



Fiamo

Light Weight Pizza Oven

FIAMO Clay pizza oven combines the excellent physical and thermal properties of steel with those of refractory clay, the material used to build professional ovens.

The steel structure ensures adequate resistance to the thermal and mechanical stress caused by the high temperatures reached by the oven.

Key Features

- The FIAMO oven quickly heats up to 500° and can cook a pizza in 60 seconds.
- Fast heat-up time.
- The FIAMO oven is not only for cooking pizza, but also bread, roasts, grilled meats, crock recipes, desserts and more.
- Compact and low-weight design.



What comes in the box?

- Stainless Steel & refractory clay oven
- Stainless steel oven flue with china cap
- Stainless steel oven door
- Cordierite stone floor

External Dimensions

Length (Front to Back): 845mm

Width (Left to Right): 870mm

Internal Cooking Area Dimensions

Length (Front to Back): 670mm

Width (Left to Right): 650mm

Oven Height (excl flue): 500mm

Oven Weight: 62kg

Stand Weight: 26kg

Colours: Red, Grey or Black.

Pricing

Bench-top Oven: **\$ 2,250**

Oven & Stand: **\$ 2,700**

Bench-top Oven with Legs: **\$ 2,350**

