

WPO100

Medium-Duty Single-Deck Pizza Oven







MAIN FEATURES

- Ceramic pizza deck fits a 14" pizza
- 3.5-inch-high chamber opening
- Temperature settings from 280°F 600°F
- Heating elements above and below deck
- 15-minute timer
- Power ON/OFF switch with indicator light
- Tempered glass door and oven light let you monitor the cooking process
- Removable pizza deck for easy cleaning
- Includes a cleaning brush with heavy-duty bristles for cleaning the deck without damaging the ceramic
- Limited One-Year Warranty

ELECTRICAL

Voltage: 120

Frequency: 60 Hz

Watts: 1800

Amps: 15

Plug Type: NEMA 5-15P (**)

Cord Length: 3 feet





SALES FEATURES

Add pizza to your menu and generate another revenue stream with the Waring® WPO100 Single Pizza Oven. Designed to cook pizza to perfection, the unit is ideal for quick-service restaurants, concession stands, convenience stores, and cafeterias that want to treat customers to a quick slice or whole pie. Easy to use whether by self-serve or staff, with a space-saving design that fits on any counter.













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PARTS & ACCESSORIES



CAC105 Heavy-Duty Grill Brush



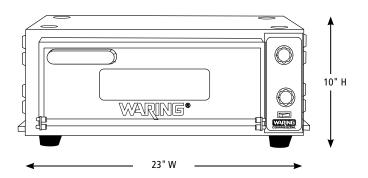
WPO100PS Ceramic Pizza Stone

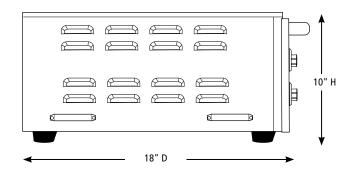
OPTIONAL ACCESSORY

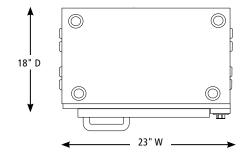


WPO100KIT Stacking Kit

DIMENSIONS







Out of Box Weight: 50 lb.

ORDERING INFORMATION	#STD. PKG.	GIFTBOX WEIGHT	CUBIC FEET	BOX DIMENSIONS D X W X H	UPC	CASE PKG.	MC WEIGHT	MC DIMENSIONS D X W X H	MBC
WP0100 – Medium-Duty Single-Deck Pizza Oven	1	58	6.26	25.375" x 27.5" x 15.5"	040072083419	1	58	25.375" x 27.5" x 15.5"	10040072083416



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