



INTRODUCING THE DOMETIC DELTA HEAT PIZZA OVEN

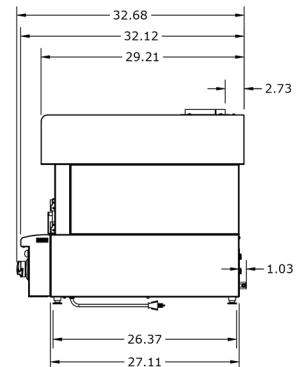
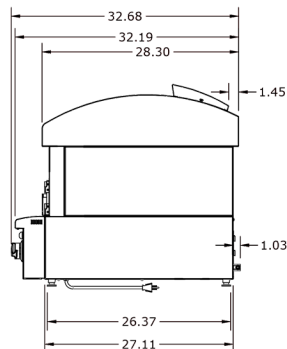
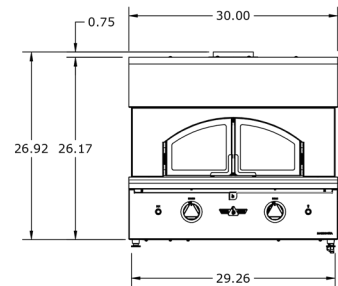
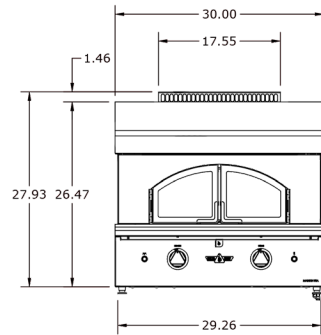
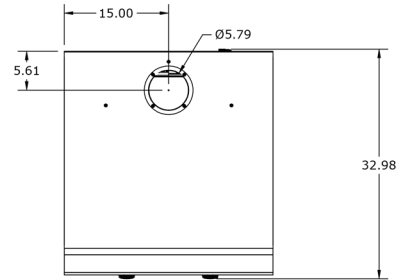
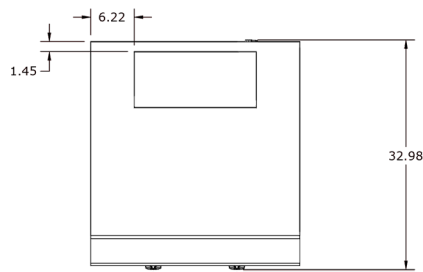
# ELEVATE PIZZA NIGHT TO NEW HEIGHTS

Impeccable design and construction, coupled with incredible convenience and reliability – with the results to match. No detail has gone unnoticed. Independently controlled burner for both hearth and dome allow for precision temperature control to suit the requirements of your cook. Capable of extremely high temperature that make artisan pizza in minutes. Inset glass doors create a beautiful presentation in either built-in or countertop application.





<b>MODEL</b>	<b>DOMETIC DELTA HEAT PIZZA OVEN - COUNTERTOP</b>	<b>DOMETIC DELTA HEAT PIZZA OVEN - BUILT-IN</b>
<b>Part No.</b>	<b>DHPO30F-(L/N)</b>	<b>DHPO30BI-(L/N)</b>
<b>Power</b>	<b>110 V</b>	<b>110 V</b>
<b>Gas Type</b>	<b>LIQUID PROPANE OR NATURAL GAS</b>	<b>LIQUID PROPANE OR NATURAL GAS</b>
<b>Ignition</b>	<b>HOT SURFACE IGNITION</b>	<b>HOT SURFACE IGNITION</b>
<b>Total BTU Output</b>	<b>43,000 (DOME BURNER + HEARTH INFRARED BURNER)</b>	<b>43,000 (DOME BURNER + HEARTH INFRARED BURNER)</b>



Please see the product manual for detailed installation assistance.