

STONE HEARTH PIZZA OVEN **MASTRO**

Features

- ◆ High-quality refractory brick baking surfaces for the perfect pizza bake.
- ◆ Produce perfectly baked pizzas and artisan breads all in one oven.
- ◆ Max temperature of 625°F.
- ◆ Available in 2 & 3 deck models.
- ◆ Baking capacity of up to 12 (18") pizza pies per bake.
- ◆ Greater heat retention due to increased thermal mass.
- ◆ Replicates the quality of old-world coal-fired pizza ovens.
- ◆ Single burner steam tube system uses less energy than traditional pizza ovens.
- ◆ Operates at less BTU's than a traditional pizza oven.
- ◆ Mannesmann steam tubes run throughout the oven to provide even heat to the product zones.
- ◆ Each deck has its own self-contained steam system and stone baking surface.
- ◆ Easy to use, programmable controls.
- ◆ High visibility lamps on each deck.
- ◆ Glass doors for easy viewing of product while baking.



Meet the **MASTRO!**

When you want to produce genuine old-world pizzas with all of the modern bells and whistles, then you want the **MASTRO Stone Hearth Pizza Oven**. Perfectly suited for pizzerias and restaurants of all sizes, the **MASTRO Pizza Oven** was designed to replicate the quality of traditional coal-fired pizza ovens.

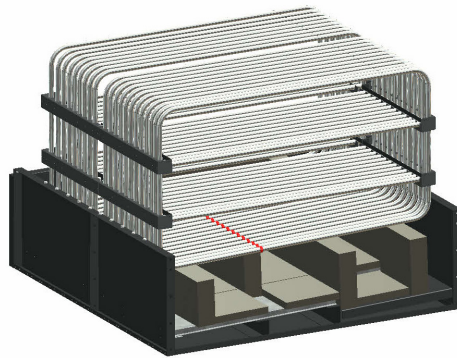
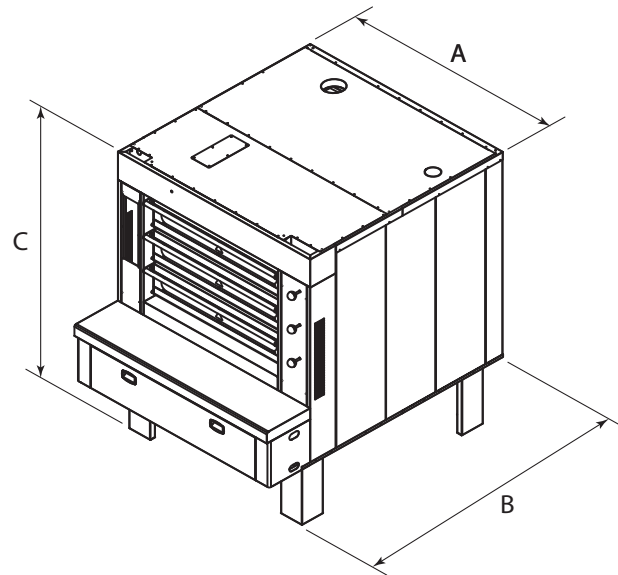
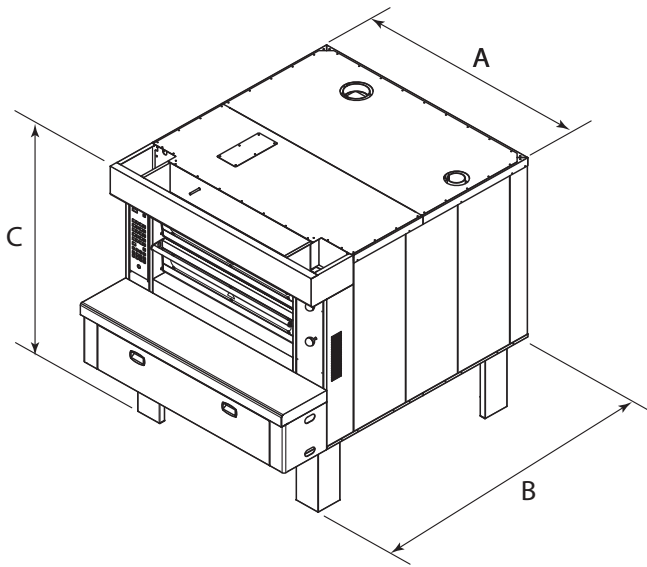
The secret is in the advanced steam tube technology that facilitates heat distribution and retention. Vapor tubes deliver heat evenly throughout the product zone for a perfectly consistent pizza bake. This provides consistent quality from front to back, side to side and deck to deck. In addition each deck has its own self-contained steam system with refractory brick baking surfaces - perfect for adding an Artisan Bread Program to your menu.

Don't wait! Give us a call today and find out how an **MASTRO Stone Hearth Pizza Oven** can benefit you today!

Technical Data

STONE HEARTH PIZZA OVEN MASTRO

Model	Overall Dimensions			Net Wt lbs	Deck Dimensions ²		Deck Capacity			Thermal Power BTU/hr
	WIDTH (A) in	DEPTH (B) in	HEIGHT (C) in		WIDTH in	DEPTH in	Surface Area ft ²	Pizza Capacity 18"	Approx Loaves 1lb	
2 Deck										
LFMP-2-100x100	61.1	74.8	67.4	3,950	41.0	41.3	46	8	39	110,000
3 Deck										
LFMP-3-100x100	61.1	74.8	76.9	4,275	41.0	41.3	46	12	58	128,000



Fuel:
Natural Gas

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 - 4"
Total CFM (for HVAC) - 914 cfm

Clearance:
Clearance to Combustibles - >1"
(16" min clearance may be required for construction)

PLEASE NOTE: Must be installed on a level, approved flooring material capable of handling appropriate load. Installations must adhere to all

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

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



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