

# Italian Made Wood Fired Pizza Ovens



## They love it!

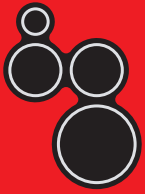
Whilst our ovens are loved and enjoyed for Cooking fantastic pizza in seconds, they are not just a pizza oven. Our wood fired ovens can be used to cook virtually anything, from freshly baked breads, pasta bakes, roasted vegetables, meats and delicious fish in minutes.

## 100% Sicilian from Mount Etna

It is essential that the oven floor can withstand and maintain very high temperatures so we use volcanic lava for our wood fired oven floor. The solid lava rock slab base heats very quickly as you would expect but cools slowly for incredible fuel efficiency.

## Made in Italy

We also ensure the very best of product quality and service for our pizza ovens for outdoor use and they are built to perform in all weather conditions. Our ovens have been tried and tested around the world, and can perform in freezing conditions and tropical climates!  
100% Italian products



# Nonno Pepe



Named after Grandpa Giuseppe and made in Italy from 100% pure stainless steel, our Forno Allegro Nonno Pepe wood fired oven is beautifully designed and handcrafted by artisans.

The Nonno Pepe has a brushed steel oven front/rear and stainless steel door with beechwood handle. The Nonno Pepe comes boxed with wood caddy and chimney flue kit included, you just need some wood. With a weight of 65kgs your beautiful wood fired oven can be easily positioned onto your outdoor kitchen benchtop without heavy lifting equipment.

## Stainless Steel

The twin wall thermally insulated stainless steel dome delivers heat fast whilst also being extremely fuel efficient. The insulation also ensures that the oven stays hotter for longer with slow cool downs. This is a particularly good feature when using your Nonno Pepe wood fired oven to cook foods at lower temperatures for long periods where a low ambient temperature over a long period is the order of the day.

Unlike ovens made of clay and various refractory materials our 100% stainless steel construction is NOT prone to cracking which invariably affects the performance of the oven.

## The Nonno Peppe oven floor

The Forno Allegro Nonno Peppe oven floor is covered with two handmade terracotta bricks produced from carefully selected clays and locally sourced volcanic lava sand. Each terracotta brick is 40mm thick reaching optimum cooking temperatures in around 30 minutes. The Nonno Peppe has an impressive cooking surface of 60cm x 60cm.

## Nonno Peppe

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100% pure stainless steel

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Highly fuel efficient

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82cm W x 76cm D x 43cm H (excluding chimney/flue kit)

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60cm x 60cm cooking surface

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Handcrafted in Italy

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Reinforced, polished stainless steel chimney pipe

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Stainless steel wood caddy (to hold the coals in place inside the oven)

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Stainless steel door with beechwood handle

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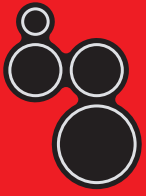
Thermometer

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40mm terracotta clay brick oven floor

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→ Nonno Peppe: **\$2990.00**



# Pizzaiolo



The PIZZAIOLO wood fired pizza oven was designed and developed to meet a demand from customers, in particular commercial customers who wanted a larger format wood fired oven capable of cooking several pizzas at once. The PIZZAIOLO is wood fired pizza oven, made in Italy from 100% stainless steel.

The oven floor comes in two pieces and is carved from a single slab of pure volcanic lava stone from the ancient flows of Mount Etna – no less. The PIZZAIOLO wood fired oven has a huge 60 cm x 80 cm cooking surface area, to give you an idea of space it is capable of cooking up to 4 pizzas at a time. Despite its voluminous size and hefty weight of 110 KG, the PIZZAIOLO is easy to manoeuvre. This makes the oven ideally suited to professionals, festival organisers, outside catering and events companies or any large family.

## Stainless Steel

The twin wall thermally insulated stainless steel dome delivers heat fast whilst also being extremely fuel efficient. The insulation also ensures that the oven stays hotter for longer with slow cool downs. This is a particularly good feature when using the PIZZAIOLO wood fired oven to cook foods at lower temperatures for long periods where a low ambient temperature over a long period is the order of the day. Due to its much larger internal cavity the PIZZAIOLO takes a little longer to heat up than our smaller ovens but with just a small quantity of wood the oven is able to reach 300°C in around 30 minutes.

Unlike ovens made of clay and various refractory materials our 100% stainless steel construction is NOT prone to cracking which invariably affects the performance on the oven. Stainless steel is the perfect choice for outdoor cooking where resistance to the weather is somewhat of a necessity.

## The PIZZAIOLO oven floor

The PIZZAIOLO solid oven floor base is cut from natural volcanic lava rock, sourced directly from the ancient lava flows of Mount Etna. The volcanic stone is absolutely pure with zero traces of lead; It heats very quickly as you would expect but cools slowly for incredible fuel efficiency. The stone oven floor heats laterally across the whole surface area which ensures food is cooked evenly across the base, essential for pizza and breads that are in direct contact with the stone and integral to how the food cooks and tastes. Lava rock is a natural resource with no risk of food contamination unlike manmade materials. If you have never cooked on volcanic lava rock whether it be meats, fish, vegetable or pizza – you will be amazed at the results!

## Pizzaiolo

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100% pure stainless steel

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Highly fuel efficient

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100cm x 76 cm x 42 cm H (excluding chimney/flue kit)

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60cm x 80cm cooking surface

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Handcrafted in Italy

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Reinforced, polished stainless steel chimney pipe

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Stainless steel wood caddy

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Stainless steel door

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Thermometer

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Natural volcanic lava rock oven floor

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→ Pizzaiolo: **\$4990.00**