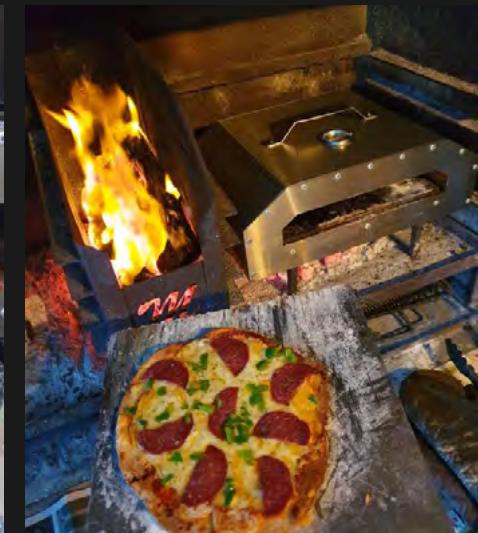
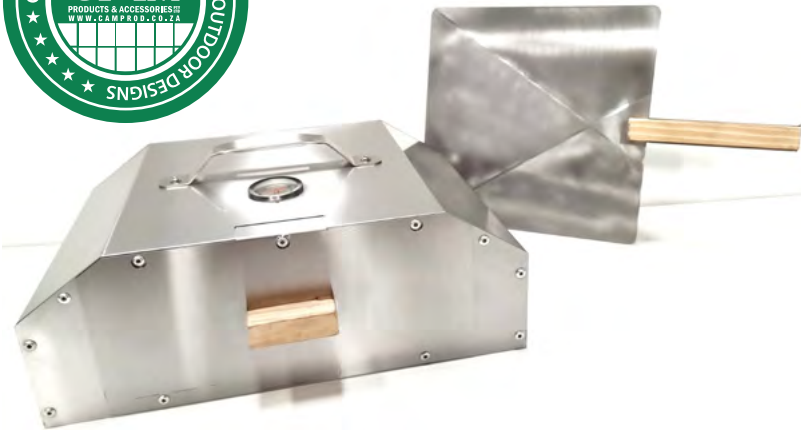


PIZZA OVENS





OUR UNIQUE PIZZA OVENS:



- The pizza ovens can be used on wood fire, charcoal or gas.
- Close door to cook other dishes like lasagna.
- Do not expose the pizza oven to direct flames or coals. For the airflow to be effective you need at least a 120mm (12 cm) distance between the heat source and pizza oven.
- Ensure that your fire / coals are the same temperature as it would be when you would cook meat. So, instead of when you would put the meat on, you put the pizza oven on.

Our Single Pizza Oven now has a bigger opening with a door. Not just a pizza oven...



PIZZA

Temp 140°C | Cook time +/- 8min

LASAGNE

Temp 120°C | Cook time +/- 40min

BRAAI PIE

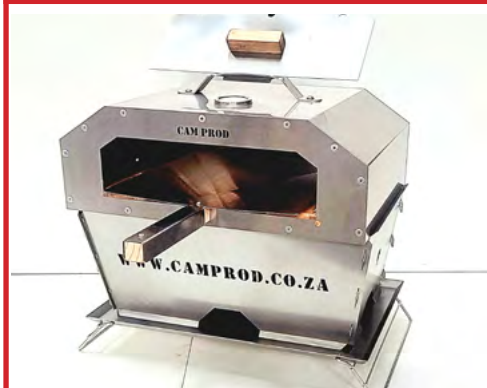
Temp 130°C | Cook time +/- 30min

CIABATTA

Temp 120°C | Cook time +/- 20min

SPECIAL FEATURES

Our pizza oven can be used on gas or wood fire coals. Great add ons available and also compatible with most of our other products. Each product has multiple uses!



Fits onto the deluxe long which can be used with wood or gas. Add ons available.



Double ribstand, SS or MS, fits on the ribstand for gas use or normal braai. Legs in on gas stove and legs out on wood fire coals.



Optional ripstop bag.



WARNING: SURFACES WILL BECOME HOT. WHEN IN USE KEEP OUT OF REACH OF CHILDREN AND PETS - ALLOW TO COOL OFF - DO NOT TOUCH WHEN IN USE. CAM PRODUCTS WILL NOT BE HELD RESPONSIBLE FOR ANY INJURIES.

SHOP OUR FULL RANGE OF PRODUCTS AT WWW.CAMPROD.CO.ZA