

Manufacturer of Naturally Aspirated Outdoor Wood Fired Ovens

Start your outdoor enjoyment area with a Wood Fired Oven from WPPO

Karma





WPPO LLC. We pride ourselves on People over Profits, Quality over Quantity, Service over Self Serve. With these three priorities at the top of our list, we are becoming one of the fastest growing, highly respected wood fired oven manufacturers in North America and abroad.

With our own innovative mindset we develop, design, test and manufacture all of our ovens to meet the demands of **EVERY** customer. From portable to professional ovens, we have you covered.

We use high quality materials, advanced technology, state of the art machinery and most importantly, **High Quality People** in every aspect of our business. From our manufacturing facilities, domestic and abroad, all the way through to our distribution and dealer network, we feel we have the best.

We are a small, privately owned company with great values, knowledge, understanding and, most importantly, a love for wood fired ovens and the **"Togetherness"** they symbolize.

We hope you will join our family of friends who are inspired by food, fire and friendship. Get fired up with **WPPO LLC.**





Karma 42"

Constructed With

304 Stainless Steel

Insulation

Tight Woven Fire Blanket Fiber Top and Bottom

Cooking Surface

1 1/4 inch thick Tuscan Style Pizza Brick

Exterior Dimensions

Oven Only

L 42" W 39" H 49"

Stand Only

L 42" W 39" H 40"

Interior Dimensions

L 30" W 35" H 11"

Weight: 338 lbs

Better than I could have imagined

"The pizzas from this oven are outstanding, and the entire order process was superb. Product arrived sooner than expected and follow-up emails from the company asking about delivery, were appreciated. 5*****!"

Get Fired Up with a Karma 42" Woodfired Oven

#WKK-03S-304 Karma 42 Oven





#WKK-02S-304 Karma 32

Karma 32"

Constructed With

304 Stainless Steel

Insulation

Tight Woven Fire Blanket Fiber Top and Bottom

Cooking Surface

1 1/4 inch thick Tuscan Style Pizza Brick

Exterior Dimensions

Oven Only

L 31" W 33" H 49"

Stand Only

L 31" W 33" H 40"

Interior Dimensions

L 23" W 29" H 10"

Weight: 206 lbs

Get Fired Up with a Karma 32" Woodfired Oven





#WKK-01S-304 Karma 25 Oven

Wonderful pizza oven

"Bought it as a family 'pandemic gift' for my daughter and her pizza-loving family. They use it quite often and are absolutely thrilled with it. They also use it to char hot peppers for their salsa recipes."

Get Fired Up with a Karma 25" Woodfired Oven

Karma 25"

304 Stainless Steel & Colored

Exterior Dimensions

Base

L 26" L W 25" H 40"

Weight: 119 lbs

W/ Stand

L 26" W 50" H 74"

Interior Dimensions

W 20" D 19" H 6"

Karma 25" Pro 304SS

is just that, 304 Stainless Steel

Karma 25" Colored 430ss w/ Powder Coated Outer Shell

Insulation

Tight Woven Fire Blanket Fiber Top and Bottom





*Wine Red
#WKA-HS25-WR

Karma Chameleon Skin

Karma 25" Heat Shield

Available Colors



To fit Karma 25"



*Red

#WKA-HS25-OR



*Green

#WKA-HS25-SG



*Blue

#WKA-HS25-SB



*Copper

#WKA-HS25-RC

Brilliant Colored Heat Shields for Karma 25" SS

New wood fired oven owner

"Ordered tools for our new pizza oven and received in 2 days. Love the stand and tools. Very good quality products and the help on the phone was outstanding"

Get Fired Up with a Karma Chameleon Skin



Chi Dome

Extreme Thermal Mass

Available Colors



Exterior Dimensions

Oven Only

H 49.6" W 35.9" D 39.17"

Stand Only

H 39" W 39" D 39"

Interior Dimensions

Inside

29"W 28" D 14" H

Door Opening

8" x 14 3/4"

Interior Materials

Refractory Brick Lined and Extra Thick Fire Brick Deck.
Weight: 800lbs

Insulation

Brick Lined with Clay and Thick Cotton Fiber



#WKD-03

Get Fired Up with a Chi Dome Woodfired Oven



Neo Dome

Extreme Thermal Mass

Available Colors



Exterior Dimensions

Oven Only

H 50" W 39.37" D 41.33"

Stand Only

H 39" W 40" D 42"

Interior Dimensions

Inside

30"W 28" D 14" H

Door Opening

8 3/4" x 16 1/4"

Insulation

Brick Lined with Clay and Thick Cotton Fiber

Weight: 800lbs



Get Fired Up with a Neo Dome Woodfired Oven





Traditional 25"

