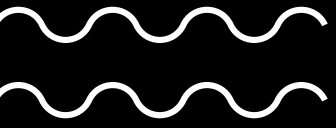




W P P O
W O O D
F I R E D
O V E N S

TRAINING
PRESENTATION





The WPPO Team



Dan Johnson

Owner



Lisa Johnson

The Brains

Hello & Welcome to our WPPO Family!

WPPO embodies the following values:

- Passion: We love what we do, and we believe in the power of good food to bring people together.
- Excitement: We're not just making a meal; we're creating an experience.
- Energy: We put our all into every meal we make.
- Quality: We use only the best ingredients and traditional wood fire oven techniques.
- Authenticity: We're genuine pizza lovers just like our customers.

Let's FIRE IT UP!
Pizza Dan @ WPPO



Overview

Why? WPPO

Karma Series 25"

Karma Series 32"

Karma Series 42"

Karma Series 55"

Dual Fuel Innovation

Lava Oven

DIY (Ready to Finish)

Accessories



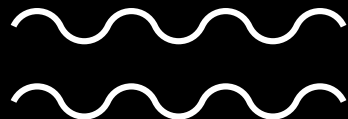
WHY WPPO



- Family-Owned Company in Warren, Illinois
- The most aggressive prices in the industry for the quality
- Diverse offering for any budget or cooking needs
- Unmatched heat retention to save fuel and make cooking easier
- Eco-friendly design aligns with our commitment to sustainability
- All products stocked in United States, Canada, and Mexico for quick delivery
- 100% Full support during and after the sale
- Full firebrick cooking surface
- R3 Designed Fire Box
- Most Innovative ovens in the industry

KARMA SERIES

STAINLESS STEEL
WOOD FIRED SERIES



Karma 25" Oven



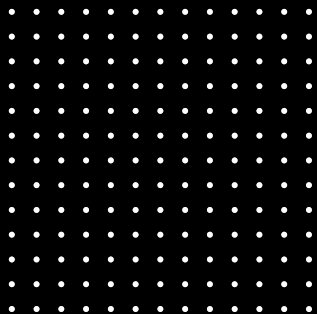
- Can reach temperatures of up to 900 degrees
- Includes a special designed heat deflector, To keep more heat where you cook, and keep the fire separated from the cooking area.
- High quality 304 stainless-steel or 430 stainless steel powder coated finish, for longevity, and durability.
- Full Fire Brick for Premium Heat Retention. Keeping your cooking surface temperature consistent for cooking. Provides better consistency than the competition.
- R3 dome design with 2" Thermal Guard Insulation for premium heat retention. This allows for the highest and most consistent cooking temperatures in the industry. Cook Low and slow or high and fast.
- 145 #, 23"L x 47.25"W x 72.5"H
- Warranty 1 Year



Karma 32" Oven

- Can reach temperatures of up to 900 degrees
- Includes a special designed heat deflector, To keep more heat where you cook, and keep the fire separated from the cooking area.
- High quality 304 stainless-steel for the longevity, and durability.
- Full Fire Brick for Premium Heat Retention. Keeping your cooking surface temperature consistent for cooking. Provides better consistency than the competition.
- R3 dome design with 4" Thermal Guard Insulation for premium heat retention. This allows for the highest and most consistent cooking temperatures in the industry. Cook Low and slow or high and fast.
- Includes countertop feet for use with any outdoor surface.
- Cart available for maneuverability
- Large capacity cooking area, 15% larger than the competition for the same size oven! 10"H x 29"W x 23"D
- 179#, 35"L x 33.75"W x 41.75"H
- Warranty 1 year

Karma 42" Oven



- Can reach temperatures of up to 900 degrees
- Includes a special designed heat deflector, To keep more heat where you cook, and keep the fire separated from the cooking area.
- High quality 304 stainless-steel finishes, For longevity, and durability.
- Full Fire Brick for Premium Heat Retention. Keeping your cooking surface temperature consistent for cooking. Provides better consistency than the competition.
- R3 dome design with 4" Thermal Guard Insulation for premium heat retention. This allows for the highest and most consistent cooking temperatures in the industry. Cook Low and slow or high and fast.
- Includes countertop feet for use with any outdoor surface
- Cart available for maneuverability
- Large capacity cooking area. 18% larger than the competition for the same size oven! 11"H x 35"W x 30"D
- 291#, 35.5"L x 43"W x 51"H
- Warranty 1 year



