

ÓNICE



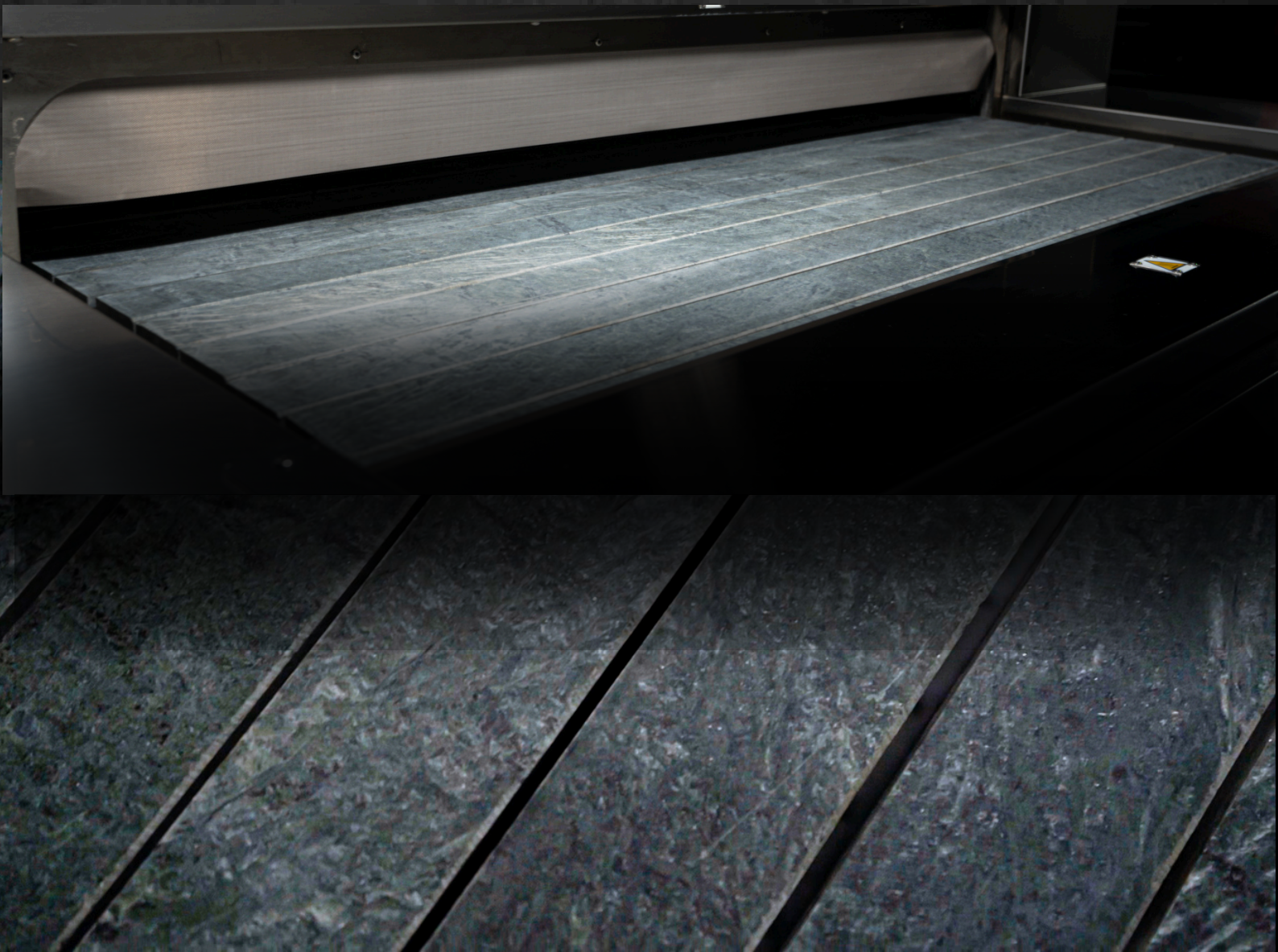
“The Onice Stone Conveyor Oven”

By:

