Air-Pac All Purpose Oven

Overview

The Air Pac can bake up to 35% faster than traditional electric ovens. With a footprint of only 1 square yard, the Air-Pac delivers a lot of power in little space. For added production capacity the Air-Pac can be stacked as many as 4 units high.

The Air-Pac cooks with high efficiency hot impinging air that is released from both the top and the bottom for beautifully consistent results. So easy to use, practically anyone can use it successfully for a variety of baking needs such as pizza, hot sandwiches and more.

Key Features and Benefits

Fast preheat & bake

24-35% faster than traditional deck/pizza ovens - more product - more profit

No hot/cold spots

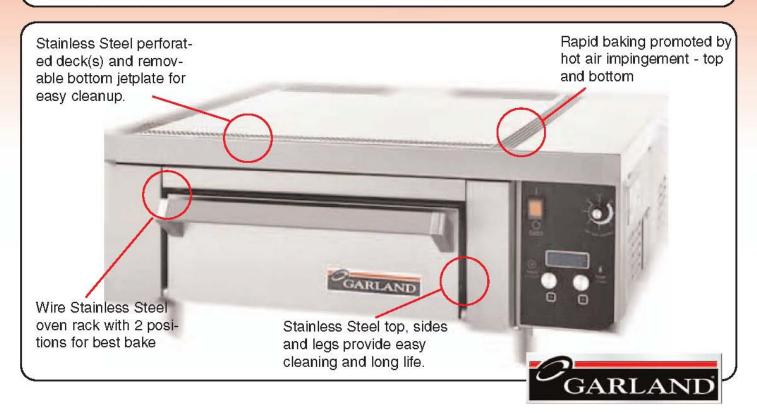
Baking is accomplished by hot air impingment - not from a hearth that loses its heat on every run

Compact design

Small footprint as a single, double, or 4 pac to meet any production need

Easy to use

Simple to use controls and "no turn" baking allows lower skill level users to produce repeatable quality





Counter Pizza/Bake Ovens



Single Door Pizza Oven CPO Series

WITH 2 HEARTHS

Model Number	Description	Input (kW)	Cu. Ft.	lbs/kg
CPO-ES-12H	Single Deck Pizza Oven Pre-Baked Product Only	2.85	8.2	127/58
CPO-ED-12H	Single Deck Pizza Oven Pre-Baked and Fresh Product	3.60	10.3	145/66



Double Door Pizza Oven CPO Series

WITH 4 HEARTHS

Model Number	Description	Input (kW)	Cu. Ft.	lbs/kg
CPO-ED-24H	Double Deck Pizza Oven Pre-Baked and Fresh Product	7.40	18.8	293/133

Standard Features

Pizza Oven Optional Accessories (w/original equipment only)

. Incoly Tubular Heating Elements

- · Oven Light Indicates When Oven has Reached the Selected Temperature
- . 1-1/2" Thick Insulation in Walls, Top & doors
- 15 Minute Timer
- All Stainless Steel Exterior
- . 6-Foot Long Cord and Plug Supplied with Single Phase Models
- 208 & 240 Volt Models Available

Description

4" Stainless Steel Legs

60-Minute Timer



All Purpose Electric Deck Ovens

AP SERIES - 36-1/2" WIDE x 34-1/4" DEEP (929mm x 870mm)



Model Number	Description	Input (kW)	Cu. Ft.	lbs/kg
AP1	(1) Oven	5.2	21	140/64
APA*	(1) Oven - Additional Deck	5.2	21	130/59
AP4	(4) Ovens	10.4**	65	650/295

*Supplied without legs and top panel - c/w stacking kit. Maximum stackable decks, three.

**Per Circuit (two circuits required)

Standard Features

- · Stainless Steel Front, Sides, Top and Legs
- · Adjustable Stainless Steel Wire Oven Rack (Two Positions)
- · AP4 Standard w/Stand and Four Casters (Front Two Locking)
- · Stainless Steel Perforated Deck(s) and Removable Bottom Jet Plate
- . Single Speed Fan(s) with 1/4" HP Motor

AP Optional Accessories

Description

Adjustable Stainless Steel Perforated Pizza Deck (Two Positions)

Extra Stainless Steel Wire Oven Rack

AP1 Available in 208 or 240 Volt - Single or Three Phase

AP4 Available in 208 or 240 Volt - Three Phase Only (two circuits)

Garland Commercial Industries reserves the right to change prices, accessories or product configurations without notice. Contact Customer Service for the latest and most up to date information.



Download from Www.Somanuals.com. All Manuals Search And Download.

Free Manuals Download Website

http://myh66.com

http://usermanuals.us

http://www.somanuals.com

http://www.4manuals.cc

http://www.manual-lib.com

http://www.404manual.com

http://www.luxmanual.com

http://aubethermostatmanual.com

Golf course search by state

http://golfingnear.com

Email search by domain

http://emailbydomain.com

Auto manuals search

http://auto.somanuals.com

TV manuals search

http://tv.somanuals.com