

**Trio Ventless Oven**
**MODEL: RPO3**

**FEATURES & BENEFITS**

- Fast Even Baking of Pizzas, Wings, and more
- Stainless Steel Constructed
- Programmable Touchscreen Control
- Full View Glass Door
- Fully Illuminated
- Easy Open & Close Drop Down Door
- Stackable
- Capacity—(3) 18" (457 mm) Pizzas
- Fast Recovery
- Ventless Convection Baking, Hood Not Required
- Jet Air Exclusive Reversing Fan System
- Temperature up to 600°F (316°C)
- Direct Baking on Nickel Coated Perforated Decks (Helps with Heat Retention)
- Designed for Fresh or Par-Baked Doughs
- 19" Bake Area on Each Nickel Plated Deck

**ELECTRICAL**

- 208-240V - 50/60 Hertz - 1 Ph - 26 Amps - 5.4 kW - NEMA 6-30P

**FINISH**

Stainless Steel

**STANDARD PRODUCT WARRANTY**

One Year Labor and Two Year Parts

**CAPACITY**

 (3) Half Size Sheet Pans (13" x 18" - 330mm x 457mm)  
 Shelf Spacing: 4" (102 mm)

 (3) 18" Pizzas (Directly on Nickel Deck)  
 Shelf Spacing: 4" (102 mm)

**OPTIONS**

- Stainless Steel Stand on Swivel Casters (2-Locking & Non-Locking) (RPOT)

**DIMENSIONS & SHIPPING WEIGHT**

 27 1/2"W X 36 1/8"D X 28 1/2"H  
 (699 mm X 918 mm X 724 mm)  
 400 lb (182 kg)

**INTERIOR DIMENSIONS**

 22"W X 21"D X 14"H  
 (559 mm X 533 mm X 356 mm)

**DOOR OPENING**

 22"W X 14"D  
 (559 mm X 356 mm)

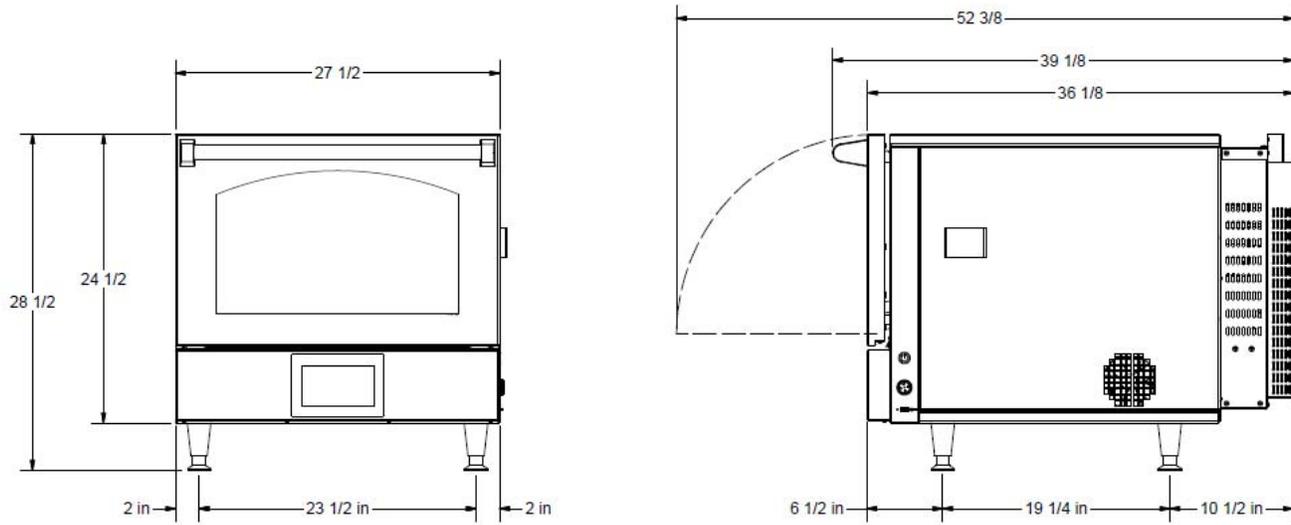
**IF EQUIPPING WITH THE OPTIONAL VENTLESS FEATURE  
PLEASE NOTE REGARDING THE VENTLESS GREASE EMISSION TESTING**

Ventless Testing have been conducted in accordance with EPA Methods 202 (Referencing Methods 1, 2, 3B, 4, 5). These test were performed on January 30, 2019 by Intertek using raw protein. Results are used to determine compliance with Section 59 of UL710 B, the Standard for Recirculating Systems. The emission test results after 8 hrs. were equal to 4.237 mg/m3, anything above 5 mg/ m3 requires ventilation.

**SHORT SPECIFICATION**

Convection Oven, Electric, Designed for Pizzas & More, Rotating Nickel Plated Decks (3), Capacity up to (3) 18" Pizzas, Programmable Touchscreen Control, Stainless Steel Construction, Ventless (No Hood Required) Stackable, Single Handle Drop Down Style Door, Fully Illuminated, One Year Labor & Two Year Parts Warranty

# DRAWINGS



# PRODUCTION CAPACITY

Product	State	Bake Time	Bake Temp (°F)	Bake Temp (°C)	Quantity Produced
6" Traditional Pizza	Fresh	5	500	260	90
9" Traditional Pizza	Fresh	5	500	260	60
12" Traditional Pizza	Par-Baked	4	500	260	36
14" Deep Dish Pizza	Fresh	7	480	249	24
Italian Sub, 6"	Pre-Baked Bread	3	480	249	150
Mexican Platter	Heated	2	425	218	81
Nachos, 3 oz of Chips	Fresh	2	500	260	81
Biscuits	Refrigerated (6/Pan)	6 1/2	400	204	168
Chicken Breast, 6 oz	Boneless, Refrigerated	6 1/2	450	232	144
Chicken Quarters, Pre-Cooked	Refrigerated	9	480	249	54
Chicken Wings	Fresh	15	400	204	216



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**SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE  
KCL & REVIT DRAWINGS UPON REQUEST**

REF: FIN SPEC1

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