

# Broaster® To Go Authentic Pizza Countertop Hearth Oven



- **Twice the Cooking Capacity** – Features two ceramic hearth decks in a single baking chamber. Each deck measures 17-3/4" wide by 17-1/2" deep.
- **Easy Operation** – Simple and straight-forward operation makes cooking the perfect pizza nearly foolproof.
- **Convenient** – This compact unit fits on almost any countertop and is stackable to accommodate high volume operations.
- **Solid Construction** – High quality construction using durable stainless for the front, top, sides, and door. Door handle is constructed from tubular stainless steel.
- **Speed** – Two heating elements, working in combination with each other, provide cooking times as low as 8 minutes at 550° F for two frozen Broaster® To Go Authentic pizzas.



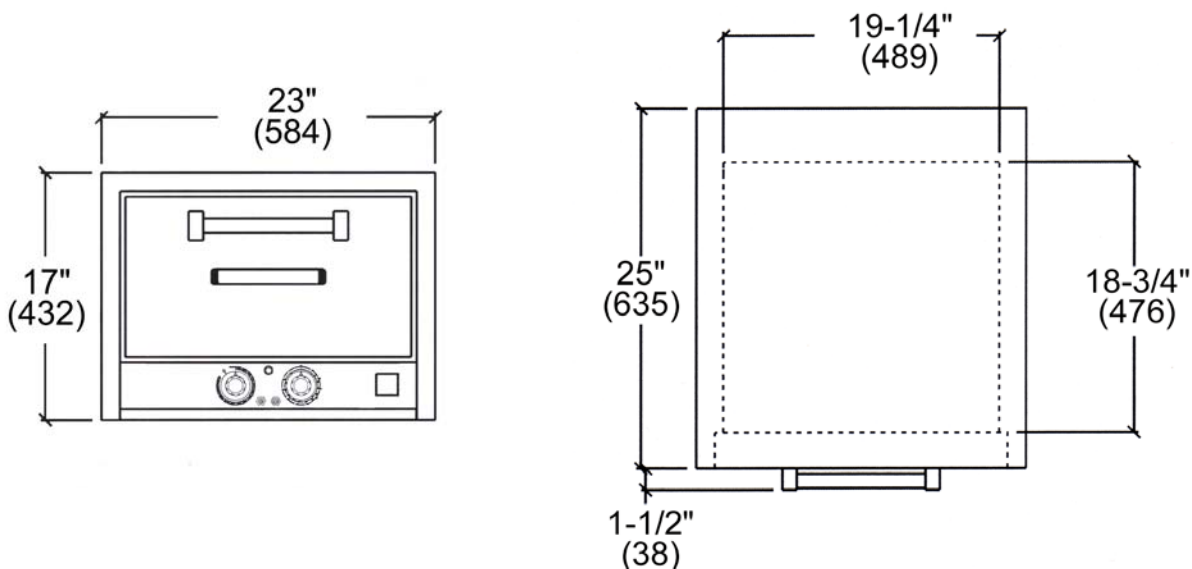
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*The Countertop Hearth Oven is a fast, economical, and convenient way to offer great tasting pizza to your customers in a matter of minutes.*



# Broaster® To Go Authentic Pizza Countertop Hearth Oven



## SPECIFICATIONS

OUTSIDE DIMENSIONS			INSIDE DIMENSIONS			MAX TEMP
W	D	H	W	D	H	
23" (584 mm)	25" (635 mm)	17" (432 mm)	19-1/4" (489 mm)	18-3/4" (476 mm)	3-1/4" (83 mm)	680°F (360°C)

*Specifications and design are subject to change without notification.*

## ENERGY REQUIREMENTS

1800 Watts, 120 V, 1 Phase, 15 Amps  
2850 Watts, 208-240 V, 1 Phase, 14 Amps

## ADDITIONAL FEATURES

- Continuous ring timer with manual shut off and volume control
- Bottom heating unit encased in a specially designed ceramic hearth baking deck
- 4" adjustable legs available
- Stacking kit available

*Broaster offers a wide range of top-quality pizza baking equipment including the Lincoln air impingement oven, the countertop refractory oven, and several convection ovens!*

