



PZ400 Product Features and Specs



Description

Cookshack re-introduces the first commercial wood pellet-fired pizza oven. Hand-crafted, artisan pizza has never been easier or tasted so good!

Fast: A handcrafted pizza cooked over real wood flames is ready in just 3 minutes.

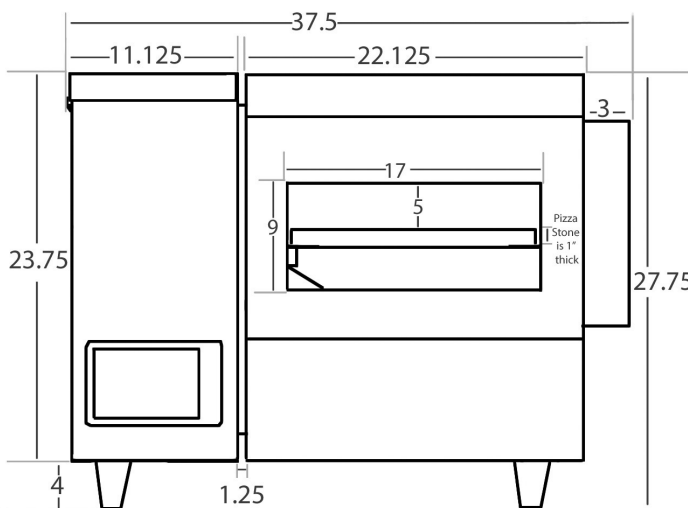
Easy: No need to turn the pizza or manage a fire with this pizza oven's advanced controls. The technology you already love has been upgraded to deliver brick oven flavor with the press of a button.

Consistent: Temperature variances are almost non-existent with the same technology we use in our pellet grills.

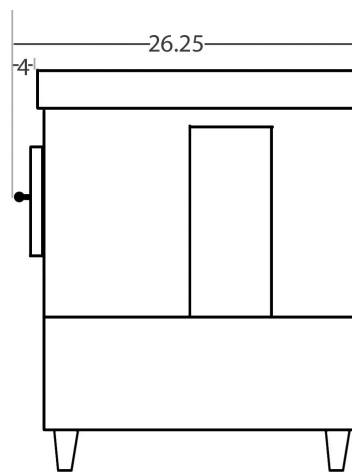
Versatile: The temperature range of 250°F-900°F means this oven is not limited to pizza alone. Give authentic flavor to calzones, Stromboli, bread, lasagna, desserts and much more.

Convenient: One of the primary benefits of the Cookshack Pizza Oven is its size. Most wood fired pizza ovens are bulky or need to be left outside. With the PZ400, there is no need to remodel an entire kitchen to add gourmet pizza since it can be installed under a standard commercial hood.

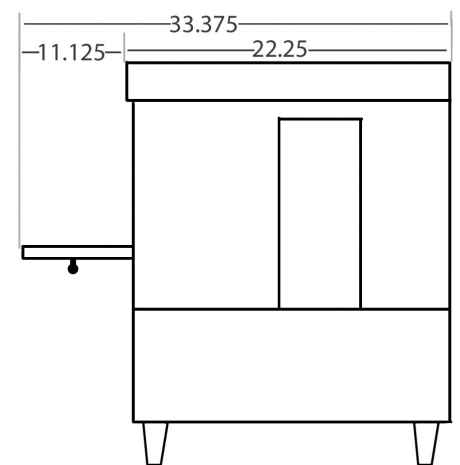
Front View



Side View-Door Closed



Side View-Door Open





Venting Requirements

The PZ400 has a standard flue to vent smoke out of the oven. When operating inside a building, provide a method to move smoke from this exhaust outside by following local codes. Venting should be installed in accordance with state and local fire codes (NFPA96).

DO NOT INSTALL A FLUE DAMPER IN THE EXHAUST VENTING SYSTEM OF THIS UNIT.

PZ400 Specifications

Outside Dimensions	37.5"W x 27.75"H x 26.25"D (33.375" with door open)
Front Loading Pellet Hopper	25 lb. capacity
Approximate Fuel Consumption	Recommended temperature of 700°F: 2.25 lbs. per hour High (900°F): 3.1 bs. per hour
Cooking Area	16" x 16" Pizza Stone
Time to heat up	Approximately 1.5 hours to reach 700°F
Pizza Cooking Time	Approximately 3 minutes for 1 large pizza at 700°F
Electrical	120V, 5 amps; cord length is approximately 54" (may vary by 6")
Shipping Weight	400 lbs.
Standard Equipment	Pizza stone, heat deflector, operator's manual and 80 lbs. pellets
Capacity	1 large pizza up to 16 inches in diameter.
Warranty	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.