PYRALIS HP

PIZZAGROUP

Long-lasting baking quality at the right price

Pyralis HP ovens satisfy all the needs of pizza chefs when it comes to their trusty tools: performance, technology, design, sturdiness and quality.
All models are equipped with high performance ActiveStone Technology which locates armored heating elements inside the refractory stone deck itself.
This technology guarantees more precise and uniform cooking temperatures throughout the entire deck surface, resulting in perfectly baked pizzas and speedy temperature recoveries.



Excellent performance:
sturdy, suitable for intensive use and many types of dough, ensure uniform baking

Ultra-fast heating with ActiveStone:
supreme thermal performance with reduction of heating time by up to 50% and energy consumption up to 25%, compared to a traditional heating systems. Exposed top heating elements are precisely controlled to always provide the needed amount of heat during the cooking process

Refractory stone cooking surface:
more crispy and long lasting results. Bake any product directly on the stone without the need to use trays or pans

840 °F (450 °C) max temperature.
Perfect for any type of dough, also high hydrations products requiring a very short cook time, like Napoli style pizza

Analogic manual control,
for a perfect control feeling of the chamber temperature

Fitted with one or two interior light,

OPTIONAL FEATURES

Cooking chamber fully coated with refractory material
for perfect heat distribut ion and st able cooking

High-power hood
with digital speed motor controlled

4 wheels set
2 with brake
+2 without brake

GENERAL FEATURES

Certifications:
UL-ETL

Warranty:
1 year parts and labour

Heavy duty pizza oven

Counter balanced doors
Double glass doors

Easy to clean

User and
Service friendly

PIZZA PRODUCTIVITY

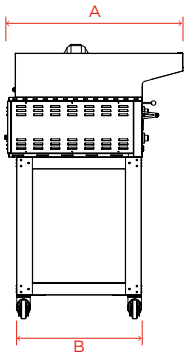
Pizza size (in/cm)	**10" / 25 cm**	**12" / 30 cm**	**13,7" / 35 cm**	**15,7" / 40 cm**	**17,7" / 45 cm**	**22" / 56 cm**	**32" / 80 cm**
Cooking Time (minutes)	2	2,5	3	5	6	9	nd
Production PHP4 (pizzas/hour)	90	72	45	18	7	5	nd
Production PHP6L (pizzas/hour)	180	108	60	32	15	5	nd

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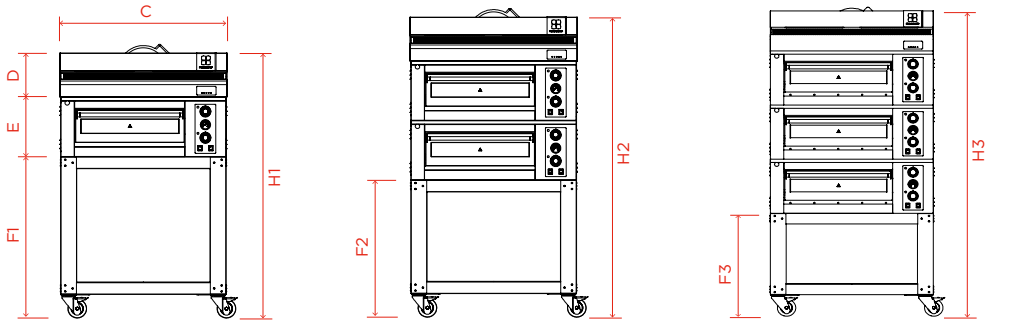
PIZZAGROUP

