

Technical Specifications:



La Bestia Modular Electric Deck Oven

The La Bestia LB Series is the most robust electric deck oven in the market engineered for battle in the most demanding commercial kitchens. Built from high-grade stainless steel and heavy-duty components, it is designed to operate continuously under extreme conditions while maintaining consistent performance. Each deck is equipped with independently controlled top and bottom heating elements, high-density insulation, and a refractory stone baking surface for precise heat retention and even baking. Its modular design allows one to four deck configurations with multiple deck heights, making it adaptable for everything from high-volume New York-style pizza production to artisan breads.

FEATURES

- **Up to 40% on energy cost Beast door**

La Bestia is designed to be one of the most energy-efficient electric ovens available today. Engineered for 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 saving may vary depending on usage and setup configuration

- **Full stainless steel construction**

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 four decks as your production grows, all while maintaining consistent performance and control.

- **Customizable Options**

From a range of colors to match your brand or décor.

Available with two control panel styles.

Compatible with various electrical configurations.

- **Steam Generator**

Integrated, High-Output Steam without Bulk

The bakery modules include a built-in steam generator that sits flush with the deck no bulky external tanks or hoses—so you get professional steam baking without losing footprint

- **The Beast door**

Engineered like a tank this overbuilt door takes a beating night after night. Thick-gauge steel and high-performance insulation deliver unmatched heat retention and toughness for heavy-duty service.

- **Programmable Touch Panel**

Two daily ignition programs you can schedule in advance ideal for staggered shifts whereas Traditional ovens typically offers only on-demand manual startup

- **Zero Heat Loss**

Advanced perimeter heat shield integrated heating elements around the door frame blocks heat escape each time the door is opened.

- **Accurate Temperature Management**

Reaches up to 950°F (510 °C) for high-heat baking.

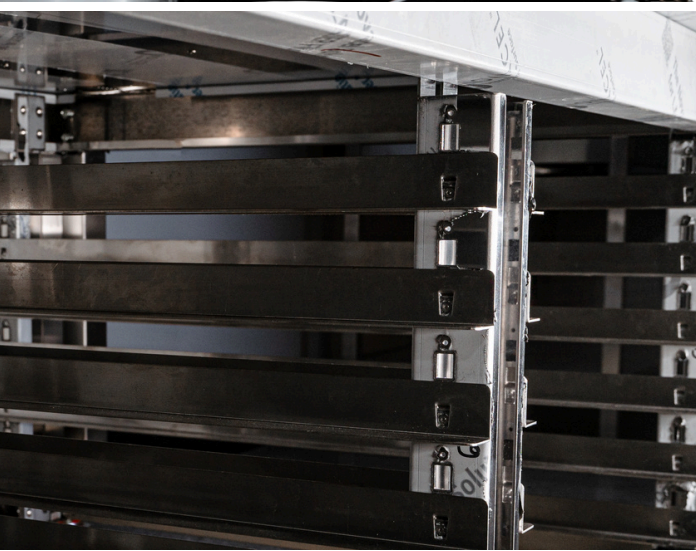
Independent top-and-bottom heating controls let you fine-tune energy output.

Ten programmable baking cycles deliver maximum flexibility and repeatable results.

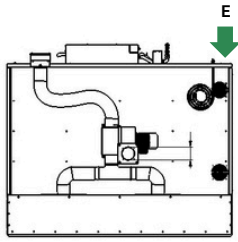
Maintains a constant temperature even during continuous, heavy-use operation.

- **Extreme Durability**

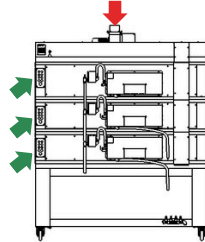
The most robust modular electric deck oven on the market, built from heavy-gauge stainless steel and designed for continuous, high-volume operation.



