

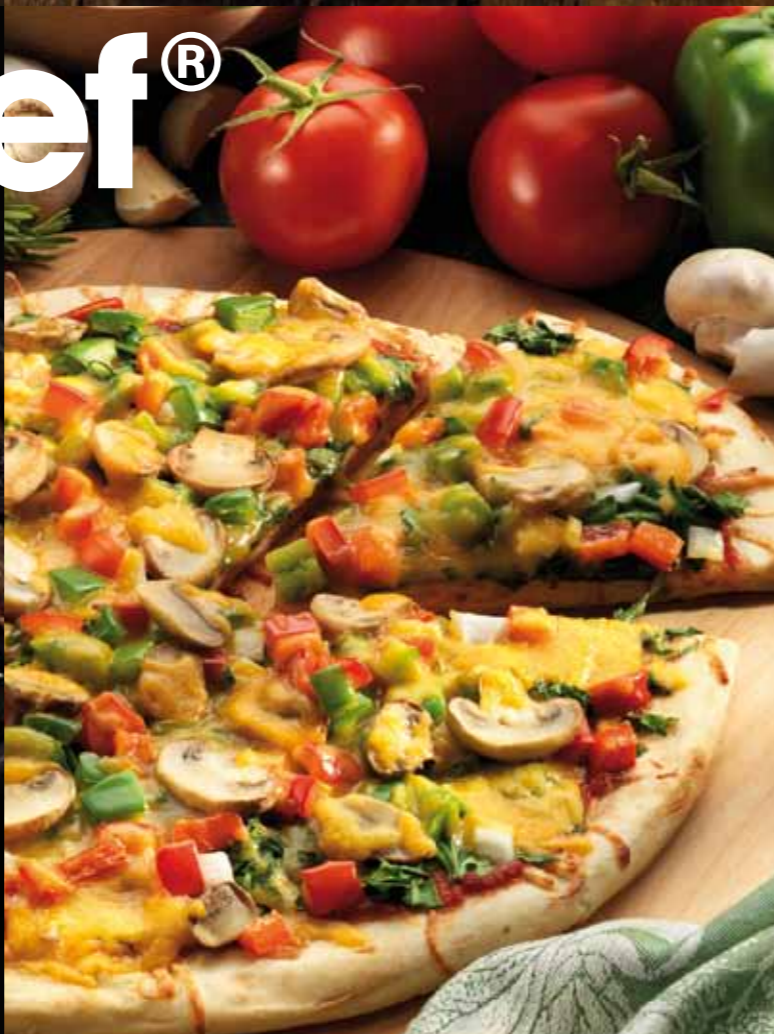
# Metal ovens.



## Why use the oven?

- 🔥 Conviviality and culinary pleasure.
- 🔥 Possibility to cook for many guests.
- 🔥 Cooking with no smells in the house.
- 🔥 Environmental friendliness and savings: cooking with Sunday ovens® is 10 times less expensive compared to an electric oven and 5 times less than a masonry oven.
- 🔥 Italian tradition with advanced cooking performance.





# 1 Multichef®

**Perfect cooking with no smells being transferred between different dishes.**

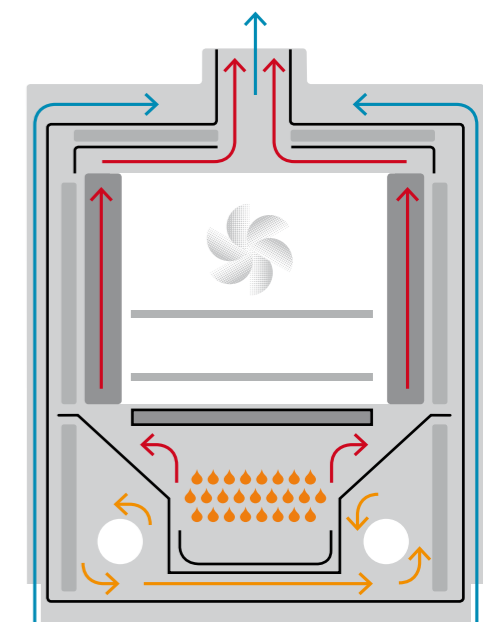


**Sunday ovens®, thanks to the exclusive cooking chamber technology and pyrolysis ventilation system, allow baking vapours to be abated, thus preventing smells being transferred between different dishes.**

