



Project:

Item Number:

Quantity:

CAYENNE® PIZZA/BAKE OVEN



Cayenne® Pizza/Bake 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

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.

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



Setting the Standard™

www.vollrathco.com

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

Central Restaurant Products



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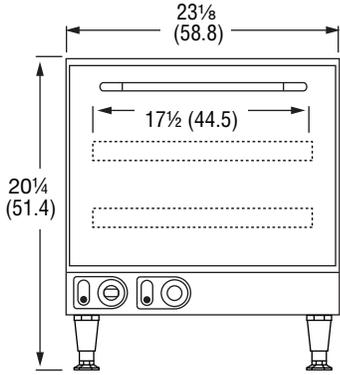
Central Restaurant Products

CAYENNE® PIZZA/BAKE OVEN

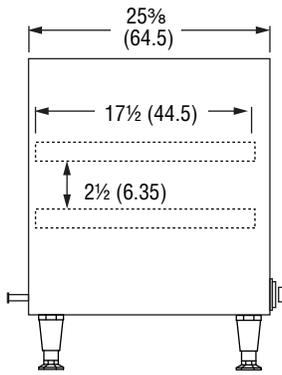
MODELS 40848 POA8002 Pizza Bake Oven

DIMENSIONS

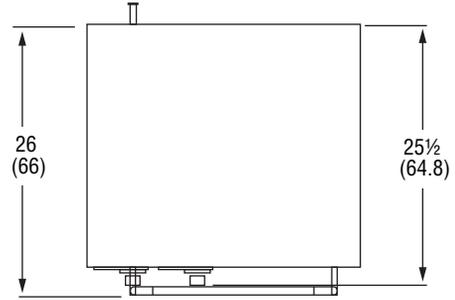
Dimensions shown in inches (cm).



Front View



Side View

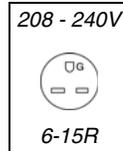


Top View

SPECIFICATIONS

Item	Cooking Chamber Size			Voltage	Watts	Amps	Ship Weight lb (kg)	Plug
	Width	Depth	Height					
40848	18 1/2 (47)	19 3/16 (48.7)	9 7/16 (23.9)	208-240 AC	2100 - 2800	12	90 (40.8)	6-15P

Receptacle



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