

OUTDOOR WOOD BURNING OVENS AND ACCESSORIES

An affordable alternative to the traditional brick/clay style wood fired oven. These ovens are recognized for their efficient design, durable construction, versatility and ease of use.



WARRANTY

IPAEXPORT

The Caribbean's Primary Source for Hotel, Restaurant & Laundry Equipment/Supplies

3770 S.W. 30th Avenue | Tel: (954) 581-6620 | info@ipaexport.com
Fort Lauderdale, FL 33312 | Fax: (954) 581-6665 | www.ipaexport.com

COOKING EQUIPMENT

MEDIUM WOOD BURNING OVEN WITH STAND & STAINLESS STEEL OVEN SHELF



This medium wood burning oven is constructed from 6mm steel with black hi-heat resistant paint finish and a 304 stainless steel wrap, ensuring superior outdoor cooking function and enjoyment for many years.

Features:

- The unique vertical design with separate chambers for the fire and oven allowing wood flavor smoke to enter the oven chamber for that traditional wood fired flavor.
- Rated for temperatures up to 510°C/ 950°F.
- Provide a combination of baking and roasting.
- Suitable for preparing all kinds of food from pizzas, roasts, ribs, poultry, lamb, vegetables, brisket, bread, pies and the creativity of any discerning outdoor chef.

PRODUCT SPECIFICATIONS

ITEM NUMBER	31312
MODEL	CE-CN-1188
DESCRIPTION	Medium wood burning oven with stand and Stainless steel oven shelf
COOK CHAMBER INTERIOR	19" x 18" x 10"/ 470 x 464 x 254 mm
FIRE BOX CHAMBER (DWH)	16" x 21" x 7"/ 406 x 533 x 178 mm
INSULATION	Ceramic fibre insulation, aprox. 2" Thick
CHIMNEY DIMENSIONS	39"/ 990.6mm (H) x 4.25"/ 108mm (Dia.)
OVEN DIMENSIONS (Without chimney)	19" x 34" x 28.5"/ 482.6 x 864 x 724 mm
STAND DIMENSIONS	19" x 34" x 23"/ 482.6 x 864 x 584 mm
OVERALL HEIGHT	92"/ 2337 mm
WEIGHT (OVEN & STAND)	485 lbs./ 220 kg



OPTIONAL ACCESSORIES



PRODUCT SPECIFICATIONS

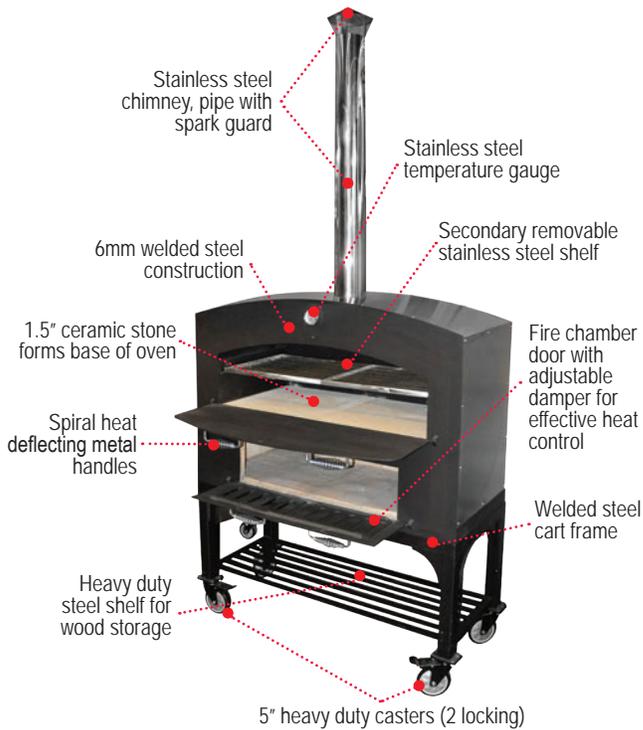
ITEM NUMBER	DESCRIPTION	NET DIMENSIONS (DWH)	GROSS WEIGHT
23555	Attachable side BBQ	16" x 18"/ 406 x 457 mm	35 lbs./ 16 kg
23556	Removable stainless steel/Oven shelf	18" x 12"/ 457 x 305 mm	1 lbs./ 0.5 kg

COOKING EQUIPMENT

LARGE WOOD BURNING OVEN WITH STAINLESS STEEL OVEN SHELF

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This large wood burning oven is constructed from 6mm steel with black hi-heat resistant paint finish and a 304 stainless steel wrap, ensuring superior outdoor cooking function and enjoyment for many years.

