



Unique Features

- **INTERIOR HALOGEN LAMPS** - Two 12V lights per deck for viewing baking progress without opening the door unnecessarily. Easy installation.
- **POLISHED STAINLESS STEEL CHAMBER** - This creates inferred heat which provides rapid, even, and efficient cooking, leading to better texture and flavor in the final product. Benefits are a crispier crust by quickly searing the outer layer of the dough and reduces cooking times and energy consumption.
- **ENERGY EFFICIENT** - All ovens have been tested by a third party Energy Laboratory.
- **CORDIERITE NATURAL STONES** - Designed with fluted channels under the stones creating a fluid heat distribution. This unique design is distributing heat through those channels eliminating traditional hot spots.
- **PANORAMIC CERAMIC GLASS WINDOWS** - Known for its insulating capabilities, it's also durable and easy to clean.

Standard Equipment

Single/two-chamber electric oven:

- Stainless steel chamber
- Chamber height 5.5 in / 140 mm
- Stackable (up to a maximum of 4 cooking chambers)

Maximum operating temperature:

- 842°F / 450°C

Cordierite cooking surface

Cooking steam vent: manually adjustable opening/closing

Stainless steel façade

Electrical panel cooling fan

Built-in heat recovery system in the cooking chamber:

The excess heat accumulated under the stone is conveyed into the chamber, saving energy.

Door:

- Downward opening with mechanical stop;
- Single panoramic glass;
- Aluminium glass seals;
- Seal between door and cooking chamber in stainless steel braiding.

Cooking chamber single lighting: 12V with halogen lamp (the replacement of the lamp is carried out by removing the glass of the lamp holder present in the cooking chamber)

Rock mineral wool insulation (average thickness 3.5 in / 90 mm)

Safety thermostat: switches off the oven if the maximum temperature is exceeded

Separate control panel: prevents overheating of the control boards, extending their life over time

Differentiated top-bottom heating elements

Oven Dimensions | Capacity | Productivity | Power Required

MODEL	Cooking Chamber Capacity (W x D x H)	External Dimensions (W x D x H)	Stackable / Decks	Baking Capacity (Per Deck)	Productivity Per Hour (Per Deck)	Power (Per Deck)	Oven Weight	Oven + Carton Weight
DN435 1 deck	28.4" x 28.4" x 5.5" (720 x 720 x 140 mm)	45.3" x 41.7" x 17" (1150 x 1060 x 430 mm)	1				276 lbs. / 125 kg	337 lbs. / 153 kg
DN435 2 deck		45.3" x 41.7" x 30.7" (1150 x 1060 x 780 mm)	2	4 Pans (14" / 35 cm) 1 Pan (20" / 50 cm)	32 Pans (14" / 35 cm) 10 Pans (20" / 50 cm)	208 VAC, 3 Phase 5.8 kW	481 lbs. / 218 kg	534 lbs. / 242 kg
DN435 3 deck		45.3" x 41.7" x 47.7" (1150 x 1060 x 1210 mm)	3	1 Pan (24"x16" / 60x40 cm)	6 Pans (24"x16" / 60x40 cm)		756 lbs. / 343 kg	871 lbs. / 395 kg
DN435 4 deck		45.3" x 41.7" x 61.4" (1150 x 1060 x 1560 mm)	4				961 lbs. / 436 kg	1067 lbs. / 484 kg
DN635 1 deck	28.4" x 42.5" x 5.5" (720 x 1080 x 140 mm)	45.3" x 55.9" x 17" (1150 x 1420 x 430 mm)	1				351 lbs. / 159 kg	414 lbs. / 188 kg
DN635 2 deck		45.3" x 55.9" x 30.7" (1150 x 1420 x 780 mm)	2	6 Pans (14" / 35 cm) 2 Pans (20" / 50 cm)	54 Pans (14" / 35 cm) 18 Pans (20" / 50 cm)	208 VAC, 3 Phase 8.5 kW	624 lbs. / 283 kg	688 lbs. / 312 kg
DN635 3 deck		45.3" x 55.9" x 47.7" (1150 x 1420 x 1210 mm)	3	2 Pans (24"x16" / 60x40 cm)	10 Pans (24"x16" / 60x40 cm)		974 lbs. / 442 kg	1102 lbs. / 500 kg
DN635 4 deck		45.3" x 55.9" x 61.4" (1150 x 1420 x 1560 mm)	4				1248 lbs. / 566 kg	1378 lbs. / 624 kg
DN635L 1 deck	42.5" x 28.4" x 5.5" (1080 x 720 x 140 mm)	59.5" x 41.7" x 17" (1510 x 1060 x 430 mm)	1				357 lbs. / 161 kg	419 lbs. / 190 kg
DN635L 2 deck		59.5" x 41.7" x 30.7" (1510 x 1060 x 780 mm)	2	6 Pans (14" / 35 cm) 2 Pans (20" / 50 cm)	60 Pans (14" / 35 cm) 20 Pans (20" / 50 cm)	208 VAC, 3 Phase 8.6 kW	619 lbs. / 281 kg	683 lbs. / 310 kg
DN635L 3 deck		59.5" x 41.7" x 47.7" (1510 x 1060 x 1210 mm)	3	2 Pans (24"x16" / 60x40 cm)	12 Pans (24"x16" / 60x40 cm)		974 lbs. / 442 kg	1102 lbs. / 500 kg
DN635L 4 deck		59.5" x 41.7" x 61.4" (1510 x 1060 x 1560 mm)	4				1239 lbs. / 562 kg	1367 lbs. / 620 kg
DN935 1 deck	42.5" x 42.5" x 5.5" (1080 x 1080 x 140 mm)	59.5" x 55.9" x 17" (1510 x 1420 x 430 mm)	1				476 lbs. / 216 kg	573 lbs. / 260 kg
DN935 2 deck		59.5" x 55.9" x 30.7" (1510 x 1420 x 780 mm)	2	9 Pans (14" / 35 cm) 4 Pans (20" / 50 cm)	90 Pans (14" / 35 cm) 40 Pans (20" / 50 cm)	208 VAC, 3 Phase 12.8 kW	829 lbs. / 376 kg	926 lbs. / 420 kg
DN935 3 deck		59.5" x 55.9" x 47.7" (1510 x 1420 x 1210 mm)	3	4 Pans (24"x16" / 60x40 cm)	24 Pans (24"x16" / 60x40 cm)		1305 lbs. / 592 kg	1499 lbs. / 680 kg
DN935 4 deck		59.5" x 55.9" x 61.4" (1510 x 1420 x 1560 mm)	4				1658 lbs. / 752 kg	1852 lbs. / 840 kg

The type of cable/wire to connect the oven to the power supply must comply with the manufacturer's specifications and local regulations.



1 Single Chamber + Shelf + Single Leg Kit + TYPE II Hood.



1 Double Chamber + Shelf + Double Leg Kit + TYPE II Hood.



1 Double Chamber + 1 Single Chamber + Shelf + Triple Leg Kit + TYPE II Hood.



2 Double Chambers + Shelf + Quad Leg Kit + TYPE II Hood.