ROLLER GRILL®

PIZZA

CONCEPT

COUNTERTOP PIZZA OVENS

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

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   **PZ 431S**

120 V   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
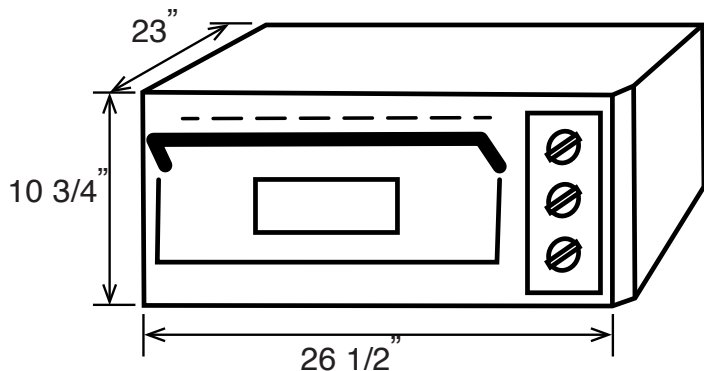
EQUIPEX

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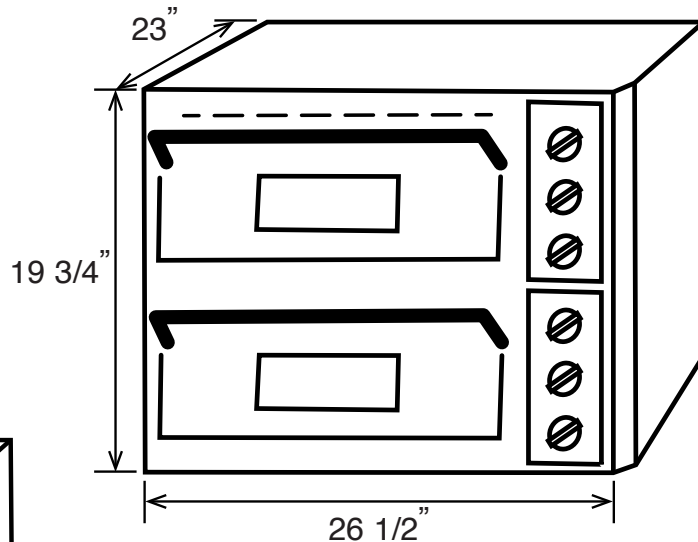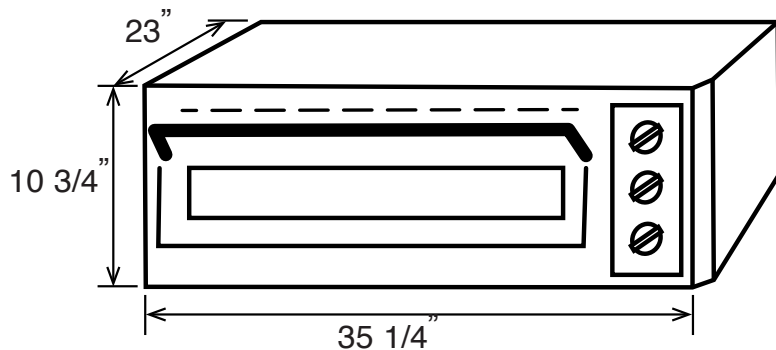**PZ 430S**
PZ 431S

PZ 430D

23"
10 3/4"
26 1/2"

23"
19 3/4"
26 1/2"

PZ 4302D

23"
10 3/4"
35 1/4"

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	

*All equipment must be plugged into a dedicated circuit of the proper ratings.

WARRANTY: Limited one-year parts and labor