

sodir

PIZZA

CONCEPT

COUNTERTOP PIZZA OVENS

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



BRICK PIZZA OVENS

- 12" fresh or frozen pizza in just 3-6 minutes
- Fire brick stone for authentic taste
- Quartz heating elements bring temperatures up to 660°F
- 10-12 minute preheating time
- 15 minute timer with continuous cooking feature
- Stackable up to three units (optional stacking kit required)
- Ideal for pizzerias and pubs, convenience stores, fast food and snack bars
- Consistent professional results permit versatile use as baking or finishing oven



Restaurant Equipment Worldwide
Toll Free: 877.FOR.OVEN
International: +1 859.885.1988

PRIMO

PZ 330

120 V



PZ 331

208/240 V

CAPACITY:

1 - 12" pizza in 3-6 minutes

UPPER CRUST

PZ 660

208/240 V



CAPACITY:

2 - 12" pizzas or several personal size pizzas in 3-6 minutes

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

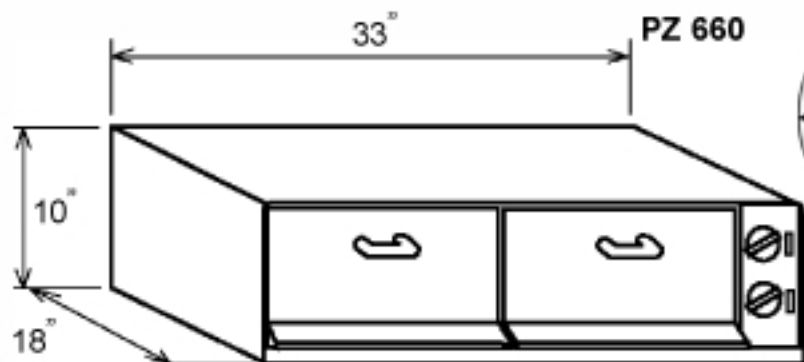
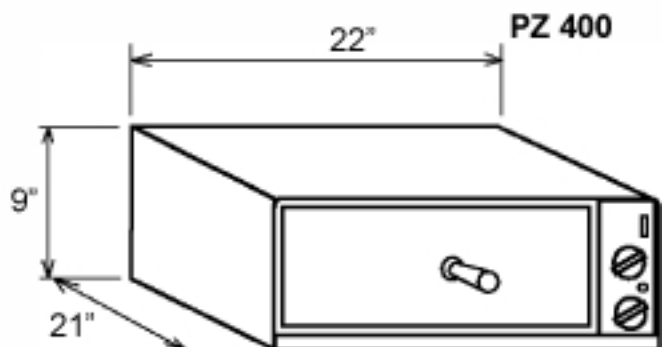
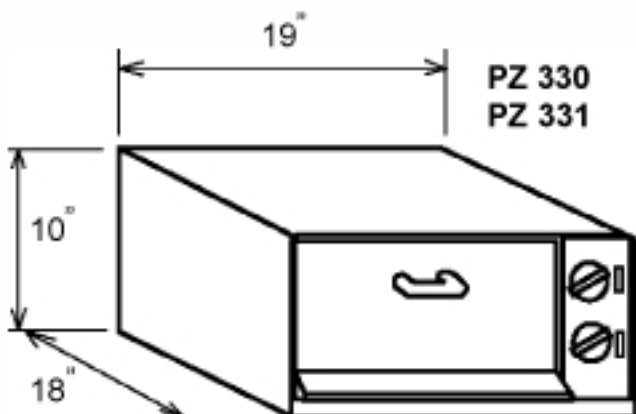
PZ 400

120 V



CAPACITY:

1 - 14" pizza in 8-12 minutes



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INSTALLATION CLEARANCE ALL MODELS: 4" SIDES, TOP AND BACK

SPECIFICATIONS

| MODEL | ELECTRICAL | DIMENSIONS | SHIPPING WEIGHT | NEMA PLUG |
|--------|--------------------------------|----------------|-----------------|-----------|
| PZ 330 | 120V, 1.8KW, 15 Amps | 19"Wx18"Dx10"H | 56 lbs | 5-15 P |
| PZ 331 | 208/240V, 1PH, 2KW, 8/10 Amps | 19"Wx18"Dx10"H | 56 lbs | 6-15 P |
| PZ 660 | 208/240V, 1PH, 3KW, 13/15 Amps | 33"Wx18"Dx10"H | 92 lbs | 6-15 P |
| PZ 400 | 120V, 1PH, 1.3KW, 11 Amps | 22"Wx21"Dx9"H | 40 lbs | 5-15P |

WARRANTY: Limited one-year parts and labor