

Dimplex®  
outdoor *Living*™

# PIZZERIA

Wood Fired  
Outdoor  
Pizza Ovens

For The  
True Pizza  
Lover



[www.dimplex.co.nz](http://www.dimplex.co.nz)



Pure flame



## PIZZERIA 600

This beautifully crafted, medium sized outdoor pizza oven will bring out the best taste in food every time you cook in it. Designed with Kiwi ingenuity, the Pizzeria 600 is a practical cooking and entertaining solution for your outdoor area. Using it is as simple as wheeling it to wherever you like, firing it up and getting ready to enjoy pizza, bread, meat or veggies with that unbeatable wood-fired flavour.

- ▶ Solid steel construction
- ▶ Traditional brick fascia design
- ▶ Medium size internal firebox equipped with long lasting, heat retention ceramic bricks
- ▶ Drop down front door allows for easy access to the oven and can be used as a base for serving food
- ▶ Holds 2 medium size pizzas
- ▶ Unique air slide system allows temperatures of up to 350°C
- ▶ The sand-filled cavity aids heat retention for up to 2 hours
- ▶ Great for heating your alfresco area as it can be used as an outdoor fire
- ▶ Once the oven is heated a pizza will cook in 5-7 mins
- ▶ Can be used as an oven for bread making

*Pizza perfection*



# PIZZERIA 900



The Pizzeria 900 is designed to cook food to perfection. Whether you're cooking traditional Italian pizza, roasting a leg of lamb, or baking fresh bread – the Pizzeria will infuse your food with flavour direct from the fire. When you've finished cooking, simply open up the doors and pull up a chair to turn your Pizzeria oven into an outdoor fire, perfect for home entertaining.

- ▶ Solid steel construction
- ▶ Traditional brick fascia design
- ▶ Large internal firebox, with long lasting heat retention ceramic bricks
- ▶ The sand-filled cavity aids heat retention for up to 4 hours
- ▶ Once the oven is heated a pizza will cook in 5-7 mins
- ▶ Dual air slide system allows temperatures of up to 350°C
- ▶ Great for heating your alfresco area as it can be used as an outdoor fire
- ▶ Pizza paddle and ember rake included
- ▶ Holds 4 medium sized pizzas
- ▶ Can be used as an oven for bread making

# Why use a wood fired oven over a gas BBQ?

- 1) Natural wood fired flavour every time you cook
- 2) Faster cooking: Dimplex Pizzeria can reach temperatures up to 350°C
- 3) No gas bottle to worry about or refill every time it runs out
- 4) Lower running cost: Wood is less expensive to buy than LPG
- 5) Use it as an outdoor fire once you've finished cooking

## Dual Air Slide System – Pizzeria 900

The Dual Air Slide System allows the Pizzeria 900 to reach maximum cooking temperature, an amazing 350°C, in the shortest of time periods. For heat retention and cooking precision both air slides can be manually closed.



## Easy Glide Castors – Pizzeria 600

The heavy duty easy glide castors are built to last and make moving the Pizzeria 600 simple.

## Removable Pizza Tray

The Pizzeria range comes equipped with a removable stainless steel pizza tray that can be used for cooking pizzas, roasts, veggies and bread. Now that's handy!



## Pizzeria Accessories

**Pizza peel** – Standard on Pizzeria 900 and optional for Pizzeria 600

**Ember rake** – Standard on Pizzeria 900 and optional for Pizzeria 600

**Cover** – Optional Pizzeria cover that will protect the oven from seasonal weather

**Fire screen** – Optional fire screen to be used when the pizzeria is used as an outdoor fire

## Specifications and Dimensions

Model No.	Description	Weight (kg)	Dimensions WxHxD (mm)
997903	PIZZERIA 600*	125	600 x 571 x 550
997904	STAND (optional)	40	1247 x 753 x 550
997900	PIZZERIA 900*	300	900 x 645 x 600
997901	STAND (optional)	70	1700 x 700 x 600

\*1200mm Flue required. Please keep the Pizzeria 600 and Pizzeria 900 covered when not in use. Pizzeria 600 - The sand cavity will require approximately 2 x 25kg dry sandbags to fill. Pizzeria 900 - The sand cavity will require approximately 5 x 25kg dry sandbags to fill.



Get ready to enjoy pizza, bread, meat or veggies with that unbeatable wood-fired flavour. When you've finished cooking, simply open up the doors and pull up a chair to turn your Pizzeria oven into an outdoor fire, perfect for home entertaining.

**Dimplex**<sup>®</sup>

P. 0800 666 2824

F. 0800 112 020

E. sales@glendimplex.co.nz

www.dimplex.co.nz

