



Embark on an enthralling voyage through the captivating realm of pizza mastery with the Napoli Pizza Oven, a culinary marvel intricately crafted from the revered customs of bygone eras.

In the great culinary tapestry, wood-fired ovens hold a distinguished thread that extends far into the past. Their use transcends the mere art of crafting an impeccable pizza, enveloping a vast array of recipes that can be modified to suit their unique cooking style.

This sophisticated kitchen ally offers an avenue to explore a wide spectrum of culinary delights. Envision the diverse range of dishes that you can bring into existence, the possibilities stretching as far as your culinary imagination will take you.

But these ovens are more than just a means to a meal. They form a vibrant hub for quality time with those dear to you. Around the glow and warmth of these culinary hearths, friendships deepen, and family bonds strengthen.

And yet, the beauty of the wood-fired oven is not solely found in the destination - in the delectable dishes that are born from its heat. Rather, it's also in the journey, in the time-honoured process of stoking the flames and mastering the art of wood-fired cooking. The wood-fired oven invites you to slow down, to appreciate each moment in the preparation as much as the feast that follows. So, revel in the process, and let each moment resonate with the flavours of the tradition.

Our magical appliance has been valiantly tested at the fiery heat of 750°, boasting a heroic material rating of 1300°. The outer shell, a charming alliance of top-grade perlite and vermiculite, forms a heat-resistant armour that remains cool to the touch, even when the oven is ablaze. Our fiery beast houses refractory bricks of the highest calibre, an awe-inspiring 42% grade, standing head and shoulders above the 24% standard found in lesser ovens. When the Napoli roars to life at 350°, the oven floor basks at a cosy 280°. Meanwhile, the outer base, cleverly distanced by a petite 5mm from the surface, hums at a cool 93°, ensuring the safety of the surrounding environment.

Adding a dash of design genius, we've incorporated a nickel deflector plate at the flue outlet, a shiny shield that promises convection heat for your culinary creations. Now, you might wonder why we're throwing all this technical enchantment your way – it's because these unique and extraordinary qualities are what transform a pizza oven from mundane to magical. They are the secret ingredients behind our 15-year legacy of manufacturing excellence, promising you a truly rewarding journey when you invest in our quality wood-burning pizza oven.

The Napoli also comes with a couple of whimsical extras. We've added a handle on either side for ease of transport. These can be stealthily removed once the oven has found its forever home in your outdoor kitchen. And the cherry on top? Your Napoli can be custom-crafted in any colour your heart desires, offering you a truly bespoke pizza-baking experience. Mobile carts are also available.



Features

- Our wood-burning ovens are crafted with over a decade of experience, ensuring exceptional quality.
- We utilize premium-grade refractory materials that offer superior heat absorption and retention, crucial for optimal oven performance.
- Our ovens feature an aluminate refractory brick floor that absorbs heat quickly, ensuring a faster preheat time. This durable material guarantees long-lasting performance.
- Our ovens reach cooking temperature in just 45 minutes, thanks to exceptional heat retention that requires less wood.
- Pre-cured for convenience, our ovens are delivered as complete units, requiring no additional assembly.
- Our Napoli oven is designed for versatility, with a weatherproof finish suitable for outdoor use yet elegant enough for indoor use. Colour options are available. The oven has a standard 800mm chimney length made from rust-resistant 304-grade stainless steel, custom chimney extensions and bends are available upon request.
- Our optional mobile stand includes a wood rack, accessory rack, hooks, and a stainless-steel table on sliding rails, making it a complete mobile entertainment unit perfect for private functions and parties.
- Our ovens are both aesthetically pleasing and highly functional, perfect for all types of cooking. Each set comes with an oven door, tempered glass thermometer, and a choke system on the chimney for versatile baking options.
- Woodfire adds delicious flavour to any dish. We provide comprehensive instructions for use and professional customer service to all customers, and our ovens come with a 2-year guarantee.

Advantages of wood fired ovens

- Flavour - Wood fired pizza ovens impart a unique, smoky flavour to the pizza that cannot be replicated by a regular oven. The high heat and wood smoke create a distinctive taste that can only be achieved by a wood fired oven.
- Temperature - Wood fired pizza ovens can reach higher temperatures than traditional ovens, which allows the pizza to cook quickly and evenly. The high heat also creates a crispy crust while keeping the toppings moist and flavourful.
- Versatility - Wood fired pizza ovens can be used to cook more than just pizza. You can also cook bread, roasted meats, and vegetables, among other dishes.
- Energy Efficient - Wood fired pizza ovens are energy efficient because they require less fuel to reach high temperatures. You can use small pieces of wood or wood pellets to cook a pizza, making it an environmentally friendly option.

Oven Information

NAPOLI GRANDE

Introducing our GRANDE model, designed to cater perfectly to larger families or those who enjoy entertaining friends at home. With its ample size, this model offers an ideal solution for your needs. Its generous inside diameter allows you to effortlessly bake two large pizzas or three regular pizzas simultaneously, ensuring you can satisfy everyone's cravings at once. Moreover, this versatile oven is also suitable for slow roasting or baking any other delectable dishes to perfection, imparting an authentic wood-fired taste that will elevate your culinary creations.

SPECS

| | |
|------------------|-------------------------|
| Outside Diameter | 970mm wide x 920mm deep |
| Inside Diameter | 775mm |
| Height | 700mm |
| Weight | 120kg |
| Standard Chimney | 800mm |
| Door Opening | 470mm wide |

GRANDE Oven with door, standard stainless-steel chimney, utensils & thermometer



EXTRAS

MOBILE STAND

| | |
|------------------|---------------------------|
| Outside Diameter | 1010mm wide x 1010mm deep |
| Height | 1000mm |
| Weight | 40kg |

SLIDE-OUT TABLE

COLOUR CHOICES

CLAY ART



GREY



CHARCOAL



MIDNIGHT BLACK



DRIED OCHRE



In conclusion, wood fired pizza ovens offer an authentic and unique pizza-making experience that cannot be replicated by a regular oven. They are energy efficient, versatile, and produce a mouth-watering pizza with a crispy crust and delicious toppings. If you're a pizza lover, investing in a wood fired pizza oven is a must.

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