SIZE AND CONFIGURATION WITH HOOD

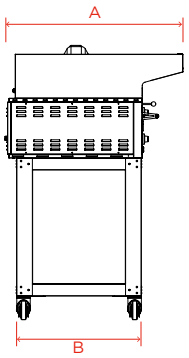
Side view



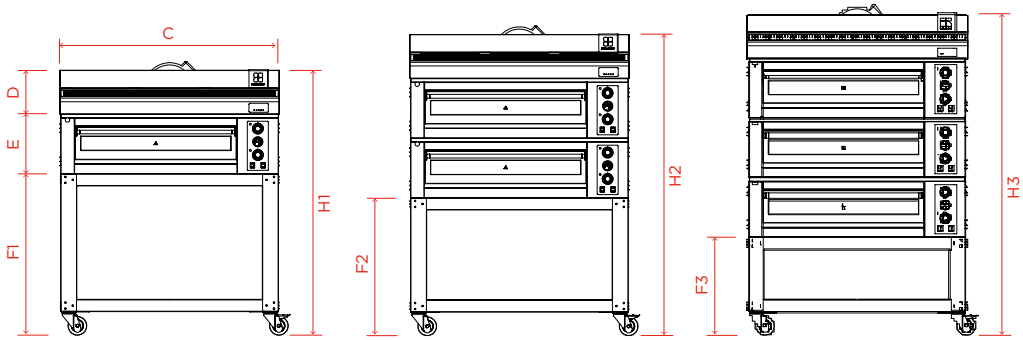
Front view / Pyralys HP 4



Side view



Front view / Pyralys HP 6L



EXTERNAL DIMENSIONS

Model	A	B	C	D	E	F1	F2	F3	H1	H2	H3
Pyralis HP 4	47″ 120 cm	33″ 84 cm	43,7″ 111 cm	11,8″ 30 cm	15,7″ 40 cm	42,5″ 108 cm	36,2″ 92 cm	29,9″ 76 cm	70″ 178 cm	79,5″ 202 cm	89″ 226 cm
Pyralis HP 6L	47″ 120 cm	33″ 84 cm	57,5″ 146 cm	11,8″ 30 cm	15,7″ 40 cm	42,5″ 108 cm	36,2″ 92 cm	29,9″ 76 cm	70″ 178 cm	79,5″ 202 cm	89″ 226 cm

INTERNAL DIMENSIONS (of one baking chamber)

Model	Width	Lenght	Height
Pyralis HP 4	27,5″ 70 cm	27,5″ 70 cm	5,5″ 14 cm
Pyralis HP 6L	41,3″ 105 cm	27,5″ 70 cm	5,5″ 14 cm

WEIGHT

Pyralis HP 4	Pyralis HP 4+4	Pyralis HP 4+4+4	Pyralis HP 6L	Pyralis HP 6L+6L	Pyralis HP 6L+6L+6L					
255,70 lb 116 kg	480,60 lb 218 kg	705,50 lb 320 kg	326,30 lb 148 kg	612,90 lb 278 kg	899,50 lb 408 kg					
Stand 4 for 1 oven	Stand 4 for 2 ovens	Stand 4 for 3 ovens	Stand 6L for 1 oven	Stand 6L for 2 ovens	Stand 6L for 3 ovens	Hood 4	Hood 6L			
90,40 lb 41 kg	86 lb 39 kg	81,60 lb 37 kg	99,20 lb 45 kg	94,80 lb 43 kg	90,40 lb 41 kg	90,40 lb 41 kg	110,20 lb 50 kg			

NOTE

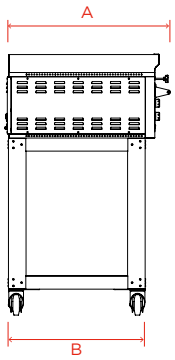
Minimum 4 Inches of clearance is required on all sides of the oven. At any time and without any notice the Manufacturer reserves the right of implementing all useful and necessary modifications for products improvements.

PYRALIS HP

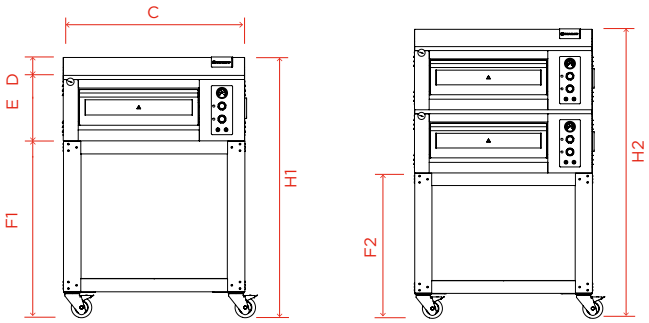
PIZZAGROUP

SIZE AND CONFIGURATION WITH SMALL HOOD

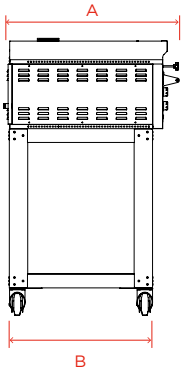
Side view



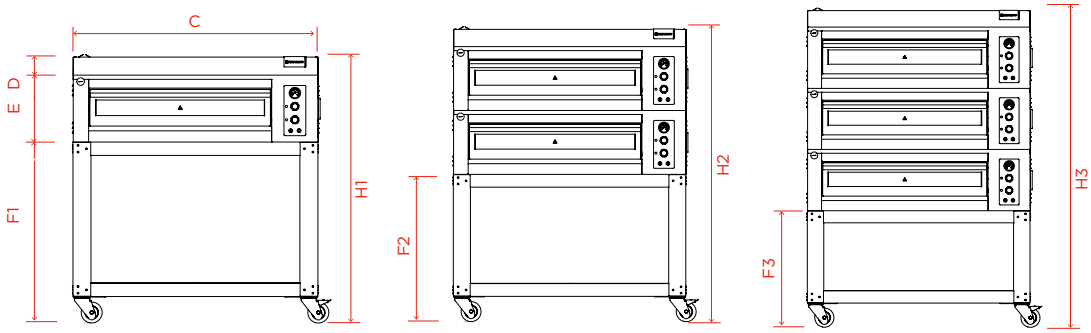
Front view / Pyralys HP 4



Side view



Front view / Pyralys HP 6L



EXTERNAL DIMENSIONS

Model	A	B	C	D	E	F1	F2	F3	H1	H2	H3
Pyralis HP 4	40″ 101 cm	33″ 84 cm	43,7″ 111 cm	4,3″ 11 cm	15,7″ 40 cm	42,5″ 108 cm	36,2″ 92 cm	29,9″ 76 cm	63″ 160 cm	72″ 183 cm	81,5″ 207 cm
Pyralis HP 6L	40″ 101 cm	33″ 84 cm	57,5″ 146 cm	4,3″ 11 cm	15,7″ 40 cm	42,5″ 108 cm	36,2″ 92 cm	29,9″ 76 cm	63″ 160 cm	72″ 183 cm	81,5″ 207 cm

