

PZ016

"Pellet Fired Pizza Oven"

Patent Pending



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.

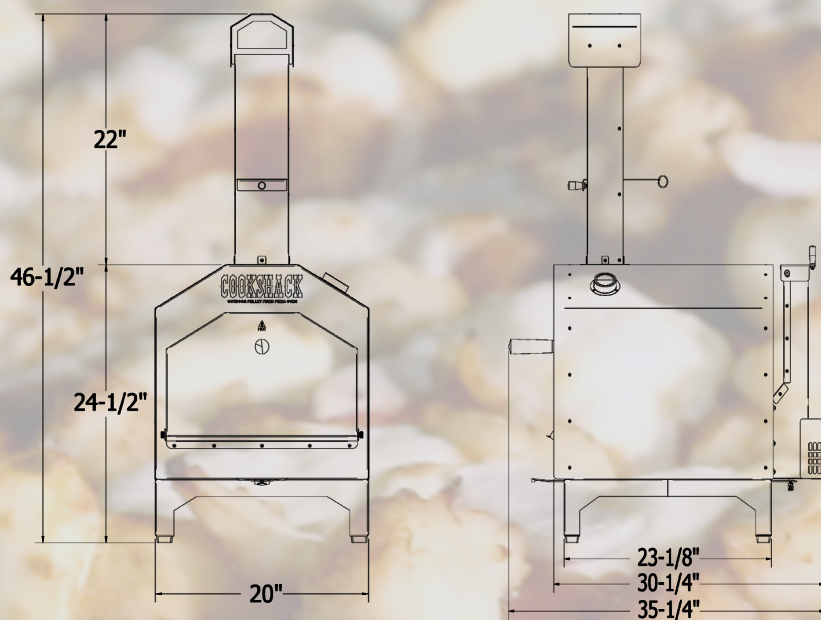
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The PZ016 is not just an oven, its an all-in-one culinary solution for every backyard chef who desires the authentic taste of wood-fired cooking.

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



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