

# LA PIAZZA



## GROUP

LA PIAZZA



WOOD OVENS

LA PIAZZA



GRILLS



**LA PIAZZA** GROUP INC.

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Toll Free: 1-877-757-2267  
[WWW.LAPIAZZAGROUP.CA](http://WWW.LAPIAZZAGROUP.CA)

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**OUTDOOR COOKING**  
IS OUR PASSION

**90** SECOND  
PIZZA



**MORE HEAT RETENTION = LESS WOOD**



**30** MINUTE  
**HEAT UP**

**✓ TOP RATED**

La Piazza Wood Ovens take great pride in importing authentic Italian style pizza ovens into the comfort of your own backyard. Enjoy the unsurpassed experience of delicious meals prepared in our outdoor ovens.



# TOSCANA WOOD OVEN

TOSCANA WOP-1203



\*Countertop Option

 425°C (800 °F)

 350 Lbs

## TOSCANA WOP-1203

Material	304 Stainless Steel
Removable chimney	
5 inches of insulation	
Extremely portable, with locking casters	
Upgraded Cordierite Stone, for longer heat retention	
Weight	350 Lbs
Oven Height	23.5" H
Stand Height	45.5" H
Internal Dimensions	30" D X 30" W
External Dimensions	69" H (104" H w/chimney) x 40.5" W x 35" D
Heat Up Time	30 Min.
Fuel Type	Wood
No. Of Pizza's At Once	4
Maximum Temperature (°C)	425 (800 F)
Oven Color	Merlot

# PICCOLO WOOD OVEN

PICCOLO WOP-1204



\*Countertop Option

 425°C (800 °F)

 330 Lbs

## PICCOLO WOP - 1204

Material	304 Stainless Steel
Removable chimney	
5 inches of insulation	
Extremely portable, with locking casters	
High Grade Firebrick Stone	
Long heat retention	
Weight	330 Lbs
Oven Height	23.5" H
Stand Height	45.5" H
Internal Dimensions	22" D X 24" W
External Dimensions	60" H (88" H w/chimney) x 33" W x 31" D
Cart Included	Yes
Heat Up Time	30 Min.
Fuel Type	Wood
No. Of Pizza's At Once	2
Maximum Temperature (°C)	425 (800 F)
Oven Color	Red

# GROSSO WOOD OVEN

GROSSO WOP-1207



 **425°C (800 °F)**

 **485 Lbs**

## GROSSO WOP-1207

Stand Included at No extra cost

Removable chimney and Material

5 inches of insulation and constructed of *304 stainless steel*

Extremely portable, with locking casters

Upgraded Cordierite Stone, for longer heat retention

Weight 485 Lbs

Oven Height 20" H

Stand Height 45.5" H

Internal Dimensions 35" D X 44.5" W

External Dimensions 66" H (101" H w/chimney)  
x 53" W x 41.5" D

Cart Included Yes

Heat Up Time 30 Min.

Fuel Type Wood

No. Of Pizza's At Once 8+

Maximum Temperature (°C) 425 (800 F)

Oven Color Stainless Steel

# ACCESSORIES FOR WOOD OVENS

Visit [lapiazzawoodovens.com](http://lapiazzawoodovens.com) to view our accessory lineup.



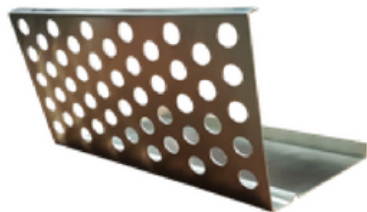
**5 PIECE PROFESSIONAL  
SERIES WOOD OVEN KIT**



**PROFESSIONAL STAINLESS STEEL  
ACCESSORY STAND - MERLOT**



**PROFESSIONAL STAINLESS STEEL  
ACCESSORY STAND - RED**



**LOG HOLDER**



**OUTDOOR COVER**



**26" FIREWOOD SCISSOR TONGS**

# AUTHENTIC ITALIAN STYLE PIZZA OVENS

We take pride and passion to another level! La Piazza Wood Ovens are built with a solid weld dome construction, minimizing heat alteration and distorting, which are common in cheaper low-grade designs. We use ONLY 304 Stainless steel material on all our ovens. This includes the base, stand, and dome along with the nuts and bolts, this allowing your oven to last for many years.

At La Piazza, we use only the highest standards of insulation, both in quality and thickness, which allows for exceptional heat retention. Our entire line of Pizza Ovens includes a min of **12 centimeters of ceramic fiber insulation**. That's **5 inches** of insulation, compared to the **2-3 inch "industry standard"** many of our competitors still tend to utilize.

This allows for an unprecedented amount of heat retention, the single most important factor when choosing a wood fired oven.



