



B.B.Q. ROTISSERIE REPLACEMENT PARTS

PART #	DESCRIPTION
100	HEAT RESISTANT LIGHT BULB
101	RIBBON BURNER (SPECIFY MODEL)
102	¼" PILOT TUBING
103	CASTERS (2 W/LOCKS, 2 W/OUT LOCKS)
104	SINGLE CERAMIC RADIANT BRIQUETTE
105	DOUBLE CERAMIC RADIANT BRIQUETTE
106	½" SPLIT COLLAR
107	LIGHT BULB GLASS COVER
109	ANODIZED ALUMINUM GEAR
110	BRASS WORM GEAR
111	FIBER GEAR
112	MOTOR WORM GEAR
113	GLASS DOOR (SPECIFY MODEL)
114	1" CHROME INSPIRATOR
115	LEG (6")
116	CRS MAIN SHAFT (SPECIFY MODEL)
117	MOTOR (1/2 H.P. – 115 VOLT)
118	5/8" PILLOW BLOCK BEARING
119	PILOT LIGHT
120	½" BASO SAFETY PILOW (W/THERMO COUPLING)
121	¾" NATURAL GAS OR L.P. REGULATOR
122	SPUD ORIFICE (SPECIFY MODEL)
123	6" ALUMINUM SPIT HOLDER (SPECIFY MODEL)
124	¼" THUMB SCREW
125	STAINLESS STEEL SINGLE SKEWER
126	STAINLESS STEEL DOUBLE SKEWER
127	CERAMIC LIGHT BULB SOCKET
128	STAINLESS STEEL HEAT SHIELD (SPECIFY MODEL)
129	½" SPIT W/HANDLE (SPECIFY MODEL)
130	½" STAINLESS STEEL SPIT W/OUT HANDLE (MODEL)
131	HEAVY-DUTY ALUMINUM SPIT HOLDER
132	ON OR OFF SWITCH
133	GLASS TROLLY (SPECIFY MODEL)
134	STAINLESS STEEL (GLASS) TRACK
135	½" GAS VALVE



PIZZA OVEN REPLACEMENT PARTS LIST

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10030	DRAFT HOOD
10042	LARGE OVEN DOOR HANDLE
10043	SMALL OVEN DOOR HANDLE
10052	BURNER COMPARTMENT DOOR HANDLE
10060	OVEN TRIM (SPECIFY SIZE & MODEL)
10071	32" LEGS
10072	17" LEGS
10082	OVEN SIDE ADJUSTMENT KNOB
10091	OPERATION INSTRUCTION LABEL
10092	ON/OFF LABEL
10093	CLEARANCE LABEL
20023	PILOT VALVE
20024	MAIN BURNER VALVE
20025	MAIN BURNER VALVE HANDLE
20026	THERMOSTAT
20031	THERMOSTAT KNOB
20032	OVEN DOOR SPRING
20041	SAFETY GAS CONTROL
30010	BURNER COMPARTMENT DOOR SPRING
30021	HEAT LINER SHEET (BOTTOM METAL PLATES)
30022	HEARTH 12" X 12"
30023	HEARTH 12" X 24"
30030	HEARTH 24" X 24"
30031	HEARTH 24" X 36"
30040	HEARTH 20" X 36"
30041	HEARTH 18" X 24"
40010	FRAME SUPPORT FOR HEARTH (SIZE & MODEL)
40111	MINI BURNER
40112	COMPACT BURNER
40113	CLASSIC BURNER
40114	TURBO BURNER
40115	MASTER BURNER
40116	TITAN BURNER
40210	VENTURI (GAS INSPIRATOR)
40211	ORIFICE (CONTROLS GAS)
40212	LOCKING SCREW
40213	FLAME DIVERTER (SPECIFY MODEL)

Additional Images of Attias Pizza Ovens

















Mini Style



MASTER STYLE

PIZZA OVEN MASTER JS 6-18



Manufacturer of Quality Food Service Equipment

265 Bowery

New York, New York 10002

Tel. No. (212) 475-0145 Fax (212) 979-1423

Outside NY (800) 9ATTIAS (800) 928-8427

PIZZA OVENS

EXTRA OPTIONS

"The Oven That Bakes As Good As It Looks"

OPTION	OPTION DESCRIPTION	MODELS
BOS	BRICK OVEN STYLE (ONLY ARCH W/ BACK BURNER)	ALL PIZZA OVENS
BLS	BRICK LINED CEILING OPTION	ALL PIZZA OVENS
DD	DOUBLE DECK OPTION	ALL PIZZA OVENS
SS	STAINLESS STEEL OPTION (TOP, BACK AND SIDES)	ALL PIZZA OVENS
HDC	4 HEAVY-DUTY CASTERS	ALL PIZZA OVENS

DESIGN CERTIFIED BY THE AMERICAN GAS ASSOCIATION (AGA) & MEA

NATIONAL SANITATION FOUNDATION CERTIFIED (NSF)

AVAILABLE IN NATURAL AND LP GAS

CUSTOM MODELS AND SIZES AVAILABLE UPON REQUEST

www.attiasco.com



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PIZZA OVENS

INSTALLATION

AND

OPERATING

INSTRUCTION

MANUAL

****ALL MODELS ARE C.S.A, M.E.A & N.S.F
APPROVED****

FOR YOUR SAFETY:

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THE OVEN OR ANY OTHER APPLIANCES.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THE EQUIPMENT.