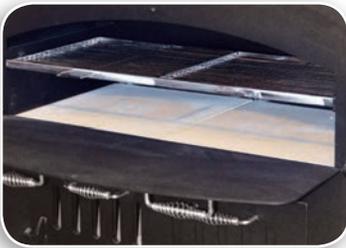
Features:

- The unique vertical design with separate chambers for the fire and oven allowing wood flavor smoke to enter the oven chamber for that traditional wood fired flavor.
- Rated for temperatures up to 510°C/ 950°F.
- Provide a combination of baking and roasting.
- Suitable for preparing all kinds of food from pizzas, roasts, ribs, poultry, lamb, vegetables, brisket, bread, pies and the creativity of any discerning outdoor chef.

PRODUCT SPECIFICATIONS

ITEM NUMBER	31313
MODEL	CE-CN-1677
DESCRIPTION	Large wood burning oven with stainless steel oven shelf
COOK CHAMBER INTERIOR	18.5" x 36.25" x 11.25" / 470 x 920.8 x 286 mm
FIRE BOX CHAMBER (DWH)	16" x 38.5" x 9.5" / 406 x 978 x 241 mm
INSULATION	Ceramic fibre insulation, aprox. 2" Thick
CHIMNEY DIMENSIONS	39" / 990.6mm (H) x 4.25" / 108mm (Dia.)
OVEN DIMENSIONS (Without chimney)	19" x 46" x 31.5" / 482.6 x 1168 x 800 mm
WEIGHT	700 lbs/ 317.5 kg

Oven (Item 31313) and stand (Item 23527) sold separately



OPTIONAL ACCESSORIES



PRODUCT SPECIFICATIONS

ITEM NUMBER	DESCRIPTION	NET DIMENSIONS (DWH)	GROSS WEIGHT
23527	Stand with wheels for item 31313	19" x 46" x 22"	60 lbs/ 27 kg
23555	Attachable side BBQ	16" x 18" / 406 x 457 mm	35 lbs./ 16 kg
23557	Large shelf for item 31313	36" x 16" / 914 x 406 mm	3 lbs./ 1.4 kg

SERVING THE FOOD INDUSTRY SINCE 1951

STAINLESS STEEL WOOD BURNING OVEN

Item: 43114

Model: WO-CN-1390-SS



This wood burning oven is ideal for baking, roasting, or grilling. Designed with solid stainless steel construction for durability and comes with fire brick floor for even heating. The small door closure avoids heat loss; it is possible to remove this door during operation. The Omcan wood burning oven comes with accessories- pizza peel, cover, pizza cutter, and pie server

180 DAYS
WARRANTY

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OUTDOOR EQUIPMENT

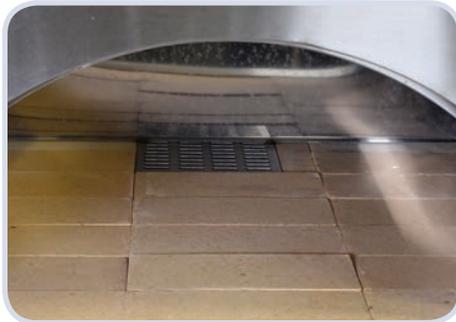
STAINLESS STEEL WOOD BURNING OVEN

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Features:

- Made of durable stainless steel
- 27.6" x 31.5" cooking area (fire brick floor)
- 10" x 35.75" sides tables
- 4 casters included (2 with brakes)
- Comes with cover, pizza cutter and pie server



ITEM NUMBER	43114	CASTERS	4 (two with brakes)
MODEL	WO-CN-1390-SS	OVEN	Stainless Steel 430
OPENING	24"/610 mm (wide), 10.5"/267 mm (High)	NET WEIGHT	220 lbs. / 100 kg
COOKING AREA	0.56 M ² (27.55" x 31.5"/ 700 x 800 mm)	GROSS WEIGHT	231 lbs. / 105 kg
HEATING TIME	10 minutes	NET DIMENSIONS (DWH)	40" x 53.5" x 83"/ 1016 x 1359 x 2108 mm
TEMPERATURE	Up to 426°C/ 800°F	GROSS DIMENSIONS	41.33" x 36.22" x 39.76"/ 1050 x 920 x 1010 mm
SMOKER STACK	29"/ 736.6 mm (High), 5"/127 mm (Diameter)		

180 DAYS WARRANTY



Volare

Pizza gas oven with **dual rotating ceramic decks**



 **SIERRA**
range



Volare

Pizza gas oven with
dual rotating ceramic decks



Still deciding between a conveyor oven and a traditional deck oven? Look no further!
SIERRA brings you both.

