

## **Electric Pizza Oven**









Asber AEPO series ovens are a great choice for fresh-dough pizza, prebaked crusts, flat breads, pretzels, and other bakery products. We offer one baking chamber with two ceramic decks and three positions. Featuring Meteorite™ ceramic decks that achieve maximum heat while using less energy and providing quicker recovery times between uses, especially during peak business hours.

- · Non-ferrous stainless-steel construction including front, top, sides and valve control panel.
- Porcelain door liner.
- Electrical resistance heating, controlled by an electromechanical thermostat from 250 °F to 700 °F, ANSI/ CSA certified.
- · Double wall construction with heavy insulation for fuel efficiency and Refrigerator exterior surfaces.
- Removable knobs and panel for easy maintenance.



AEPO-26-E

MODEL	POWER (Kw)	AMPS	VOLTS - FREQUENCY	INTERIOR DIMENSIONS			DIMENSIONS			SHIPPING WEIGHT
				Width	Depth	Height	Width	Depth	Height	(lbs)
AEPO-26-E	3.6	16.3	230V I+N - 50/60Hz.	22 1/4"	20 5/8"	8 1/4"	26"	29 3/8"	19 3/4"	205

Height includes legs. 2. Specifications are subject to change without prior notice.



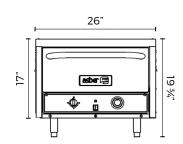


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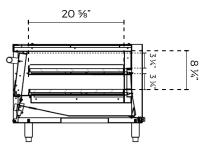








#### **AEPOE-26 FRONT INTERIOR AEPOE-26 SIDE INTERIOR** AEPOE-26 SIDE 22 1/4" 37"



DATA	AEPOE-26				
Power (Kw)	3,6				
Amps	16.3				
Frequency	50/60Hz.				
Volts	230				
Shipping Weight (lbs)	205				
DIMENSIONAL DATA					
Ext. Width Overall	26"				
Ext. Depth Overall	29 3/8"				
Ext. Height Overall <sup>1</sup>	19 ³/4″				
OVEN					
Interior Length	22 1/4"				
Interior Depth	20 5/8"				
Interior Height	8 1/4"				

<sup>1.</sup> Height includes legs.

### **Standard Features**

- · Non-ferrous stainless-steel construction including front, top, sides and control panel.
- · Porcelain door liner.
- 230V. electrical resistance heating.
- (2) ceramic decks included.

#### Warranty

• 1-year parts & labor.

\*RESIDENTIAL APPLICATIONS: Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

# INSTALLATON REQUIREMENTS

- 1. VENTILATION: An adequate ventilation system is required for commercial cooking equipment. Review local regulations to see specifications or in the absence of this review, www.NFPA.org.
- 2. CLEARANCE: 3" on de sides and the back for fuels and 0" for non-combustible constructions. It must be installed with legs of 4" minimum.