CAUTIONS:

- **MAINTAIN THIS MANUAL FOR FUTURE REFERENCE**
- **IN THE EVENT THAT THE USER SMELLS GAS, INSTRUCTIONS THE PROCEDURE THAT NEEDS TO BE FOLLOWED MUST BE PLACED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.**
- **PLACE THE OVEN IN AN AREA THAT IS FREE OF DRAFT AND ACCESSIBLE FOR PROPER OPERATION.**
- **THIS OVEN MUST BE ACCESSIBLE FOR ANY SERVICING AND REPAIR.**
- **KEEP THE OVEN AREA FREE AND CLEAR FROM COMBUSTIBLES**
- **DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION OF AIR.**
- **PROVISIONS MUST BE MADE FOR ADQUATE AIR SUPPLY**

SPECIFICATIONS:

The following models are rated in BTU's/hour:

Model Name	Model Number	Dimensions		Pizza Pie Capacity	BTU/HR	Shipping Weight (lbs.)
		Floor Space	Deck Size			
MINI (single burner)	1 MRS 2-16	48"x30"	36"x24"	2-16"	50,000	700
	2 MRS 2-16	48"x30"	36"x24"	4-16"	100,000	1,400
MINI 2 (single burner)	1 MRS-42	48"x42"	36"x36"	4-16"	60,000	780
	2 MRS-42D	48"x42"	36"x36"	8-16"	120,000	1,560
COMPACT (single burner)	1 JPS 4-18	55"x42"	40"x36"	4-18"	60,000	850
	2 JPS 4-18	55"x42"	40"x36"	8-18"	120,000	1,700
CLASSIC (single burner)	1 SIS 5-16	65"x42"	48"x36"	5-16"	60,000	1,100
	2 SIS 5-16	65"x42"	48"x36"	10-16"	120,000	2,200
TURBO (dual burner)	1 SPHD 5-16	65"x42"	48"x36"	5-16"	100,000	1,300
	2 SPHD 5-16	65"x42"	48"x36"	10-16"	200,000	2,600
SLIM (double burner)	1 NL 3-18	70"x30"	54"x24"	3-18"	70,000	875
	2 NL 3-18	70"x30"	54"x24"	6-18"	140,000	1,750
CHUBBY (double burner)	1 CH 6-16	70"x42"	54"x36"	6-16"	80,000	1,250
	2 CH 6-16	70"x42"	54"x36"	12-16"	160,000	2,500
MASTER (dual burner)	1 JS 6-18	78"x42"	60"x36"	6-18"	100,000	1,350
	2 JS 6-18	78"x42"	60"x36"	12-18"	200,000	2,700
TITAN (dual burner)	1 TSJ 6-20	78"x48"	63"x42"	6-20"	100,000	1,450
	2 TSJ 6-20	78"x48"	63"x42"	12-20"	200,000	2,900
EX-BIG (dual burner)	1 EXB 8-16	80"x42"	68"x36"	8-16"	100,000	1,500
	2 EXB 8-16	80"x42"	68"x36"	16-16"	200,000	3,000
GIANT 18 (dual burner)	1 GNT 8-18	87"x46"	72"x38"	8-18"	120,000	1,600
	2 GNT 8-18	87"x46"	72"x38"	16-18"	240,000	3,200

CLEARANCES:

This unit must have adequate (3 or more inches) clearances for air openings into the combustion chamber:

OVEN ASSEMBLY:

SINGLE DECK:

Legs should measure 32 inches and should be attached with 4 1/2" bolts to the underside of the oven.

DOUBLE DECK:

Legs should measure 16 inches and should be attached with 4 1/2" bolts to the underside of the oven.

NOTE:

No tools are required to stack one oven above the other.

FLUE DIVERTER INSTALLATION:

Slide 6 inch flue diverter into the 5 3/4" opening located on the top of the exterior back left side of the oven.

DECK ASSEMBLY:

- Slide each support frame with flat surface facing up
- Slide each liner sheet above the hearth support frames and then place baking hearth above the heat liner sheet
- The hearth must be installed unrestrained with approximately 1/8" joint space for every 24 inches of deck to allow for expansion and contraction.

