



**PIZZA? YEAH, WE GO TO TOWN ON IT**

# EQUIPMENT

**Whether you have the right equipment already or need guidance on the best oven for your business, we can help.**

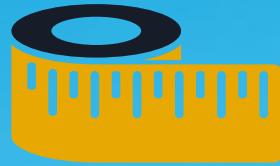
Working with many of UK's leading equipment suppliers, we've forged partnerships which allow us to better understand the opportunities for food to go and how pizza can feature well in this. The most commonly used ovens are below with example cooking times for Chicago Town Takeaway Pizza, along with pizza oven considerations for those needing new equipment for both cooking pizza and offering as a self-serve option.



## PIZZA OVEN CONSIDERATIONS

Need some new equipment to get pizza takeaway or delivery off the ground or want to maximise the grab & go opportunity with self-serve equipment? Pizza ovens offer consistent cooking and are quick to set up and simple to use.

Pizza ovens can range from around £150 to over £1000 depending on the size, spec and power required but are a worthwhile investment. When reviewing the range of pizza ovens available it's worth considering:



## WHERE THE PIZZA OVEN WILL BE KEPT

Some pizza ovens can be deceptively large so checking dimensions (including the height) is essential to ensure the pizza oven fits in the kitchen and can be reached by team members if stacked with other machines.

If the oven is going to feature front of house, a more aesthetically pleasing oven is more important and will help engage customer interest and generate demand.



## THE EXPECTED DEMAND

Choosing the right pizza oven will depend on output and capacity, so estimate how many pizzas could be sold in an hour during busy periods and the type of power and space inside the oven needed. Higher power units will cook pizzas faster and will cost more to run, but are the best option for venues with greater demand to handle busy times.



## HOW IT WILL BE POWERED

Pizza ovens are designed for gas or electric power so can be selected to match your standard set up. It may be that the oven could be moved over time so the weight information should also be reviewed.

## WHAT OTHER FEATURES ARE NEEDED

From glass doors and temperature displays to timers and more visually pleasing designs, the options are endless when it comes to pizza ovens. Listing all the important features for your business will ensure your chosen pizza oven meets all the requirements.



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## CHICAGO TOWN STUFFED CRUST PEPPERONI

| MERRYCHEF<br>EIKON E2S & E4 | STEP 1 | STEP 2 | STEP 3 |
|-----------------------------|--------|--------|--------|
| TEMP                        | 275 c  | 275 c  | 275 c  |
| TIME                        | 1.40   | 1.20   | 0.10   |
| FAN                         | 20     | 30     | 90     |
| POWER                       | 40     | 40     | 0      |

| CIBO (LINCAT)    | STEP 1        | STEP 2    |
|------------------|---------------|-----------|
| Place product on | 230c          | 250c      |
| mesh disc        | 4.00m         | 2.30m     |
|                  | Conv + Bottom | Just Conv |

| CONVECTION FAN OVENS    |                |
|-------------------------|----------------|
| BLUESEAL E22 & E30      | 200-220c       |
| Falcon Pro Lite LD64    | 12-15 mins     |
| Buffalo 2.5kw 50/100ltr | turn as needed |
| Unox Anna XF023         |                |

| STATIC AIR OVEN |            |
|-----------------|------------|
| (Lincat LCO)    | 200c       |
|                 | 20-25 mins |

| MERRYCHEF<br>E3 & E5 | STEP 1 |       |       |
|----------------------|--------|-------|-------|
| TEMP c               | 225 c  | 250 c | 250 c |
| TIME                 | 1.00   | 3.00  | 3.00  |
| FAN                  | NORM   | NORM  | NORM  |
| MICRO                | 0      | 50    | 0     |

| COMBINATION OVENS | STEP 1           |
|-------------------|------------------|
| Combi Setting     | 180c - 190c      |
| (MKN), (RATIONAL) | 40%/50% Moisture |
| (EKA)             | Full Fan         |
|                   | 10-12 mins       |

| DECK PIZZA OVEN       |                                    |
|-----------------------|------------------------------------|
| Lincat PO49X & PO89X  | Base Heat - 2.5<br>Top Heat - 230c |
| Lincat LDPO Lynx 400  | 13-15 mins                         |
| Buffalo 2kw CP868     |                                    |
| Sirman Stromboli Oven |                                    |

**Allergens:** Wheat, Barley, Gluten, Milk

## CHICAGO TOWN STUFFED CRUST LOADED CHEESE

| MERRYCHEF<br>EIKON E2S & E4 | STEP 1 | STEP 2 | STEP 3 |
|-----------------------------|--------|--------|--------|
| TEMP                        | 275 c  |        |        |
| TIME                        | 2.50   |        |        |
| FAN                         | 60%    |        |        |
| POWER                       | 50%    |        |        |

| CIBO (LINCAT)    | STEP 1        | STEP 2    |
|------------------|---------------|-----------|
| Place product on | 230c          | 250c      |
| mesh disc        | 4.00m         | 2.30m     |
|                  | Conv + Bottom | Just Conv |

| CONVECTION FAN OVENS    |                |
|-------------------------|----------------|
| BLUESEAL E22 & E30      | 200-220c       |
| Falcon Pro Lite LD64    | 12-15 mins     |
| Buffalo 2.5kw 50/100ltr | turn as needed |
| Unox Anna XF023         |                |