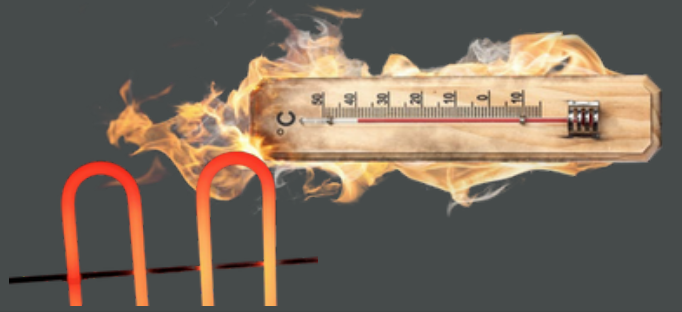
THE STONE CAVE TUNNEL

THE CONVEYOR OVEN ENGINEERED
WITH A COMPLETE NATURAL-STONE
INTERIOR

”
.



FEATURES



UP TO 950°F (510 °C)

Accurate Temperature Management
Reaches up to 950°F (510°C) for high-heat baking. Independent top and bottom heating controls let you fine-tune energy output, with programmable multi-cooking settings.

The Burning Cave

The Stone Tunnel of Performance™

Inside Onice, heat lives in every stone. The chamber is completely surrounded by natural stone top, sides, and floor “creating a radiant heat chamber that delivers authentic stone-baked results with industrial precision.”



Temperature Control

“Independent top and bottom temperature controls allow you to adjust upper and lower heating elements separately, providing greater browning control and baking precision than single-zone systems.”

Programmable Touch Panel

“Two daily ignition programs can be scheduled in advance ideal for staggered shifts.”

→ Added em dash for readability.





Heat Retention

Ecological thermal insulation ensures proper heat retention inside the baking chamber.

Up to 40% energy savings

Onice is designed to be one of the most energy-efficient electric ovens on the market. Engineered for both performance and sustainability, it delivers powerful results while significantly reducing operating costs efficient where it matters most.

Lower energy consumption means savings from day one, with less environmental impact and more money back in your pocket.

Actual savings may vary depending on usage and setup configuration.



Built For Battle

Made in Italy with trusted U.S. components. Designed for high-volume, demanding kitchens.

Lifetime warranty on elements and door springs.

3-Year parts / 1-Year labor warranty.



Modular Deck System

Designed for flexibility and scalability, each deck operates independently, allowing you to cook different products at different temperatures simultaneously. Stack up to three decks as your production grows all while maintaining consistent performance and control.



Customizable Options

Choose from a range of colors to match your brand or kitchen aesthetic.



Customizable Conveyor Belt

Belt also available in stainless steel

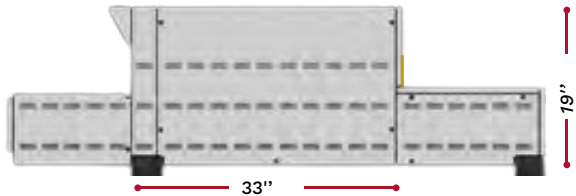
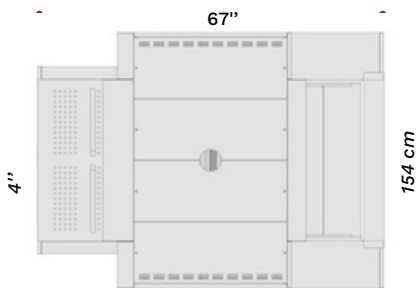
MODEL 40

INTERNAL HEIGHT

6.5"

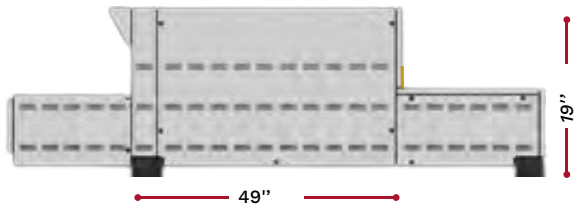
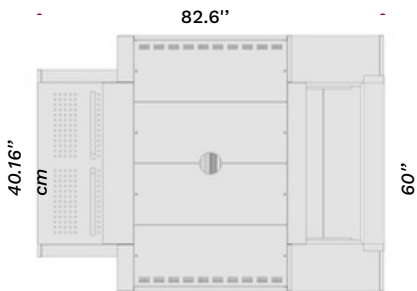
S