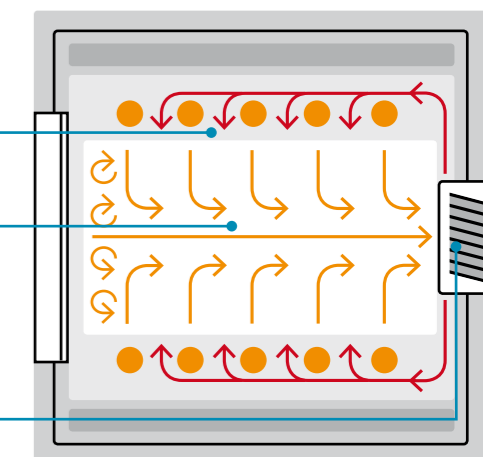
**The enveloping radiant convection system, a refined Sunday solution®, consistently distributes heat via the nozzles located in various parts of the oven.**



Oven operation diagram



Cooking chamber



Cooking smoke and smells are eliminated thanks to pyrolysis, thus allowing various foods to be baked simultaneously.

Diffused heat for consistent baking.

The hot air is sucked in by the cooking chamber and conveyed through the side ducts.

# 2 AutoClean®



**An exclusive system which keeps the oven cleaner.**



**Baking vapours and smoke are abated by a special pyrolytic system leaving the oven a lot cleaner compared to products available on the market. Moreover, the double glass which thermally insulates the heating and cooking chambers always stays cleaner. Finally, when oven cleaning is necessary, the operation is decidedly easier thanks to the possibility to completely remove all the walls of the cooking chamber, including the rear and top.**

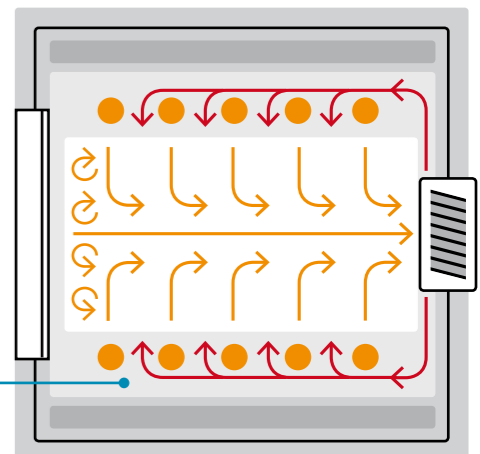
**Less time for cleaning, more time for yourself!**



Completely removable cooking chamber



Cooking chamber



Baking steam and smoke is abated thanks to the pyrolytic system, leaving the cooking chamber cleaner.



# 3 Fireblade®

The heat does not escape when the door is opened.



Unlike what happens with traditional models, in Sunday ovens® the door may be opened, drastically limiting heat escape without needing to turn off the ventilation system.

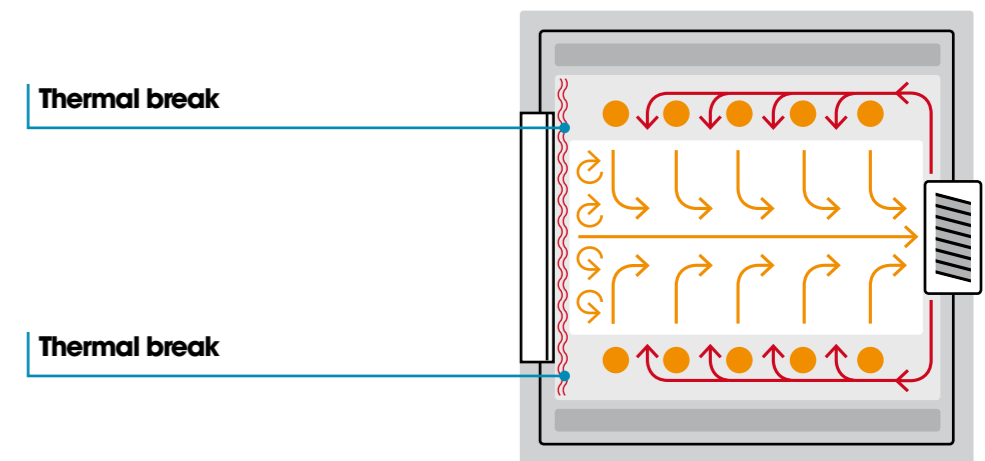
Finally with Fireblade® the perfect soufflé is guaranteed.



