STONE HEARTH DECK OVEN  MINITUBE™

Features

♦ Durable Stainless Steel Construction
♦ Vapor Tube Technology provides Even and Consistent Heat
♦ Compact Design Boasts a Footprint as Small as 51" X 78"
♦ Available in Capacities from 60 to 150 loaves per bake.
♦ Individual, Self-Contained Steam Generators for each Deck
♦ Natural Gas, Propane or Oil Fired Burners
♦ Burners and Other Components are Front Mounted, for Easy Access in Tight Spaces
♦ Easy to use, Programmable Controls
♦ Stainless Steel Front Panels and Vapor Hood with Steam Exhaust Fan
♦ Halogen Lamps on each Deck
♦ Full Glass Doors for Easy Viewing

Accessories

♦ Integrated Loader/Unloader Available
♦ Water Supply Kit (required for proper oven operation)

The MiniTube™ Solution

When floor space is limited and you want a genuine stone-hearth, artisan quality oven, Empire’s compact MiniTube™ Stone Hearth Deck Oven is the perfect choice. Ideal for retail bakeries, supermarkets, restaurants, schools and more, the MiniTube™ Deck Oven was designed to fit the needs of even the most discriminating artisan bakers.

The secret is in the advanced vapor tube technology that facilitates heat distribution and retention. Vapor tubes deliver heat evenly throughout the product zone, with no moving parts necessary to distribute the heat. This provides consistent quality from front to back, side to side and deck to deck. In addition each deck has its own self-contained, high capacity steam generator so there is no need for a steam boiler. Add it all up and you’ll see, with a MiniTube™ Stone Hearth Deck Oven you will save on fuel, space and maintenance.

Don’t wait! Give us a call today and find out how an Empire MiniTube™ Stone Hearth Deck Oven can benefit you today!

1C Enterprise Place, Hicksville, NY 11801-5356  •  Ph: (516) 681-1500  •  Fx: (516) 681-1510
1-800-878-4070  •  www.empirebake.com  •  info@empirebake.com
**Technical Data**

**STONE HEARTH DECK OVEN**

**MINITUBE™**

### Technical Specifications

<table>
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<tr>
<th>Model</th>
<th>Overall Dimensions</th>
<th>Net Wt</th>
<th>Deck Dimensions</th>
<th>Deck Capacity</th>
<th>Thermal Power</th>
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### Additional Information

1. Minimum 10 ft Ceiling Height is recommended
2. Each Deck has a usable door clearance height of 7 1/4”
3. Equivalent Pan Capacity is a reference used to estimate the number of breads that can be baked at one time. It is calculated by dividing the total baking surface by the area of a standard bun pan (3.25 sq ft).
4. **NOTES**: *Drawings are for illustration only, not for construction use.*

### Requirements

- **Fuel (specified at time of order)**:
  - Oil, Natural Gas, or Propane

- **Electrical**:
  - 220v/1Ph - 8A
  - 110v/1Ph - 12A (burner)

- **Plumbing**:
  - Drain Line - 3/4”
  - Water Connection - 1/2” NPT
  - Gas Connection - 1/2” NPT

- **Venting**:
  - Burner Exhaust - 6”
  - Steam Exhaust - 7” (657 CFM)

Please note, specifications are subject to change without notice as we continually work to improve our equipment.