INTERNAL DIMENSIONS (of one baking chamber)

Model	Width	Lenght	Height
Pyralis HP 4	27,5″ 70 cm	27,5″ 70 cm	5,5″ 14 cm
Pyralis HP 6L	41,3″ 105 cm	27,5″ 70 cm	5,5″ 14 cm

WEIGHT

Pyralis HP 4	Pyralis HP 4+4	Pyralis HP 4+4+4	Pyralis HP 6L	Pyralis HP 6L+6L	Pyralis HP 6L+6L+6L
225 lb 102 kg	450 lb 204 kg	675 lb 306 kg	287 lb 130 kg	574 lb 260 kg	861 lb 390 kg

Stand 4 for 1 oven	Stand 4 for 2 ovens	Stand 4 for 3 ovens	Stand 6L for 1 oven	Stand 6L for 2 ovens	Stand 6L for 3 ovens
90,40 lb 41 kg	86 lb 39 kg	81,60 lb 37 kg	99,20 lb 45 kg	94,80 lb 43 kg	90,40 lb 41 kg

NOTE

Minimum 4 Inches of clearance is required on all sides of the oven. At any time and without any notice the Manufacturer reserves the right of implementing all useful and necessary modifications for products improvements.

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OTHER INFORMATION

INSTALLATION SPECIFICATIONS

Installation phases require 2 - 4 hours.
All oven parts can fit through a standard 36" x 80" door.
All electrical and ventilation hook-ups are at the customer's responsibility and expense.
As for ventilation requirements, a specialist is required.
A certified electrician is required on site during installation phases.

ELECTRICAL REQUIREMENTS

Voltage	208 V
Phase	3
Frequency	60 Hz
Current Draw	PHP4 = 21 A / PHP6L = 27,5 A
Supply	PHP4 = 7,5 kW / PHP6L = 9,9 kW
Breakers	PHP4 = 30 A / PHP6L = 40 A

•The plug, cable and receptacle are not included.
•The oven's connections must be made by an electrician on the installation day.

SHIPPING INFORMATION

Model	Packaging width	Packaging lenght	Packaging Height	Packaging weight with hood	Packaging weight with small hood
Pyralys HP 4	47,2" 120 cm	51,2" 130 cm	28,3" 72 cm	421,10 lb 191 kg	390,20 lb 177 kg
Pyralys HP 4+4*	47,2" 120 cm	51,2" 130 cm	28,3" 72 cm	811,30 lb 368 kg	780,40 lb 354 kg
Pyralys HP 4+4+4 *	47,2" 120 cm	51,2" 130 cm	28,3" 72 cm	1201,50 lb 545 kg	1170,60 lb 531 kg
Pyralys HP 6L	47,2" 120 cm	63" 160 cm	28,3" 72 cm	513,70 lb 233 kg	474 lb 215 kg
Pyralys HP 6L + 6L*	47,2" 120 cm	63" 160 cm	28,3" 72 cm	987,70 lb 448 kg	948 lb 430 kg
Pyralys HP 6L + 6L + 6L*	47,2" 120 cm	63" 160 cm	28,3" 72 cm	1461,70 lb 663 kg	1422 lb 645 kg
Stand 4 for 1 oven	36,6" 93 cm	44,9" 114 cm	6,9" 17,5 cm	99,20 lb 45 kg	99,20 lb 45 kg
Stand 4 for 2 ovens	36,6" 93 cm	44,9" 114 cm	6,9" 17,5 cm	94,80 lb 43 kg	94,80 lb 43 kg
Stand 4 for 3 ovens	36,6" 93 cm	44,9" 114 cm	6,9" 17,5 cm	90,40 lb 41 kg	90,40 lb 41 kg
Stand 6L for 1 oven	36,6" 93 cm	59" 150 cm	6,9" 17,5 cm	112,40 lb 51 kg	112,40 lb 51 kg
Stand 6L for 2 ovens	36,6" 93 cm	59" 150 cm	6,9" 17,5 cm	108 lb 49 kg	108 lb 49 kg
Stand 6L for 3 ovens	36,6" 93 cm	59" 150 cm	6,9" 17,5 cm	103,60 lb 47 kg	103,60 lb 47 kg
Hood 4	48" 122 cm	48" 122 cm	22,25" 56,5 cm	141,10 lb 64 kg	
Hood 6L	61,8" 157 cm	48" 122 cm	22,25" 56,5 cm	169,80 lb 77 kg	

** Shipped in 2/3 separate boxes*