**3 YEAR  
WARRANTY**





# PIZZA DOUGH RECIPE

750 grams of Tipo 00 Flour  
490 grams of water (65% hydration)  
15 grams of salt  
5 grams Active Dry Yeast or 7.5 grams of fresh yeast  
1 TSP Sugar  
1 TSP Olive Oil

- In a mixer add salt to flour and stir with dough hook on low speed In a separate bowl, mix water and sugar together. \*Water temperature must be 38 C - 43 C (100F – 110F)
- Once the sugar is dissolved, add yeast and let proof for 10 minutes.  
\*If yeast does not bubble to the top, it is no good.
- Add water to flour and mix on low speed until formed into a ball. (1-2 min)
- Increase speed to medium for 4 minutes.
- With a brush spread oil on the bottom of another bowl where the dough will rise.
- Transfer dough from mixer bowl to rising bowl and let rise for a minimum of 2 hours in a warm setting.
- Place dough on a lightly oiled surface (no flour), and gently form the dough to a log shape.
- With a knife or by hand, separate dough into 8.5 Oz or 240 grams balls.
- Place each ball on a flat tray (lightly oiled) and let rise for another 1-2 hours.

**Now you're ready to make pizza!**

**[lapiazzawoodovens.com](http://lapiazzawoodovens.com)**



# LA PIAZZA



# GRILLS

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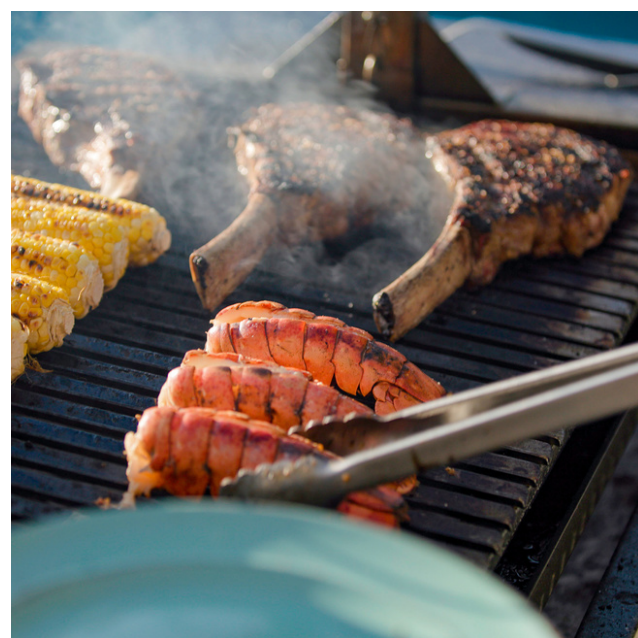
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**LA PIAZZA GRILLS**  
LA POTENTE 36"





**ADJUSTABLE HEIGHT = MORE HEAT CONTROL**

## Simply Fire & Food!

Whether you are looking to Sear that 50oz Tomahawk Steak or Slow Cook that perfect Asada, you can do it all with the La Potente's signature Santa Maria flywheel.

This signature flywheel allows you to raise & lower your grilling surface depending on how much heat you can handle!



**MULTI-FUEL = WOOD OR CHARCOAL**



LA POTENTE 36"



# LA POTENTE 36 GRILL

LA POTENTE LPGR-36



Charcoal & Wood



240 Lbs



## LA POTENTE LPGR-36

Material	304 Heavy Gauge SS
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Grill Cooking surface:	697 Sq. In.
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Firebox Width	36.5" W
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Firebox Depth	23" D
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Removable Drip Tray	
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Heavy Duty 304 Stainless Steel Cart System	
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Four Heavy Duty Casters w/two locking wheels	
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Overall Width: 40" (70" with both shelves installed)	
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Lowest Distance of Grill from the Firebox Floor:	3.5"
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Highest Distance of Grill from the Firebox Floor:	25.5"
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1,000 lbs stainless steel aircraft cable. Raises & lowers V channel grates	
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# AUTHENTIC SANTA MARIA GRILLS

The La Piazza Potente is our signature grill.

A grill of this type is powered by charcoal and/or solid hardwood, which adds to the authenticity of the experience and cooking.

What differentiates this style of grill from others is the adjustable cooking grate. The cooking surface drops down to a few inches above the fire for that intense searing and effortlessly raises far enough away from the fire for that slow & low-temperature cooking.

The adjustments range is somewhere in the 2 to 18 inch range, and the mechanism is smooth like your favourite peanut butter and super easy to operate.

The grate is raised and lowered with the flywheel connected by cables to the movable cooking surface.



**2 YEAR  
WARRANTY**