Thermal break



Cooking chamber



# 4 Comfort Air®

**From now on, the oven,  
in addition to baking,  
will also warm you.**



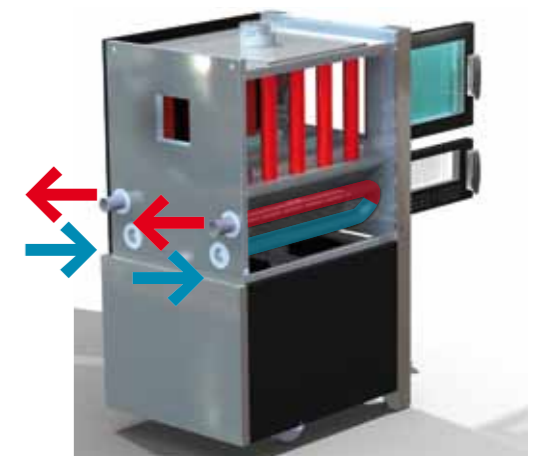
**Thanks to Comfort Air®,  
the revolutionary system patented  
by MCZ which gives you the  
possibility to duct hot air up to  
8 metres, while you are baking  
with the oven, you can also heat  
several rooms in your home.**

**Environmental friendliness and  
savings  
in heating expenses,  
comfortable rooms.**



**Detail of the rear portion  
of the oven compatible  
with Comfort Air® system**

**8-metre ducting**





**Double glazing** 🔥🔥🔥

The double glazing in the cooking chamber and in the hearth are conducive to excellent thermal insulation and consequent savings. This feature also offers a high degree of protection and safety compared to the most widespread models on the market.

**5**



**Refractory material surface** 🔥🔥🔥

On all Sunday ovens,<sup>®</sup> the refractory material surface is standard supplied.

**11**



**Baking steam adjustment** 🔥🔥🔥

Anyone who cooks knows how important it is to be able to adjust the baking steam outlet: food baked to perfection, the crust on the roast, bread that does not shrink are the most common advantages. In order to guarantee these results, the Premium and Arcos models have been fitted with a suitable baking steam outlet adjustment valve at the front.

**6**



**Air grid** 🔥🔥🔥

Combustion is controllable via the adjustable air inlet grid.

**12**



**Smoke adjustment** 🔥🔥🔥

The exhaust smoke closing valve lets you maintain the heat inside the oven and, unlike most of the other ones, is located on the front for better more convenient use.

**7**



**Instrumentation** 🔥🔥🔥

Complete instrumentation with thermometer and timer.

**13**



**Stainless steel door striker** 🔥🔥🔥

In order to assure the best hygiene and facilitate cleaning, Sunday ovens<sup>®</sup> are fitted with a stainless steel door striker frame, completely preventing the risk of rusting.

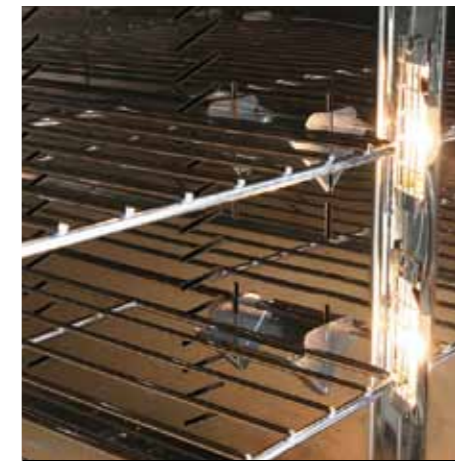
**8**



**Foldaway top** 🔥🔥🔥

The oven cart (optional) is fitted with a convenient foldaway steel top, handy to support serving plates or oven trays.

**14**



**Stainless steel cooking chamber** 🔥🔥🔥

To guarantee hygiene and longest-lasting efficiency, the 3-level cooking chamber is entirely constructed in precious AISI 304 BA stainless steel or 430 BA stainless steel. In Premium models, perfect lighting of the cooking chamber is assured by using two internal lamps located on the sides which emit a diffused, never unpleasant light.

**9**



**Accessory** 🔥🔥🔥

Three-year warranty. Complete terms in the warranty booklet.

**15**



**Aluminised steel** 🔥🔥🔥

In order to assure maximum weather resistance, the structure is entirely in aluminised steel and the exterior in stainless or powder painted steel.

