



BULL-M2 MODULAR ELECTRIC DECK OVEN

SERIES: HIGH TEMPERATURE ELECTRIC DECK OVEN



BULL-M2-B-1PHX
Bull M 2 Chamber Oven,
Black Color, 208V, Hood,
Proofer Base Support

FEATURES

- 2 oven chamber model bakes up to **80** 16" pizzas/hr or **24** full-size pan pizzas/hr*
- Heated dough proofer base with racking for up to 15 full-size baking pans; also fits dough boxes
- Baking chamber entirely lined in Italian-made high performance refractory brick
- Hy-Pe stainless steel armored electric heating elements integrated in floor and ceiling
- Durable aluminized steel reinforced baking chamber wall protection
- Individual oven chamber control with independent floor and ceiling settings
- Max baking temperature of 842°F
- Large double-glazed oven chamber window with halogen oven lights for easy operation
- 5" smart touch screen control panel with remote oven start settings & recipe storage
- Convenient steam exhaust release valve provided for each chamber
- Motorized hood with fan (415 CFM) for centralized exhaust system
- Stylish tempered glass facade (red or black color) with easy no-tool removal
- Superb oven insulation with tempered glass reduces electrical consumption by 30%
- 5" locking casters for easy oven mobility

JOB NAME:

REF INVOICE #:

*choose one

PROOFER SUPPORT
BASE: ☐ *YES

COLLAPSIBLE
STAND BASE: ☐ *YES

COLOR: ☐ RED ☐ BLACK

ELECTRICAL (3-Ph): ☐ 208V ☐ 230V

HOOD: ☐ YES ☐ NO

* Made in Italy, learn more at
www.fierogroup.com.

OPTIONAL

- Tempered glass facade color
 - Sleek Black
 - Statement Red
- Standard proofer support base
 - Double-door proofer cabinet with electric heating & controls for dough
- Optional lightweight tray stand base
 - Collapsible steel stand with tray racks, powdercoated in chosen oven color
- Powered exhaust hood with door and chamber dual chimney connection
 - Order without hood (for installations under existing hood)
- 208V 3-Phase power supply standard
 - 230V 3-Phase available to order

MAX PIZZA CAPACITY

12" PIZZAS: 18

16" PIZZAS: 8

*MAX PAN CAPACITY

HALF SIZE BAKING PAN: 12

FULL SIZE BAKING PAN: 4

Total Capacity Across All Chambers

*Euro Pan Measurements: Full Size Pan (60x40cm), Half Size Pan (30x40cm)

BAKING CHAMBER

CHAMBER WIDTH: 36.6"

CHAMBER DEPTH: 36.6"

CHAMBER HEIGHT: 6.7"

CHAMBER BAKING SURFACE 9.3 FT²

CHAMBER QUANTITY: 2

TOTAL BAKING SURFACE: 18.6 FT²

OVEN PERFORMANCE

TEMPERATURE RANGE: 212° - 842° F

DAILY PREHEAT TIME: 45 MIN

PREHEAT TIME FROM COLD: 75 MIN

CHAMBER FLOOR: REFRACTORY

CHAMBER WALL: REINFORCED REFRACTORY

OVERALL DIMS

TOTAL HEIGHT: 84"

TOTAL WIDTH: 52.7"

TOTAL DEPTH: 52.7" + 17.8" HOOD

VENTILATION: 4.7" Ø DUCT

TOUCH SCREEN CONTROL PANEL: 5" LCD

FIERO GROUP
601 N Main St, Brewster, NY 10509
Email: info@fierogroup.com
www.fierogroup.com

844-OVEN-INC (844-623-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Listed to: ANSI/UL 197 &
CAN/CSA-C22.2 No. 109 & NSF/ANSI-4
Commercial Cooking Appliance
Electric Baking Oven





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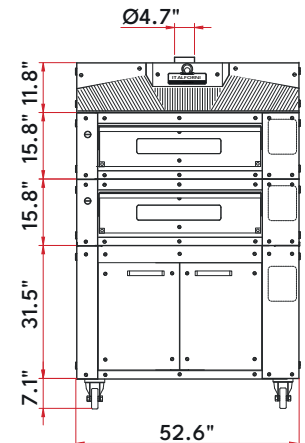
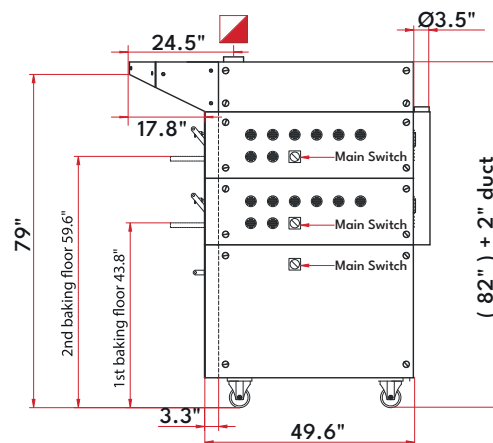
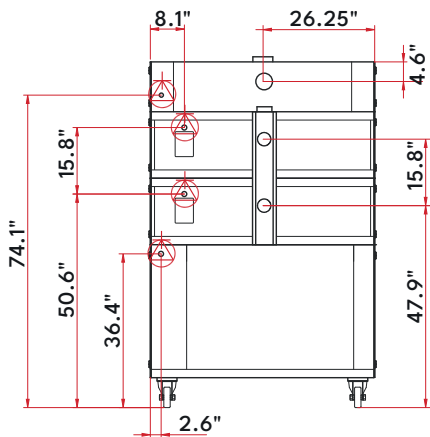


