

## ARTISAN STONE DECK OVENS



# ARTISAN STONE DECK OVENS



## FEATURES & BENEFITS

- Built in one piece with up to 4 oven chambers
- Oven may have 4 different baking chamber heights: 6" (152 mm) or high 8" (203 mm), 10" (254 mm) or 12" (305 mm)
- Chambers capacity of 1, 2, 3 or 4 pans
- 1" (25 mm) thick refractory stone decks
- As many as 16 each - 18" X 26" (457 mm X 660 mm) pans or up to 32 each - 1 lb (454 g) hearth breads
- Individual self-contained steam injection system included
- Digital electronic control board independent for each chamber:
  - Baking temperature and time
  - Independent temperature regulation for bottom, top and front heat ratio
  - Manual steam injection for each chamber
- Low amperage operation
- High quality thermal insulation to avoid heat dispersion from each chamber
- Includes properly sized legs with casters
- Optional Proofer available for 1-3 chambers
- Virtually maintenance-free, extremely elegant and durable
- Brightly lit
- ETL, NSF and CE listed
- Two year parts and one year labor warranty

## OPTIONAL

- 6 pan (ES1T), 12 pan (ES2T), 18 pan (ES3T) European style proofer, 18 pan (ES4T)
- Low profiles proofer for 3 chamber, 3 pan (ES1TP), 6 pan (ES2TP), 9 pan (ES3TP), 9 pan (ES4TP)
- 240V 1Ph
- 480V 3 Ph
- Shipped disassembled
- 50-1530 scale treatment filtering



# 1T | 2T | 3T | 4T



**1T** (1 pan wide)  
(If canopy is installed, it increases height by 5")



**2T** (2 pans wide)



**3T** (3 pans wide)



**4T** (4 pans - 2 deep, 2 wide)  
(Shown with optional Proofer)

Note: A water softener system with a minimum flow rate of 3 gpm is needed.

| ARTISAN OVEN BAKING CHART           |                                                |                                                                      |                                                      |                                        |
|-------------------------------------|------------------------------------------------|----------------------------------------------------------------------|------------------------------------------------------|----------------------------------------|
| CONTROL SETTINGS                    | Small Pastry, Bagel, Pie, Pizza and Sheet Cake | Small to Medium Bread more/less 14 oz/400gr, Bagel, Croissant, Pizza | Medium to Large loaf of Bread 18oz/500gr to 35oz/1kg | Large Loaf of Bread more then 35oz/1kg |
| Recommended chamber Height          | 6"                                             | 8"                                                                   | 10"                                                  | 12"                                    |
| Water inlet connection and pressure | 1/2" NPT 44 to 50 psi                          | 1/2" NPT 44 to 50 psi                                                | 1/2" NPT 44 to 50 psi                                | 1/2" NPT 44 to 50 psi                  |

## RECOMMENDED TEMPERATURE RANGE FOR PRODUCT

| LOW TEMPERATURE RANGE<br>250 to 350°F<br>120 to 175°C                      | MEDIUM TEMPERATURE RANGE<br>350 to 425°F<br>175 to 250°C       | HIGH TEMPERATURE RANGE<br>425 to 575°F<br>250 to 300°C |
|----------------------------------------------------------------------------|----------------------------------------------------------------|--------------------------------------------------------|
| Pastry, Croissant, Danish, Muffin, Cookie, Cinnamon Roll, Biscuit, Brownie | French baguette, Bread loaf, Dinner Roll, Sub Roll, Bagel, Pie | Pizza, Pita bread, High water absorption ratio Bread   |

