



Pizza Equipment & Supplies Guide



There are more than three billion pizza sold every year in the United States. When you divide it all up, that's an average of 350 slices per second. But when you *add* it all up, the pizza industry accounts for more than \$40 billion in product sales every year.

We know the importance of having the right pizza equipment and supplies to deliver high quality pizza that's profitable. Take a look through this quick guide to learn more about your pizza essentials.

TYPES OF PIZZA OVENS: A PRIMER

There are many different types of pizza ovens, and each one is great for a specific type of operation. Looking for a classic Neapolitan style, you may want to consider a wood-fired oven. Looking to run late-night pies out the door for delivery service? Conveyor ovens might be a better option.

Let's take a closer look at each type.

ROTATING DECK OVENS

Rotating deck ovens are great because they can tie in high volume with high quality. Great for fast casual franchises and chains, a rotating deck will typically allow for a precise combination of temperature control, burner control, and rotation control.



HIGH SPEED OVENS

High speed cooking is important in operations like fast casual restaurants or country clubs, especially because they can accommodate counter-top cooking equipment like high speed ovens. These types of pizza ovens are great for cooking standard pies quickly and efficiently.



CONVEYOR OVENS

Used by some of the world's biggest pizza brands, conveyor ovens take raw, prepared pizzas from one end of the belt, run them through a heating component, and bring them out fully cooked on the other side. Temperatures and times are precise, meaning everything is usually spot on. Though they're not great for authentic, artisan-style pies, conveyor ovens can pump out hundreds in a single day.



WOOD-FIRED OVENS

For a taste of the Old World, almost literally, a wood-fired oven will deliver high heat and high quality. They can also add an air of ambience to open kitchen, front-of-the-house applications.





WHAT ABOUT PIZZA SUPPLIES?

From prep tables to peels, pizza successful service requires a lot more than just a source of heat. Here's a checklist of items to consider for your pizzeria.



Looking to purchase a commercial fryer?

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