

Vollrath Pizza Bake Oven Offers Efficiency and Performance for Busy Kitchens

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Vollrath Company, a leader in high-quality foodservice equipment, offers the [Vollrath Pizza Bake Oven](#), a dependable solution for commercial kitchens seeking consistency, efficiency, and superior baking performance.



As a chef, I know how important it is to have equipment you can trust during peak service times. This oven is designed to provide consistent, professional results with minimal effort."

*Chef Rich Rupp, Vollrath's
Corporate Executive Chef*

The Vollrath Pizza Bake Oven is engineered to deliver uniform heat distribution, ensuring even baking with a crisp, golden crust every time. With precise temperature controls and a user-friendly interface, the oven is designed for both experienced chefs and high-volume operations looking to streamline their workflow without compromising quality.

Pizza remains one of the most popular foods in the U.S., with 93% of Americans eating pizza at least once a month, according to a report by the U.S. Department of Agriculture. The industry generates over \$46 billion

annually, with approximately 3 billion pizzas sold yearly, as reported by sources such as Statista and Pizza Today. With the increasing demand for high-quality, quick-service pizza options, commercial kitchens need reliable equipment that can keep up with consumer expectations.

"As a chef, I know how important it is to have equipment you can trust during peak service times," said Chef Rich Rupp, Vollrath's Corporate Executive Chef and Product Training Manager. "This oven is designed to provide consistent, professional results with minimal effort. It allows operators to focus on creativity and execution rather than troubleshooting."

Key features of the Vollrath Pizza Bake Oven include:

- Temperature Range & Adjustable Temperature Control – Features a temperature range of 150-750 degrees Fahrenheit and allows operators to fine-tune heat settings for different styles of pizza and other baked goods.
- Rated for Ventless Operation - Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. - Ventless allowance is dependent upon AHJ approval.

- Hearth Stone Shelves - Two included hearth stone shelves deliver a perfect crust.
- Durable Stainless Steel Construction – Built for longevity and easy cleaning in high-use commercial settings.
- Energy-Efficient Heating Elements – Provide consistent, even cooking while optimizing energy use.
- Compact, Space-Saving Design – Ideal for kitchens with limited counter space without sacrificing performance.
- Fast Preheat and Recovery Times – Ensures kitchens can keep up with peak demand periods.

For more information about the Vollrath Pizza Bake Oven and other Vollrath products, visit www.vollrathfoodservice.com.



Vollrath Pizza Bake Oven

About Vollrath Foodservice

Vollrath Foodservice is a global leader in foodservice equipment and supplies that offers an expansive portfolio of award-winning, premium-quality commercial foodservice equipment including serving systems and components, countertop equipment and smallwares. Primarily produced and assembled in the United States, Vollrath's products are manufactured to exacting quality standards globally, backed by outstanding customer service and extensive educational resources. For more details, visit vollrathfoodservice.com.

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