



COUNTERTOP PIZZA OVENS

Project	Date	Models P018, P018-220, P022	Item#	Quantity
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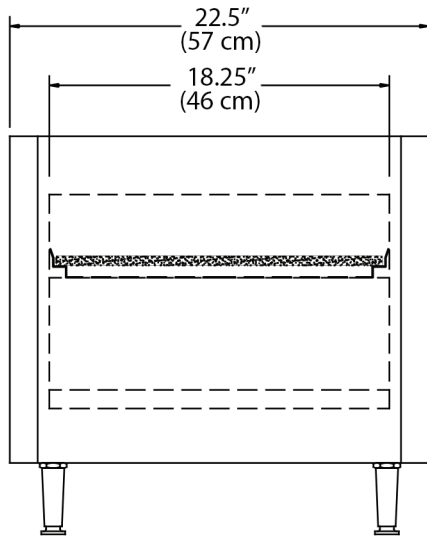
model PO22

Features

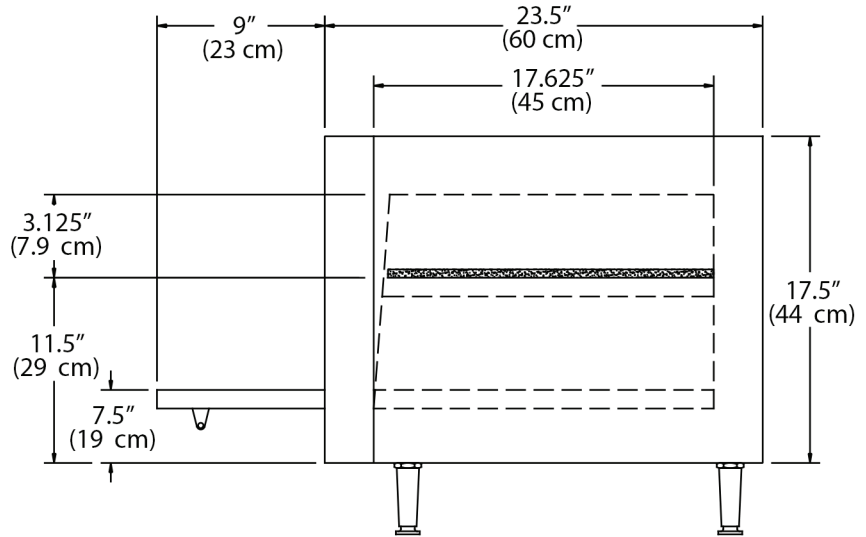
- Perfect for cooking pan pizza, breads, or any product that is encased in a pan.
- Two Corderite ceramic baking decks distribute heat evenly and won't burn the bottom surfaces.
- 3" (7.6 cm) clearance gives the operator the ability to cook pizza, pretzels, and bread products directly on the baking surface.
- Stainless steel body construction.

Models & Dimensions

Countertop Pizza Ovens



Front View



Side View

model P018 represented

Specifications

Model	Description	Shelf Size	Electrical	Product Dimensions (H x W X D)	Ship Weight
P018 (720500)	(2) shelves. This unit is for pre-baked crust only and is not recommended for fresh dough or pan pizza baking.	18.25" (46.4 cm)	120V / 1.8 kW / 15A / 1Ph	17.5" x 22.5" x 23.5" (44 cm x 57 cm x 60 cm)	138 lbs. (62.6 kg)
P018-220 (720510)	(2) shelves.	18.25" (46.4 cm)	220V / 2.85 kW / 13A / 1Ph	17.5" x 22.5" x 23.5" (44 cm x 57 cm x 60 cm)	138 lbs. (62.6 kg)
P022 (720600)	(2) shelves.	21" (53.3 cm)	220V / 3.6 kW / 16.4A / 1Ph	17.5" x 25.5" x 26.5" (44 cm x 65 cm x 67 cm)	145 lbs. (65.8 kg)

Electrical: Line cord included. P018: NEMA plug 5-15P; P018-220, P022: NEMA plug L6-20P.