## PAN LAYOUT



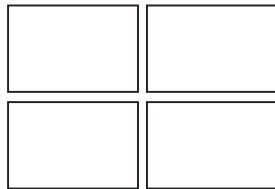
1T - End Loaded



2T - End Loaded



3T - End Loaded



4T - Side Loaded

# ARTISAN STONE DECK OVENS

| MODEL | PANS | TYPE           | EXTERIOR DIMENSIONS |                  |                   | INTERIOR DIMENSIONS |                  |              | ELECTRICAL STANDARD |             |            |       |    |
|-------|------|----------------|---------------------|------------------|-------------------|---------------------|------------------|--------------|---------------------|-------------|------------|-------|----|
|       |      |                | HEIGHT(B)           | WIDTH(A)         | DEPTH             | HEIGHT              | WIDTH            | DEPTH        | 208V                | 240V        | 480V       | Hz    | Ph |
|       |      | COVER          | 2 1/2" (64 mm)      | —                | —                 | —                   | —                | —            |                     |             |            |       |    |
| 1T    | 1    | BAKING CHAMBER | 15 5/8" (397 mm)    | 35 3/4" (908 mm) | 46 1/2" (1181 mm) | 8" (203 mm)         | 18 1/2" (470 mm) | 30" (762 mm) | 5 kw/14 A           | 5 kw/12 A   | 5 kw/6 A   | 50/60 | 3  |
| ES1T  | 6    | PROOFER        | 34 1/8" (867 mm)    | 35 3/4" (908 mm) | 37 1/2" (953 mm)  | —                   | —                | —            | 2.9 kw/14 A         | 3.8 kw/16 A | 3.5 kw/7 A | 50/60 | 1  |
| ES1TP | 3    | LOW PROOFER    | 24 5/8" (651 mm)    | 35 3/4" (908 mm) | 37 1/2" (953 mm)  | —                   | —                | —            | 2.9 kw/14 A         | 3.8 kw/16 A | 3.5 kw/7 A | 50/60 | 1  |

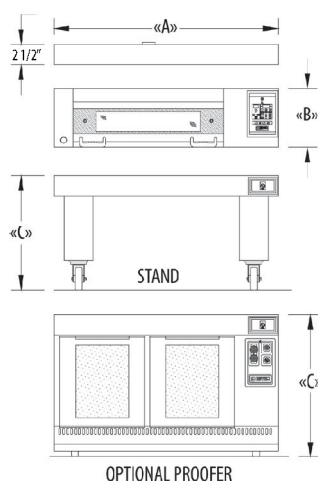
| MODEL | PANS | TYPE           | EXTERIOR DIMENSIONS |                   |                   | INTERIOR DIMENSIONS |                  |              | ELECTRICAL STANDARD |             |            |       |    |
|-------|------|----------------|---------------------|-------------------|-------------------|---------------------|------------------|--------------|---------------------|-------------|------------|-------|----|
|       |      |                | HEIGHT(B)           | WIDTH(A)          | DEPTH             | HEIGHT              | WIDTH            | DEPTH        | 208V                | 240V        | 480V       | Hz    | Ph |
|       |      | COVER          | 2 1/2" (64 mm)      | —                 | —                 | —                   | —                | —            |                     |             |            |       |    |
| 2T    | 2    | BAKING CHAMBER | 15 5/8" (397 mm)    | 54 1/2" (1384 mm) | 46 1/2" (1181 mm) | 8" (203 mm)         | 37 1/2" (953 mm) | 30" (762 mm) | 6.5 kw/18 A         | 6.5 kw/16 A | 6.5 kw/8 A | 50/60 | 3  |
| ES2T  | 12   | PROOFER        | 34 1/8" (867 mm)    | 54 1/2" (1384 mm) | 37 1/2" (953 mm)  | —                   | —                | —            | 2.9 kw/14 A         | 3.8 kw/16 A | 3.5 kw/7 A | 50/60 | 1  |
| ES2TP | 6    | LOW PROOFER    | 24 5/8" (651 mm)    | 54 1/2" (1384 mm) | 37 1/2" (953 mm)  | —                   | —                | —            | 2.9 kw/14 A         | 3.8 kw/16 A | 3.5 kw/7 A | 50/60 | 1  |