**10**



**Warranty** 🔥🔥🔥

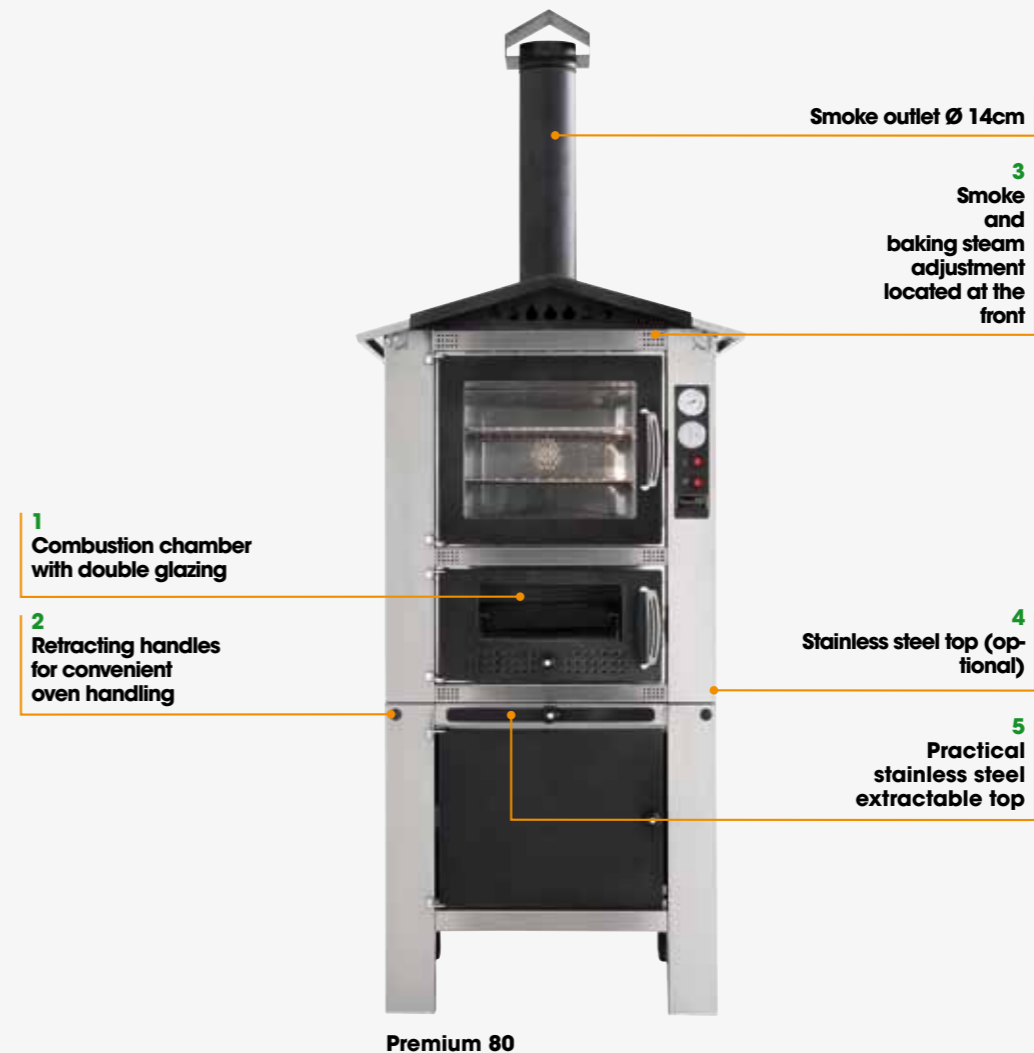
Sunday<sup>®</sup> ovens are abundantly outfitted as standard, including a square tray and two wire racks.

**16**

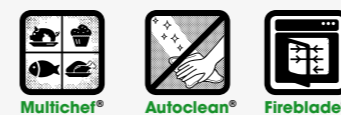


Premium 80

# Premium



Premium 80

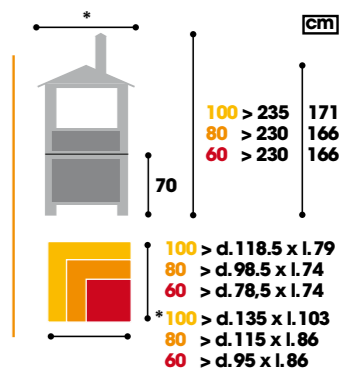


Outdoor oven in aluminised steel an with AISI 304 stainless steel cooking chamber and brushed steel front panel. Double glazed doors.

**Codes**  
 5513001 (100) Roof 4013018  
 5513002 (80) Roof 4013019  
 5513003 (60) Roof 4013020

**Cooking chamber**  
 100 x 52 x h 39 cm (Premium 100)  
 80 x 47 x h 34 cm (Premium 80)  
 60 x 47 x h 34 cm (Premium 60)

**Weight**  
 293 kg (Premium 100)  
 220 kg (Premium 80)  
 186 kg (Premium 60)



See pricelist for more detailed measurements

STANDARD EQUIPMENT: refractory material surface, 2 wire racks, 1 rectangular tray.





