



DECK OVEN - FULL SIZE - GAS
VRX - PO SERIES
PIZZA DECK OVENS - SINGLE OR DOUBLE STACK

Project: _____

Item #: _____

Quantity: _____



SHORT FORM SPECIFICATION

Provide Vortex heavy-duty gas deck oven, Model _____, with full stainless steel exterior construction. Unit shall feature a single deck baking chamber with 1-1/2" Fibra-ment stone hearth and 6.75" deck height for even heat distribution.

Oven shall include tubular gas burners spaced at 12" intervals, operating within a 300°F to 650°F temperature range with a modulating thermostat and independent top heat dampers for precise control.

Unit shall have an insulated, spring-loaded door, 1/2" NPT rear gas connection, and include LP conversion kit. Oven shall be stackable and provided with standard manufacturer warranty.

**Actual gas savings will vary based on model, configuration, and operating conditions*

CERTIFICATIONS



MODEL SERIES

- ☐ VRX-PO48G ☐ VRX-PO60G ☐ VRX-PO72G
☐ VRX-PO48G-2 ☐ VRX-PO60G-2 ☐ VRX-PO72G-2

APPLICATIONS

- Ideal for pizzerias, Italian restaurants, and high-volume pizza concepts
- Designed for baking pizzas, flatbreads, and artisan-style crust products
- Suitable for bakeries producing breads, pastries, and specialty baked goods
- Supports multi-product operations requiring consistent deck baking performance
- Perfect for operations needing stackable capacity in limited kitchen footprints
- Effective in QSR, fast casual, and independent restaurant environments

FEATURES

- Stainless steel exterior construction
- Fibra-ment stone hearth for even baking
- Tubular burners spaced every 12"
- 300°F to 650°F temperature range
- Modulating thermostat for efficiency
- Independent top heat dampers
- Insulated, spring-loaded door
- Full deck cooking or pan use
- Natural gas with LP conversion included
- Stackable design

BENEFITS

- Delivers consistent, high-quality crust results across every bake
- Improves baking uniformity with balanced top and bottom heat control
- Reduces energy consumption while maintaining high heat output
- Speeds recovery time between bakes, increasing kitchen throughput
- Provides flexibility to cook a wide range of menu items in one oven
- Enhances operator control for different products and baking styles
- Maximizes production capacity with stackable configurations
- Withstands demanding commercial environments with long-term durability
- Simplifies cleaning and maintenance with stainless steel construction
- Supports operator efficiency in both high-volume and smaller kitchens



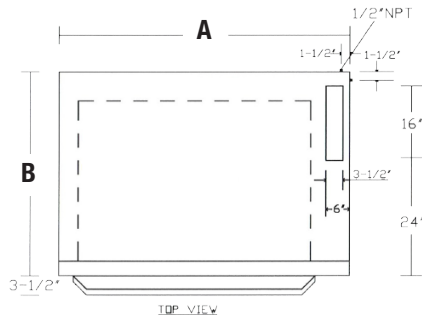
DECK OVEN - FULL SIZE - GAS
VRX - PO SERIES
PIZZA DECK OVENS - SINGLE OR DOUBLE STACK

Project: _____

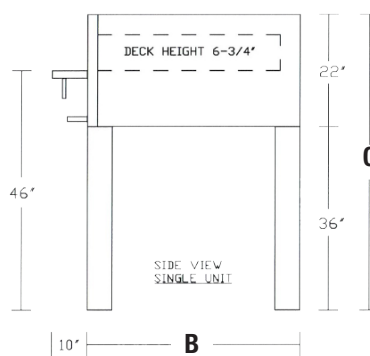
Item #: _____

Quantity: _____

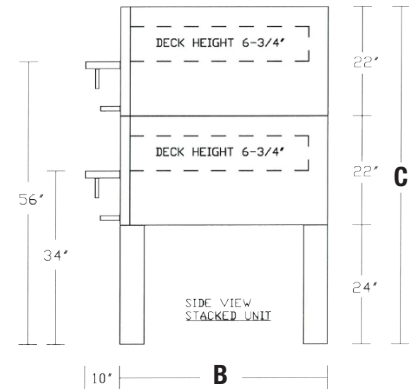
PLAN VIEW / EQUIPMENT DIMENSIONS



TOP VIEW



SIDE VIEW - SINGLE DECK



SIDE VIEW - DOUBLE DECK

MECHANICAL SPECIFICATIONS

Model	Width (A) IN (MM)	Depth (B) IN (MM)	Height (C) IN (MM)	Backing Chambers	Deck Cooking Surface	Deck Height	Total BTU/HR	Ship Wgt LBS (KG)
VRX-PO48G	48" (1219.2)	42" (1066.8)	58" (1473.2)	1	36" x 36"	6.75"	66,000	820 (369)
VRX-PO48G-2	48" (1219.2)	42" (1068.8)	68" (1727.2)	2	36" x 36"	6.75"	88,000	1020 (459)
VRX-PO60G	60" (1524)	42" (1066.8)	58" (1473.2)	1	48" x 36"	6.75"	110,000	1115 (502)
VRX-PO60G-2	60" (1524)	42" (1068.8)	68" (1727.2)	2	48" x 36"	6.75"	132,000	1640 (738)
VRX-PO72G	72" (1828.8)	42" (1066.8)	58" (1473.2)	1	60" x 36"	6.75"	176,000	2040 (918)
VRX-PO72G-2	72" (1828.8)	42" (1068.8)	68" (1727.2)	2	60" x 36"	6.75"	220,000	2230 (1004)

*These are nominal dimensions and can vary.

Single Ovens have 36" (914.4) high legs, Duble Ovens have 24" (609.6) high legs

Freight Class: 85

GAS REQUIREMENTS

- Manifold pressure for Natural Gas: 5.0 in W.C.
- Manifold pressure for LP Gas: 10.0 in W.C.
- Gas connection: 1/2-inch NPT right rear of appliance
- Specify type of gas and altitude, if over 2000 ft, when ordering
- Units operate on Natural Gas or Propane Gas; conversion components included

Required Clearance		
Side	Combustible	Non-Combustible
Left	1"	0"
Right	1"	0"
Back	3"	0"

VENTILATION REQUIREMENTS

- Commercial installation requires a properly engineered ventilation and exhaust system

For compliance, refer to:

- National Fire Protection Association Standard NFPA 96 (North America Only)

WARRANTY AND SERVICEABILITY

- Standard one-year parts and labor warranty from MVP Group

MVP Group continually works to improve our products. As a result, specifications, features, and designs may be updated or changed without notice. We make every effort to provide accurate information, but occasional variations or errors may occur. Product performance and results will depend on individual use. By relying on this information, you acknowledge that MVP Group is not liable for any differences or outcomes related to its use.

California Proposition 65 Compliance Notice:

This product may contain one or more chemical substances, including lead, that are listed by the State of California as known or suspected to cause cancer, birth defects, or other reproductive harm. Operation, handling, installation, or servicing of this product may result in exposure to such substances. For additional regulatory information, refer to www.p65warnings.ca.gov

MVP Group - USA
786.600.4687 or 888.275.4538
www.mvpgroupcorp.com

Technical Services
Tech Support:
service@mvpgroupcorp.com



MVP Group - CANADA
514.737.9701 or 844.218.8477

Technical Services
Tech Support:
canadaservice@mvpequipment.ca