| MODEL | PANS | TYPE           | EXTERIOR DIMENSIONS |               |                   | INTERIOR DIMENSIONS |               |              | ELECTRICAL STANDARD |             |             |       |    |
|-------|------|----------------|---------------------|---------------|-------------------|---------------------|---------------|--------------|---------------------|-------------|-------------|-------|----|
|       |      |                | HEIGHT(B)           | WIDTH(A)      | DEPTH             | HEIGHT              | WIDTH         | DEPTH        | 208V                | 240V        | 480V        | Hz    | Ph |
|       |      | COVER          | 2 1/2" (64 mm)      | —             | —                 | —                   | —             | —            |                     |             |             |       |    |
| 3T    | 3    | BAKING CHAMBER | 15 5/8" (397 mm)    | 73" (1854 mm) | 46 1/2" (1181 mm) | 8" (203 mm)         | 56" (1420 mm) | 30" (762 mm) | 8.3 kw/23 A         | 8.3 kw/20 A | 8.3 kw/10 A | 50/60 | 3  |
| ES3T  | 18   | PROOFER        | 34 1/8" (867 mm)    | 73" (1854 mm) | 37 1/2" (953 mm)  | —                   | —             | —            | 2.9 kw/14 A         | 3.8 kw/16 A | 3.5 kw/7 A  | 50/60 | 1  |
| ES3TP | 9    | LOW PROOFER    | 24 5/8" (651 mm)    | 73" (1854 mm) | 37 1/2" (953 mm)  | —                   | —             | —            | 2.9 kw/14 A         | 3.8 kw/16 A | 3.5 kw/7 A  | 50/60 | 1  |

| MODEL | PANS | TYPE           | EXTERIOR DIMENSIONS |               |                   | INTERIOR DIMENSIONS |               |              | ELECTRICAL STANDARD |             |             |       |    |
|-------|------|----------------|---------------------|---------------|-------------------|---------------------|---------------|--------------|---------------------|-------------|-------------|-------|----|
|       |      |                | HEIGHT(B)           | WIDTH(A)      | DEPTH             | HEIGHT              | WIDTH         | DEPTH        | 208V                | 240V        | 480V        | Hz    | Ph |
|       |      | COVER          | 2 1/2" (64 mm)      | —             | —                 | —                   | —             | —            |                     |             |             |       |    |
| 4T    | 4    | BAKING CHAMBER | 15 5/8" (397 mm)    | 73" (1854 mm) | 52 1/4" (1327 mm) | 8" (203 mm)         | 56" (1420 mm) | 37" (939 mm) | 9.3 kw/26 A         | 9.3 kw/24 A | 9.3 kw/12 A | 50/60 | 3  |
| ES4T  | 18   | PROOFER        | 34 1/8" (867 mm)    | 73" (1854 mm) | 44 1/2" (1130 mm) | —                   | —             | —            | 2.9 kw/14 A         | 3.8 kw/16 A | 3.5 kw/7 A  | 50/60 | 1  |
| ES4TP | 9    | LOW PROOFER    | 24 5/8" (651 mm)    | 73" (1854 mm) | 44 1/2" (1130 mm) | —                   | —             | —            | 2.9 kw/14 A         | 3.8 kw/16 A | 3.5 kw/7 A  | 50/60 | 1  |

A = Unit Width  
B = Chamber Height  
C = Stand or Proofer Height

To calculate the height of your oven, take the height of the appropriate stand (C), add the height of the chambers (B), plus 2 1/2" for the cover.



## Approximate Crated Weight (Per oven chamber)

|    |                 |
|----|-----------------|
| 1T | 580 lb (263 kg) |
| 2T | 700 lb (318 kg) |
| 3T | 900 lb (408 kg) |
| 4T | 950 lb (431 kg) |



## Stand Dimensions

| Height<br>(mm)                      | Model           |                |               |                |
|-------------------------------------|-----------------|----------------|---------------|----------------|
|                                     | 1T              | 2T             | 3T            | 4T             |
| Number<br>of<br>Stacked<br>Chambers | 1 35 1/2" (902) | 35 1/2" (902)  | 35 1/2" (902) | 35 1/2" (902)  |
|                                     | 2 26 1/2" (673) | 26 1/2" (673)  | 26 1/2" (673) | 26 1/2" (673)  |
|                                     | 3 23 1/2" (597) | 23 1/2" (597)  | 23 1/2" (597) | 23 1/2" (597)  |
|                                     | 4 11 1/2" (292) | 11 1/2" (292)  | 11 1/2" (292) | 11 1/2" (292)  |
| WIDTH                               | 35 3/4" (908)   | 54 1/2" (1384) | 73" (1854)    | 73" (1854)     |
| DEPTH                               | 37 1/2" (952)   | 37 1/2" (952)  | 37 1/2" (952) | 44 1/4" (1124) |

Low temperature of proofer is 90° F.  
Electrical specifications are for each chamber.  
Specifications and design subject to change without notice.



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