# Premium Comfort Air®

The oven that heats the room while you are cooking.

1 Front panel made in stainless steel

2 Ready for Comfort Air hot air ducting system®



3 Smoke and baking steam adjustment located at the front

4 Combustion chamber with double glazing

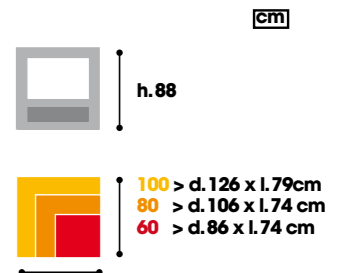


**Indoor Premium version** with room heating feature via patented Comfort Air system® (extra) which ducts air up to 8 metres.

**Codes**  
5513001 (100) Roof 4013021  
5513002 (80) Roof 4013022  
5513003 (60) Roof 4013023

**Cooking chamber**  
100 x 52 x h 39 cm (Premium 100)  
80 x 47 x h 34 cm (Premium 80)  
60 x 47 x h 34 cm (Premium 60)

**Weight**  
293 kg (Premium 100)  
220 kg (Premium 80)  
186 kg (Premium 60)



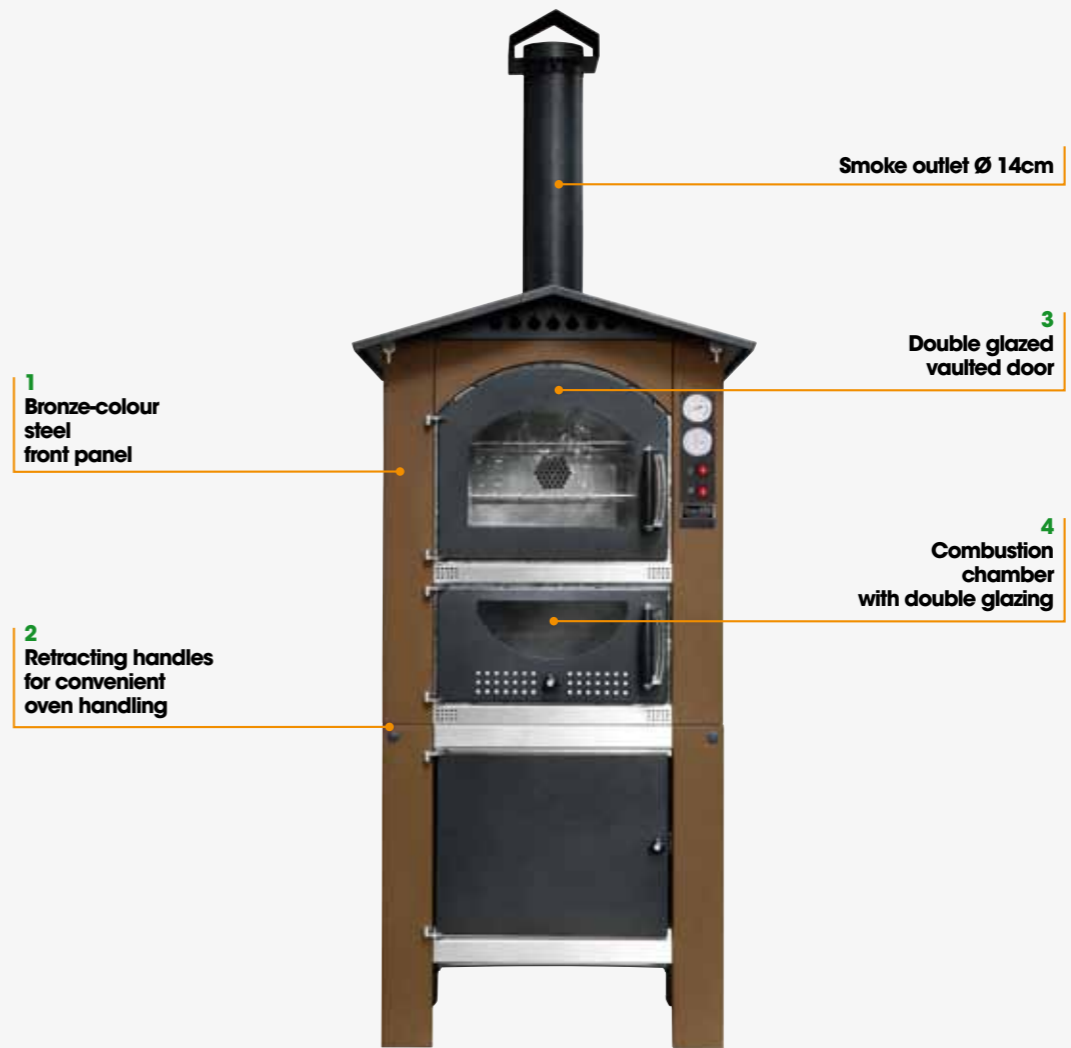
See pricelist for more detailed measurements

