

Amalfi Series Traditional Woodfired Oven – Large



Recreate authentic recipes with a traditional woodfired oven. Bring a rustic twist to your menu. A woodfired oven is a great standout point for any restaurant wishing to attract more customers or looking to expand the scope of their menu

Description

The Amalfi Large Wood Fired Pizza Oven brings a unique point of difference to your establishment

- Bring an authentic twist to your menu that will give you a distinct advantage over your competition
- Emulates a cooking style that has evolved over centuries
- Extremely versatile Oven – cook pizzas, vegetables, roasts and even smoke meats
- Extremely high temperatures inside the oven allow for fast cooking of pizzas whilst ensuring a crisp crust and perfectly melted cheese every time
- Features efficient heat retention making this oven ideal for overnight roasting etc.
- Removable bricks and grates allow for easy cleaning and the unit comes on castors for easy mobility
- This oven also features a shelf underneath for storage of wood

Additional Information

Manufacturer : Amalfi Series

Output Lpg : 89

Product Depth : 1200

Product Height : 1760

Product Width : 7/23/03

Output Nat Gas : 100