

PIZZERIA 900

FOR THE TRUE PIZZA LOVER

NEW!

Pure flame, Pure perfection

The Pizzeria 900 is designed to cook food to perfection. Whether you're cooking pizza for that real traditional Italian taste or roasting a leg of lamb with bread and vegetables, the Pizzeria 900 will give you the ultimate experience of food infused flavour direct from the fire.

When you're finished cooking, open up the heavy duty twin doors and pull up a pew to turn your Pizzeria 900 into an outdoor fire...



Dual air slide system

The dual air slide system allows the Pizzeria 900 to reach maximum cooking temperature, an amazing 350°C, in the shortest of time periods. For heat retention and cooking precision both air slides can be manually closed.



Removable pizza tray

With a removable stainless steel pizza tray the Pizzeria 900 can cook the largest roasts.

- Solid steel construction
- Traditional brick fascia design
- Large internal firebox with long lasting, heat retention masonry bricks
- Will hold heat up to four hours
- Once the oven is heated a pizza will cook in 5 to 7 minutes
- The Pizzeria 900 can even be used for bread making
- Also great for heating your alfresco area
- Pizza paddle and ember rack included
- Holds four medium sized pizzas

Specifications and Dimensions

Model #	Description	Weight	Dimensions (w x h x dmm)
997900	Pizzeria 900	300kg	900 x 645 x 600
997901	Stand (optional)	70kg	1710 x 700 x 600

*Please keep the Pizzeria 900 covered when not in use *Flue required



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