PIZZA CONCEPT

COUNTERTOP PIZZA OVENS

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

PRIMO DUO



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

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

208/240 V

PRIMO

PZ 430S PZ 431S



CAPACITY: 1 - 16" pizza

120 V

UPPER CRUST

PZ 4302D 208/240 V



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

SNACK PIZZA OVEN

- ☐ Stainless steel pizza oven with baking wire rack for par-baked or refrigerated pizza
- ☐ Rack mounted door with handle
- ☐ Top and bottom high output sheathed elements
- ☐ Temperature up to 660°F with 15 minute timer
- ☐ Baking stone and frame assembly available for fresh or frozen pizza (optional)

PZ 400

120 V



CAPACITY: 1 - 14" pizza in 8-12 minutes



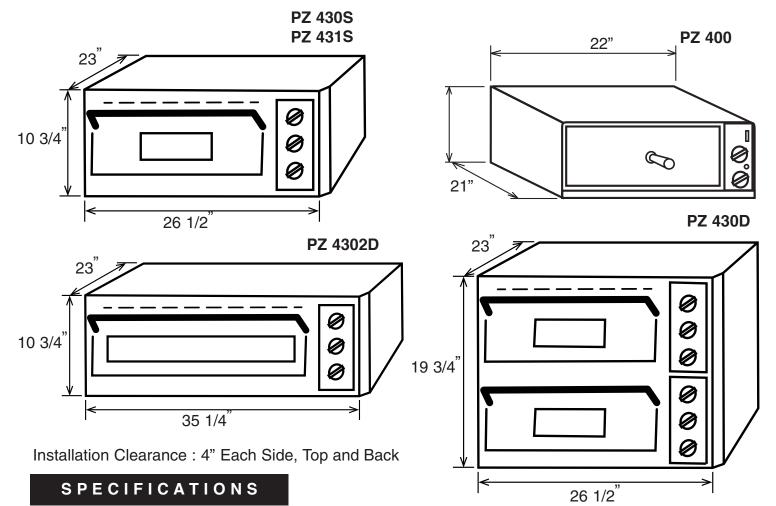
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COUNTERTOP PIZZA OVENS







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	35 ¹ / ₄ "Wx23"Dx10 ³ / ₄ "H	26"Wx17"Dx3 ¹ / ₂ "H	180 lbs	L6-30 P
PZ 400	120V, 1PH, 1.3KW, 11 Amps	22"Wx21"Dx9"H	16"Wx16"Dx4"H	40 lbs	5-15 P
BFA	Fits PZ 400	16"Wx15"Dx ³ ⁄4"H		7 lbs	

WARRANTY: Limited one-year parts and labor