FLAME DIVERTER:

- Slide frame diverter into the tracks located in the burner chamber.

INSTALLATION:

WARNING: The installation must conform to local codes. In the absence of local codes, the installation must conform to The National Fuel Gas Code, ANSI Z223.1-1988 - Latest Ed. including:

- The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at pressures in excess of 1/2 PSIG (3.45KPA)

- The oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSIF (3.45KPA).

GAS PIPING:

- The gas pipe connection to the regulator should be 3/4 inches.
- Due to the fact that this unit is installed with casters the installation should be with a connector that complies with the standard for connectors for movable gas appliances, ANSI Z21.69 -Latest Edition and a quick disconnect device that complies with the standard for quick-disconnect devices for use with gas fuel, ANSI Z21.41 – Latest Ed.
- Adequate means must be provided to limit the movement of the oven with out depending on the connector and the quick-disconnect device or its associate piping. The location where the restraining means may be attached to the oven shall be specified.

MANIFOLD PRESSURES:

Natural Gas Pressure:	4.0 IN W.C.
Propane Gas Pressure:	10.0 IN W.C.

VENT HOOD:

- Since this unit is equipped with a flue diverter it is necessary to install the unit under a ventilation hood.

OVEN OPERATION:

START-UP:

1. The main manual control valve located on the front left side of the oven should be in the off position.
2. Press the RED button on the automatic safety pilot valve and apply a lit match to the pilot burner located in the burner compartment. Release button after 30 to 40 seconds.
3. If the burners do not light then shut off the main control valve and wait 5 minutes before re-lighting.
4. Repeat steps 1 thru 3 until burner are lit.

5. Turn the main manual control valve to the ON position and set the thermostat to the desired temperature for baking to preheat oven.

SHUT DOWN:

- 1. Set the thermostat to the minimum temperature.**
- 2. Turn the main manual control valve to the OFF position.**

PRE-HEATING:

- 1. In order to minimize warpage and maximize life of the hearth, it is strongly recommended that the plates are pre-dried starting at 100° F over a 5-hour period and then gradually increasing the temperature to 500° F.**
- 2. A slight odor and out gassing may occur during the initial heat-up. This is normal and occurs because the hearths are adjusting to their environment.**

OVEN MAINTENANCE:

- 1. Contact ATTIAS OVEN CORPORATION representative or local service company to perform maintenance and repairs.**

INTERIOR:

- 1. The interior of the oven has to be cleaned at least once a day to avoid wearing on the hearth.**
- 2. DO NOT clean hearths with water or high abrasion brushing. This may cause them to crack.**
- 3. Clean the hearths with a dry rag only. Liquids should never come in contact with the decks.**
- 4. Hearths should be reversed periodically. This will minimize wear and impose stress uniformly.**

EXTERIOR:

- **Cleaning the exterior once a day will prevent discoloration on the stainless steel**
- **Clean the exterior by performing the following steps:**
 1. **Apply stainless steel cleaner when oven is cold**
 2. **Use soft cloth and rub with the grain of the stainless steel**

VENTING SYSTEM:

- **Examination of the venting system should be performed at least once a year by a representative of a local service company.**



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THE COMMERCIAL GAS FIRED PITA BREAD OVEN **MODEL PTA-36**

MADE IN THE U.S.A.

PRODUCT DESCRIPTION:

The Attias Pita Oven, PTA-36 is one of the most versatile flat bread ovens to hit the market. The PTA-36 can save you time and money and can be the key to expanding your restaurant's marketability. The Attias Pita Oven design offers the traditional method of baking with the combination of modern technology. The Attias PTA-36 delivers intense heat for an all around even bake.

STANDARD FEATURES:

The ATTIS Pita Oven is built with a heavy duty steel frame that is suitable for a variety of products and operates with the infra-red burner technology. The baking surface is made of a heavy duty steel plate that rotates around the circumference of the oven. Each rotation holds 10 pitas per 1 minute, which is equivalent to 60 pita breads per hour. The pita ovens are available in the standard size, however, can be built in other sizes to suit custom requirements.

STANDARD SPECIFICATIONS:

- Standard Measurements: 36" W x 30" D x 35" H
- Infra-red burner technology
- 110 Volts standard Electric (Motor)
- Natural Gas or Propane option (additional charge)
- Approximate Temperature: 800 to 900 degrees maximum
- 10 Pita Breads per minute = 60 Pita Breads Per Hour
- 80,000 BTUS



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PIZZA OVEN SPECIFICAITONS

"The Oven That Bakes As Good As It Looks"

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DOUBLE DECK OPTION AVAILABLE ON ALL OVENS FOR AN ADDITIONAL CHARGE

FRONT ARCH BRICK OVEN STYLE AND/OR BRICK-LINED CEILING OPTION AVAILABLE ON ALL OVENS

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