



ROTATING PIZZA OVEN



Jet Air Rotating Pizza Oven, Electric, Ventless, Nickel Plated Three Tier Baking Decks with Removable Top Tray, Capacity (3) 18" Pizzas, Programmable Touchscreen Control, Full View Drop Down Glass Door, Stainless Steel Construction, NEMA 6-30P



PROJECT _____

ITEM NO. _____

NOTES _____

MODEL NUMBER: **R P O 3**



FEATURES

- Programmable Touchscreen Control
- Digital Temperature Control up to 600°F (316°C)
- Ventless Convection Baking [Hood Not Required]
- Designed for Fresh or Par-Baked Doughs
- Direct Baking on Rotating Nickel Coated Perforated Decks
- Door Switch Cutoff for Fan Blower
- Jet Air Exclusive Patented Reversing Fan System
- Capacity: [3] 18" (457 mm) Pizzas

CONSTRUCTION

- Stainless Steel Construction
- Full View Glass Door
- Fully Illuminated
- Easy Open & Close Drop Down Door
- Stackable

OPTIONS & ACCESSORIES

- Stainless Steel Stand on Swivel Casters (RPOT)

CLEARANCES

- Back & Sides (1")
- Top (12")

WARRANTY

- One Year Labor & Two Year Parts

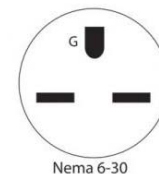


PLEASE NOTE— Ventless Grease Emission Testing

Ventless Testing have been conducted in accordance with EPA Methods 202 (Referencing Methods 1, 2, 3B, 4, 5). These test were performed on January 30, 2019 by Intertek using raw protein. Results are used to determine compliance with Section 59 of UL710B, the Standard for Recirculating Systems. The emission test results after 8 hrs. were equal to 4.237 mg/m3, anything above 5 mg/ m3 requires ventilation.

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity 13"x18" Half Size Sheet Pan	Shelf Spacing
		W	D	H	W	D	H		
RPO3	400 (182)	27 1/2" (699)	36 1/8" (918)	28 1/2" (724)	22" (559)	21" (533)	14" (356)	3	4" (102)

Model	Electrical System					
	Volts	Phase	Hz	Amps	kW	NEMA
RPO3	208/240	1	50/60	26	5.4	6-30P





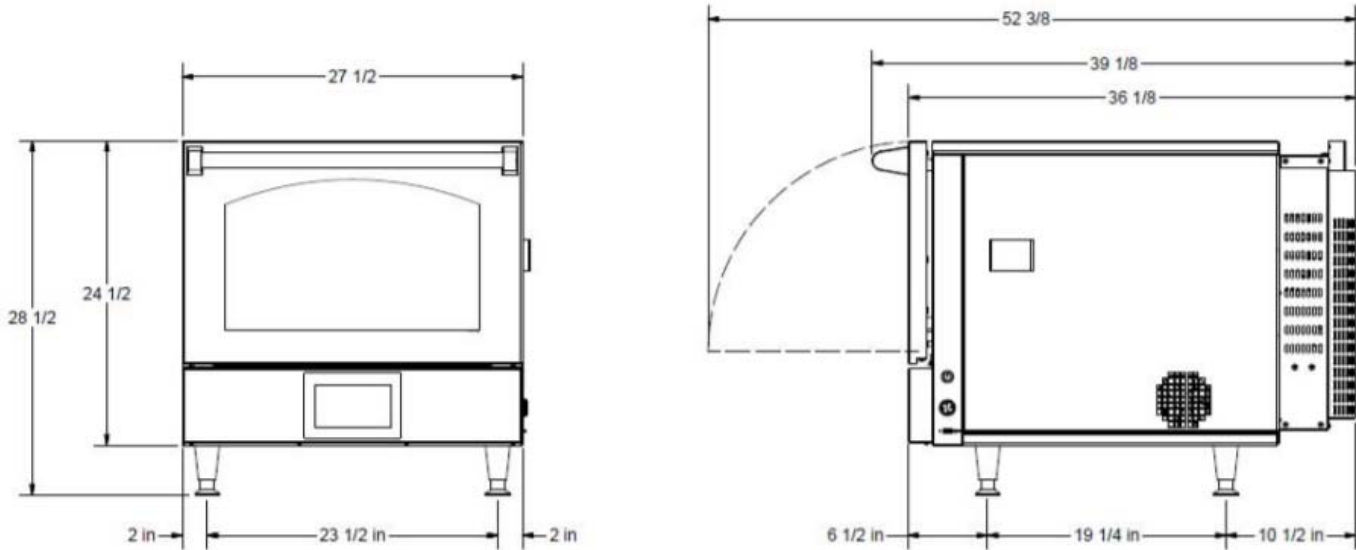
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DRAWINGS



PRODUCTION CAPACITY

Product	State	Bake Time	Bake Temp (°F)	Bake Temp (°C)	Quantity Produced
6" Traditional Pizza	Fresh	5	500	260	90
9" Traditional Pizza	Fresh	5	500	260	60
12" Traditional Pizza	Par-Baked	4	500	260	36
14" Deep Dish Pizza	Fresh	7	480	249	24
Italian Sub, 6"	Pre-Baked Bread	3	480	249	150
Mexican Platter	Heated	2	425	218	81
Nachos, 3 oz of Chips	Fresh	2	500	260	81
Biscuits	Refrigerated (6/Pan)	6 1/2	400	204	168
Chicken Breast, 6 oz	Boneless, Refrigerated	6 1/2	450	232	144
Chicken Quarters, Pre-Cooked	Refrigerated	9	480	249	54
Chicken Wings	Fresh	15	400	204	216

