



PERFORMANCE & DESIGN FEATURES

SINCE 1966

SLIDING GLASS DOOR(S)

- Large, easy access
- Faster loading and unloading
- Vertically sliding
- Prep pizza from one side, cut and box from another
- View pizza without opening door(s)
- 18 gauge stainless steel frame and insert
- Three panes tempered glass
- Easy to clean inside and out
- Two door standard, up to three available

LIGHTED INTERIOR

- Four 250 watt halogen bulbs
- View product without opening doors

DUAL GAS SYSTEM

- Standard
- Never any down time

ROTATING DECKS

- Three or Four 56" or 48" diameter decks
- Easy to work, no reaching
- Cook on the deck, on screens or in pans

SIZE

- 37 square feet of floor space or less

AIR CURTAIN ACROSS DOORS

- Keeps heat inside the oven
- Maintains temperature with doors down
- Door handle(s) stay cool to touch
- Maintains temperature with doors down

RECOVERY

- Fast and efficient, instant recovery and preheats to 500 degrees F in less than 30 minutes. Ready to bake pizza within 30 minutes after start-up.

PRODUCTION

- Varies depending on pie size, thickness, toppings and dough.

OPERATION

- Vertically sliding glass door(s) are balanced upon installation. When door(s) are open, top of doorframe is flush with bottom deck. Each deck is attached to a center shaft and is located at a convenient working height.

LEASING
AVAILABLE
MADE IN
THE U.S.A.

All decks rotate at the same time, at the same speed, in the same direction. True center venting promotes even heating with a cooler, comfortable working environment.

CAPACITY

- Four, 56" or 48" diameter large capacity decks hold up to 24,18" pies at one time.

BURNER

- An even heating 'S' shaped ribbon burner heats the decks. Hot air flow to center draw flue ensures uniform heat resulting in a consistent and even bake every time.

ECONOMY

- Six inch thick; high density, 1000 degree insulation keeps the heat inside the oven and the exterior and kitchen cool and comfortable. A top and bottom heat baffle helps distribute heat evenly across the decks resulting in less energy per pizza produced and better profits.

FINISH

- Stainless steel.

STANDARD EQUIPMENT

- Crumb Catcher
- Two sliding glass doors
- Four 56" or 48" diameter decks
- Air Curtain

OPTIONAL EQUIPMENT

- Third extra door

ENGINEERING DATA

- Gas Fired - maximum 320,000 BTU/Hr, natural and propane
- Electrical - 120 Volts 60 Hertz, Single Phase, 20 Amps
- Exhaust Vent Pipe - 16" in diameter
- Designed as a direct vent unit
- Welded duct recommended
- Combustible Wall Clearance - 1" from sides and back
- Exhaust Fan & Make Up Air 1750-1800 cfm per two door oven, 2200 cfm per three door oven
- Approximate Shipping Weight - 3000 lbs.
- Warranty - One-year parts, 90-day service

MODEL SA56 &
MODEL SA48

EXTERIOR DIMENSIONS

SHELF SIZE	A	B	C	D	E
48"	64 1/4"	64 1/4"	80"	38"	27"
56"	73 1/4"	73 1/4"	80"	38"	27"

CAPACITY CHARTS

SHELF SIZE	NO. OF SHELVES	DIAMETER OF PIZZA					
		8"	10"	12"	14"	16"	18"
48"	3	78	48	27	21	15	12
48"	4	104	64	36	28	20	16
56"	3	114	66	48	30	21	18
56"	4	152	88	64	40	28	24

ALL MODELS



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Continuous product improvement is a Roto-Flex Oven Co. policy, therefore specifications and design are subject to change without notice.