

# 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 impingement - 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 tum" baking allows lower skill level users to produce repeatable quality

Stainless Steel perforated deck(s) and removable bottom jetplate for easy cleanup.

Rapid baking promoted by hot air impingement - top and bottom

Wire Stainless Steel oven rack with 2 positions for best bake

Stainless Steel top, sides and legs provide easy cleaning and long life.





# 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

Shown w/Optional 4" Legs

Standard Features	Pizza Oven Optional Accessories (w/original equipment only)
<ul style="list-style-type: none"> <li>Incoly Tubular Heating Elements</li> <li>Oven Light Indicates When Oven has Reached the Selected Temperature</li> <li>1-1/2" Thick Insulation in Walls, Top &amp; doors</li> <li>15 Minute Timer</li> <li>All Stainless Steel Exterior</li> <li>6-Foot Long Cord and Plug Supplied with Single Phase Models</li> <li>208 &amp; 240 Volt Models Available</li> </ul>	<b>Description</b> 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	AP Optional Accessories
<ul style="list-style-type: none"> <li>Stainless Steel Front, Sides, Top and Legs</li> <li>Adjustable Stainless Steel Wire Oven Rack (Two Positions)</li> <li>AP4 - Standard w/Stand and Four Casters (Front Two Locking)</li> <li>Stainless Steel Perforated Deck(s) and Removable Bottom Jet Plate</li> <li>Single Speed Fan(s) with 1/4" HP Motor</li> </ul>	<b>Description</b> 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)

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