



BULL MODULAR ELECTRIC DECK OVEN

HIGH IMPACT, HIGH TEMPERATURE



STATEMENT RED

SLEEK BLACK

THE BULL DECK OVEN

JACK OF ALL TRADES, MASTER OF ALL BAKES
- ONE FOOTPRINT, A WORLD OF POSSIBILITY

Roman, Grandma & Sicilian Pan Pizza

12" Artisan & 16" New York Round Pizza



Bake Up to 842°F in an Authentic
Italian Refractory Hearth



Fully Modular Design:
Mix, Expand, and Grow
in One Footprint



Excel in Pan Pizza
(Roman, Grandma, Sicilian)
& Round Pizza
(12" Artisan, 16" New York)

The first oven entirely coated in colored tempered glass, the Bull is a commercial deck oven unlike any other. Charge into a new era of pizza-making with the Bull.

The Bull deck oven isn't just aesthetically stunning. It is also fully electric, energy-efficient, user-friendly, and capable of perfectly baking up to 9 full size pan pizzas or 12 12" round pizzas PER chamber. Streamline your kitchen's productivity with an oven that leads the way in performance.

ARTISAN BRICK OVEN BAKE WITH CLEAN, PRECISE, & SIMPLE CONTROL

Enjoy a baking chamber entirely lined with Italian-made refractory brick and powered by proprietary Hy^ope-P electric technology. With independent control of the floor and ceiling heating resistors, control each oven chamber from a user-friendly touch screen panel.

UP TO
15 FULL SIZE*
PAN PIZZAS
OR
36 12" ROUND
PIZZAS



MODULAR FOR MULTIFUNCTIONALITY

Choose between a climate-controlled dough proofer with a hermetic seal for dough leavening or a lightweight tray-rack stand base, both on 5" casters. Then add up to three independent deck ovens and a motorized hood - with the possibility to add chambers as you go for ultimate flexibility.



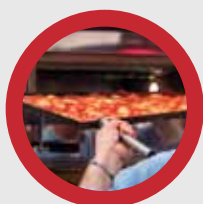
A SIZE & STYLE FOR EVERY KITCHEN

Choose from Bull S, M, L, or XL based on your capacity needs and preference for round and/or pan pizza dimensions. Stack 1, 2, or 3 oven chambers and simultaneously bake a variety of pizza styles at different temperatures.



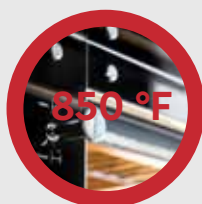
STATEMENT RED OR SLEEK BLACK

Choose between the red or black tempered glass facade, which increases insulating properties and reduces heat loss by up to 30% compared to traditional steel oven facades.



FULLY ELECTRIC ARTISAN BAKE

Featuring Hy^ope armored stainless steel-reinforced 3-phase heating elements for baking power. The oven chamber is fully encased in Italian-made refractory material and protected with aluminized steel reinforcement.



HIGH TEMPERATURE, HIGH SPEED

Baking temperatures up to 842°F with exceptional heat control. Enjoy features such as ultra-fast heat mode for quick start up, internal halogen oven lights, and an ultra-wide glass viewing window.



5" TOUCH SCREEN

Independently control each oven chamber with a simple touch - or without! The touch screen panel holds up to nine weekly scheduled start ups for automated preheating - saving time and labor.

CHOOSE THE BEST FIT FOR YOU

1 CHOOSE YOUR CHAMBER SIZE & CAPACITY

BULL XL PIZZA HEARTH CAPACITY		BULL L PIZZA HEARTH CAPACITY		BULL M PIZZA HEARTH CAPACITY		BULL S PIZZA HEARTH CAPACITY	
5 16" Pizzas	12 12" Pizzas	3 16" Pizzas	8 12" Pizzas	4 16" Pizzas	9 12" Pizzas	2 16" Pizzas	6 12" Pizzas
5 Full Size Pan Pizzas*	10 Half Size Pan Pizzas*	3 Full Size Pan Pizzas*	6 Half Size Pan Pizzas*	2 Full Size Pan Pizzas*	6 Half Size Pan Pizzas*	2 Full Size Pan Pizzas*	4 Half Size Pan Pizzas*
208V/60HZ/3-PH	36 A	208V/60HZ/3-PH	24 A	208V/60HZ/3-PH	26 A	208V/60HZ/3-PH	21 A
MAX 13 Kw AVG 3.2 Kw		MAX 8.5 Kw AVG 2.5 Kw		MAX 9.5 Kw AVG 2.5 Kw		MAX 7.3 Kw AVG 2.2 Kw	

*FULL SIZE PAN 40X60CM, HALF SIZE PAN 40X30CM

2 HOW MANY OVEN CHAMBERS DO YOU NEED?

1 OVEN CHAMBER TOTAL HEIGHT 68"	2 OVEN CHAMBERS TOTAL HEIGHT 84"	3 OVEN CHAMBERS TOTAL HEIGHT 88"
1 baking floor 44"	1 baking floor 44" 2 baking floor 57"	1 baking floor 64" 2 baking floor 48" 3 baking floor 32"

ADD OPTIONALS AND COLOR

3

ADD A DOUGH PROOFER OR RACK STAND

DOUGH PROOFER BASE

Climate-Controlled Modular Tray/Pan Storage for Dough Leavening



TRAY/RACK STAND BASE

Store sheet pans



4

ADD A HOOD

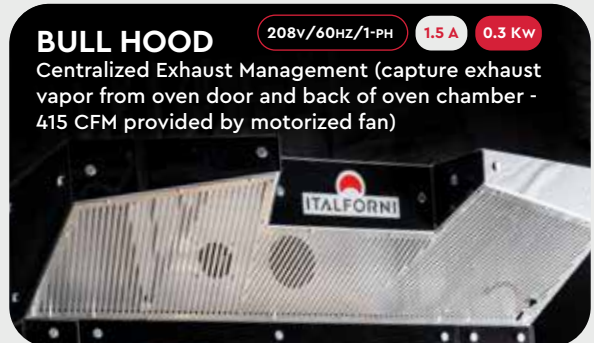
BULL HOOD

208V/60HZ/1-PH

1.5 A

0.3 KW

Centralized Exhaust Management (capture exhaust vapor from oven door and back of oven chamber - 415 CFM provided by motorized fan)



NO HOOD

Order without integral hood for installation under existing hood



5

CHOOSE YOUR TEMPERED GLASS COLOR

STATEMENT RED

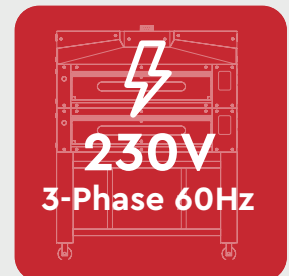
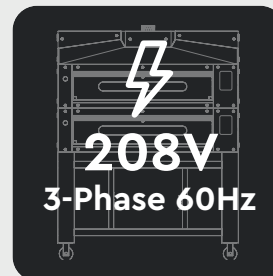


SLEEK BLACK



6

CHOOSE YOUR VOLTAGE



7

GET A QUOTATION

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