TEMP	VOLT	PHASE	KW	KW/HOUR	AMP	KG
500° C	208	3 + N	9.4	9	54	320



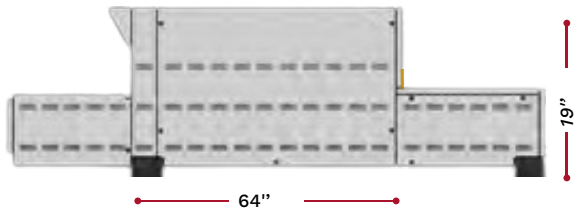
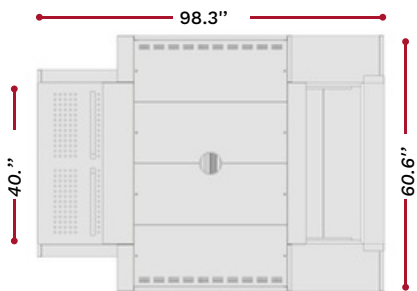
M

TEMP	VOLT	PHASE	KW	KW/HOUR	AMP	KG
500° C	208	3 + N	14	13	80.8	430



L

TEMP	VOLT	PHASE	KW	KW/HOUR	AMP	KG
510° C	208	3 + N	18.7	18	105	540

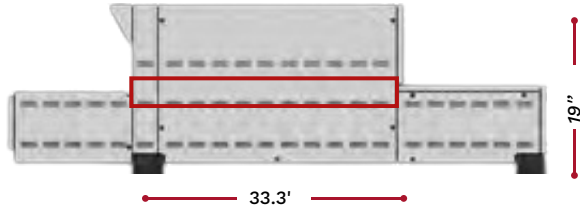
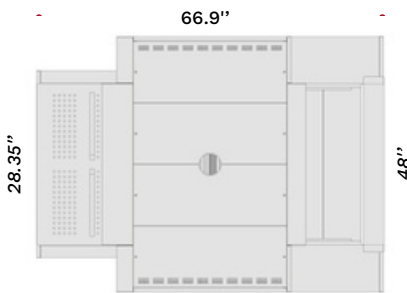


MODEL 30

INTERNAL HEIGHT 6.5"

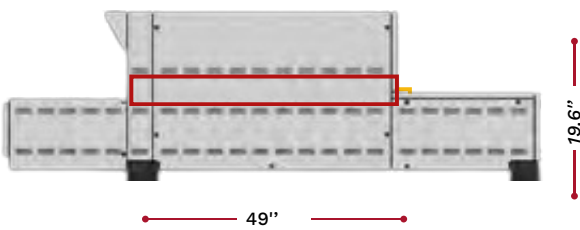
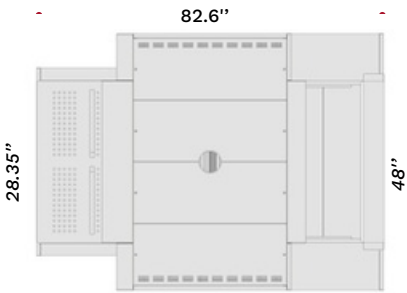
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TEMP	VOLTS	PHASE	KW	KW/HOUR	AMP	LB
932° F	208	3 + N	13,2	6	46	352



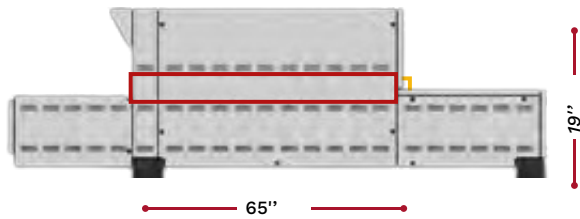
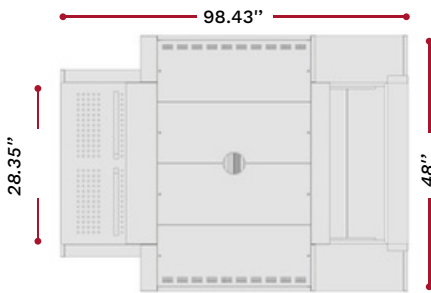
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TEMP	VOLTS	PHASE	KW	KW/HOUR	AMP	LB
932° F	208	3 + N	19,8	9	69	463



