



PIZZA

CONCEPT

COUNTERTOP PIZZA OVENS

*Pizza worth waiting for ...
but your customers won't have to!*

PRIMO DUO



PZ 430D 208/240 V
CAPACITY: 2 - 16" pizza

BRICK PIZZA OVENS

- 16" fresh or frozen pizza in just 3-6 minutes
- Fire brick stone for authentic taste
- Quartz heating elements bring temperatures up to 660°F
- Second thermostat regulates heat under deck to perfectly bake thin and thick crusts
- 10-12 minute preheating time
- 15 minute timer with continuous cooking feature
- See-through glass door with interior light
- PZ 430D - independent controls each deck
- Ideal for pizzerias and pubs, food retail stores, fast food and snack bars



PRIMO

PZ 430S 120 V
PZ 431S 208/240 V



CAPACITY: 1 - 16" pizza

UPPER CRUST

PZ 4302D 208/240 V



CAPACITY: 1 - 16" x 24" rectangular pizza or several personal size pizzas



- All models stackable up to three high
- Stacking Kit required (optional)



- Crust control feature permits perfect baking of thin and thick crust pizza by thermostatically controlling the brick deck temperature



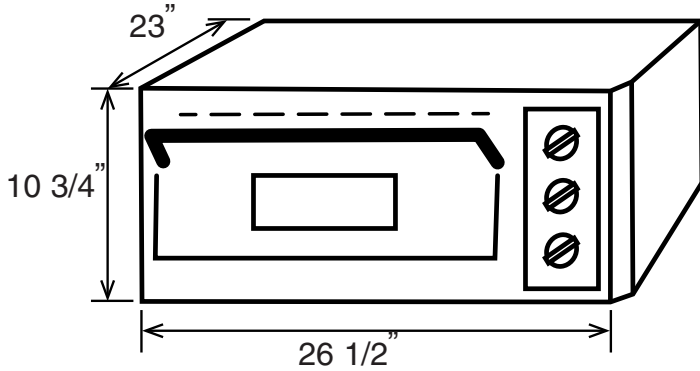
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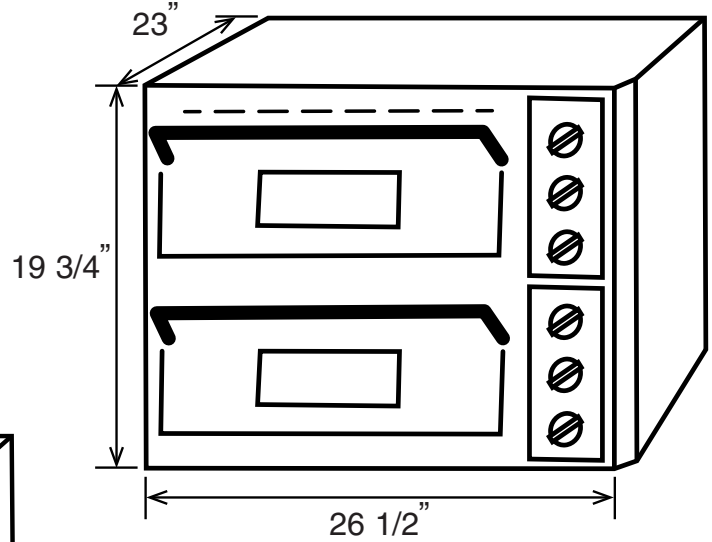
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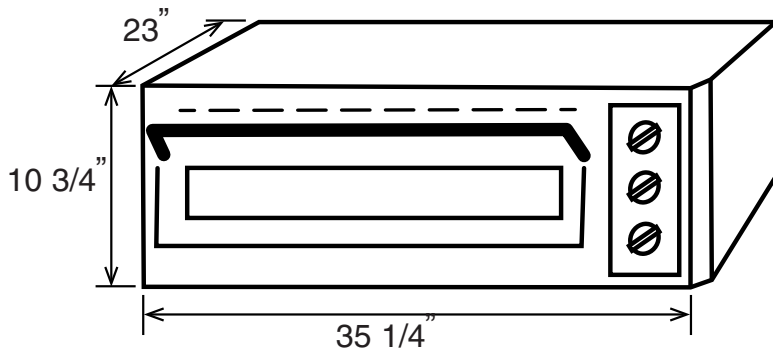
PZ 430S
PZ 431S



PZ 430D



PZ 4302D



Installation Clearance : 4" Each Side, Top and Back

SPECIFICATIONS

MODEL	ELECTRICAL	EXTERNAL DIMENSIONS	INTERNAL DIMENSIONS	SHIPPING WEIGHT	NEMA PLUG
PZ 430S	120V, 1.8KW, 15 Amps	26½"Wx23"Dx10¾"H	17"Wx17"Dx3½"H	120 lbs	5-15 P
PZ 431S	208/240V, 1PH, 3.4KW, 13/15 Amps	26½"Wx23"Dx10¾"H	17"Wx17"Dx3½"H	120 lbs	6-20 P
PZ 430D	208/240V, 1PH, 7.2KW, 26/30 Amps	26½"Wx23"Dx19¾"H	(2) 17"Wx17"Dx3½"H	170 lbs	6-50 P
PZ 4302D	208/240V, 1PH, 5.7KW, 21/24 Amps	35¼"Wx23"Dx10¾"H	26"Wx17"Dx3½"H	180 lbs	L6-30 P
KPZ	Stacking Kit for PZ 430S, 431S, 430D, 4302D			5 lbs	

WARRANTY: Limited one-year parts and labor



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