Karma 55" Oven

- Can reach temperatures of up to 900 degrees
- Includes a special designed heat deflector, To keep more heat where you cook, and keep the fire separated from the cooking area.
- High quality 304 stainless-steel finish - For the longevity and durability.
- Full Fire Brick for Premium Heat Retention. Keeping your cooking surface temperature consistent for cooking. Provides better consistency than the competition.
- R3 dome design with 6" Thermal Guard Insulation for premium heat retention. This allows for the highest and most consistent cooking temperatures in the industry. Cook low and slow or high and fast.
- Includes countertop feet for use with any outdoor surface
- Cart available for maneuverability
- Large capacity cooking area. 16"H x 44"W x 27"D
- Largest stainless-steel wood fired oven on the market!
- 403#, 37.5"L x 55"W x 56.75"H
- Warranty 1 year



TRADITIONAL
DUAL FUEL
SERIES

WOOD / GAS SERIES



Traditional 25"



- Available as a cart model only in black or red.
- Heat deflector sold separately
- High quality powder coated 430 stainless-steel finish - For longevity and durability
- Full fire brick for premium heat retention. keeping your cooking surface temperature consistent for cooking. Provides better consistency than the competition.
- 33,000 BTU's Max Temperature is 500 degrees with gas. 750 degrees with wood.
- Best Quality and most affordable dual fuel unit oven on the market.
- Gas attachment included. LP Only. Must be removed when using wood.
- Large capacity cooking area. 11"H x 22"W x 23"D
- 156#, 31"L x 29.25"W x 76.25"H
- Warranty 1 year

LAVA
DOME
SERIES

WOOD FIRED OVEN



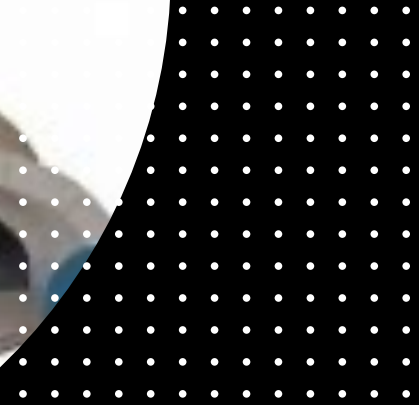
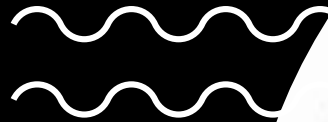
Lava Dome

28", 40", 48"

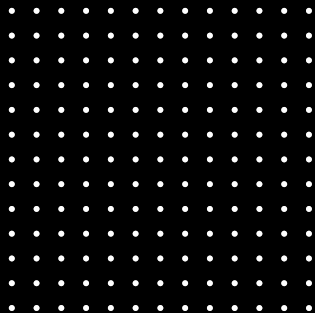


- Can reach temperatures over 900 degrees
- Heat deflector not included
- Volcanic Stone Cooking Surface: The only oven utilizing it in the USA market. Mined from the Pacific Ocean. Maintains heat, spreads heat, and can reach higher temperatures than any other cooking surface on the market.
- Professional Mosaic Outer Shell
- 28" for countertop use. 40" and 48" come with a stand. 40" and 48" can be used for countertops but weight is an issue.
- Internal Convection Fan circulates the heat for a more consistent cooking temperature and re-ignites the flame if needed. On/Off switch on the control board.
- Digital Thermostat monitors both deck and air temperatures. Also includes a meat probe.
- Control Board Battery Operated, Monitors Stone temperature and air temperature. Has two ports for meat probes and will display meat probe readings.
- Warranty 1 Year

DO IT YOURSELF (DIY)

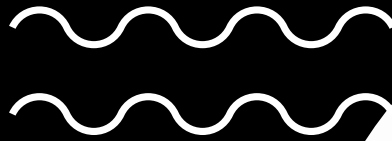


READY-TO-FINISH
WOOD FIRED OVEN



Do It Yourself AD70 36", AD100 51", AD120 60"

- Can reach temperatures over 900 degrees
- Heat deflector not included
- Finish yourself with any approved outdoor and heat resistant material
- Tuscany Style for an authentic Italian look .
- Kit Includes the shell, Insulation, Fire Brick, Joint Mortar, Scratch Wire, Metal Door, Vent Pipe, Vent Cap, and Metal Peel.
- Comes completely crated and palatized for protection, and easy maneuverability.
- Most complete DIY oven on the market. Comes with everything a customer needs except the finish material.
- Warranty 1 Year



NECESSARY ACCESSORIES

NECESSITIES

(Once you purchase a wood fired oven you will need)



4 Piece Utensil Set



Square Peel: this is used to create your meal and transfer it to the oven and remove it from the oven.

