

Project Name: _____ Item #: _____ Quantity: _____

COMMERCIAL OVENS

**Equipex Roller Grill Commercial
Countertop Electric Pizza Ovens**

MODEL	CAPACITY	DECK SIZE (WxDxH)
PZ 430S	Single, (1) 16" pizza	17" x 17" x 3.5"
PZ 431S	Single, (1) 16" pizza	17" x 17" x 3.5"
PZ 430D	Double, (2) 16" pizzas	(2) 17" x 17" x 3.5"
PZ 4302D	Single, (1) 16x24" or multiple personal size pizzas	26" x 17" x 3.5"

DESCRIPTION

Our commercial-grade countertop electric pizza ovens bake single or multiple pizzas. A fire brick stone deck and dual thermostats allow thermostatic and crust baking control for precise cooking and authentic taste.

FEATURES

- Fire brick stone for authentic taste
- Cooks fresh, frozen or par-baked pizza in 3-6 minutes
- Quartz heating elements thermostatically controlled 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

PRIMO
(PZ 430S & PZ43S1)**PRIMO DUO**
(PZ 430D)**UPPER CRUST**
(PZ 4302D)**WARRANTY**

Limited One-year parts & labor

CERTIFICATIONS

- ETL
- UL Safety and Sanitation



Intertek

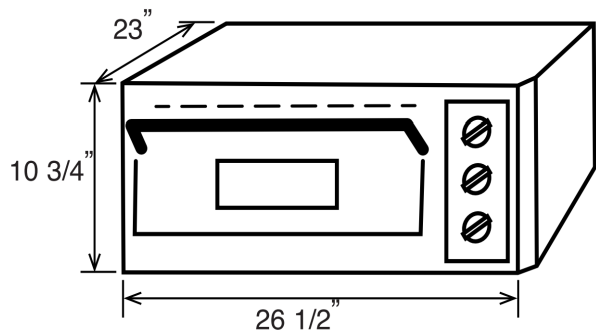
APPLICATIONS

Perfect for high-performance foodservice operations, such as pizzerias, pubs, food retail stores, fast food, cafeterias, snack bars, and more, requiring reliable high volume baking with consistent results and easy operation.

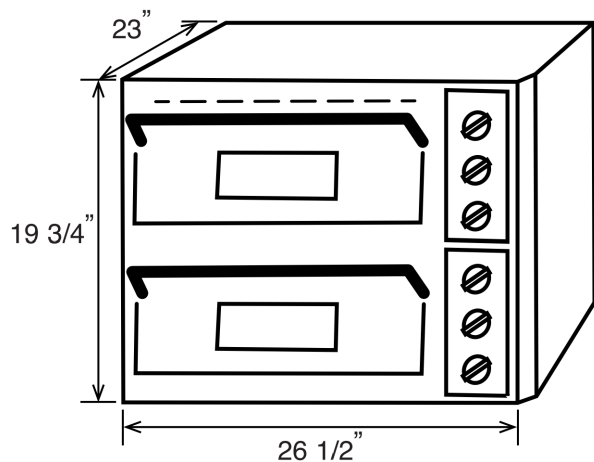
SPECIFICATIONS

MODEL	EXTERNAL DIMENSIONS	VOLTS	kW	AMPS	PLUG	WEIGHT (PRODUCT/SHIP)
PZ 430S	26.5W x 23D x 10.75H	120V	1.8	15	5-15 P	65lbs/125lbs
PZ 431S	26.5W x 23D x (2) 10.75H	208/240V	3.4	13/15	6-20 P	65lbs/125lbs
PZ 430D	26.5W x 23D x 19.75H	208/240V	7.2	26/30	6-50 P	105lbs/155lbs
PZ 4302D	35.25W x 23D x 10.75H	208/240V	5.7	21/24	L6-30 P	100lbs/150lbs
KPZ	Stacking Kit for PZ 430S, 431S, 430D, 4302D					

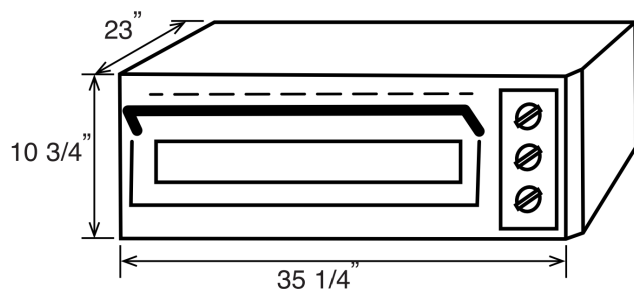
PZ 430S/PZ 431S



PZ 430D * independent controls each deck



PZ 4302D



CONSTRUCTION

- Durable, foodservice-grade stainless steel construction
- Independently controlled top and bottom infrared quartz heating elements for uniform heat distribution
- Compact design fits into small footprint
- See-through glass door and interior light for easy monitoring during operation



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

AVAILABLE ACCESSORIES

- All models stackable up to three high
- Stacking Kit required (optional) - 5lbs



NOTES/ CONDITIONS

- Installation Clearance: 4" Each Side, Top and Back
- Must be plugged into a dedicated circuit of proper ratings