GARZONI SERIES COMPARE SHEET G-350 VS. THE OTHER GUYS

Modular Refractory Pizza Oven Kit

Professional Commercial Wood Fired Oven |

Made in USA Since 2005

PIZZA

THE

BETTER

OVEN

	CALI FORNO	ITALIAN IMPORTS	OTHER US MADE	CHINESE MADE
3" COMMERCIAL GRADE HIGH DENSITY DOME	\checkmark	NEVER, too heavy for imports	FEW	NEVER
1 MONOLITHIC POUR IN A ALL SIDES CLOSED MOLD	\checkmark	NEVER	NEVER	NEVER
2" THICK COMMERCIAL GRADE KILN FIRED COOKING SURFACE	\checkmark	\checkmark	\checkmark	NEVER
TRUE DOME DESIGN, DOME = $\frac{1}{2}$ A SPHERE	\checkmark	ONE OF THEM	NEVER	NEVER
HIGH PERFORMANCE CERAMIC BLANKET DOME INSULATION	\checkmark	\checkmark	\checkmark	NEVER
HIGH DENSITY UNDER COOKING SURFACE INSULATION BOARDS 24"X48"X2"	V	\checkmark	\checkmark	NEVER
MODULAR KIT AND FULLY ASSEMBLED OVEN	\checkmark	\checkmark	FEW OF THEM	NEVER
WOOD AND GAS/WOOD COMBO THAT WORKS AS GAS AS GOOD AS WOOD	V	ONE OF THEM	ONE OF THEM	NEVER
BAKE AUTHENTIC NEAPOLITANA IN JUST UNDER 90 SECONDS	\checkmark	?	FEW OF THEM	NEVER
ALWAYS US MADE SINCE 2005	V	NEVER	FEW, IN LAST SEVERAL YEARS	NEVER

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