Wood Fired Oven / Optional Gas Attachment
Includes Cart

Available Colors



Exterior Dimensions

Oven Only
H 32" W 27" D 30"

Stand Only
H 39" W 27" D 30"

Interior Dimensions

L 23" W 22" H 12"

Weight: 160 lbs

*Gas Attachment Not Included

Get Fired Up with a Traditional 25" Woodfired Oven





#WKP-01

Lil Luigi

430 Stainless Steel

Includes Cover, Peel, Cutter and Poker

Exterior Dimensions

Interior Dimensions

Oven Only

L 32" W 27" H 30"

13"L 13"W 5"H

Weight: 42 lbs



#WKE-01-BLK

#WKE-01-RED

Le Peppe

Available Colors



Includes Peel

Exterior Dimensions

Interior Dimensions

Oven Only

L 30" W 27" H 32"

13"L 13"W 5"H

Weight: 38 lbs

Get Fired Up with a Lil Luigi Woodfired Oven





Mighty Mini

Stainless Steel

Exterior Dimensions

24" W 24" D 16" H

Interior Dimensions

18" L 18" W 8" H

Weight: 90 lbs

Stand Alone Garden Oven



Exterior
Dimensions
H 52" W 24" D16"

Interior
Dimensions
14" x 18" = 252 sq inch

Door Opening
Bottom Width 16"
Height 7"

Includes
Corderiate Pizza Stone

Weight: 62 lbs



Do it Yourself Tuscany Wood Fired Oven Kit

You are about to purchase the most advanced Wood Fired Pizza Oven Kit available on the market today. No other oven compares to the WPPO Tuscany DIY for superior quality and performance.



Model No.	1075	1080	1085
Model			
External Length (Front to Back)	33"	33"	41"
External Width (Left to Right)	33"	33"	41"
External Oven Height (Flue excluded)	33"	33"	39 1/2"
Weight (Flue excluded)	100 lbs.	100 lbs.	107 lbs.
Weight (Total)		115 lbs.	122 lbs.
Internal Length (Shelf to Shelf)	33"	41"	48 1/2"
Internal Length (Shelf to Right)	41"	41"	41"
Flue Height	33"	33"	41"
Flue Diameter	14"	14"	14"

We recommend to allow 5 hours to build. Yep that's it.

What you will need to supply

Kitchen Tin-foil, measuring tape, sponge, tin snips, sharp knife, trowel, spirit level and a float for rendering.

3 x 20kg buckets yellow 'brickies' sand. 1 x 20kg 'Brickies Lite Cement' (containing lime). 1 x 20 kg bag of Granite Fines (Crushed Granite). 800ml of 'Bondcrete' to be added to the final mix.



Ash Vacuum / Blower 18v Rechargeable Or 120v Wall Plug

#WKAV-01 18v

#WKAV-02 120v

Rechargeable / Portable

Wall Plug

Exterior Dimensions

L 12" W 12" H 15"

1. HEPA Filter
2. Charger
3. Coupler
4. Fire Retardent Filter
5. Long Life 18V/110V Battery
6. Short Beveled Nozzle
7. Long Beveled Nozzle
8. Accessories Bag
9. Coupler
10. Brush
11. Metal Lined Suction Hose
12. Vacuum Tube for hard to reach places (Pellet Auger)

Works anywhere as an Ash Vacuum as well as a Blower to stoke your fire. Includes Accesories!



Suck it Up with a WPPo LLC. 18v/120vAsh Vacuum



Accessories

Chef's Coat



Oven Carts



Tool Holder



Oven Covers



Flame Separators



**Ash Shovel
304 Stainless Steel**



**12" Wooden
Launch Pad**



Pizza Cutter



**4 Piece Aluminum Handled
Pro Accessories Kit**



3 Piece Utensil Set



**Breakdown
Pizza Peel Handle**



WPPO Apron

Get Fired Up with WPPO Oven Accessories





So Much More

Karima

Than Just Pizza





WPPO Pizza Bianco

- Fresh Pizza Dough
- 2 Tbs. extra virgin Olive Oil
- 2 Tbs. pecorino romano cheese or Parmesan cheese 1 clove garlic minced
- Mushrooms
- 2 Cup shredded mozzarella cheese
- 2/3 Cup ricotta cheese (whole milk)
- 1/8 tsp. red pepper flakes (optional)
- Chopped basil
- Arugula
- Prepare pizza dough as directed.
- Saute the mushrooms in olive oil, set aside
- Mix ricotta cheese with minced garlic and red pepper flakes (optional)
- Top pizza dough with olive oil, pecorino romano cheese or parmesan, sauted mushrooms, ricotta cheese mixture in 6 dollops, mozzarella cheese. Finish with the chopped basil and arugula on top. Finish with a bit more of the pecorino cheese and a bit of olive oil.
- Cook in WPPO wood fired oven until golden brown and bubbly. Let cool for 2 minutes. Slice and ENJOY!

