

### Model DPO

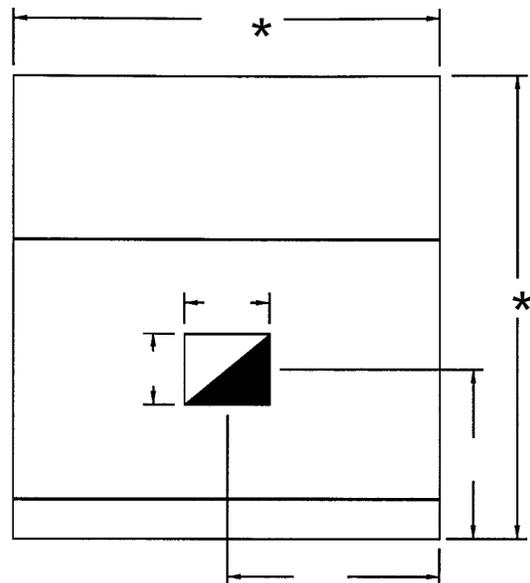
A single shell cap style hood which rests directly upon the oven. Hood shall be constructed of stainless steel where visible. An adjustable air volume control damper shall be provided for gas ovens with flues. The hood shall overhang the front edge of the oven by 18". UL Listed filters shall be provided. An open space directly below the filters shall be provided for storage of cooked pizzas.

#### STANDARD FEATURES

- Stainless Steel Construction Where Visible
- Specifically Designed Per Oven Model
- Open Area For Hot Pizza Storage
- Class II Construction
- Exhaust Collar Installed
- UL Listed Aluminum Grease Filters
- Adjustable Damper For Flue Gases
- 18" Front Overhang

#### OPTIONS

- All Stainless Steel Construction
- UL Listed Stainless Steel Grease Filters



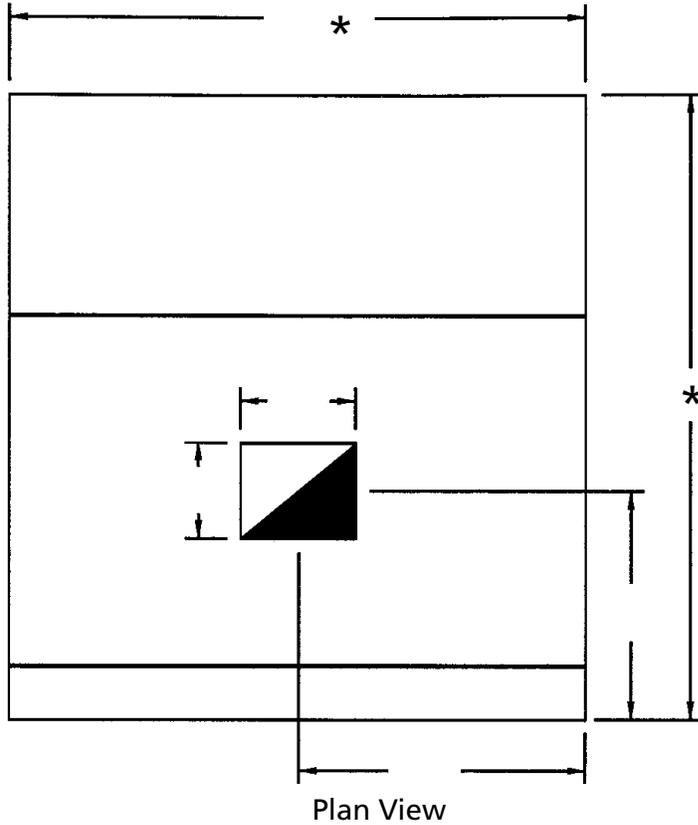
Plan View

(See reverse side for larger drawing)

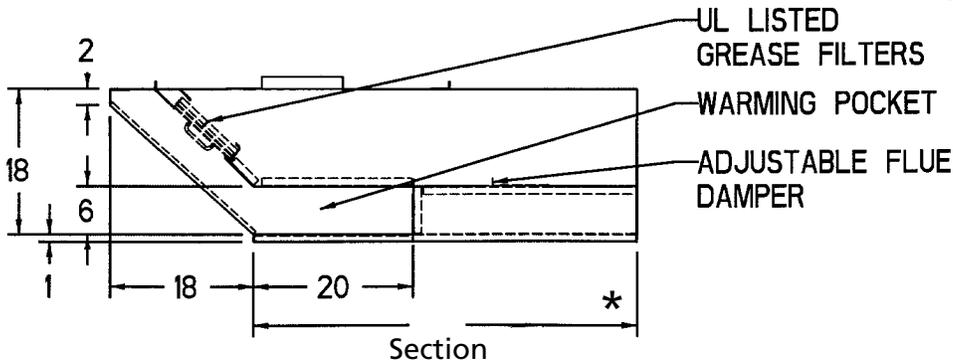
\* OVEN MODEL NUMBER OR SIZE REQUIRED BEFORE MANUFACTURE

BUILT IN  
ACCORDANCE  
WITH NFPA 96





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**EXHAUST RATE REQUIREMENTS**

Electric Oven	DECK PIZZA OVEN			
	Single Deck	Double Deck	Triple Deck	Four Decks
CFM Exhaust / Ft.	100	150	175	220
Gas Oven				
CFM Exhaust / Ft.	125	185	200	250

**ORDER ENTRY INFORMATION**

Project:

Item:

Representative:

Model:

Length:      Qty:

Width:  
Height:

Exhaust CFM:

Entered by:

Date:

Drawings Req'd:    Y    N

List Miscellaneous Options Separately



Duo-Aire reserves the right to make changes in design and specifications without prior notice.