



Counter Top Gas Pizza and Bake Oven

Model Number: PO19

America's Oldest Stove Company.,(Est.1838)

Castle Counter Top Gas Pizza and Bake Oven

Standard Features & Benefits

Construction: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 6" on sides and 6" in the rear, combustible surface clearances are 6" and 6".

Ovens: All ovens measure 20.5" deep by 14" high. Large oven measures 31.5" wide, for the best baking characteristics and results. Medium oven measures 26.5" wide and small oven measures 19.5" wide. Heavy installation for fuel efficiency, proclain and aluminized linings for easy cleaning and heat reflection.

Hearth Decks: Hearth decks hold heat for superior pizza crust and bread browning. Bake directly on the deck with corn meal, in pans or on screens. 2 hearth decks per oven, 3 positions with 2 3/4" between rack positions. Decks are interchangeable with wire racks.

Baking Times: 7 to 15 minutes depending on crust and toppings. Call factory for more information.

Burners: Long life, cast iron "H" pattern burner is combined with a special "V" shaped baffle directing heat for excellent air circulation. Large and medium ovens feature 30,000 BTU, small ovens feature 25,000 BTU burners.

Controls: Includes 650 degrees thermostat, 100% safety shut off, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

Accessories: Extra hearth decks, wire racks, gas hoses, flue adapters, carrying handles, knob protectors, matching stands and casters are listed in the price list.

Versatility: Castle pizza ovens are stackable in the field or from the factory. Factory ordered stacking ovens come with a 6" high leg base. Leg base is required when stacking in the field.

Certifications: ETL, ETL Sanitation

Shipping Information:

Single: 210Lbs.(95KG),Double: 450Lbs.(205KG)



Counter Top Gas Pizza and Bake Oven

Model Number: PO31

America's Oldest Stove Company.,(Est.1838)

Castle Counter Top Gas Pizza and Bake Oven

Standard Features & Benefits

Construction: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 6" on sides and 6" in the rear, combustible surface clearances are 6" and 6".

Ovens: All ovens measure 20.5" deep by 14" high. Large oven measures 31.5" wide, for the best baking characteristics and results. Medium oven measures 26.5" wide and small oven measures 19.5" wide. Heavy installation for fuel efficiency, proclain and aluminized linings for easy cleaning and heat reflection.

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Accessories: Extra hearth decks, wire racks, gas hoses, flue adapters, carrying handles, knob protectors, matching stands and casters are listed in the price list.

Versatility: Castle pizza ovens are stackable in the field or from the factory. Factory ordered stacking ovens come with a 6" high leg base. Leg base is required when stacking in the field.

Certifications: ETL, ETL Sanitation

Shipping Information:

Single: 275Lbs.(125KG),Double: 580Lbs.(264KG)



*Bakery Equipment & Supplies Bar Supplies Beverage Equipment
& Supplies Cooking Equipment Cookware & Ovenware Concession
Equipment Furniture Glassware Holding & Serving Equipment
Ice Machines Janitorial & Brushes Kitchen Utensils Pizza Supplies
Preparation Equipment Refrigeration Safety Sanitation Scales
Smallware Storage & Transport Tabletop & Service Textiles
Walk-In Coolers & Freezers Work Tables & Sinks*



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Walk-In Coolers & Freezers Work Tables & Sinks*

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