

TABLETOP PIZZA OVEN

PZ-24-TT, PZ-36-TT & PZ-48-TT



Expand your kitchen and menu with the Tabletop Pizza Oven. Perfect for the restaurant or pizzeria wanting to bring their artisan pizzas to their outdoor patio.

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 Tabletop Series Pizza Oven model is available as either liquid propane (LP) or natural gas (NG).

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

Certifications



SPECIFICATIONS

- Pizza Oven body and legs are made of 304 stainless steel
- Easy to place and maneuver with carrying handles on both sides
- 12,500 BTUH stainless steel burners and 5,000 BTUH Advanced Pilot System
- Four stainless steel legs to ensure stability
- 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-24-TT	PZ-36-TT	PZ-48-TT
Number of Burners	2	3	4
BTUH	30,000	42,500	55,000
Actual Weight (lbs)	227	283	352
Shipping Weight (lbs)	311	370	448
Gas Connections (LP)*	1	2	2
Cooking Surface	23.5" x 16"	35.5" x 16"	47.5" x 16"
Overall Dimensions	43" L x 26" D x 33" H	55" L x 26" D x 33" H	67" L x 26" D x 33" H

*All units are available in natural gas models (NG)