| STATIC AIR OVEN |            |
|-----------------|------------|
| (Lincat LCO)    | 200c       |
|                 | 20-25 mins |

| MERRYCHEF<br>E3 & E5 |       |       |       |
|----------------------|-------|-------|-------|
| TEMP                 | 225 c | 250 c | 250 c |
| TIME                 | 1.00  | 3.00  | 3.00  |
| FAN                  | NORM  | NORM  | NORM  |
| POWER                | 0     | 50    | 0     |

| COMBINATION OVENS | STEP 1           |
|-------------------|------------------|
| Combi Setting     | 180c - 190c      |
| (MKN), (RATIONAL) | 40%/50% Moisture |
| (EKA)             | Full Fan         |
|                   | 10-12 mins       |

| DECK PIZZA OVEN       |                                    |
|-----------------------|------------------------------------|
| Lincat PO49X & PO89X  | Base Heat - 2.5<br>Top Heat - 230c |
| Lincat LDPO Lynx 400  | 13-15 mins                         |
| Buffalo 2kw CP868     |                                    |
| Sirman Stromboli Oven |                                    |

**Allergens:** Wheat, Barley, Gluten, Milk



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## CHICAGO TOWN STUFFED CRUST MANHATTAN MEATY

| MERRYCHEF<br>EIKON E2S & E4 | STEP 1 | STEP 2 | STEP 3 |
|-----------------------------|--------|--------|--------|
| TEMP                        | 275 c  | 275 c  | 275 c  |
| TIME                        | 1.40   | 1.20   | 0.10   |
| FAN                         | 20     | 30     | 90     |
| POWER                       | 40     | 40     | 0      |

| CIBO (LINCAT)    | STEP 1        | STEP 2    |
|------------------|---------------|-----------|
| Place product on | 230c          | 250c      |
| mesh disc        | 4.00m         | 2.30m     |
|                  | Conv + Bottom | Just Conv |

| CONVECTION FAN OVENS    |                |
|-------------------------|----------------|
| BLUESEAL E22 & E30      | 200-220c       |
| Falcon Pro Lite LD64    | 12-15 mins     |
| Buffalo 2.5kw 50/100ltr | turn as needed |
| Unox Anna XF023         |                |

| STATIC AIR OVEN |            |
|-----------------|------------|
| (Lincat LCO)    | 200c       |
|                 | 20-25 mins |

| MERRYCHEF<br>E3 & E5 | STEP 1 |       |       |
|----------------------|--------|-------|-------|
| TEMP c               | 225 c  | 250 c | 250 c |
| TIME                 | 1.00   | 3.00  | 3.00  |
| FAN                  | NORM   | NORM  | NORM  |
| MICRO                | 0      | 50    | 0     |

| COMBINATION OVENS | STEP 1           |
|-------------------|------------------|
| Combi Setting     | 180c - 190c      |
| (MKN), (RATIONAL) | 40%/50% Moisture |
| (EKA)             | Full Fan         |
|                   | 10-12 mins       |

| DECK PIZZA OVEN       |                                    |
|-----------------------|------------------------------------|
| Lincat PO49X & PO89X  | Base Heat - 2.5<br>Top Heat - 230c |
| Lincat LDPO Lynx 400  | 13-15 mins                         |
| Buffalo 2kw CP868     |                                    |
| Sirman Stromboli Oven |                                    |

**Allergens:** Wheat, Barley, Gluten, Milk

## CHICAGO TOWN CLASSIC CRUST CHICKEN & BACON MELT

| MERRYCHEF<br>EIKON E2S & E4 | STEP 1 | STEP 2 | STEP 3 |
|-----------------------------|--------|--------|--------|
| TEMP                        | 275 c  |        |        |
| TIME                        | 2.45   |        |        |
| FAN                         | 50%    |        |        |
| POWER                       | 35%    |        |        |

| CIBO (LINCAT)    | STEP 1        | STEP 2    |
|------------------|---------------|-----------|
| Place product on | 230c          | 230c      |
| mesh disc        | 4.00m         | 2.00m     |
|                  | Conv + Bottom | Just Conv |

| CONVECTION FAN OVENS    |                |
|-------------------------|----------------|
| BLUESEAL E22 & E30      | 200-220c       |
| Falcon Pro Lite LD64    | 12-15 mins     |
| Buffalo 2.5kw 50/100ltr | turn as needed |
| Unox Anna XF023         |                |

| STATIC AIR OVEN |            |
|-----------------|------------|
| (Lincat LCO)    | 200c       |
|                 | 20-25 mins |

| MERRYCHEF<br>E3 & E5 |  |  |  |
|----------------------|--|--|--|
| TEMP                 |  |  |  |
| TIME                 |  |  |  |
| FAN                  |  |  |  |
| POWER                |  |  |  |

| COMBINATION OVENS | STEP 1           |
|-------------------|------------------|
| Combi Setting     | 180c - 190c      |
| (MKN), (RATIONAL) | 40%/50% Moisture |
| (EKA)             | Full Fan         |
|                   | 10-12 mins       |

| DECK PIZZA OVEN       |                                    |
|-----------------------|------------------------------------|
| Lincat PO49X & PO89X  | Base Heat - 2.5<br>Top Heat - 230c |
| Lincat LDPO Lynx 400  | 13-15 mins                         |
| Buffalo 2kw CP868     |                                    |
| Sirman Stromboli Oven |                                    |

**Allergens:** Wheat, Barley, Gluten, Milk



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