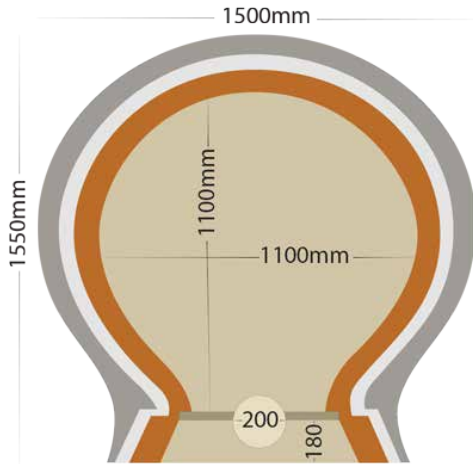
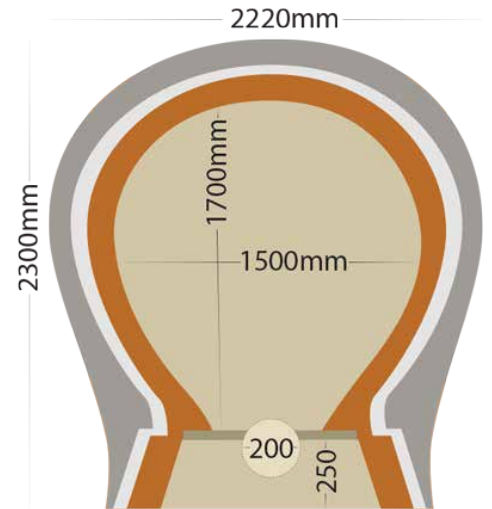


Commercial ovens for pizzerias in prefabricated refractory material for assembling on a new or existing masonry base or metal stand.



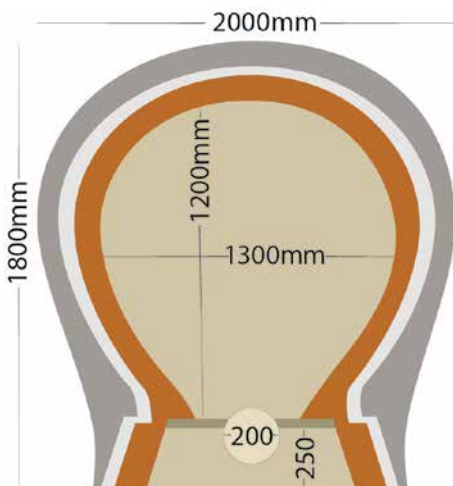
Capri or Ligurian Commercial Oven

Pizzas at a time: 4 – 5
Internal: 1100mm x 1100mm
External / Base: 1600Dmm x 1500mm
Weight: 610 kg
Ligurian Door: 730mm W x 310mm H
Capri Door: 520 W x 300H



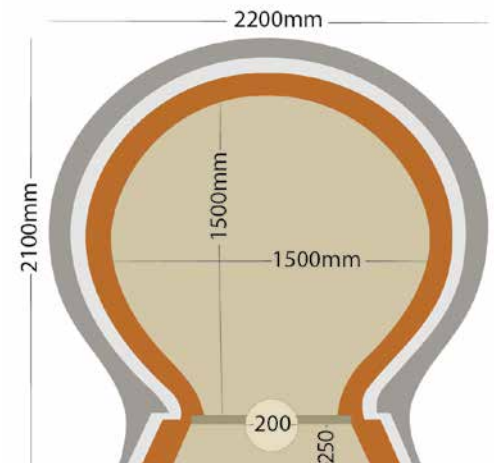
Type 45 Commercial Oven

Pizzas at a time: 12-15
Internal: 1500mm x 1700mm
External: 2300mm x 2200mm
Door: 52cm width
Weight: 1150 kg



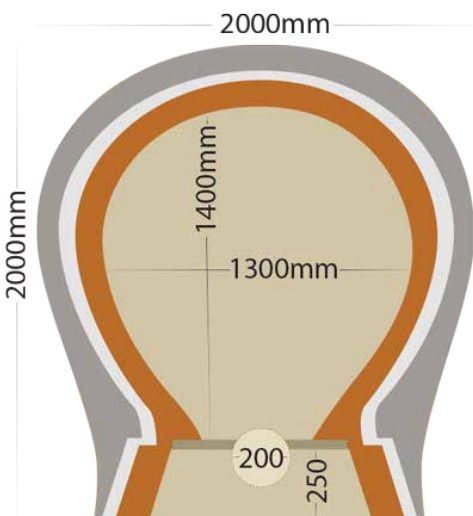
Type 30 Commercial Oven

Pizzas at a time: 6-7
Internal: 1300mm x 1200mm
External: 1800mm x 2000mm
Door: 52cm width
Weight: 850 kg



Type 40 Commercial Oven

Pizzas at a time: 10-12
Internal: 1500mm x 1500mm
External: 2100mm x 2200mm
Door: 52cm width
Weight: 1050 kg



Type 35 Commercial Oven

Pizzas at a time: 7 – 9
Internal: 1300mm x 1400mm
External: 2000mm x 2000mm
Door: 52cm width
Weight: 950 kg

Quote available upon request to supply and install:

- Construct pizza oven on base structure (Gold Coast & Brisbane areas)
- Masonry block base or heavy duty custom manufactured metal stand
- Flue system to Aus/NZ standard
- Gas Burner – Type B AGA Approved (Aus Made Registered & Tested)