



## Visual Pizza Oven

### The Perfect Product

- Quality pizza crust
- Browned and fully cooked toppings
- Consumers part of the cooking experience
- Captured programs to repeat perfection everytime

### Pizza's Size Rate per Hour

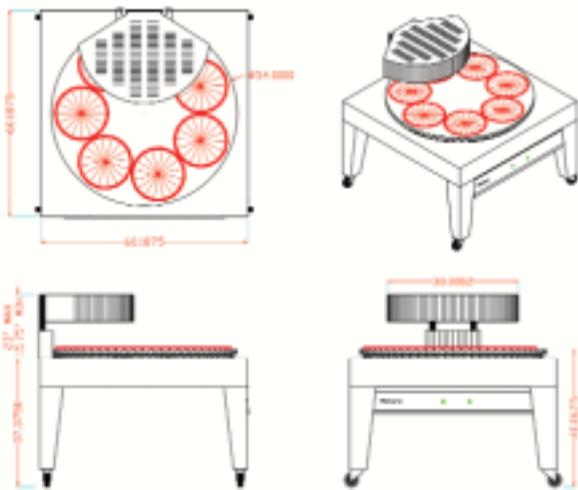
- 18" - 60
- 16" - 70
- 12" - 140

### Standard Features

- Total viewing
- Fully computerized
- Large pies in 6 minutes
- 60 pies an hour
- Toppings cooked independently from crust for perfect end product
- Heats to temp in 10 minutes
- Multiple menu items



4707654 VPO54- Visual Pizza Oven - Gas - 60 3/16" x 40 1/16"



### Technical Data

- Power Supply gas
- Supply voltage 120V AC
- Gas type (please specify) Nat or LP
- Total BTU's 185,000
- Net Weight (lbs) 1100
- Dimensions: Width 60 3/16"  
Depth 60 3/16"  
Deck Height 40 1/16"  
Overall Height MAX • MIN 60 3/8" • 53 1/8"

### Specifics

- Upper Infrared heat with variable setting
- Manually adjustable burner height
- Variable speed up to 1.7 RPM, rotating deck using Thermowave heat transfer for even surface temperatures
- Deck temperatures programmable
- Top Infra-red Intensity adjustable and programmable
- Recipes are captured and repeated
- Halogen lighting
- Multiple product capability (hot sandwiches, breads, calzones)
- Gas units require venting. State and Local Codes must be adhered to. For proper ventilation, consult a HVAC Contractor