

LA BESTIA

Modular Deck Oven



BUILT BY OPERATORS, FOR OPERATORS

La Bestia wasn't just engineered, it was born from real kitchen experience. As former operators, we've worked with everything from traditional wood-fired ovens to gas decks. We've lived the long nights, the rush hours, the inconsistency, and the burnout.

From crafting New York style and pan pizzas to navigating the chaos of high-volume service, we understand what operators truly need, because we've been there!



FEATURES

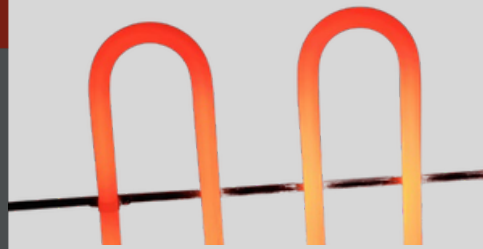
UP TO 950°F (510 °C)



- Heats up to 950°F (510°C) for high-temperature baking performance.
- With ten programmable baking cycles, it offers outstanding flexibility while ensuring consistent, repeatable outcomes.

Zero Heat Loss

- The advanced perimeter heat shield prevents heat loss every time the door opens.
- The integrated heating elements help maintain consistent internal temperatures and improve overall energy efficiency.

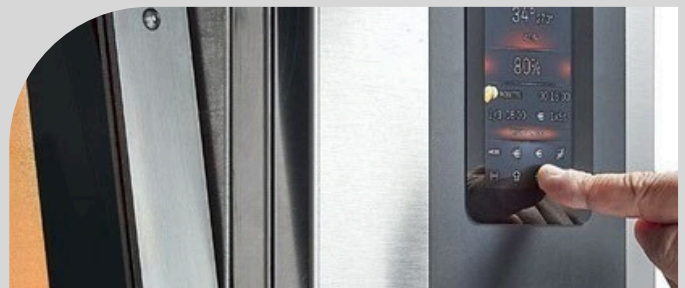


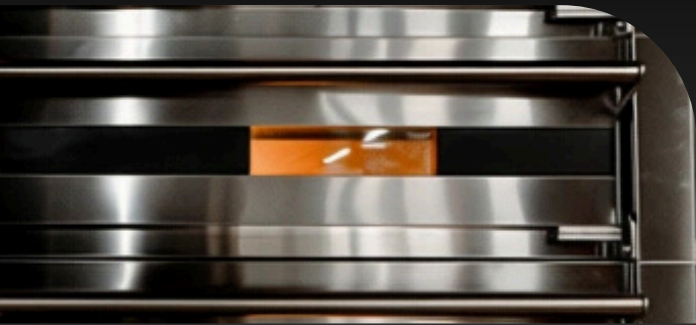
Temperature Control

- Independent top and bottom controls allow precise energy adjustments for optimal cooking results.
- Built to maintain a steady temperature even during continuous, high-volume operation delivering reliable performance in demanding environments.

Programmable Touch Panel

- Fully programmable touchscreen panel delivers precise temperature control.
- Customizable settings for different recipes and timed operations give chefs total command of the oven.





THE BEAST DOOR

Built like a tank, the indestructible door is designed to withstand the demands of nightly high-volume use. The thick-gauge steel construction combined with high-performance insulation ensures exceptional durability while maximizing heat retention for reliable, heavy-duty operation.

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.



Actual saving may vary depending on usage and setup configuration.



Built For Battle

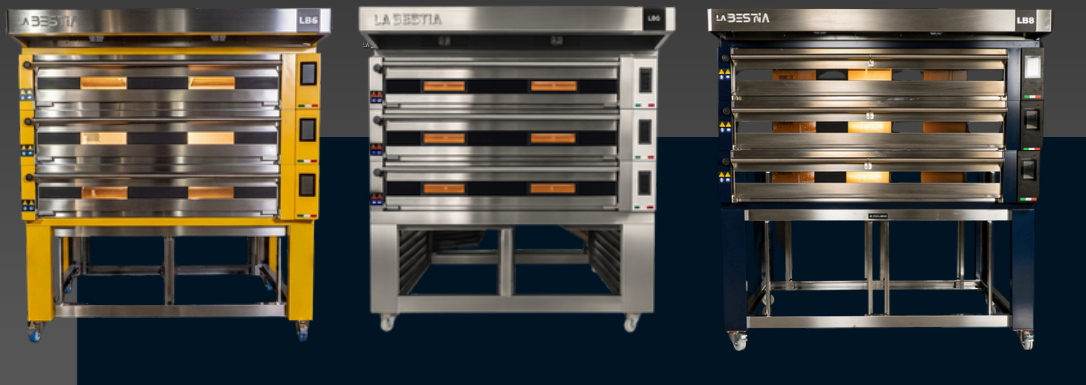
The full stainless steel oven is crafted in Italy with trusted U.S. parts and is built to perform in high-volume, demanding kitchens.

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 style. Available with two control panel designs and compatible with various electrical configurations.











