752 F	Up to 752 F	Up to 752 F
Dimensions (W x H x D)	54.5" x 26.4" x 47.3" (1383 x 671 x 1200 mm)	66.5" x 26.4" x 47.3" (1689 x 671 x 1200 mm)	78.3" x 26.4" x 47.3" (1989 x 671 x 1200 mm)
Shipping Dim. (W x H x D)	56.4" x 28.4" x 49.2" (1433 x 721 x 1250 mm)	68.5" x 28.4" x 49.2" (1739 x 721 x 1250 mm)	80.3" x 28.4" x 49.2" (2039 x 721 x 1250 mm)
Ship Wt.	981 lb (445 kg)	1212 lb (550 kg)	1367 lb (620 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.**

This product ships on a pallet. Freight class 85.

REQUIRED CLERANCES

SIDE	NON-COMBUSTIBLE	COMBUSTIBLE CONSTRUCTION
LEFT	0" (00 mm)	1" (25 mm)
RIGHT	0" (00 mm)	3" (76 mm)
BACK	2" (51 mm)	3" (76 mm)

Single Deck Gas Ovens – Durable and versatile deck ovens designed for professional bakeries and foodservice operations. Featuring refractory baking decks, independently controlled top and bottom heat dampers, and heavy-duty stainless steel construction for consistent baking performance. Available in multiple deck sizes and widths, with a fully welded frame designed for single or double-stack configurations. Fully insulated to maintain stable baking temperatures and improve energy efficiency. The pizza ovens are UL-listed. Two-year parts warranty.