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## 14" Pizza Ovens are the perfect solution for adding pizza to your menu!

Ideal for quick-service restaurants, concession stands, convenience stores, and cafeterias, our high-efficiency pizza ovens make it easy to add one of the most in-demand items

to the menu. Designed with ceramic decks large enough for 14 inch pizzas and adjustable 280°F–600°F (138°C–316°C) temperature settings, these countertop units cook pizza to perfection. For high-traffic environments, stack one single-deck model on another with our Stacking Kit, or choose the double-deck model, which accommodates two pizzas at once. For more than just cooking pizza, use these compact ovens to warm individual slices, to make garlic bread, dinner rolls, pretzels and more.





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**WPO100 LIST: \$1,034.16**

**WPO350 LIST: \$1,649.74**

- Ceramic pizza deck fits a 14" pizza
- 3.5" high chamber opening
- Temperature settings from 280°F–600°F (138°C–316°C)
- Mechanical 15-minute timer
- Power ON/OFF switch with indicator light
- Tempered glass door and oven light lets you monitor the cooking process
- Removable pizza deck(s) for easy cleaning
- Includes a cleaning brush with heavy-duty bristles for cleaning the deck without damaging the ceramic
- Double oven (WPO350) features adjustable legs to set height to the proper level for your space
- Limited One Year Warranty

## Product Specs

Model	WPO100	WPO350
Width	23"	23"
Height	10"	18"
Depth	18"	18"
Plug Type	NEMA 5-15P 	NEMA 6-20P 
Cord Length	3 Feet	3 Feet
Voltage	120 Volts	240 Volts
Approvals	UL, NSF	UL, NSF
UPC	040072083419	040072083402
Wattage	1800 Watts	3500 Watts
Amperage	15 amps	15 amps
Frequency	60 hertz	60 hertz

## Exclusive Content to Help Operators



Solutions Specialist



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