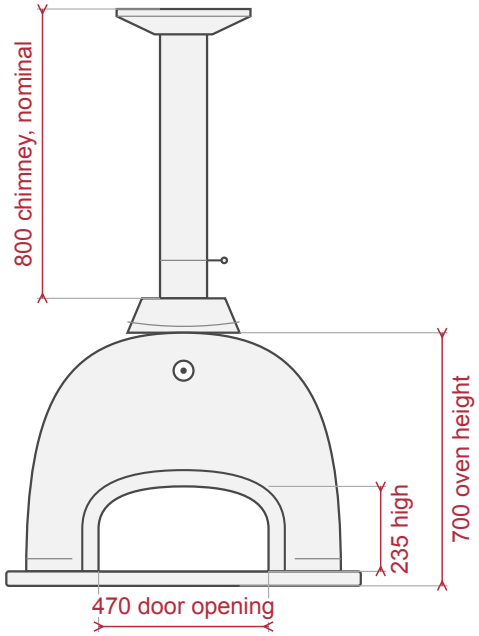
ALL SIZES IN MILLIMETRES

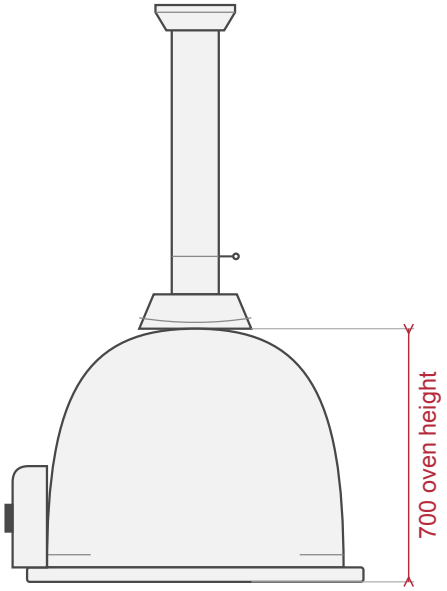
Al Fresco Grande Pizza Oven

Wood-fire pizza oven for two large or three regular pizzas, with an optional mobile stand

01 FRONT VIEW



02 SIDE VIEW



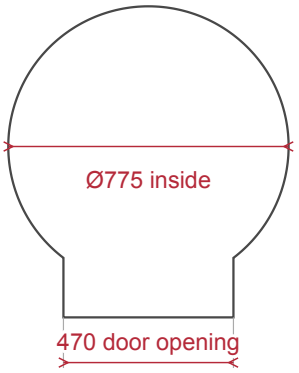
Front (door) at the left.

03 TOP VIEW



Front (door) at the bottom.

04 COOKING FLOOR, FROM ABOVE



PLANNING NOTES

These are product sizes. Ask us for the oven width and depth before you build a counter or a base.
The 800 is the nominal length of the chimney pipe, not the height the chimney adds to the oven.
The oven weighs 120 kg. It bakes two large or three regular pizzas at a time.
Move the coals to the side or the back and bake the pizzas directly on the oven floor.
The door, the standard stainless-steel chimney, a pizza lifter, a coal rake and a thermometer come with the oven.
The handles are removable.
The mobile stand and the slide-out preparation table are extras and are not drawn here. Ask us for their sizes.
On the stand: lock the wheels before you fit the chimney or use the table.
Remove the chimney before you move the stand over uneven surfaces.

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