

MAXIMUS ARENA WOOD FIRED OVEN

This unique wood fire oven is great looking and has an ultra fast heat up time of only **25 minutes**. It weighs only 60kg and fits in the back of most cars, making it completely portable! This oven can go anywhere with you - camping, friends, the beach, picnic, or it can stay right in your backyard. You can even use this instead of your kitchen's conventional oven. Each oven comes with a beautiful complimentary Portuguese ceramic baking dish. It's perfect for roasting chicken, veggies, casseroles, desserts, bread, and more! This model is perfect for food trucks, trailers, tailgating, events, fairs, parties, and more. This super cool, modern, wood-fired pizza oven is handmade in Portugal. The outer wall is **Aluminum** and the inner wall is **Stainless Steel** (double wall) containing a high temperature special ceramic blanket. Stainless Steel is superior due to its resistance to salt and sea corrosion. The floor is made with refractory floor tiles, and the decorative facade bricks are composed of refractory cement (Lafarge), while the inside structure is made of forged iron, allowing this oven to stay hot on the inside for hours while staying cool on the outside!

Productivity:

Up to 30 pizzas per hour. Cooks pizzas in under 3 minutes. These ovens use 2-3 kg of wood per hour depending upon moisture.

Warranty:

We warrant this oven to be free from major defects in materials and craftsmanship on the structural components for a period of five (5) years from the date of purchase.

Each Oven Package Includes:

- Removable Stainless Steel Chimney with Flu and Cap
- Ceramic Portuguese Baking Dish (25.5cm x 37cm x 8cm)
- Aluminum Pizza Peel
- Thermometer (0-500°C)
- Ashes/Wood Holder
- Two Extra Floor Tiles
- Red or Black Arena Pizza Oven

Optional: Extra Maximus Arena Mobile Pizza Oven Stand with extendable shelves made with slatted wood and a handy front draw.

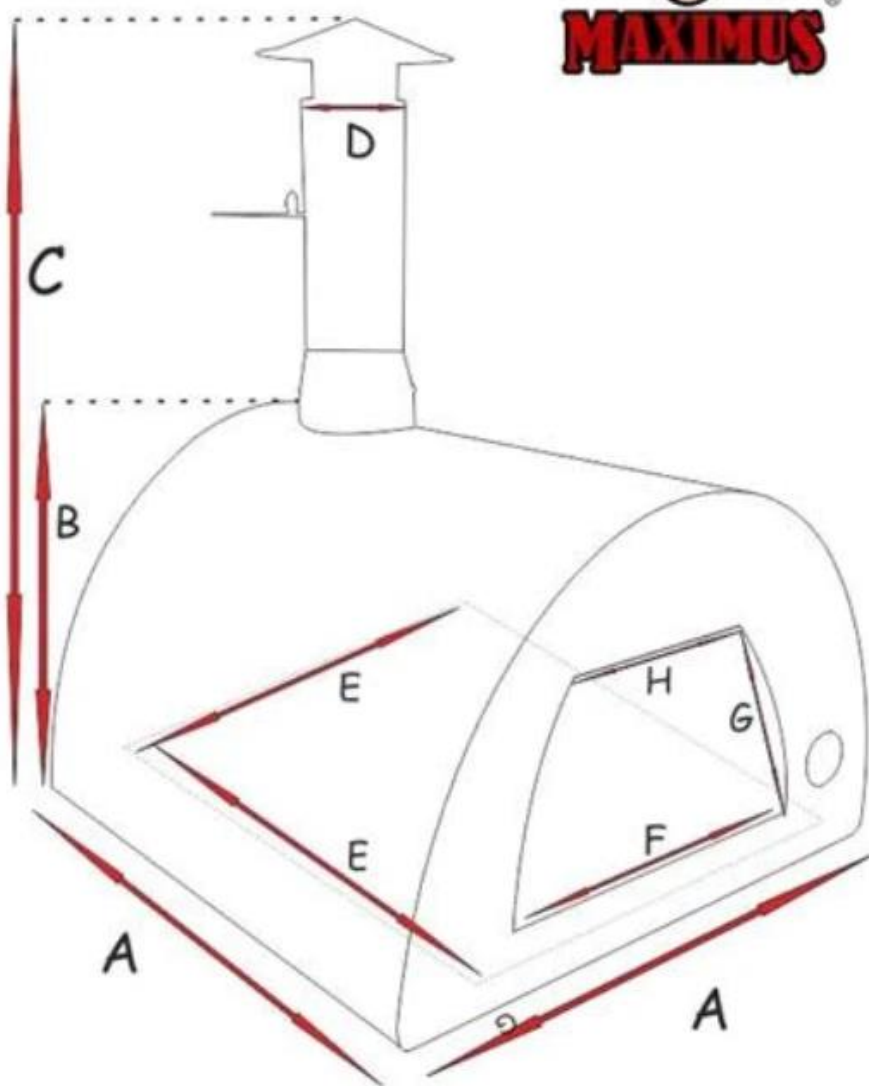
Specifications:

- OUTSIDE: 70cm W x 98cm H x 70cm D
- INSIDE: 60cm W x 60cm D
- DOOR: 39cm W x 23cm H
- Cooking Height: 23cm from floor to ceiling
- Without Chimney: 65cm
- Chimney Width: 127mm
- Overall Product Weight: 60kg



Oven Protective Covers:

The pizza oven is made for outdoor use, however, ovens require "all-weather" protection from rain and harsh elements when not in use. We supply a high-quality, weatherproof, UV resistant, custom-made cover. Please click add-on to add to your order.



External Dimensions
A - 70 cm
B - 65 cm
C - 98 cm
D - 12 cm

Inside Diameter
E - 60 cm

Door
F - 37 cm
G - 21 cm
H - 23 cm



PIZZA OVENS R-US



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USAGE

The oven feeding is exclusively by firewood; put small quantities by time as any type of dry firewood in small pieces is fit to heat the oven. But if you want to reach and keep a high temperature for a certain time, we recommend oak, hornbeam or chestnut (wood).

Soon after the lighting we recommend to half-close the door in front of the oven stoke-hole by keeping it a little shifted in order to favour the draught and heating.

Attention

For the whole time of lighting the person, who feeds the fire and works at the oven, must have all parts of his body covered by clothes and his hands protected by heatproof gloves

Attention

Do not leave the oven unguarded when it is alighted.

In case you want to grill some meat inside the oven, behave as follows: put on the cooking place a baking-pan containing some water and a grill fit to keep the meat lifted.

The fire alighted on a side of the oven permits a cooking which does not blacken meat as it

happens when coal is used furthermore; the water evaporation makes meat tender by obtaining a very good course without efforts and problems.

At the cooking end waits for the complete oven cooling and, if it is not to be used for a long time, take away the thermometer and the wood.

BEFORE LIGHTING THE OVEN VERIFY THAT THERE ARE NOT OBJECTS AND/OR INFLAMMABLE MATERIALS NEAR THE OVEN.

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