

SG MODULAR
66-69-96-99

modular static
gas ovens





modular static
gas ovens



“Clean” baking with the power of gas!

Carefully designed and available in a range of different models, our SG static gas ovens fit perfectly into every working environment whilst guaranteeing high output.

The special build specifications mean that you can rely on a perfect, even bake producing crispy pizzas just like those baked in a wood-fired oven, but without the risk of microorganisms, excess moisture and burning.

SG ovens can be fuelled by any type of commercially-available gas (LPG, liquid propane, natural gas, etc.) and have IMQ (Quality Mark Institute) certification.



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**VERY BUSY
PIZZERIAS**

**ARTISAN PIZZA
MANUFACTURING UNITS**

Why choose SG Modular ovens?

SG Modular ovens, featuring a stainless-steel front section and stylish design, can be stacked to form a twin deck for higher output requirements. Baking directly on the firebrick is possible. The exhaust gas vent is located in the upper section of the chamber (anti-downdraught chimney) for subsequent discharge into the flue.



DOUBLE YOUR OUTPUT

The special configuration of the stainless-steel baking chamber and heating system allows you stack two ovens and form a twin deck, thus doubling your output.

LOWER CONSUMPTION

Separate burner temperature control allows you to modulate power and reduce consumption.

EXCELLENT HEAT DISTRIBUTION

In addition to the burners located underneath the baking stone, another two are situated close the side walls; these are set at a specific angle in order to direct heat towards the roof of the oven that in turn reflects it back towards the product you are baking. The two right and left burners have separate temperature control from that of the bedplate burners.

CERTIFIED QUALITY

All SG Modular ovens have IMQ certification.





SG Modular ovens

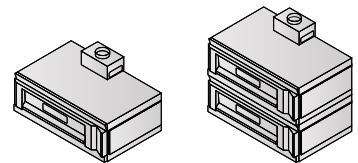
Technical specifications



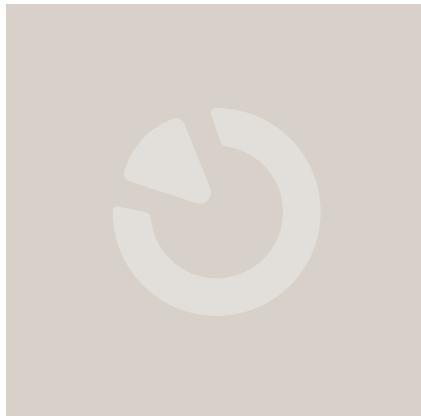
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- stainless-steel baking chamber
 - refractory baking stone
 - stainless-steel front section
 - oven and door insulation made from specially-treated stone wool and high-density ceramic fibre
 - independently-adjustable burners
 - stackable to form twin deck configuration
 - fuelled by any type of gas (LPG, liquid propane, natural gas, etc.).
 - interior lighting system with halogen lamp
 - maximum operating temperature 400 °C
 - manual control panel
 - anti-downdraught chimney meeting flue-gas regulations

Technical data

Model	NUMBER OF CHAMBERS	EXTERNAL DIMENSIONS cm W x D x H	INTERNAL DIMENSIONS cm W x D x H	POWER SUPPLY kW Volt 220/240-1	HEAT OUTPUT kW	MAXIMUM TEMP. °C	NET WEIGHT Kg
SG/66/1	1	111 x 87,5 x 50 (+20)*	63 x 63 x 14	kW 0,1	13	400	150
SG/69/1	1	111 x 115 x 50 (+20)*	63 x 93 x 14	kW 0,1	17	400	189
SG/96/1	1	141 x 87,5 x 50 (+20)*	93 x 63 x 14	kW 0,1	17	400	188
SG/99/1	1	141 x 115 x 50 (+20)*	93 x 93 x 14	kW 0,1	23	400	239
SG/66/2	2	111 x 87,5 x 100 (+30)*	63 x 63 x 14	kW 0,2	26	400	308
SG/69/2	2	111 x 115 x 100 (+30)*	63 x 93 x 14	kW 0,2	34	400	386
SG/96/2	2	141 x 87,5 x 100 (+30)*	93 x 63 x 14	kW 0,2	34	400	384
SG/99/2	2	141 x 115 x 100 (+30)*	93 x 93 x 14	kW 0,2	46	400	486



* Chimney kit

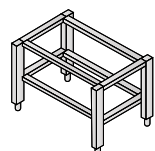




Optionals

Painted Stands

	External dimensions
Model	cm W x D x H
SG/66/1-2	108,2 x 89,5 x 90*
SG/69/1-2	108,2 x 111 x 90
SG/96/1-2	137,5 x 89,5 x 90
SG/99/1-2	137,5 x 111 x 90

