

20 MOBILE PIZZA OVEN



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Our new mobile pizza oven allows you to bring artisan pizzas outdoors and on to the patio.

Tabletop Series

A space-saving unit with carrying handles on both sides and small legs made to fit any flat countertop area.



Mobile Series

Outdoor pizza oven fitted with large 14" wheels and swivel castors for maximum mobility.



Club Series

This series is fitted with twin 30 lb. propane tanks to keep chefs cooking all day.



KEY FEATURES

PZ-24 Model Series PZ-36 Model Series PZ-48 Model Series 2 Burners 3 Burners 4 Burners 30,000 BTUHs 42,500 BTUHs 55,000 BTUHs 2 Gas Connections 2 Gas Connections 1 Gas Connection Cooking Surface Cooking Surface Cooking Surface 23.5"x 16" 35.5" x 16" 47.5" x 16" Cooks two 11" Pizzas Cooks three 11" Pizzas Cooks four 11" Pizzas

WHY CHOOSE CROWN VERITY?

Our passion at Crown Verity is to bring all the precision and performance of commercial kitchens into the outdoor environment. To that end we design and manufacture grills to the most exacting standards in the industry, allowing professional and home chefs alike to be brilliant.

... and our pizza oven continues that tradition.

COOK A THIN CRUST PIZZA IN LESS THAN 2 MINUTES.

1 MAXIMUM MOBILITY

Whether you're rolling out onto the patio or catering an outdoor event, our pizza oven can go where you go and cook where you want to cook.

2 ALL-IN-ONE COMPACT UNIT

30lb twin propane tanks mounted to the lower shelf. This allows you to keep cooking for extended hours and count on the capacity to meet the needs of your crowd.

3 PRECISION & CONTROL

You have the option to light your oven manually or with our piezo ignitor. The choice is yours.

4 ADVANCED PILOT TUBE SYSTEM

The crown verity pilot tube system adds up to 5,000 BTUHs to supplement the burners. This will ensure the oven stays lit in the outdoor elements.

5 EASY TO DISASSEMBLE

Keeping your equipment clean is important in any kitchen. Taking the pizza oven apart is so easy you can be assured that clean up is a breeze. No tools required.

6 SAFETY & COMFORT

Our dual dome system allows the external surface to remain cooler than the oven. This helps keep you and your staff safe. ACCESSORIZE WITH EASE

Increase prep and serving space by adding front and end shelves. Plenty of room for plating.

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The Volcano Stone Cooking Tile is 100% natural, and originates from the volcanic regions of Italy.

The cooking tile can absorb high heats and its low porosity reduces sticking, making it the ideal surface to bake your pizza.

9 UNSURPASSED WARRANTY

Count on your Crown Verity to last. 1-Year parts and labour. 90 Days on stones and 10-years on the burners.

10 QUALITY MATERIALS

Crown Verity pizza ovens are built to withstand the harshest environments. Every oven is constructed from the highest quality materials and features 304 stainless steel with a #4 finish, meaning your investment is truly built to last.

11 NO ASSEMBLY REQUIRED

Every Crown Verity pizza oven arrives at your door fully assembled. Simply unpack your oven, connect it to gas and start cooking!