Round Turning Peel: Used to maneuver your food while inside the oven

Coal Rake: Used to adjust the embers and the fire for heat intensity in the oven. Also use to remove old fuel.

Oven Brush: Clean the oven and the cooking space clean during your cook

Thermometer



Measures Temperature accurately up to 1,112 degrees F

This is a must have to know your cooking surface temperature and oven temperature so you can achieve that perfect outcome every time

Artisan Pizza Dough Mix



Easy to make Pizza crust for any chef

Add water and follow the simple directions for a perfect pizza crust every-time

Formulated for high-heat ovens



Most people have a pizza cutter but if not than this is a must have. This is a high-quality cutter, so it may also replace a customers old \$1.99 one they have for frozen pizza!



Ash Vacuum

- Available with an 18V rechargeable battery
- Battery included
- All attachments included
- Perfect Accessory to clean all ash from your oven or any other cooking appliances
- Available in a 120 Volt plug-in model as well





SQUARE PEEL

this is used to create your meal and transfer it to the oven and remove it from the oven



Folding

**Wood
12"/14"**

Wood 36"

**Aluminum
12" / 14"**



Aluminum Blade



Other Tools & Utensils



Breakdown Round Turning Peel



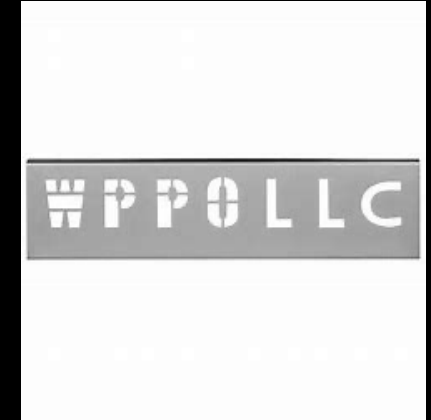
47" Brush Scraper



Ash Shovel



Fire Separator



15" Pizza Stone w/ Metal Rack



Tool Holder



Summary

- WPPO has the largest selection of wood fired ovens and accessories on the market
- WPPO has the most innovative wood fired products on the market
- WPPO offers the best possible products at the most aggressive prices on the market
- WPPO offers world class customer service before, during, and after the sale
- WPPO is an American company located in Illinois
- WPPO maintains consistent heat better than the competition at similar price points



Questions & Answers

Where is WPPO located?	WPPO is an American company located in Warren, Illinois.
How does WPPO position its products in terms of pricing?	WPPO offers the best possible products at the most aggressive prices on the market.
What type of customer service does WPPO promise to provide?	WPPO offers world-class customer service before, during, and after the sale.
Where are WPPO products stocked?	United States, Canada and Mexico
What is WPPO's claim about its selection compared to others?	WPPO has the largest selection of wood-fired ovens and accessories on the market.
How many sizes are offered in the Karma Ovens line?	4 sizes are offered. The 25, 32, 42 and 55.
What type of material are the Karma Ovens manufactured from?	High Quality 304 Stainless Steel or 430 Stainless Steel powder coated finish.

Does WPPO offer a gas option oven?	Yes, The Traditional 25 oven is sold with the gas attachment for LP gas use only and must be removed when using wood.
Which oven monitors both deck & air temperatures?	The Lava line has this incredible feature.
What temperature can ovens reach?	900 degrees.
Does WPPO Warranty their ovens?	Yes, for 1 year.
Can you name 3 WPPO Necessities?	Square Peel, 4-piece Utensil Kit, Infrared Thermometer, Dough Mix, Pizza Cutter, Ash Vacuum
What are the 2 types of Ash Vacuums offered by WPPO?	Corded and Battery Operated
Are any of the ovens able to be personalized to fit the individualized style of a specific customer?	The Do-It-Yourself Ovens can be finished with any approved outdoor and heat resistant material.

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 Cups shredded mozzarella cheese
2/3 Cup ricota cheese (whole milk)
1/8 tsp red pepper flakes (optional)
Chopped basil
Arugula

Prepare pizza dough as directed.

Sauté the mushrooms in olive oil, set aside

Mix ricota cheese with minced garlic and red pepper flakes (optional)

Top pizza dough with olive oil, pecorino Romano cheese or Parmesan, sautéed mushrooms, ricota 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 WPPPO wood fired oven until golden brown and bubbly. Let cool for 2 minutes. Slice and ENJOY!





Thank You!



WPPO TRAINING