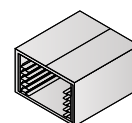


Heated or Neutral Chambers

	External dimensions	kW - Volt
Model	cm W x D x H	kW - Volt 230~1
SG/66/1-2	108,2 x 89,5 x 90*	0,6
SG/69/1-2	108,2 x 111 x 90	0,6
SG/96/1-2	137,5 x 89,5 x 90	1,2
SG/99/1-2	137,5 x 111 x 90	1,2

* Incorporating telescopic height-adjustable legs

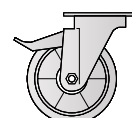
Slide bars kit included (5 positions)



COD

OMS4.00110

Set of 4 wheels (2 with brakes)





SG Modular ovens

A guide to output

(estimated hourly output)*

SG/66/1	4 pizzas ø 30 🕒 50 per hour	1 pizza ø 45 🕒 8 per hour	1 tray 60x40 cm 🕒 5 per hour
SG/69/1	6 pizzas ø 30 🕒 72 per hour	2 pizzas ø 45 🕒 16 per hour	2 trays 60x40 cm 🕒 10 per hour
SG/96/1	6 pizzas ø 30 🕒 72 per hour	2 pizzas ø 45 🕒 16 per hour	2 trays 60x40 cm 🕒 10 per hour
SG/99/1	9 pizzas ø 30 🕒 100 per hour	4 pizzas ø 45 🕒 32 per hour	2 trays 60x40 cm 🕒 10 iper hour
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SG/66/2	4 pizzas ø 30 🕒 100 per hour	1 pizza ø 45 🕒 16 per hour	1 tray 60x40 cm 🕒 10 per hour
SG/69/2	6 pizzas ø 30 🕒 144 per hour	2 pizzas ø 45 🕒 32 per hour	2 trays 60x40 cm 🕒 20 per hour
SG/96/2	6 pizzas ø 30 🕒 144 per hour	2 pizzas ø 45 🕒 32 per hour	2 trays 60x40 cm 🕒 20 per hour
SG/99/2	9 pizzas ø 30 🕒 200 per hour	4 pizzas ø 45 🕒 64 per hour	2 trays 60x40 cm 🕒 20 per hour

* Values quoted are average and approximate only







And for prepping? We can offer a complete range of aids for your pizzeria!

Mixing, rounding, rolling out the bases: the art of pizza lies not just in the baking, but also and above all in the care and quality you invest in all stages of the preparation.

It is important to choose effective aids that simplify and facilitate the various stages of your work, helping you to enhance the taste and quality of your pizza. We therefore offer you a fully comprehensive range of innovative pizza-preparation products.

With our mixers, rounders and presses you can always count on reduced times, uniform processes and excellent results.

Please do not hesitate to contact us for advice or visit our showroom to try out our products for yourself.

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WOULD YOU LIKE MORE INFORMATION?

Request catalogues or visit our website www.oemali.com





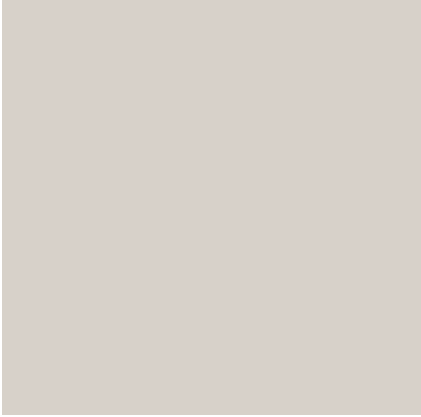
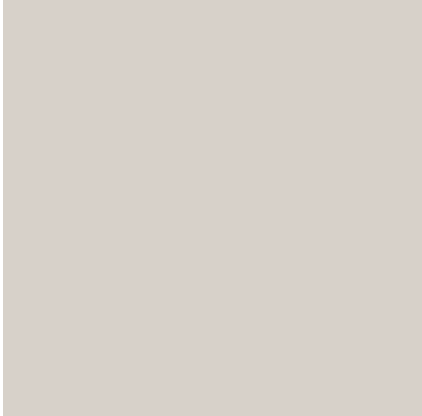
Pizza Hub

An all-round art
from mixing to baking



Need a helping hand in your pizzeria? An assistant that facilitates your work so you can concentrate on the art of making pizza?

Oem offers a complete range of products that can help you throughout the entire process. All are designed to create a bespoke work area where you can unleash your own personal inventiveness.



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