

## NAPLES

## **WOOD FIRED OVEN**







- Experience real wood fired cooking
  - The perfect introduction to authentic wood fired cooking. The Naples is fun and easy to use. Its small foot print makes it ideal for households with limited space.
- Reaches temperatures of over 400°c in just 15 minutes
  With 5cm ceramic fibre installation and 3cm thick fire brick floor tiles, your oven
  will not only reach temperatures of 400°c within 15 minutes but remain consistent
  throughout your cooking experience.
- More than a pizza oven

Live fire cooking at it's best. Position your burning wood and use the oven door and accessories to perform a variety of cooking methods from BBQ to baking to roasting. Your food will be packed with delicious wood-fired flavour.

- Easy to position
  - Alfresco Chef ovens come with a mobile stand, to help avoid tricky windy conditions and allow for easy movement into storage. The ovens also have a flat base, meaning they can be mounted on heat-proof surfaces to complete the perfect outdoor kitchen.

## **ACCESSORIES**

Water Proof Cover

4pc 120cm Peel Set

2pc 90cm Peel Set

**WOOD. FIRE. FOOD.**