

HDSEPO-19

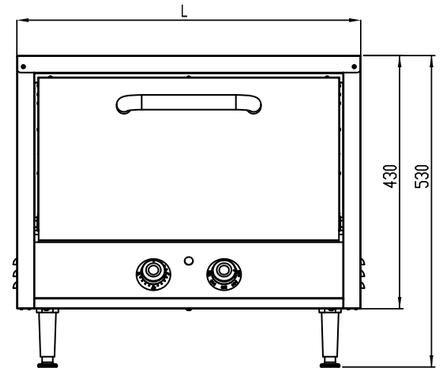


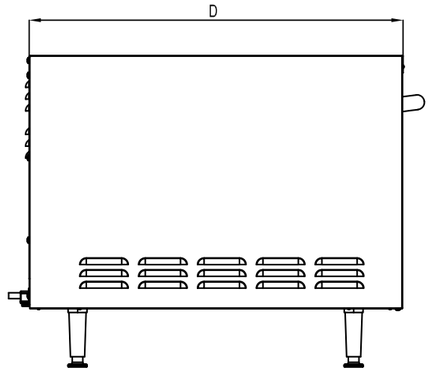
STANDARD FEATURES

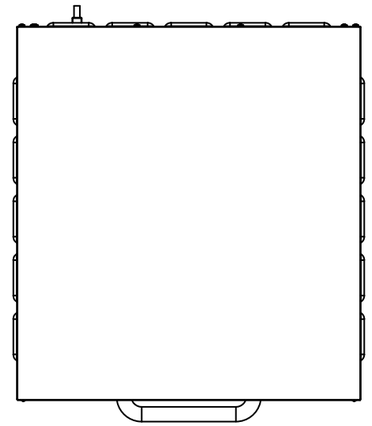
- All Stainless steel structure
- Two decks with ceramic hearth
- 3 1/4” deck height
- High heat aluminized steel baking chamber
- Durable stainless steel heating element on top and
- bottom
- Compact size for small kitchens
- Temperature range from 86°F- 680°F (30°C~360 °C)
- 15 minutes timer with bell
- Gravity door design
- Adjustable stainless steel legs
- Stainless steel handle

- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
- **Available in various electrical power setups (power setups available for all areas of the world)**
- **Power may vary based on specified electrical setup**

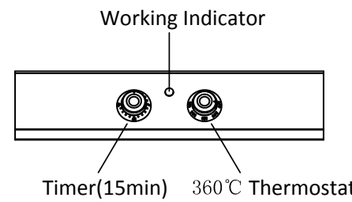
ELECTRIC COOKING Counter Top Pizza Oven







HDSEPO-19: L=584 D=635
HDSEPO-22: L=660 D=711



MODEL	CHAMBER (WxDxH)	CAPACITY	POWER	TEMPERATURE	PRODUCT (WxDxH)	NW
HDSEPO-19	489 x 476 x 241 mm 19.3 x 18.7 x 10 inch	2	2850 W	30 - 360°C 86 - 680°F	584 x 635x 530 mm 23 x 25 x 21 inch	55 kg 121 lbs
HDSEPO-22	565 x 552 x 241 mm 22.2 x 22 x 10 inch	2	3600 W	30 - 360°C 86 - 680°F	660 x 711 x 530 mm 26 x 28 x 21 inch	79 kg 174 lbs

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All electric cooking equipment is supplied with a cord and plug.

Designed In USA. PERFORMANCE. DURABILITY. VALUE.