**STANDARD EQUIPMENT:** refractory material surface, 2 wire racks, 1 rectangular tray.





# Arcos

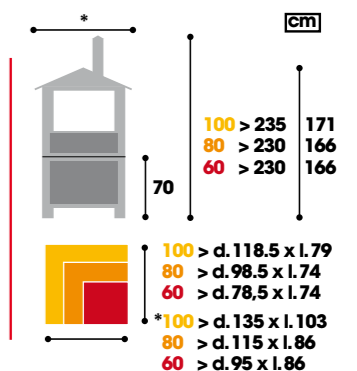


Aluminised steel outdoor oven, bronze-colour steel front panel with AISI 430BA stainless steel cooking chamber and vaulted double glazed door.

**Codes**  
 5513008 (100) Roof 4013018  
 5513009 (80) Roof 4013019  
 5513010 (60) Roof 4013020

**Cooking chamber**  
 100 x 52 x h 39 cm (Arcos 100)  
 80 x 47 x h 34 cm (Arcos 80)  
 60 x 47 x h 34 cm (Arcos 60)

**Weight**  
 293 kg (Arcos 100)  
 220 kg (Arcos 80)  
 186 kg (Arcos 60)



See pricelist for more detailed measurements

STANDARD EQUIPMENT: refractory material surface, 2 wire racks, 1 rectangular tray.



# Arcos Comfort Air®

The oven that heats the room while you are cooking.

1 Ready for hot air Comfort Air ducting system®



2 Combustion chamber with glass

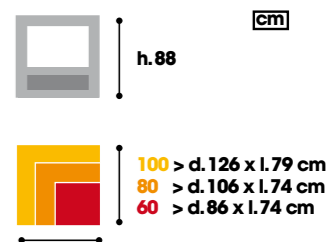


Arcos indoor version with room heating feature via Comfort Air patented system® (extra) which ducts hot air up to 8 metres.

**Codes**  
5513008 (100) Roof 4013021  
5513009 (80) Roof 4013022  
5513010 (60) Roof 4013023

**Cooking chamber**  
100 x 52 x h 39 cm (Arcos 100)  
80 x 47 x h 34 cm (Arcos 80)  
60 x 47 x h 34 cm (Arcos 60)

**Weight**  
293 kg (Arcos 100)  
220 kg (Arcos 80)  
186 kg (Arcos 60)



See pricelist for more detailed measurements

STANDARD EQUIPMENT: refractory material surface, 2 wire racks, 1 rectangular tray.



# Easy

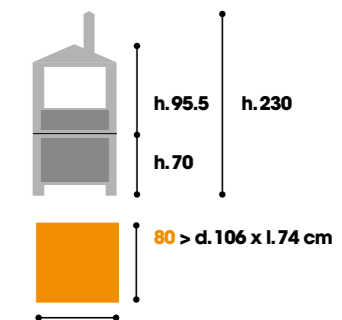


Outdoor oven in painted aluminised steel, AISI 430 BA steel cooking chamber. Tempered glass door

**Codes**  
5512026  
EASY OVEN W/CART

**Cooking chamber**  
80 x 45 x h 38 cm

**Weight**  
230 kg



See pricelist for more detailed measurements

**STANDARD EQUIPMENT:** refractory material surface, 2 wire racks, 1 rectangular tray.

# Ovens in refractory material.

Ancient flavours and natural gestures connected to tradition and the joy of cooking with your own hands. Sunday offers vault ovens entirely made in Alutec<sup>®</sup>, an innovative refractory material with high alumina content (70%), designed to withstand high temperatures and conserve heat, at the same time as assuring long lasting efficiency over the years.

# Recommendations for installation

## Installation site

Ovens in refractory material can be installed indoors or outside, as for instance porches.

The components of the base and vault may be dry assembled onto a solid masonry base. For good combustion and smoke exhaust, it is recommended to comply with the installation values provided and to use the handy smoke-fitting accessory.

The outer structure has the purpose of embellishing the oven and protecting it, containing the inner structure and isolating the refractory material vault.