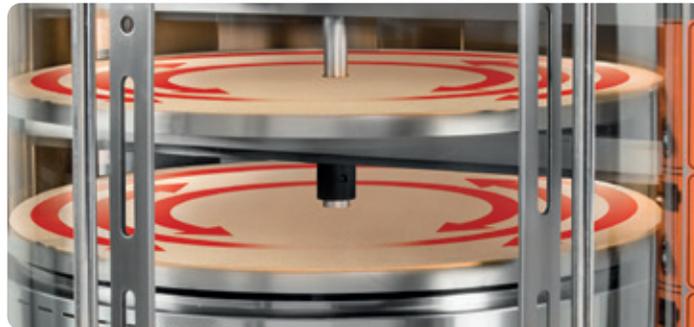


Introducing . . . the revolutionary volare gas pizza oven

Features dual electrically-powered rotating **ceramic decks** with an all-stainless steel construction - this professional oven highlights accomplished engineering and inspires cooking perfection. Designed for multiple applications including **pizzerias, restaurants, airports, hotels, bistros, markets, and schools**, this 82,000 BTU oven can bake up to **160 medium-sized (12") pies** per hour while staying true to the quality and taste desired and keeping up to your highest demands.



DIGITAL TEMPERATURE DISPLAY



THREE WAY TEMPERED GLASS DOOR SYSTEM



FULL STAINLESS STEEL CONSTRUCTION WITH CHIMNEY FLUE

Both decks are individually controlled by our patented heat transfer system providing consistent results time after time (lower heat is transmitted by induction while the upper heat is transmitted by radiation). Safety is of utmost importance to us and to our customers. We designed our heat transfer system to allow for complete and secure combustion with ultra low emissions of nitrogen oxide (NOx). This process is constantly monitored through thermocouples that interrupt the gas supply to the burners in any case of failure. The oven's ceramic decks allow chefs to place food directly on their surfaces, while the large heat-resistant front glass opening grants easy accessibility and ability to monitor cooking accuracy. The front panel features dual-temperature display, an ON/OFF switch to control deck rotations, an emergency stop button, and separate switches for each burner to control the flow of gas and easily manage operations. **The oven has been certified to meet all electrical, safety and sanitation standards of the North American market.**

Admired for its stunning appearance, performance and style, the **Volare** oven showcases a concept so far unparalleled in the foodservice industry. **Guaranteed to bring your customers back for a second and third look and another meal!**

For the operator, you can embrace a return to cooking in confidence.



16 pies



12 pies

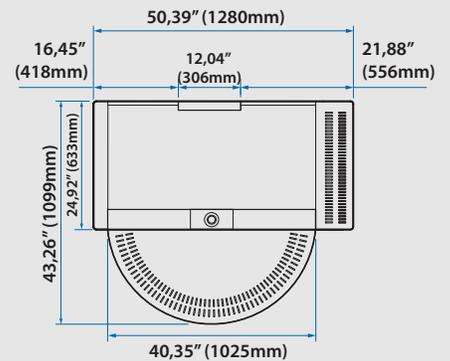
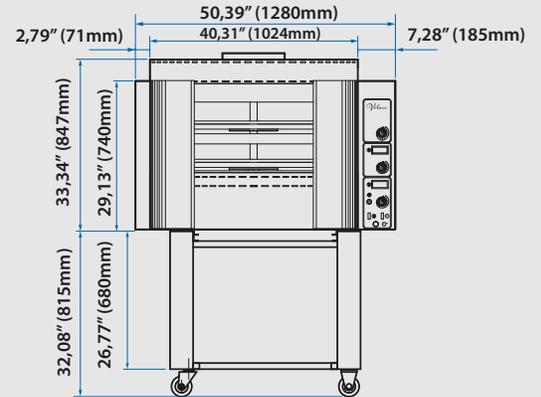
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Volare

	Volare	
Maximum output	84,000 BTU total	
Burners	3	
Electrical requirement	115/60/1 12 A	
Stone deck diameter	38.6"	980 mm
External dimensions	50.5" W	1280 mm W
	43.0" D	2170 mm D
	65.8" H with base	1670 mm H with base
Net weight	550 lbs.	250 kg
Shipping dimensions	60" W	1525 mm W
	53" D	1345 mm Dw2000
	79" H	mm H
Shipping weight	650 lbs.	295 kg



Pizza baking capacity	Size	Capacity
	Ø 12"	16 pies 144-160/h
	Ø 14"	12 pies 120-144/h



Warranty: 12 months parts & labor.

Gas Connection: 3/4" NPT on the right hand rear of the appliance. The pressure regulator (supplied) is to be connected here by the installer.

Electrical Requirement: 120 Volts AC, 7.9 amps per oven

Gas pressure: 4" W.C. - Natural Gas | 10" W.C. - Propane

Combustible Clearances: For use in non-combustible locations | Non-combustible Clearances: 0 inches sides, 0 inches rear

Specify type of gas and altitude, if over 2,000 feet, when ordering.

A restraining kit is required for ovens installed with a caster kit. Check your local code.



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