

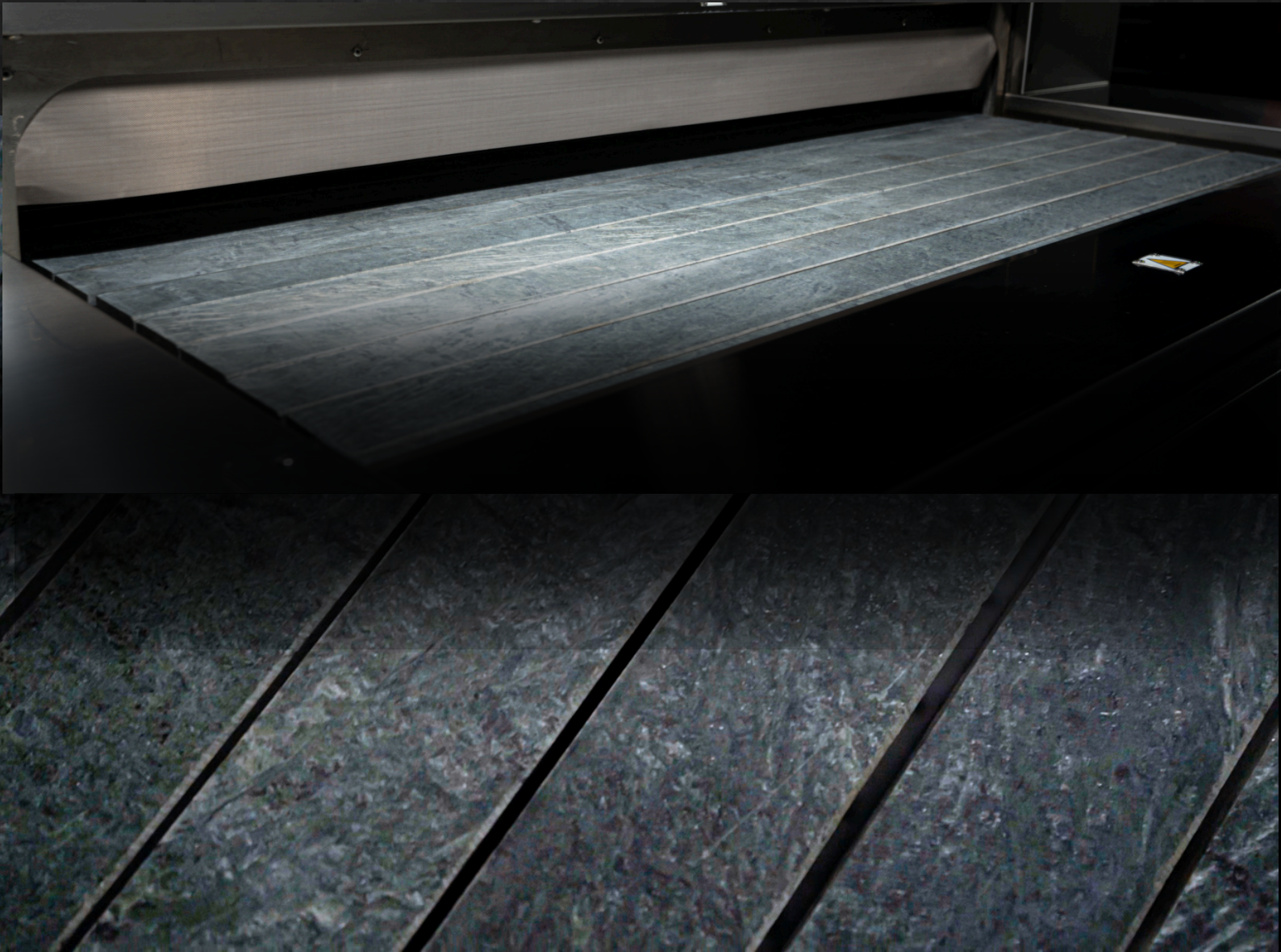
ÓNICE



The Onice Stone ConvThe Onice
Stone Conveyor Oven
eyor Oven

THE STONE CAVE TUNNEL

THE CONVEYOR OVEN ENGINEERED WITH
A COMPLETE NATURAL-STONE INTERIOR



FEATURES

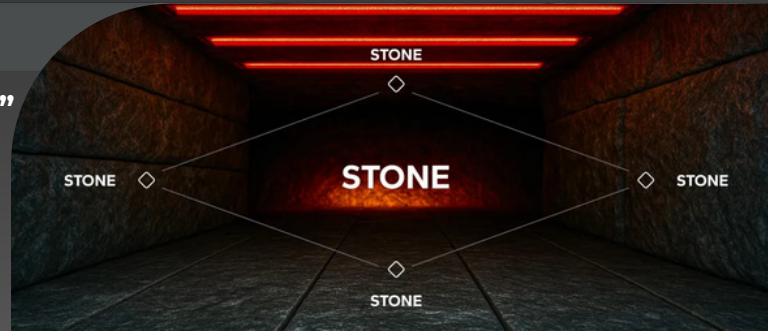
UP TO 950°F (510 °C)



Reaches 950°F (510°C) for powerful high-heat baking and features programmable multi-cooking settings for versatile operation. Independent top and bottom heating controls allow precise adjustment of energy output, giving you complete control over baking performance.

