

FSTC Qualified Deck Ovens

| Company Name | Model Number | Oven Size | Fuel Type | Preheat Energy (Btu) | Idle Energy Rate (Btu/h) | Energy Efficiency (%) | Production Capacity (lb/h) |
|--------------|-----------------|-----------|-------------|----------------------|--------------------------|-----------------------|----------------------------|
| Cuppone | Donatello | Full | Electricity | 2.3 | 1.1 | 66% | 61 |
| Cuppone | Evolution | Full | Electricity | 3.6 | 1.3 | 75% | 75 |
| Cuppone | MAX635L/*DG | Full | Electricity | 2.1 | 1.2 | 75% | 46 |
| Cuppone | MAX935/*DG | Full | Electricity | 2.8 | 1.1 | 82% | 68 |
| Cuppone | Tiziano TZ430 | Full | Electricity | 1.5 | .9 | 70% | 45 |
| Doyon | 2T | Full | Electricity | 2.5 | 1.3 | 60% | 35 |
| Pizza Master | PM 73* | Full | Electricity | 3.1 | 1.0 | 63% | 37 |
| Pizza Master | PM 91* | Full | Electricity | 3.1 | 1.0 | 68% | 37 |
| Pizza Master | PM 93* | Full | Electricity | 1.5 | 1.2 | 67% | 128 |
| Revent | US * deck 1 pan | Full | Electricity | 3.1 | 1.0 | 68% | 37 |
| Revent | US * deck 2 pan | Full | Electricity | 3.5 | 1.1 | 63% | 37 |
| Revent | US * deck 3 pan | Full | Electricity | 1.5 | 1.2 | 67% | 128 |