# Cooking suggestions

With a Sunday® refractory material oven, a range of Italian recipes can be cooked traditionally. The cooking methods are divided into two main types: direct flame cooking and “indirect” heat cooking.

In the first method, you cook with the direct heat of the fire lit inside the refractory material vault; it is the ideal system to roast meat, as well as fish and, obviously, real Italian wood oven pizza!

With the second system, the heat slowly transferred by the refractory material walls is used to bake bread or other delicate food like ham or Porchetta.

Type of oven	Minutes to reach temperature	Number of pizzas	Bread batch
VOLTA 120	60	6/7	14 Kg
VOLTA 100	60	5	10 Kg
VOLTA 80	60	3/4	8 Kg
QUADRO	60	2/3	6 Kg
MINI	60	2	-



# Volta 120 Oven

Small-sized components, accurately jointed, for easy and safe assembly

Steel door with external thermometer

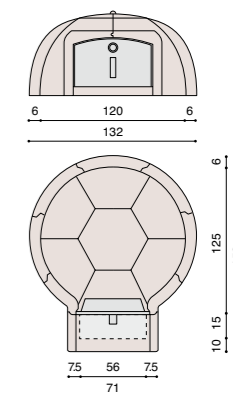
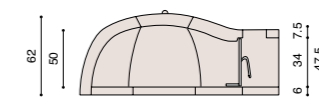
Fire surface consisting of several elements that absorb thermal shock

Fitting for optimal smoke exhaust

It uses wood

Vault oven entirely made in Alutec®, fitted with metal door and thermometer (the smoke fitting, needed for operation, must be ordered separately).  
**Code 55029**

**Weight**  
kg 520  
**Packaging**  
120x105cm



**Recommended accessories**  
> 40140104 Glazed oven door - Volta 100/120 Oven  
> 4009049 pizza accessory kit with spatula and knife

> 4012057 Barbecue/oven glove  
> 4012028 BBQ and Oven cleaning set  
> 40160029 Smoke fitting with valve for Vaulted Oven 100/120  
> 4010073 Insulation fibre ceramic mat (8.92 sqm)

**minimum room volume**  
m<sup>3</sup> 192

**optimal consumption** kg | h16

**external air intake**  
cm<sup>2</sup> 500

**flue**  
35x35

**useful diameter cm**  
Ø 35

**height m**  
3.5 | 5.5

**flue**  
30x30

**useful diameter cm**  
Ø 30

**height m**  
over 5.5



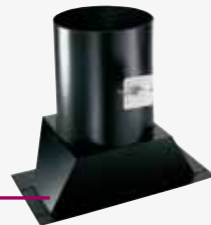
# Volta 100 Oven

Small-sized components, accurately jointed, for easy and safe assembly

Steel door with external thermometer



Fire surface consisting of several elements that absorb thermal shock



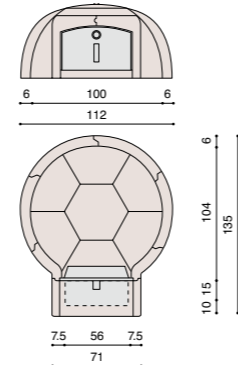
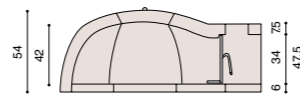
Fitting for optimal smoke exhaust

It uses wood

Vault oven entirely made in Alutec®, fitted with metal door and thermometer (the smoke fitting, needed for its operation, must be ordered separately).

**Code**  
55028

**Weight**  
kg 416  
**Packaging**  
110x100cm



**Recommended accessories**  
> 40140104 Glazed oven door - Volta 100/120 Oven  
> 4009049 pizza accessory kit with spatula and knife

> 4012057 Barbecue/oven glove  
> 4012028 BBQ and Oven cleaning set  
> 40160029 Smoke fitting with valve for Vaulted Oven 100/120  
> 4010073 Insulation fibre ceramic mat (8.92 sqm)

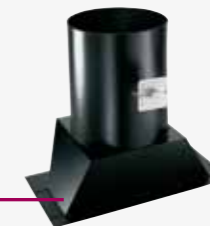
# Volta 80 Oven

Small-sized components, accurately jointed, for easy and safe assembly

Steel door with external thermometer



Fire surface consisting of several elements that absorb thermal shock



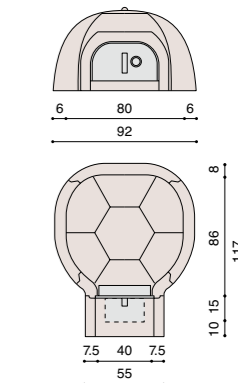
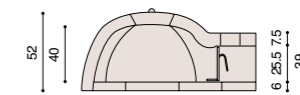
Fitting for optimal smoke exhaust

It use wood

Vault oven entirely made in Alutec®, fitted with metal door and thermometer (the smoke fitting, needed for its operation, must be ordered separately).

