



# Double Counter-Top Pizza and Baking Oven

Job \_\_\_\_\_

Item# \_\_\_\_\_

Models: PO-44 • PB-44 • BK-44



## Double Counter-Top Pizza and Baking Oven

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### Specifications

Model	Deck Size	Decks	Cook Chambers	Dimensions W x D x H	Ship Weight
<b>PO-44 Double Pizza Oven</b>					
PO-44	20¼" x 20½"	4	2	26" x 28" x 28½"	309 lbs.
<b>PB-44 Combination Pizza and Baking Oven</b>					
PB-44	20¼" x 20½"	3	2	26" x 28" x 28½"	295 lbs.
<b>BK-44 Double Baking Oven</b>					
BK-44	20¼" x 20½"	2	2	26" x 28" x 28½"	278 lbs.

### Standard Features

- ✓ Two independent, operator controlled cook/bake chambers each with a separate set of controls.
- ✓ All stainless steel exterior.
- ✓ Interior constructed of 18 gauge high heat aluminized steel.
- ✓ Power cord and plug.
- ✓ 6" adjustable legs.
- ✓ Electric timers with continuous ring, audible alarms and manual shut-offs. 15 min for PO-44 60 min for BK-44 and PB-44. TIMER DOES NOT CONTROL THE OVEN.
- ✓ 1.5" thick industrial grade insulation.
- ✓ Corderite hearth decks.
- ✓ Heavy duty incoloy steel tubular heating elements.

### Options & Accessories

- ✓ Use with worktable model # WT3-3030.
- ✓ Use with equipment stand model # EQS-4-3036-BS.
- ✓ International voltages.
- ✓ Single counter-top ovens available.

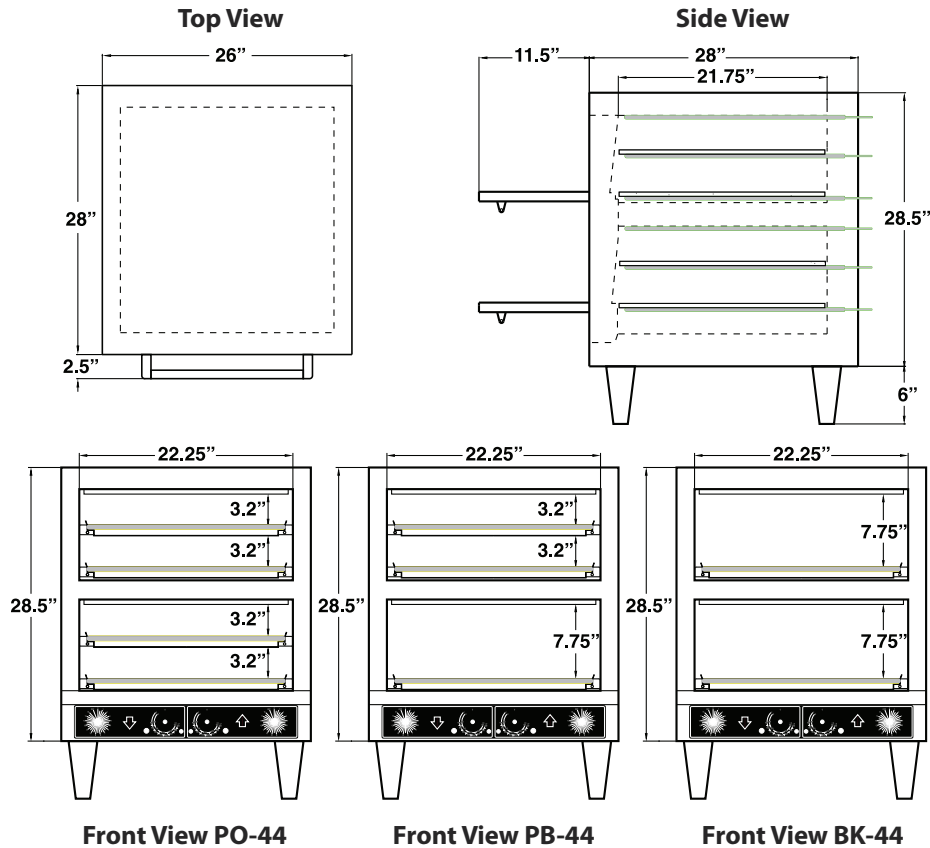




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## Dimensions



## Electrical Specifications

Model	Voltage	Phase	Amps	Watts	Heating Elements	Ceramic Decks	Connection Type (NEMA)	
							USA	Canada
PO-44	208 VAC	1	35.4 A	7200 W	6	4	6-50P	6-50P
		3	25.0 A				15-50P	15-50P
	230 VAC	1	31.3 A				6-50P	6-50P
		3	18.1 A				15-30P	15-30P
PB-44	208 VAC	1	27.6 A	5750 W	5	3	6-50P	6-50P
		3	20.3 A				15-30P	15-30P
	230 VAC	1	25.0 A				6-50P	6-50P
		3	14.5 A				15-15P	15-20P
BK-44	208 VAC	1	20.7 A	4300 W	4	2	6-30P	6-30P
		3	12.0 A				15-15P	15-20P
	230 VAC	1	18.7 A				6-30P	6-30P
		3	10.8 A				15-15P	15-20P

\*Please Specify Voltage and Phase.

## Corderite Baking Decks

- PO-44** (4) Corderite ceramic baking decks with 3 1/4" clearance – this gives the operator the ability to cook pizza, pretzels and bread products directly on the baking surface.
- PB-44** (3) Corderite ceramic baking decks – the lower chamber with 7 3/4" deck clearance for baking & roasting and the upper chamber with 3 1/4" deck clearance for pizza, pretzels and bread products.
- BK-44** (2) Corderite ceramic baking decks with 7 3/4" clearance in both the upper and lower chambers. Both decks distribute heat evenly and won't burn the bottom surfaces, perfect for baking & roasting.

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