TOP VIEW

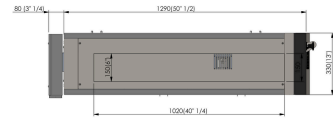


BACK VIEW

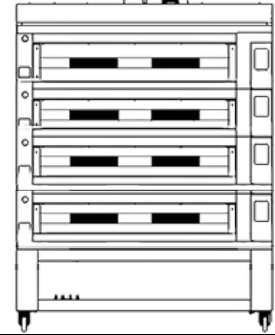
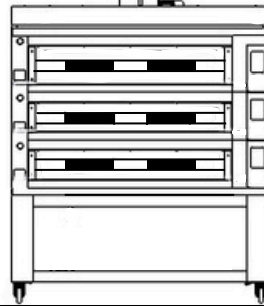
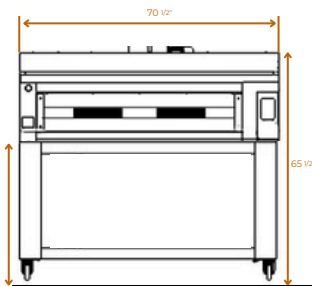


↓ Exhaust

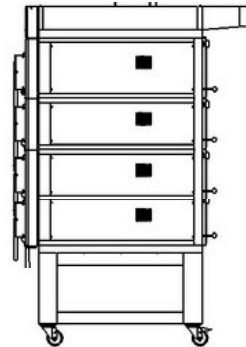
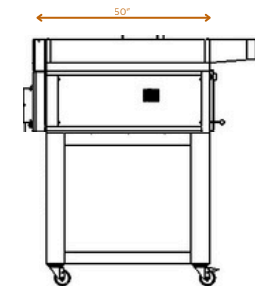
↓ Electrical connection
Each deck operates on its own separate electrical feed.



FRONT VIEW



SIDE VIEW



IMPORTANT!

All installations and servicing must comply with applicable local and national codes, and must be performed only by qualified service technicians and licensed Electricians.

Clearance requirement

Maintain a minimum clearance of 2 inches on all sides, including the rear, from both combustible and noncombustible surfaces.

Electrical Requirements

- Power: 13.4 kW • Voltage: 208 V
- Phase: 3-phase • Current: 34A

Dimensions

Interior (W x D): 56 1/4" x 40" (143 x 102 cm)
Exterior (W x D): 70 1/2" x 50" (192 x 106 cm)
Shipping Dimensions

PIZZA CAPACITY

10"	12"	14"	16"	18"	20"	24"
19	12	8	6	6	4	2

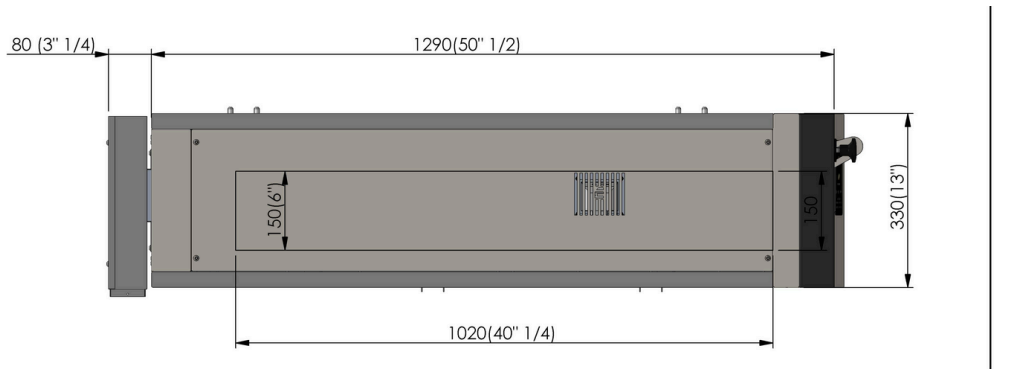
"The amount of Pizza that can be produced is influenced by the specific recipe, the heat settings, and how the food is prepared."

Pizza Arch reserves the right to modify specifications without prior notice as part of our commitment to ongoing product improvement.

