



## MAXIMUS XL PRIME – WOOD FIRED OVEN (RED OR BLACK)

This Maximus Prime Oven is an eye catcher in bright **RED!!** Also available in Black. At only 135kg, it acts like it's one of the big boys but it's conveniently portable. The Maximus Prime is PERFECT for a food truck/trailer or catering business. This is a super cool, modern, wood-fired pizza oven that heats up in only **30 minutes**.

Handmade in Portugal, this oven is superb quality and will cook pizzas to perfection in **less than 2 minutes**. But our ovens don't stop at pizza! They can cook anything your conventional oven can... and it'll taste even better. Each oven comes with a beautiful complimentary Portuguese ceramic baking dish.

It's perfect for roasting chicken, veggies, casseroles, desserts, bread, and more! 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!

**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.

### Productivity:

Up to 150 – 10" pizzas or 80 – 12" pizzas per hour. Cooks pizzas in under 2 minutes. These ovens use 2-3kg of wood per hour depending upon moisture.

### Each Oven Package Includes :

- Stainless Steel Chimney with Flu and Cap
- Ceramic Portuguese Backing Pan (25cm x 37cm x 8cm)
- Round Pizza Peel, Retractable, 30.5cm
- Thermometer (0-500°C)
- Ashes/Wood Holder
- Two Extra Floor Tiles

### Specifications:

- OUTSIDE: 99cm W x 70cm H x 99cm D
- INSIDE: 91cm W x 91cm D
- DOOR: 51cm W x 28cm H
- Cooking Height: 32cm from floor to ceiling
- Overall Product Weight: 135kg
- Chimney Diameter: 15cm & 100% Stainless Steel

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### 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.

### 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.**

