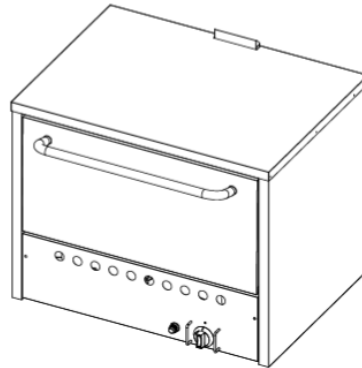
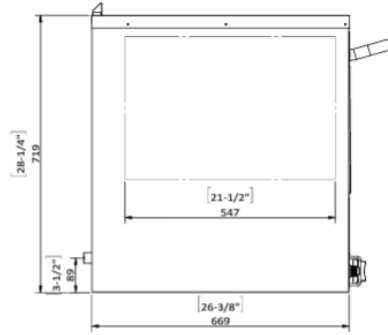
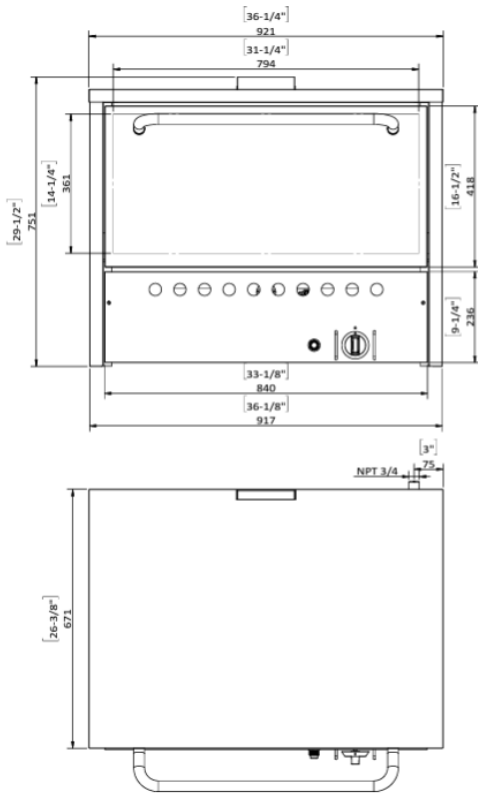




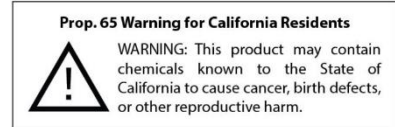
# TABLETOP PIZZA OVEN



Gas model CC-PO31



Check website for more info



Prop. 65 Warning for California Residents

WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

## Standard Features, Benefits & Options

**CONSTRUCTION:** Corrosion resistant stainless-steel finish. Heavy duty inner framing. Double wall construction with heavy insulation for cooler operation.

**OVEN:** Model CC-PO31 interior measurements are 31½" wide x 19½" deep x 14" tall. The oven comes with 2 hearth decks for superior crust baking characteristics. Bake directly on the hearth deck with corn meal or in pans or screens. Ovens feature 3 deck positions and are interchangeable with wire racks.

**BAKING TIMES:** 7 to 15 minutes depending on crust and topping types.

**BURNERS:** One, 30,000 BTU/hour, ultra efficient steel tube burners. A "V" shaped baffle directs heat through the side channels for superior air circulation and even heating.

**CONTROLS:** 125° - 600° F precision thermostat control, spark ignition for easy pilot lighting, high limit double safety valve, and cool to the touch control knobs. ¾" NPT rear gas connection.

**GAS SETTINGS:** CCPO Series pizza ovens are set for either sea level natural gas or LP gas and come with conversion kits to change in the field. Optimal pressure is 4" WC for natural gas. LP gas field conversion should only be done professionally. Optimal pressure for LP gas is 10" WC.

**TESTING:** ETL design & ETL Sanitation (ANSI-NSF4) certified.

Model	Frame size	Ship wgt.	Net wgt.
CC-PO31	36⅛" x 26⅜" x 28¼"	325 lbs.	275 lbs.



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