**Code**  
55027

**Weight**  
kg 369  
**Packaging**  
110x82cm



**Recommended accessories**  
> 40140103 Glazed oven door - Volta 80 Oven  
> 4009049 pizza accessory kit with spatula and knife

> 4012057 Barbecue/oven glove  
> 4012028 BBQ and Oven cleaning set  
> 40160030 Smoke fitting with valve for Volta Oven 80  
> 4010073 Insulation fibre ceramic mat (8.92 sqm)

minimum room volume  
m<sup>3</sup> 132

optimal consumption  
kg | h 11

external air intake  
cm<sup>2</sup> 350

flue  
30x30

useful diameter cm  
Ø 30

height m  
3.5 | 5.5

flue  
25x25

useful diameter cm  
Ø 25

height m  
over 5.5



minimum room volume  
m<sup>3</sup> 84

optimal consumption  
kg | h 7

external air intake  
cm<sup>2</sup> 200

flue  
25x25

useful diameter cm  
Ø 25

height m  
3.5 | 5.5

flue  
20x20

useful diameter cm  
Ø 20

height m  
over 5.5



# Quadro Oven

Small-sized components, accurately jointed, for easy and safe assembly

Steel door with external thermometer



Fire surface consisting of several elements that absorb thermal shock

Fitting for optimal smoke exhaust

It uses wood

minimum room volume  
m<sup>3</sup> 64

optimal consumption  
kg | h 5

external air intake  
cm<sup>2</sup> 150

flue  
25x25

useful diameter cm  
Ø 25

height m  
3.5 | 5.5

flue  
20x20

useful diameter cm  
Ø 20

height m  
4.5 | 6

flue  
18x18

useful diameter cm  
Ø 17

height m  
over 6

# Mini Oven

Small-sized components, accurately jointed, for easy and safe assembly

Steel door with external thermometer



Fire surface consisting of several elements that absorb thermal shock

Fitting for optimal smoke exhaust

It uses wood

minimum room volume  
m<sup>3</sup> 42

optimal consumption  
kg | h 3.5

external air intake  
cm<sup>2</sup> 100

flue  
20x20

useful diameter cm  
Ø 20

height m  
3.5 | 4.5

flue

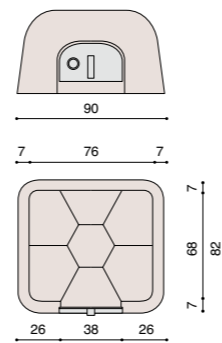
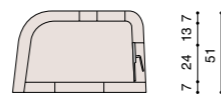
useful diameter cm  
Ø 17

height m  
over 4.5



Rectangular oven entirely made in Alutec®, fitted with metal door and thermometer (the smoke fitting, needed for its operation, must be ordered separately).

Weight  
kg 300  
Packaging  
92x84cm



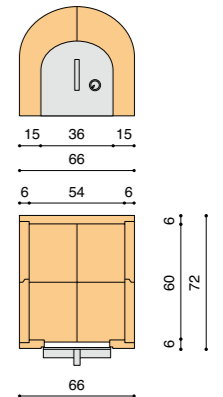
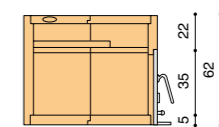
Code  
55018

Recommended accessories  
> 40140102 Glazed oven door - Quadro Oven  
> 4009049 pizza accessory kit with spatula and knife

> 4012057 Barbecue/oven glove  
> 4012028 BBQ and Oven cleaning set  
> 40160031 Smoke fitting with valve for Quadro Oven  
> 4010073 Insulation fibre ceramic mat (8.92 sqm)

Oven made in refractory material with high alumina content, fitted with metal door and thermometer (the smoke fitting, needed for operation, must be ordered separately).

Weight  
kg 210  
Packaging  
72x72cm



Code 55016

Recommended accessories  
> 40140101 Glazed oven door - Mini Oven  
> 4009049 pizza accessory kit with spatula and knife

> 4012057 Barbecue/oven glove  
> 4012028 BBQ and Oven cleaning set  
> 40160084 Smoke fitting with valve for Mini Oven  
> 4010073 Insulation fibre ceramic mat (8.92 sqm)