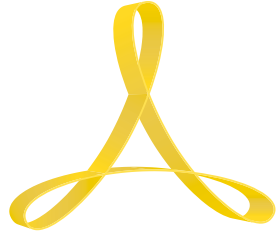


PIZZA OVEN

APO

ONE DECK PIZZA OVEN

PIZARIO



ARCOBALENO™

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

Date: _____



STANDARD FEATURES

- Stainless steel rounded front
- 1 deck has a baking capacity of 8 - 14" or 4 - 20"
- Door with panoramic double-glazed glass and heavy duty compression springs
- Heat seal between the door and the cooking chamber
- Stainless steel cooking chamber
- Heat recovery system integrated in the cooking chamber
- Electrically adjustable steam vents
- Cordierite refractory bricks
- Adjustable temperature up to 800° F
- Factory and on-location training—the only full-service pasta machine manufacturer in North America



OPTIONAL FEATURES & ACCESSORIES

- Stand
- 2 decks with a 8+8 - 10+10 pizza baking capacity

■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html

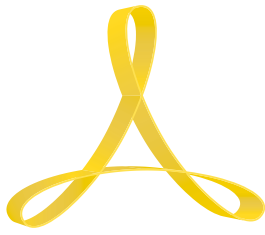


■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality — at NO COST to you! Call for details.



Specifications subject to change without notice due to policy of continuous product improvement.



PIZZA OVEN

APO

ONE DECK PIZZA OVEN

ARCOBALENO™

TECHNICAL SPECIFICATIONS

Model	APO
Decks	1
Pizza Baking Capacity	8 - 14" or 4 - 20"
Electrical Power	
Cooking Chamber Dimension	46.50"W x 46.50"D x 5.25"H
Machine Dimension	56.75"W x 62.25"D x 17"H
Shipping Dimension	66.75"W x 68.25"D x 25.75"H
Net Weight	530 lbs
Shipping Weight	631 lbs
Shipping Class	85

