

SUBITO COTTO 60

Portable wood and gas-fired oven for residential use - Mod. 60



Enjoy a restaurant-quality pizza at home!

The **Subito Cotto** is a true small lightweight wood-fired oven ideal for residential use, with a top and dome made entirely of high-quality refractory concrete. The oven is also available in a combined wood-gas version.

As in traditional wood-fired ovens, once the cooking temperature has been reached, the oven maintains this temperature for a long time, even after the fire or flame has been extinguished. The Subito Cotto is ideal for cooking Italian pizza, but it is also suitable for cooking other foods such as bread, meat, fish, vegetables and desserts.

All Subito Cotto models are ready to use. They do not have to be assembled, insulated or finished.

They are lightweight and can be transported and used even in small spaces such as terraces, kitchens or gardens.

Their wood and gas consumption are also very low. Both the wood-fired and gas-fired versions reach a cooking temperature of 450 °C (850 °F) in just 30 minutes.

The gas-fired version of the oven is equipped with a burner Made in Italy and is capable of being used with natural gas, propane, LPG or methane. The Subito Cotto is a certified 100% Made in Italy product. All the components are directly manufactured in Italy by the company according to a rigorous artisanal method.

Colours of shell available: White, Red and Black



Usage:
Indoor or outdoor

1-2 Pizzas Capacity



Weight
100 Kg



Pre-Heating Time
30 min. / 450 C° / 850 F°



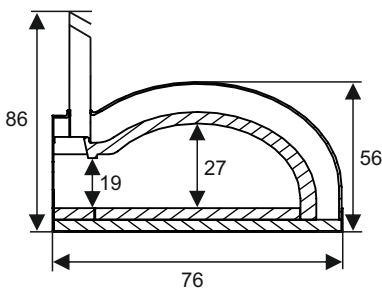
Consumption

Wood: 4 Kg/h

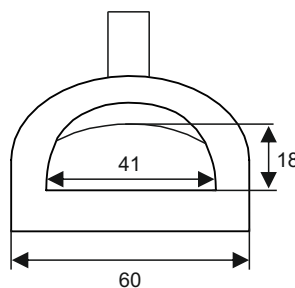


Gas: 1,2 Kg/h

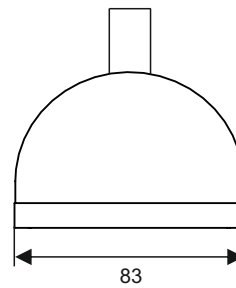
Oven Dimensions



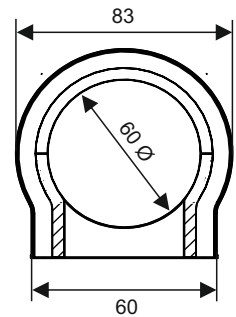
Cross Section



Front View



Back View



Plan