Steam Generator

The bakery modules feature an integrated steam generator built flush into the deck eliminating bulky external tanks or hoses. The result is professional-grade steam baking that preserves valuable kitchen space and maintains a clean, streamlined design.

TECHNICAL DATA

Pizza Capacity

									
Model	10"	12"	14"	16"	18"	20"	22"	24"	28"
LB 3	6 Pizzas Per Deck	5 Pizzas Per Deck	4 Pizzas Per Deck	3 Pizzas Per Deck	3 Pizzas Per Deck	2 Pizzas Per Deck	2 Pizzas Per Deck	2 Pizzas Per Deck	1 Pizza Per Deck
LB 4	11 Pizzas Per Deck	8 Pizzas Per Deck	6 Pizzas Per Deck	4 Pizzas Per Deck	4 Pizzas Per Deck	4 Pizzas Per Deck	3 Pizzas Per Deck	2 Pizzas Per Deck	2 Pizzas Per Deck
LB 6	19 Pizzas Per Deck	12 Pizzas Per Deck	8 Pizzas Per Deck	6 Pizza Per Deck	6 Pizzas Per Deck	4 Pizzas Per Deck	3 Pizzas Per Deck	2 Pizzas Per Deck	2 Pizzas Per Deck
LB 8	24 Pizzas Per Deck	15 Pizzas Per Deck	11 Pizzas Per Deck	8 Pizzas Per Deck	6 Pizzas Per Deck	6 Pizzas Per Deck	3 Pizzas Per Deck	2 Pizzas Per Deck	2 Pizzas Per Deck

LB 8

Interior (W x D): 66" 1/8 x 40" (167 x 102 cm)
 Exterior (W x D): 80" 5/16 x 50" (203 x 127 cm)
 Power Supply: 208V 13.9 kW / 3PH / 46A

LB 6

Interior (W x D): 56 1/2" x 40" (143 x 102 cm)
 Exterior (W x D): 70 1/2" x 50" (192 x 106 cm)
 Power Supply: 208V/ 12.3 kW / 3PH / 41A

LB 3

Interior (W x D): 37 1/4" x 33.5" (143 x 102 cm)
 Exterior (W x D): 56 1/2" x 42" (143.5 x 106.7 cm)
 Power Supply: 9 kW / 3PH / 22A

Standard POWER based on 208/240V/60Hz/3Ph
 (Different voltages/phases available ON DEMAND)

ACCESSORIES



Setters



Integrated loader

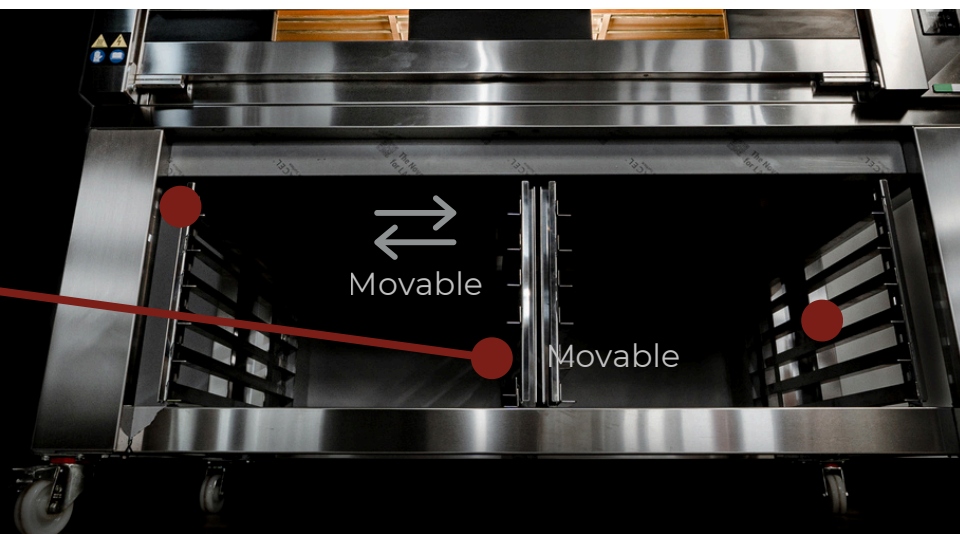


Stand on wheels complete with or without tray holder.



Proofer on Wheels.

ADJUSTABLE SHELVING SYSTEM



BREAD MODELS AVAILABLE



Bake anything in La Bestia



SEE IT. FEEL IT. FIRE IT UP.

With years of hands-on experience in both the U.S. and Italy, we don't just build equipment, we build solutions that work for real operators.

We understand your challenges because we've lived them.

From layout to performance, our ovens are designed to deliver unmatched reliability, speed, and control.



BOOK A DEMO TODAY!

1.888.431.4057



LABESTIA



PIZZAARCH

“Made in Italy · Distributed by PizzaArch”

679 NW Enterprise Dr,
Port Saint Lucie FL, 34986

1.888.431.4057
www.pizzaarch.com