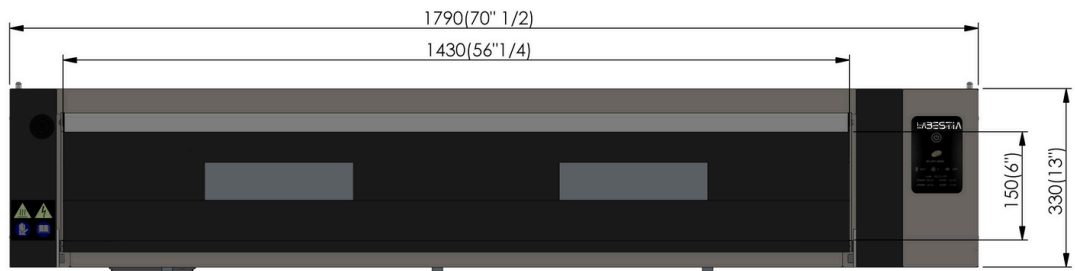
MADE IN ITALY



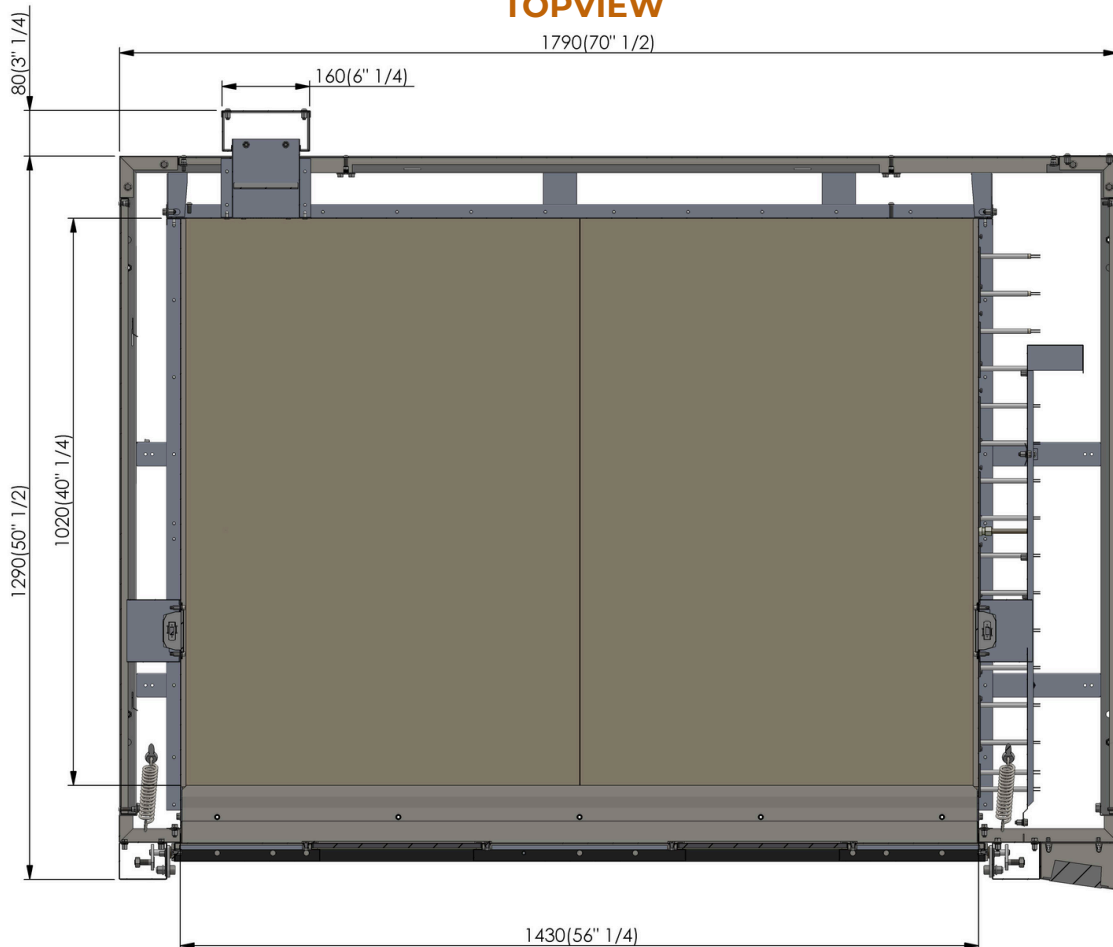
SIDE VIEW



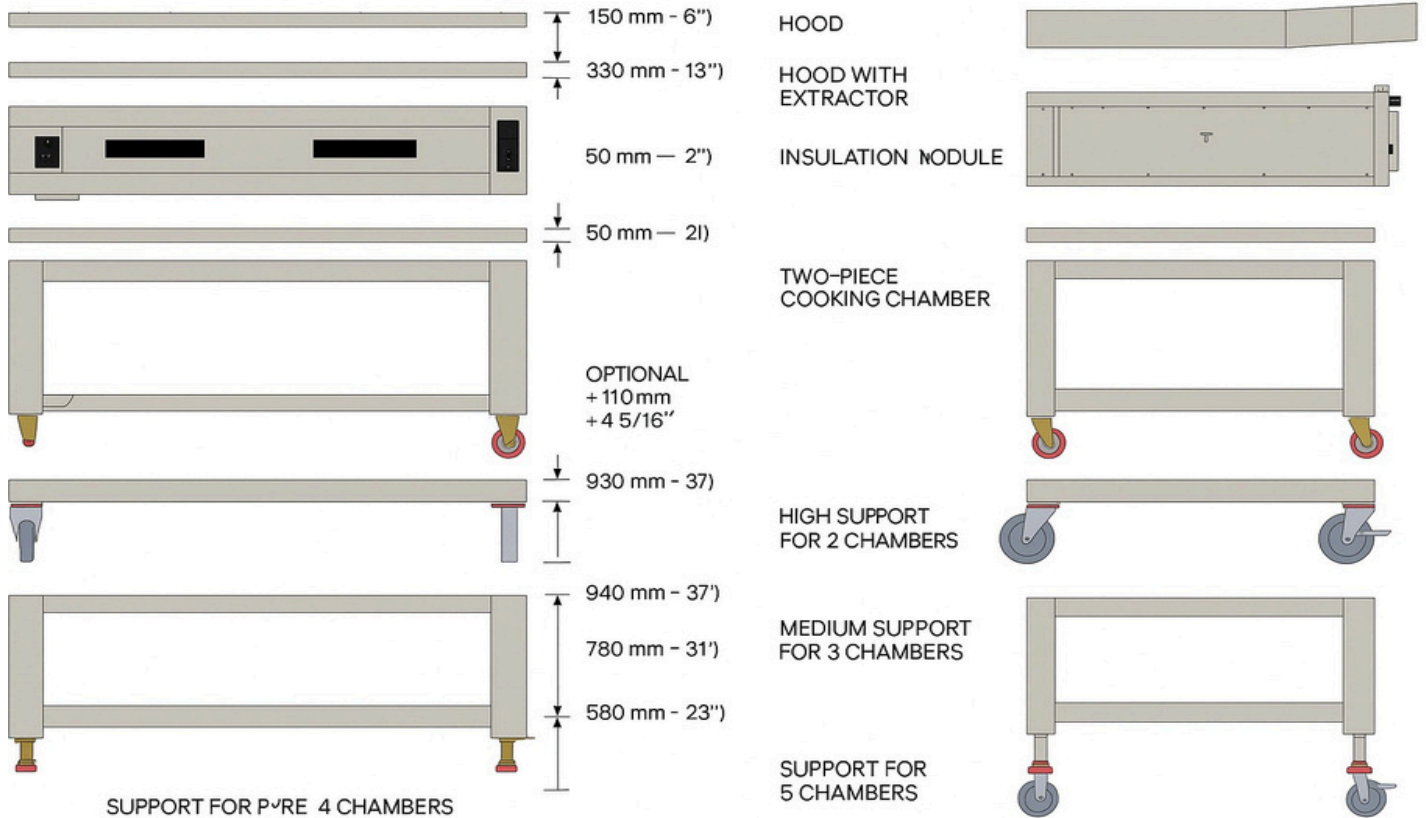
FRONT VIEW



TOPVIEW



MADE IN ITALY



LA BESTIA LB6

ELECTRICAL INFORMATION INFORMAZIONI ELETTRICHE

Standard POWER based on 208-240 V / 60 Hz / 3Ph

POWER	VOLTAGE	kW	PHASE	Amps
Pizza	208V	12.3	3	41.2
POWER	VOLTAGE	kW	PHASE	Amps
Pizza	240V	13.5	3	39.1

Standard POWER based on 208-240 V / 60 Hz / 1Ph

POWER	VOLTAGE	kW	PHASE	Amps
Pizza	208V	12.3	1	59.3
POWER	VOLTAGE	kW	PHASE	Amps
Pizza	240V	13.5	1	56.5