



If you would like to place an order, please call 1.877.FOR OVEN
PIZZAOVENS.COM

Model #: PMA-5/12
Item #: 1029572

Tabletop Pizza Oven - V-Air

Pkg Qty: 1

The only "V-Air" Technology pizza oven on the market today. This superior technology cooks 60 pizzas an hour!! in less than 30" width. The PMA Series is a high-volume pizza oven that combines the speed, even bake, & recovery of "V-Air" directed air movement, with the quality of a surface impingement deck bake. All types of pizza can be cooked at the same time! The oven has five decks, each accessed through a separate & dedicated flip-down door that encourages fast loading and unloading of pizza, and little heat escaping. The oven allows the use of up to 2-3/4" high product loaded and unloaded through these convenient flip-down doors. The decks are fully removable for cleaning nightly by hand without the use of tools. This oven is built to last – Constructed of all-welded 16 and 18 gauge 304 series stainless steel.

This unique oven has been getting rave reviews from pizza shop owners, as well as food service directors in schools, universities, arenas and corporate foodservice for its high quality bake and speed of cooking!



Welded stainless steel construction. Holds 5 x 12" Pizzas

Flip down doors with magnetic door latch.

Individual count down timers for each deck

Features	Indicator light for thermostat Solid state thermostat Door Activated microswitch for fan Pkg Qty: 1
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Dimensions	Compartment Width (in): 29 Compartment Width (mm): 736.6 Compartment Height (in): 34-3/8
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Compartment Height (mm): 873.252
Width (in): 26-1/2
Width (mm): 673.1
Length (in): 3
Length (mm): 76
Height (mm): 5 -12" pizzas
Inner Width (in): 250
Inner Width (mm): 113.398

Capacity 5 x 12" pizzas at the time

Electrical Volts: 208/1, 208/3, 240/1, 240/3
Watts: 4600
Amps: 28/1, 21/3, 25/1, 19/3

Warranty 24 Months Parts & 12 Months Labor

**Spare
Parts**