The Burning Cave

The Onice has a “Stone Tunnel of Performance” The chamber is completely surrounded by natural stone on the top, sides, and floor creating a radiant heat chamber that delivers authentic stone-baked results with industrial precision.



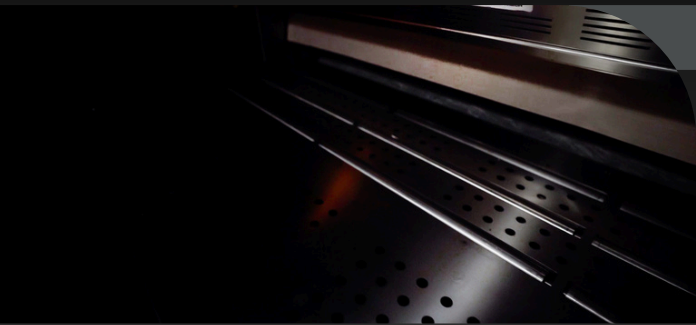
Temperature Control

Independent top and bottom temperature controls let you adjust the upper and lower heating elements separately, delivering greater baking precision and improved browning control compared to traditional single-zone systems

Programmable Touch Panel

Two programmable daily ignition schedules can be set in advance, which is perfect for staggered shifts and streamlined kitchen operations.





Heat Retention

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

Save up to 40% on your energy bill!

Lowering your energy consumption means savings from day one!

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.



Built For Battle

The full stainless steel oven is crafted in Italy with trusted U.S. parts and is built to perform in high-volume, demanding kitchens.

The oven is backed by a lifetime warranty on heating elements and door springs, along with a 3-year parts and 1-year labor warranty for dependable peace of mind.



Modular Deck System

Designed for maximum flexibility and scalability, each deck operates independently allowing you to cook different products at different temperatures all at the same time. As demand grows, simply stack up to three decks to expand capacity, all while maintaining the same consistent performance, precision, 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 HIGHT

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

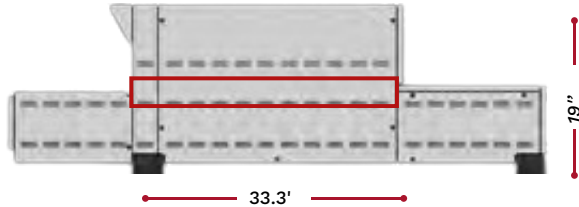
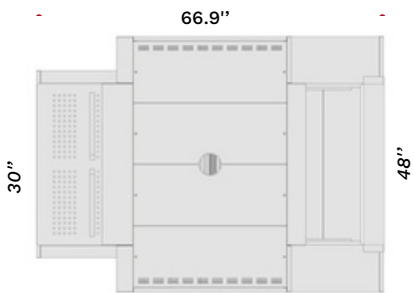
TEMP	VOLT	PHASE	KW	KW/HOUR	AMP	KG
510° C	208	3 + N	18.7	18	105	540

MODEL 30

INTERNAL HEIGHT 6.5"

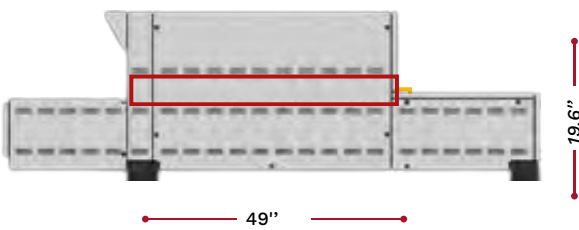
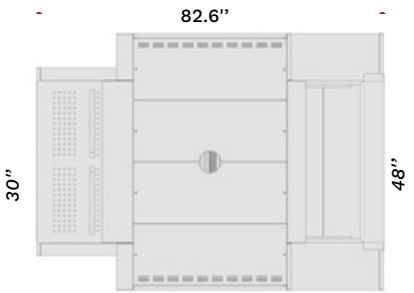
S

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



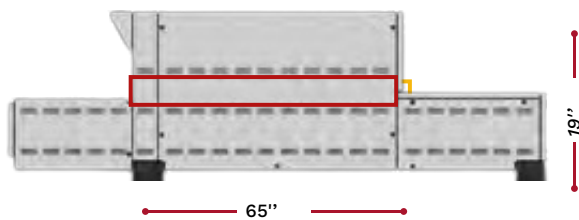
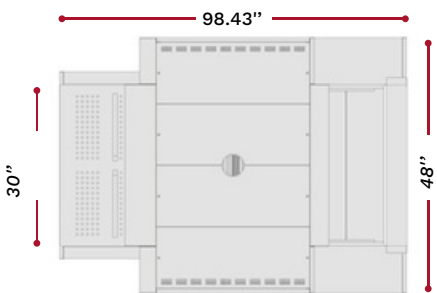
M

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"

S

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.



32

INDUSTRIAL LINE

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



BAKE ANYTHING IN THE ONICE



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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