

### Italian Pizza Ovens

Model	Width	Depth	Height*	Weight	Stand	Cooking Area
1 Pizza Oven	600	500	300	35kg	No	500 x 400mm
2 Pizza Oven	820	760	430	65kg	No	600 x 600mm
2 Pizza Oven with stand	820	760	1280**	80kg	Yes	600 x 600mm
4 Pizza Oven	1000	760	420	110kg	No	600 x 800mm
6 Pizza Oven with stand	1120	1100	1400**	260kg	Yes	900 x 900mm

\* Heights do not include chimney and rain cap  
 \*\* Oven with stand (not including chimney and rain cap)

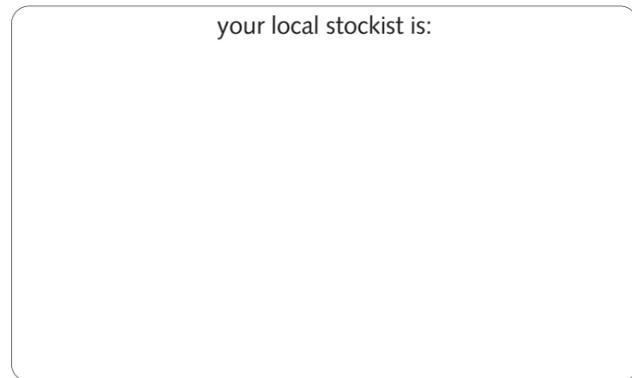


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# Italian Pizza Ovens



It's no secret that pizzas taste best when cooked in a wood-fired oven. Our authentic Italian Wood Burning Ovens are simple to use and great tasting pizzas are cooked in less than two minutes! You can also cook breads, meats, fish, pasta bakes, roast vegetables and much more. Buon appetito!

- Genuine Italian handmade ovens.
- Made from stainless steel - perfect for our climate.
- Ovens are well insulated and heat up to cooking temperature very quickly.
- Pizzas cook in just two minutes.
- Sizes from one pizza up to six pizza ovens.
- Wood-burning and gas-burning models.
- Domestic and professional ovens.
- All ovens ready to use out of the box.
- No costly extra building work required.
- Ovens are portable and easy to move.
- Some ovens available on legs with wheels.
- Ovens can be used outdoors and / or indoors.
- All ovens supplied with: door, thermometer, wood holder, 500mm chimney pipe and rain cap.



4 Pizza Oven



1 Pizza Oven



2 Pizza Oven with stand



2 Pizza Oven