

**Project:** 

**Item Number:** 

Quantity:

# CAYENNE® PIZZA/BAKE OVEN



Cayenne® Pizza/Bake Oven

### **DESCRIPTION**

Provide fresh baked pizzeria-style pizzas with this countertop version of a pizzeria deck oven. The even heat of the hearth stones and the higher temperature capability of this oven combine to make crisp, light, evenly-baked pizzas. Fresh hearth-baked pizzas create a distinct presentation and command a higher price than pizzas made in a countertop wire rack pizza oven.

#### **MODELS**

40848 POA8002 Pizza Bake Oven

### **FEATURES**

- Stainless steel exterior and interior for durability and easy cleaning
- Oven supplied with two ceramic bake decks for crisp, even browning of crust and breads
- Fifteen-minute timer function
- Heat setting: 140° 750° F (60° to 400° C)
- 4 ft. (1.2 m) cord with plug

**WARRANTY:** All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

### **AGENCY CERTIFICATIONS**





Due to continued product improvement, please consult www.vollrathco.com for current product specifications.

Approvals	Date			

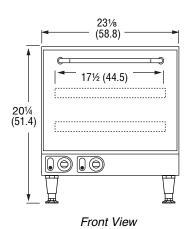


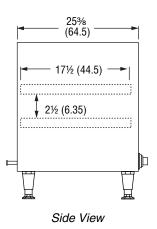
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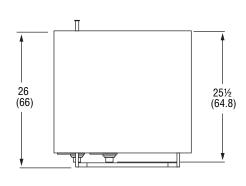
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# **DIMENSIONS**

Dimensions shown in inches (cm).







Top View

# **SPECIFICATIONS**

		<b>Cooking Chamber Size</b>					Ship Weight	
Item	Width	Depth	Height	Voltage	Watts	Amps	lb (kg)	Plug
40848	18½ (47)	193/16 (48.7)	97/16 (23.9)	208-240 AC	2100 - 2800	12	90 (40.8)	6-15P

### Receptacle





The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 Main Fax: 800.752.5620 or 920.459.6573 Technical Services: 800.628.0832 Technical Services Fax: 920.459.5462