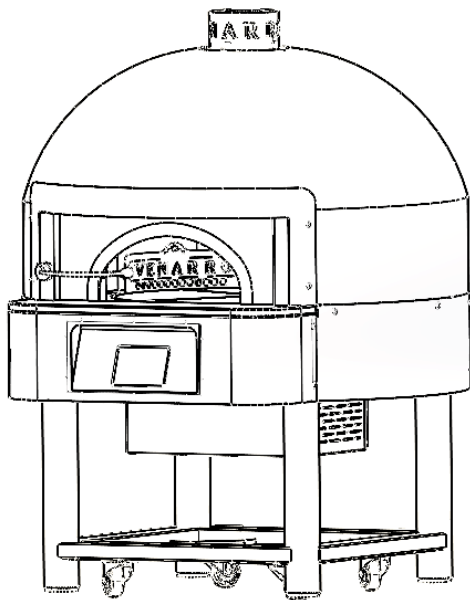


# MAESTRO – ROTATING 6 PIZZA OVEN

**IL-6002-100**



1218 in<sup>2</sup> COOKING AREA

INDOOR

TRADITIONAL POMPEII DOME  
NEAPOLITAN OVEN



UL - NSF / ANSI 4 (Sanitation)

UL – ANSI Z21.17 / CSA 2.7 (Safety)

## SIGNATURE FEATURES

|                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                                                                                                                    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>ONE FLAT COOKING SURFACE</li> <li>HEATS UP IN A COUPLE HOURS AND RETAINS TEMP OVERNIGHT AROUND 300+DEGREES</li> <li>COOK PIZZAS IN LESS THAN 90 SECONDS</li> <li>7" COLOR TOUCH SCREEN CONTROL PANEL</li> <li>ADJUSTABLE FLAME HEIGHT, ROTATIO SPEED, COOKING TEMPERATURE</li> <li>POWER – 208V ~ 240V 20 AMP</li> <li>75 PIES / HOUR</li> </ul> | <ul style="list-style-type: none"> <li>1218 SQ. INCHES COOKING AREA</li> <li>6-7 – 12" PIZZA CAPACITY</li> <li>1 FLAME GUARD BULIT IN</li> <li>NATURAL GAS INLET 3/4" – LPG OPTIONAL</li> <li>1 YEAR WARRANTY</li> <li>TRADITIONAL POMPEII DOME NEAPOLITAN OVEN</li> <li>DIGITAL IGNITION W/ THERMOSTAT</li> </ul> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|



# MAESTRO – ROTATING 6 PIZZA OVEN

## IL-6002-100

### CLEARANCES COMBUSTIBLE / NON-COMBUSTIBLE CONSTRUCTION

|                                           |         |
|-------------------------------------------|---------|
| COMBUSTIBLES SIDE OF OVEN                 | 2"      |
| COMBUSTIBLES BACK OF OVEN                 | 2"      |
| COMBUSTIBLES FRONT OF OVEN                | 36"     |
| COMBUSTIBLES CHIMNEY CAP TO ROOF****      | 24"-36" |
| NON-COMBUSTIBLES SIDES OF OVEN            | 0"      |
| NON-COMBUSTIBLES BACK OF OVEN             | 0"      |
| NON-COMBUSTIBLES FRONT OF OVEN OPENING    | 36"     |
| NON-COMBUSTIBLES CHIMNEY CAP TO ROOF **** | 16"-24" |

\*\*\*\*CHECK WITH YOUR LOCAL BUILDING DEPARTMENT

\*\*\*\*MAKE SURE THERE IS ADEQUATE VENTILATION IN THAT AREA, OTHERWISE USE A DOUBLE WALLED CHIMNEY EXTENTION TO GO THROUGH THE ROOF OR RE-ROUTE THE CHIMNEY TO CLEAR COMBUSTIBLES AND AVOID CARBON MONOXIDE POISONING.

### OVEN DIMENSIONS

|                                             |      |
|---------------------------------------------|------|
| A. DOOR WIDTH                               | 20"  |
| B. OVEN OUTSIDE WIDTH                       | 59"  |
| C. OVEN OUTSIDE LENGTH                      | 65"  |
| D. DOOR HEIGHT                              | 8.5" |
| E. OVEN OUTSIDE HEIGHT                      | 18"  |
| F. CHIMNEY HEIGHT                           | 4"   |
| G. CHIMNEY DIA.                             | 8"   |
| H. HEIGHT ASSEMBLED FLOOR TO TOP OF CHIMNEY | 81"  |



# MAESTRO – ROTATING 6 PIZZA OVEN

## IL-6002-100

---

### GAS OPTIONS – UL CERTIFIED – ANSI Z21.17/CSA 2.7

- Natural Gas (NG): 136,440 BTU

|                             |                                            |
|-----------------------------|--------------------------------------------|
| Gas Connection Pipe         | 3/4"                                       |
| Electronic Spark / Ignition | 208V~240V 20 AMP Electrical Power Required |
| Flame / Air Mixture         | Adjustable                                 |
| Safety Thermocouple         | Yes                                        |
| Pilot Light                 | Yes                                        |
| Digital Ignitor             | Yes                                        |

