

Infresco Pizza Ovens



Infresco Gas
Pizza Oven



Gasmate Gas
Pizza Oven



Bellissimo
Wood Fired

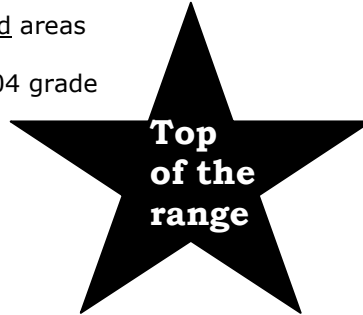


Hark Wood
Fired

Infresco Gas Pizza Oven

- Manufactured by Infresco
- Australian Made
- Commercial Quality
- Suitable for installation in outdoor or enclosed areas when installed with appropriate ventilation
- Heavy stainless steel construction. 1.2mm 304 grade
- Stainless steel burners
- Flame failure devices fitted for your safety.
- Electronic ignition
- Natural Gas or LPG

\$4,890



Gasmate Gas Pizza Oven

- Stainless steel or black vitreous enamel
- Electronic Ignition
- Powder coated fascia
- Stainless steel burners 20Mj/h
- Size: 580mm x 600mm x 900mm
- Cooks 3 pizzas at a time (2 shelves and base)
- Push button electronic ignition for easy lighting
- Wood chip box smoker included
- LPG or Natural Gas (converted to NG by Infresco)
- Approved for outdoor use only
- Flame failure device for safety

Stainless Steel:

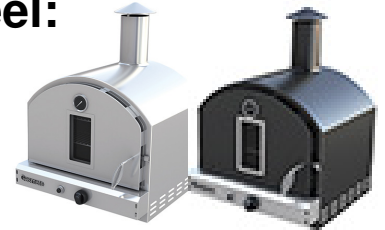
LPG \$745

NG \$899

Enamel

LPG \$525

NG \$695



Bellissimo Wood Fired Pizza Oven

\$2290

- Internal dimensions: Depth: 1100mm Width: 700mm (approx)
- External dimensions: Depth: 1260mm Width: 1000mm (approx)
- Fits three 25cm pizzas or two 30cm pizzas at one time
- Weighs approximately 550kg
- This is a ready-made unit, built onto a slab.
- It is delivered on a steel frame base. This base can be used as a permanent base or the oven can be removed and placed on a base of your choice.
- Price includes delivery into your backyard
- Colour: Cream with black base.
- Stainless steel flue pipe and door included

*Add \$330 if pizza oven needs to be constructed on site (on-site construction only required if there is limited access to site)



Hark Wood Fired Steel Pizza Oven

\$1590

- A unique wood fired oven made of steel
- Dimensions (inc. wheels and flue): 763.5mm (W) x 652.50mm (D) x 2245mm (H)
- Oven chamber dimensions: 655mm (L) x 430mm (W) x 460mm (H)
- Oven chamber and firebox made of 4mm steel
- External cladding 2mm steel. External black paint heat resistant to 600 degrees
- Insulation rated to 800 degrees
- Firebox lined with 20mm firebricks which are rated to 1000 degrees
- Temperature gauge
- Easy glide air vent to regulate temperature
- Sturdy 5" locking castors
- Cooks 4 large pizzas at a time- 2 on the roasting rack and 2 on the stone
- Roasting rack has 2 adjustable heights
- Great for family roasts or baking bread. Can also be used for smoking fish and meats



Hark Gas Fired Smoker

\$419

- Professional smoked produce in your own backyard
- Dimensions (inc. base): 545mm (W) x 455mm (D) x 1115mm (H)
- Gas powered for constant temperature; LPG
- Rear exhaust vent for smoke and temperature regulation
- Push start piezo ignition
- Temperature gauge
- 4 chrome plated adjustable shelves 350mm x 300mm
- Enamel coated wood chip box
- Enamel coated water pan- add spices or marinade to add smoke flavour



Frequently Asked Questions

1. Which is better, a gas fired or a wood fired pizza oven? This is a personal preference. Some people prefer the wood fired taste produced by a wood fired oven or the ambience of a wood fired oven, but keep the following in mind: Wood fired ovens:

- can take hours to reach temperature
- you need to keep firewood
- they may produce smoke (although shouldn't if lighted correctly)
- may be banned on days of extreme fire danger (contact your local authority for more information)

Gas fired ovens:

- Reach temperature in about 15 minutes
- Are more predictable in their temperature
- Can still produce an authentic wood fired taste, particularly if you burn some hickory chips.
- Require less space

2. What are the Energy Safety laws that apply to gas pizza ovens in alfresco areas? In a nutshell, if your alfresco area is classed as "enclosed" you must comply with the following:

- I. Your pizza oven must have flame failure devices fitted to every burner and be licensed for indoor use
- II. Your pizza oven must have a ventilation system which removes the fumes from the room
- III. Your pizza oven must be installed on a non-combustible surface

3. What do I install my wood fired pizza oven upon? A wood fired pizza oven weighs over half a tonne. The pizza oven must be installed on a suitable structure with foundations, masonry walls and a reinforced concrete slab. It is your responsibility to ensure that you have a suitable structure to build the pizza oven upon. If Infresco are installing your entire outdoor kitchen, then we can manufacture a base for you.



35 Vinnicombe Drive Canning Vale WA 6155
Ph: (08) 9256 1884 Fax: (08) 9256 1879
www.infresco.com.au
sales@infresco.com.au