Wood fired Creamy Spinach stuffed Portobello Mushrooms

- 5 large or 10 medium portobello mushrooms
- 3 Tbs. butter, divided
- 2 tsp crushed garlic
- 200g baby spinach leaves
- 3-4 Tbs sour cream
- 4-5 Tbs freshly grated parmesan cheese
- 1 Cup mozzarella cheese
- Remove the stems from the mushrooms, wipe away any dirt with paper towel.
- Melt 1 Tbs of butter and brush over the mushrooms, inside and out. Set aside.
- Finely chop the mushrooms stems. In a cast iron skillet, heat remaining butter add the mushroom stems and cook 2-3 minutes in the WPPO wood fired pizza oven. Add the chopped garlic, stir and cook for another couple of minutes.
- Add a good handful of spinach to the mushroom stems stir to coat the spinach in the garlicky butter. Once the spinach is wilted and reduced in size remove from heat. Stir in the sour cream and set aside.
- Preheat cast iron skillet pan in the WPPO wood fired oven. Spoon the spinach mixture into the center of the mushrooms, sprinkle with freshly grated parmesan cheese, mozzarella cheese and place them on the preheated cast iron pan. Allow to cook for about 10 minutes, the mushrooms will be done when they are juicy, firm but tender and cheese is golden brown and bubbly.
- Let rest for a couple of minutes, slice and ENJOY!



Recipe by **Chef Stephanie Petersen** Using the NEW WPPO XX Special Blend Pizza Flour

Directions:

Combine all ingredients in a mixer and knead 5 minutes at medium-high speed. Let the dough rest 10 minutes. Form into 3 10-inch crusts. Transfer the crust onto a lightly floured pizza peel and top with sauce, cheese, and pizza toppings of your choice**. Bake at 825°-900°F in a WPPO wood-fire oven for 5-6 minutes. Serve hot.

*The addition of baking soda ensures the quick rise of the dough. It is optional, but if omitted, add at least 30 minutes to the resting time of the dough.

**Pre-cook meat and veggies for best results. put cheese right on sauce, and then toppings, this will ensure cheese stays on pizza.

Quick and Easy Thin Crust Pizza Dough

Ingredients:

- 6 cups (30 oz) Panhandle Milling Wood Fire Pizza Flour
- 2 1/2 cups (20 oz) water
- 1 Tbsp. baking powder*
- 1 Tbsp. rapid-rise yeast
- 1 Tbsp. salt
- 1/3 cup vegetable oil



Testimonials

"I have 25 years of experience as a professional chef and teach wood-fire oven cooking on a national level. The WPPO oven is built with excellence and the quality shows! It has remarkable thermal mass and retains the heat that you need not only for pizza but for breads and any variety of wood fire cooking. It heats up quickly, cooks consistently, and looks beautiful. I have been completely impressed with this oven and highly recommend it to anyone!"

Chef Stephanie Petersen—Celebrity Chef, Author and VP Board of Directors of the Home Baking Association



"I love the simplicity of using my Karma Wood Fired Pizza Oven from WPPO. The stone heats up fast thanks to the slim design, and with the wood grate I can maintain a hot fire that bakes amazing pizzas. And the oven is so versatile that I use it for other things as well, like stews, gratins and baked bread - basically anything I can cook in my indoor oven, I can cook on my Karma from WPPO. And most important of all, nothing beats wood fired flavor."

Johan - Big Swedes BBQ

"The WPPO cordless Ash Vac is a total game changer for charcoal grilling. It makes cleanup SO easy!"

Jess Pryles - Hardcore Carnivore



10/16/20

New wood fired oven owner

"Ordered tools for our new pizza oven and received in 2 days. Love the stand and tools. Very good quality products and the help on the phone was outstanding"

10/23/20

Great product!

"It is a great quality product made with thick steel. This kept my fire nice and tidy and off to the side giving me much more floor space. I had been looking for one of these for a while and WPPO was one of the only companies that had one in stock and for a much lower price than others."

10/16/20

Lots of fun!

"Purchased oven for my daughter and son in law and so far they love it!!! It takes a little practice but don't give up....the kids say the pizza is worth it!"

FAMILY, FRIENDS & FOOD.... It doesn't get any better than this!

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