

CLUB SERIES PIZZA OVEN

PZ-36-CB & PZ-48-CB



Shown with front and end shelves

When you mix high output capacity with power and efficiency, you get the Club Series Pizza Oven. Its twin 30 lb. horizontal propane tanks combined with a large cooking surface allows chefs to feed large crowds and keep cooking all day.

The advanced pilot system along with each 12,500 BTUH burner, allow the oven to heat up quickly and stay lit in outdoor climates. The mobile pizza oven uses a special Volcanic Cooking Stone. This stone can absorb and maintain high heats and its smooth texture and low porosity prevents sticking.

The oven was designed to incorporate the three combinations of heat sources required to cook the perfect pizza: Direct, Convection and Radiant.

This combination enables the oven to cook an 11" thin crust pizza in under two minutes*. Each 12" cooking tile is independently temperature controlled, allowing the user to bake different food items or pizza types at the same time.

Keep peace of mind with Crown Verity's unsurpassed warranty including 1-year parts and labour, a 90-day replacement on cooking stones and 10-years replacement on the burners.

The Club Series Mobile Pizza Oven model is available as either liquid propane (LP).

*Note: Cooking times will vary depending on the thickness of crust, combination and quantity of toppings and ambient environmental conditions.

Certifications



Project: _____

Item #: _____

Quantity: _____

SPECIFICATIONS

- Pizza Oven body and legs are made of 304 stainless steel
- Twin 30 lb. horizontal propane tanks mounted to lower shelf
- 12,500 BTUH stainless steel burners and 5,000 BTUH Advanced Pilot System
- Two 14" wheels and two total lock casters
- Ready to use: ships completely assembled on a skid
- Volcanic Cooking Stone absorbs and maintains the heat and its low porosity prevents sticking
- Includes crumb tray below the cooking stones and burners
- The dual dome system provides optimum temperature capture for a reliable and consistent heat
- c ETL us, ETL Sanitation listed, Conforms to ANSI Z83.11/CSA 1.8 and NSF Standard 4

More Standard Features

- Unibody design for lighter weight and added strength
- Stainless steel pilot burner tube system
- Two stage regulator(s) and hose(s) on LP models
- Single gas connection and a 10ft quick disconnect on NG models
- Factory technician tested prior to shipping
- 1 year parts and labor limited warranty
- 90-day replacement warranty on cooking stones and 10-year replacement on burners

Options/Accessories

Front Shelf

End Shelf

Pizza Oven Cover

Windguard Oven Doors

SPECIFICATIONS



Model	PZ-36-CB	PZ-48-CB
Number of Burners	3	4
BTUH	42,500	55,000
Actual Weight (lbs)	478	614
Shipping Weight (lbs)	487	685
Gas Connections (LP)*	2	2
Cooking Surface	35.5" x 16"	47.5" x 16"
Overall Dimensions	58" L x 28" D x 53" H	70" L x 28" D x 53" H

