

# PZ016

“Pellet Fired Pizza Oven”



# COOKSHACK



Experience the ease and efficiency of wood-fired pizza cooking with the PZ016, the premier pellet-fired pizza oven designed for backyard use. This innovative oven simplifies the pizza-making process:

**Effortless Operation** - Load the hopper with pellets, ignite, and within 20 minutes, you're ready to cook authentic wood-fired pizzas.

**Consistent Temperature Control** - Maintain the perfect cooking temperature with ease. Adjust the oven's temperature by simply sliding the flue control or utilizing the unique Fuel Boost technology for stoking the fire.

**Uniform Heat Distribution** - Thanks to its insulated cooking chamber, the PZ016 provides even heat throughout, eliminating the need to rotate your pizza. Achieve perfect Neapolitan-style pizzas in just 90 seconds with temperatures reaching up to 900 degrees Fahrenheit.

**Versatile Cooking Options** - Not just for pizzas, this spacious oven accommodates various dishes. Cook 16" pizzas, calzones, lasagna, and even steak or desserts in a cast iron skillet. It's also ideal for baking bread.

**Durable and Long-Lasting** - Constructed from high-quality 430 series stainless steel, the PZ016 is built to last a lifetime.

**User-Friendly Design** - The oven requires minimal assembly, ensuring you can start cooking without delay. Its design also makes cleaning a breeze.

Cookshack, Inc.

2405 Sykes Blvd | Ponca City | OK | 74601-1111 | United States  
580-765-3669 | 800-423-0698 | Fax: 580-765-2223 | sales@cookshack.com

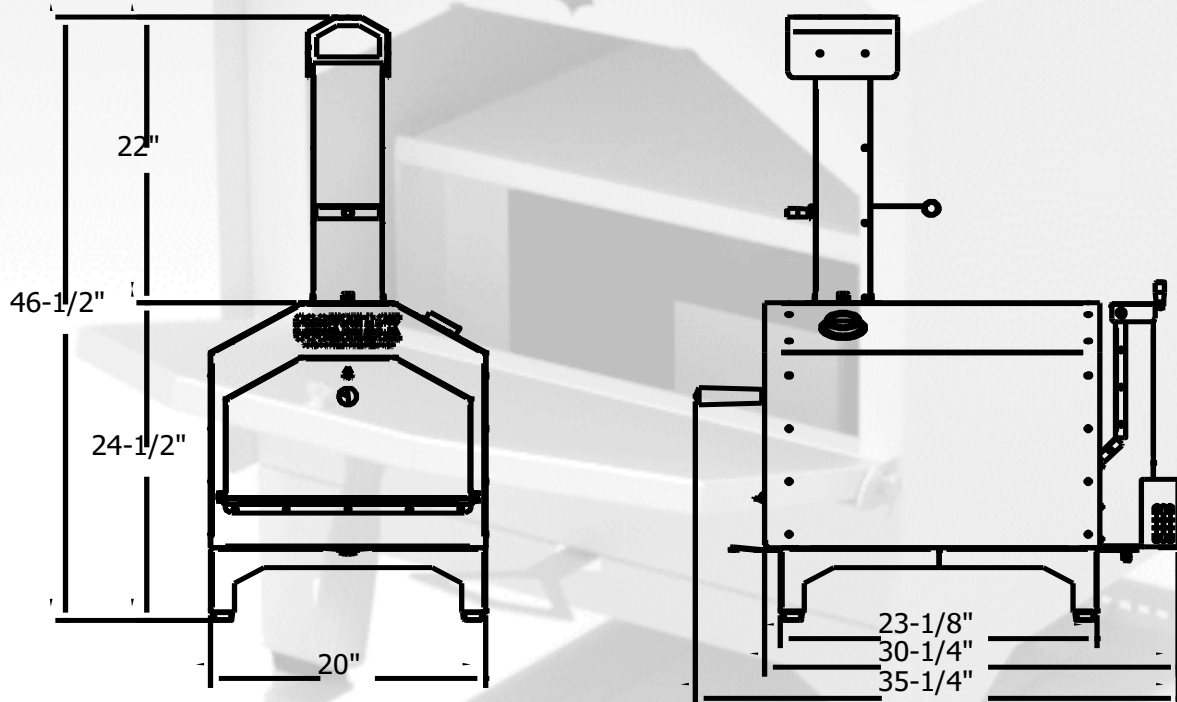
# PZ016

# COOKSHACK



The PZ016 is not just an oven; it's an all-in-one culinary solution for every backyard chef who desires the authentic taste of wood-fired cooking.

<b>Outside Dimensions</b>	Width 20" x Depth 30.5" x Height 46.5" (w/optional flue cap)
<b>Rear Loading/ Gravity Fed Pellet Hopper</b>	6 lb. Capacity (Up to 2.5 hours runtime without refueling)
<b>Approximate Fuel Consumption</b>	Recommended temperature of <b>700°F</b> (2.4 lbs. per hour) <b>900°F</b> (3 lbs. per hour)
<b>Cooking Area</b>	16" x 16" x 1/2" Pizza Stone
<b>Pre-Heat Time</b>	Approximately 25 minutes to Reach 700°F Stone Temp.
<b>Pizza Cooking Time</b>	Approximately 3 minutes for 1 large thin crust pizza @ 700°F (Times will vary based on oven temperature)
<b>Shipping Weight</b>	106 lbs.
<b>Standard Equipment</b>	Pizza Stone, Heat Deflector, Operators Manual, & 6 lb. Bag of Pellets
<b>Capacity</b>	1 large pizza up to 16" diameter.
<b>Warranty</b>	All Cookshack products are backed by a 2-year limited warranty.



Cookshack, Inc.

2405 Sykes Blvd | Ponca City | OK | 74601-1111 | United States  
580-765-3669 | 800-423-0698 | Fax: 580-765-2223 | sales@cookshack.com