



WPO350

Medium-Duty Double-Deck Pizza Oven



Item # _____
 Model # _____
 Name _____
 SIS _____
 AIA _____



MAIN FEATURES

- Ceramic pizza decks fit 14" pizzas
- 3.5-inch-high chamber openings
- Temperature settings from 280°F – 600°F
- Heating elements above and below decks
- 15-minute timers
- Power ON/OFF switches with indicator lights
- Tempered glass doors and oven lights let you monitor the cooking process
- Removable pizza deck(s) for easy cleaning
- Includes a cleaning brush with heavy-duty bristles for cleaning decks without damaging the ceramic
- Double oven features adjustable legs to set height to the proper level for your space
- Limited One-Year Warranty

ELECTRICAL

Voltage: 240
 Frequency: 60 Hz
 Watts: 3500
 Amps: 15
 Plug Type: NEMA 6-20P
 Cord Length: 3 feet



SALES FEATURES

Add pizza to your menu and generate another revenue stream with the Waring® WPO350 Double Pizza Oven. Designed to cook two pizzas at once to perfection, the unit is ideal for quick-service restaurants, concession stands, convenience stores, and cafeterias that want to treat customers to a quick slice or two, or whole pies. Easy to use, with a space-saving design that fits on any counter.

Medium-Duty Double-Deck Pizza Oven

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STANDARD ACCESSORIES

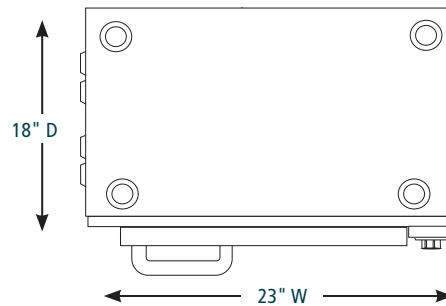
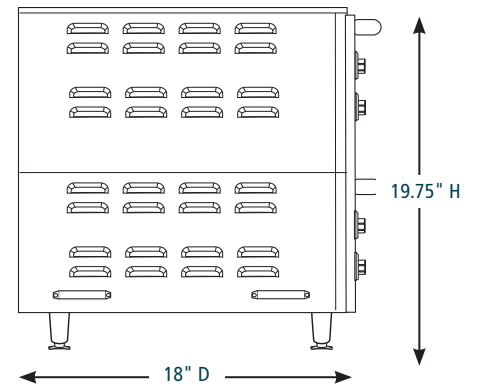
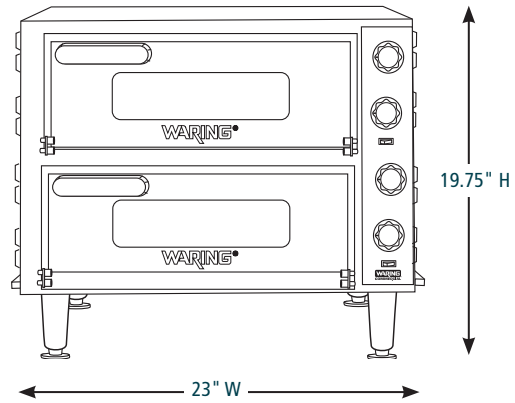


CAC105 Heavy-Duty Grill Brush



WPO100PS Ceramic Pizza Stone

DIMENSIONS



Out of Box Weight: 85 lb.

ORDERING INFORMATION	#STD. PKG.	GIFTBOX WEIGHT	CUBIC FEET	BOX DIMENSIONS D X W X H	UPC	CASE PKG.	MC WEIGHT	MC DIMENSIONS D X W X H	MBC
WPO350 – Medium-Duty Double-Deck Pizza Oven	1	100	13.64	26.875" x 28.875" x 30.375"	040072083402	1	100	26.875" x 28.875" x 30.375"	10040072083409



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19WC059760 / REV 02/19