L

TEMP	VOLTS	PHASE	KW	KW/HOUR	AMP	LB
932° F	208	3 + N	26,4	12	92	573

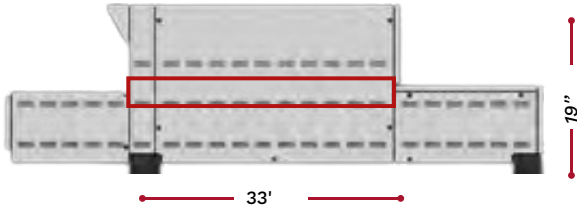
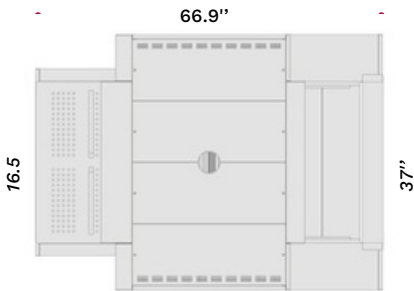


MODEL 17

INTERNAL HEIGHT 6.3"

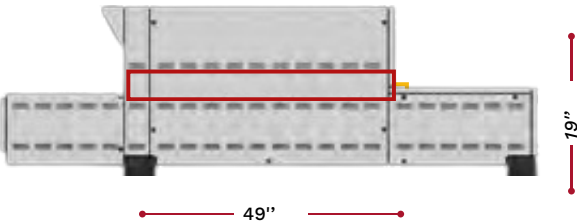
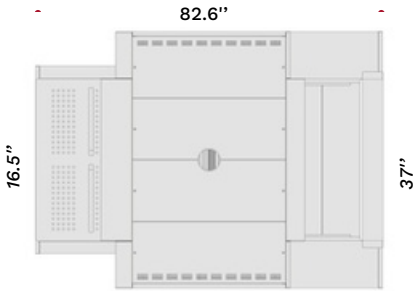
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TEMP	VOLTS	PHASE	KW	KW/HOUR	AMP	LB
932° F	208	3 + N	13,2	6	36	352



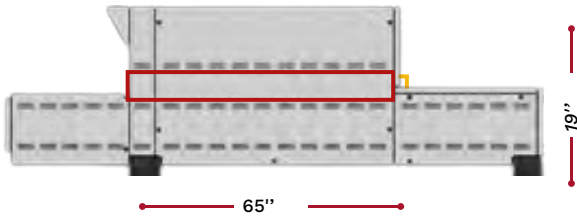
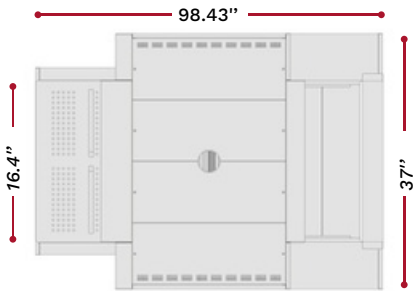
M

TEMP	VOLTS	PHASE	KW	KW/HOUR	AMP	LB
932° F	208	3 + N	19,8	9	55	463



L

TEMP	VOLTS	PHASE	KW	KW/HOUR	AMP	LB
932° F	208	3 + N	26,4	12	73	573



TRANSFORM ONICE INTO MAGNO

The evolution of tradition.
Keep the soul of a wood-fired oven with the precision and scalability of modern technology.
The Magno 2-in-1 Combo delivers authentic flavor with unmatched consistency and performance.



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INDUSTRIAL LINE

Engineered for high -volume production, the industrial line is built for high production facility



DIFFERENT BAKING MODEL OPTIONS



Bread



Pastry



Pizza



LOADING ACCESSORIES

ACCESSORIES



COMBINED BELT FOR STRETCHING – TOPPING – LOADING



DISCHARGE AND CONVEYOR BELT IN STAINLESS STEEL MESH



COOLING BELT WITH FANS



TOPPING BELT WITH TRACKS

**SEE IT. FEEL
IT. FIRE IT UP.**



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