



Central **EDGE**

Central **EXCLUSIVE**

PIZZA JUST GOT EASY
From the oven to the customer to the display! Central has put together Pizza & Concession items to fit your needs. Go online to shop for way more than what you see in our catalog like:



PIZZA TRAYS



DELIVERY OPTIONS



PIZZA PEELS



CONDIMENT STATIONS



FOOD MERCHANDISERS



CONCESSION SUPPLIES

No App Required!!

Use your phone's camera on the code below to explore more pizza and concession options not found in your catalog!



Digital Countertop Conveyor Ovens

Patented Energy Management System (EMS) provides efficient heat transfer to and from the product. Can be used on counter with or without legs. Insulated design keeps top and front cool to the touch. **Gas ovens** have 40,000 BTU. Field convertible to Natural or LP gas. 208V connection required. 35 1/4"Wx42"D.

- Digital display ensures consistency
- 42"Lx18"W conveyor belt accommodates 1/2 size sheet pans
- Opening is adjustable from 2 1/4" to 3 1/4"
- +200°F to +550°F temperature range
- Includes 12" extension tray

Model#	Stack	Voltage	Ht.	Wt.	Your Cost
ELECTRIC OVENS					
355-007	Single	208V	23 3/4"	325#	\$6556.
355-019	Single	230/240V	23 3/4"	325#	6556.
355-010	Double	208V	36 1/16"	650#	12200.
355-011	Double	230/240V	36 1/16"	650#	12200.
355-012	Triple	208V	48 1/4"	975#	17800.
355-013	Triple	230/240V	48 1/4"	975#	17800.
GAS OVENS					
355-008	Single	—	23 3/4"	325#	6556.
355-015	Double	—	36 1/16"	650#	12200.
355-016	Triple	—	48 1/4"	975#	17800.
OPTIONS					
355-017	Stand for Single or Double Stack Ovens	—	24 1/16"H	—	794.
355-018	Stand for Triple Stack Ovens	—	11 5/8"H	—	847.



EXCLUSIVE TWO YEAR PARTS AND LABOR WARRANTY

Free stand included with the purchase of 2 or 3 ovens for stacking, a value of up to \$799.

FREE SHIPPING

FRESH DOUGH PIZZA COOKING CAPACITIES PER HOUR

Oven	16" Diam.	18" Diam.
Single Stack Ovens	15	13
Double Stack Ovens	30	26
Triple Stack Ovens	45	39

Can cook up to 18" in diameter

Gas or Electric Countertop Conveyor Ovens

15"W front window. 28" long baking zone with 18"W belt. **Gas ovens** have 50,000 BTU. Ships natural gas but field convertible to LP gas. 208V connection required. **Electric ovens** available in 208V or 240V. Three phase. 68"Wx40 3/4"D.

- Cooks up to +600°F
- Includes 6" and 12" extension tray
- 4" legs

Model#	Stack	Voltage	Ht.	Wt.	Your Cost
ELECTRIC OVENS					
355-020	Single	208V	21 1/8"	325#	\$9939.
355-021	Single	240V	21 1/8"	325#	9939.
355-027	Double	208V	36 9/16"	650#	19450.
355-029	Double	240V	36 9/16"	650#	19450.
355-028	Triple	208V	52 1/16"	975#	27750.
355-030	Triple	240V	52 1/16"	975#	29000.
GAS OVENS					
355-022	Single	—	21 1/8"	325#	9939.
355-023	Double	—	36 9/16"	650#	19450.
355-024	Triple	—	52 1/16"	975#	29000.
OPTIONS					
355-025	Stand for Single or Double Stack	—	24 1/16"	—	849.
355-026	Stand for Triple Stack	—	12 1/16"	—	899.



FREE SHIPPING

EXCLUSIVE TWO YEAR PARTS AND LABOR WARRANTY

Free heavy-duty legs with caster included with the purchase of 2 or 3 ovens, a value of up to \$799.

FRESH DOUGH PIZZA COOKING CAPACITIES PER HOUR

Oven	16" Diam.	18" Diam.
Single Stack Ovens	21	18
Double Stack Ovens	42	36
Triple Stack Ovens	63	54

Can cook up to 18" in diameter

Gas or Electric WOW! Countertop Conveyor Ovens

Top choice for major pizza chains. Cool to the touch front. Reversible belt, but *must specify belt direction initially*. Field convertible to Natural or LP gas. Free start up after installation.

- Conveyor speed range of 2:00 - 30:00
- 26"W conveyor belt
- +200°F to +600°F temperature range
- Removable crumb pans, end panels, and air fingers

EXCLUSIVE TWO YEAR PARTS AND LABOR WARRANTY

Model#	Stack	WxDxH	Wt.	Your Cost
ELECTRIC OVENS				
355-033	Single	26"x46 1/4"x42"	734#	\$20367.
355-046	Double	26"x46 1/4"x51 1/4"	1468#	37150.
355-049	Triple	26"x46 1/4"x63 1/2"	2202#	55200.
GAS OVENS				
355-032	Single	26"x46 1/4"x42"	734#	20367.
355-045	Double	26"x46 1/4"x51 1/4"	1468#	37150.
355-048	Triple	26"x46 1/4"x63 1/2"	2202#	55200.
OPTIONS				
355-041	Stand for PS638 Single or Double Stack Ovens	—	24 1/16"	849.
355-043	Stand for PS638 Triple Stack Ovens	—	12 1/16"	899.



FRESH DOUGH PIZZA COOKING CAPACITIES PER HOUR

Oven	16"	18"
Single Stack Ovens	15	13
Double Stack Ovens	30	26
Triple Stack Ovens	45	39

Can cook up to 18" in diameter