Approved by the
Association of Neapolitan
Pizzaiuoli of America

BULL-M2-...-1PHX – STANDARD MODEL, 2 CHAMBER, HOOD, PROOFER BASE

WEIGHT:

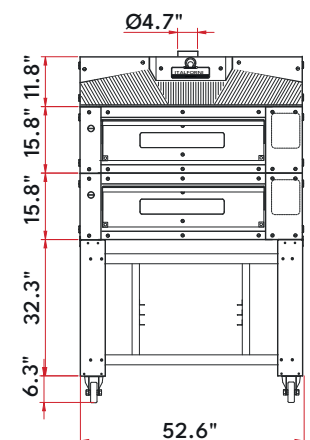
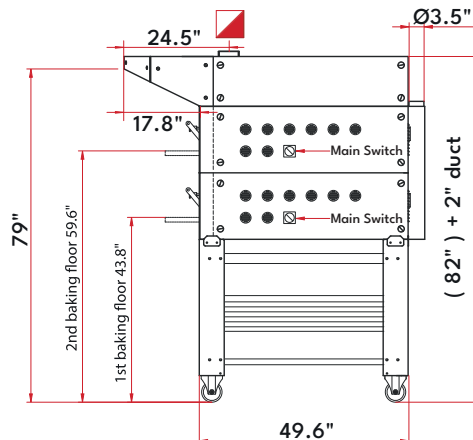
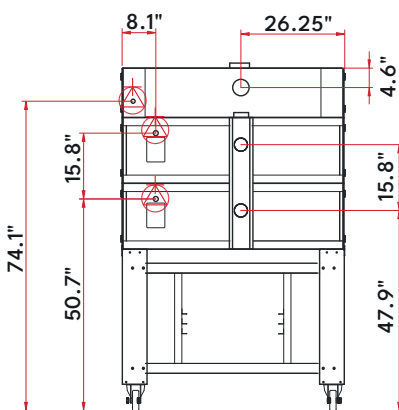
1654 LB



BULL-M2-...-1SHX – STANDARD MODEL, 2 CHAMBER, HOOD, COLLAPSIBLE STAND BASE

WEIGHT:

1460 LB



VENTILATION

Install per NFPA 96. Hood model features powered ventilator with 4.7" Ø connection.

HOOD AIRFLOW **415 CFM**

CLEARANCES

Clearance shall be provided behind oven and to right side for maintenance and component ventilation

Do not install next to heat sources. Do not restrict oven vents.

MIN. REQUIRED CLEARANCE: **3"**

ELECTRICAL REQUIREMENTS PER CHAMBER

SUPPLY CONNECTION	VOLTAGE	PHASE	FREQ.	MAX POWER	MED. POWER	FULL LOAD AMPERAGE
2 X OVEN	208 V	3 Ph	60 Hz	9.5 Kw	2.5 Kw	26.3 Amp
PROOFER	208 V	1 Ph	60 Hz	1 Kw	0.5 Kw	4.8 Amp
HOOD	208 V	1 Ph	60 Hz	0.3 Kw	0.3 Kw	1.5 Amp

OVEN CHAMBER ELECTRICAL CONNECTION **Independent connection per oven chamber** requires 3-phase to L1, L2, L3 and Ground screw-terminal blocks located in electrical cabinet*. Pre-installed cable gland provided.

SUPPLY CONNECTION OVEN: 3-Phase Delta (3-pole 4-wire) connection
PROOFER/HOOD: 1-Phase (2-pole 3-wire) connection

CABLE CONNECTION **Oven power supply cables not supplied.** Use appropriate materials per NFPA 70/NEC for the calculated rating

- Oven may be special ordered with 230V connection

SHIPPING SPECS

MIN. FORKLIFT RATING: **2500 LB**
800 LB FOR LIFTING INDIVIDUAL CHAMBER

PACKAGE **4 CARTONS, STACKED CHAMBERS**

TOTAL WEIGHT: **1950 LB**

Ships palletized in 2 packages with carton cover per requirements. Oven stand ships disassembled - proofer ships assembled

1 year limited warranty. See warranty document for details.

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