



# WOOD FIRED OVENS

— BY JAMIE OLIVER —



## Jamie Oliver Dome 80 **LEGGERO**

Jamie's extra large pre-assembled wood fired oven at only 190kg makes light work of cooking up delicious crowd pleasing food outdoors. Hand made in Italy, ready built and portable with a metal stand or mount on a bench top. Offering superior cooking performance with full insulation, amazing heat retention properties and the benefits of a high-tech waterproof, crack resistant shell made of composite materials.

Capacity: 3 x large pizzas

- Internal cooking floor: 80cm
- External width: 101cm
- External depth: 114cm
- Oven height without flue: 63cm
- Oven height with flue: 104cm
- Entrance to cooking floor: Width: 39cm, Height: 22cm
- Front floor section: Width: 45cm, Depth: 25cm
- Stand height from ground: 93cm
- Stand ground space: Width: 81cm, Depth: 81cm
- Stand weight: 16kg
- Oven weight: 190kg
- Paddle and brush included



## Jamie Oliver Dome 60 **LEGGERO**

Hand made in Italy from the best refractory materials the Dome 60 is lighter at 160kg, ready built and portable with a metal stand or mount on a bench top. Also with a high-tech waterproof crack resistant shell made of composite materials. Excellent cooking performance and heat retention qualities.

Capacity: 2 x large pizzas

- Internal cooking floor: 60cm
- External width: 87cm
- External depth: 94.5cm
- Oven height without flue: 57.5cm
- Oven height with flue: 105cm
- Entrance to cooking floor: Width: 30cm, Height: 20cm
- Front floor section: Width: 40.5cm, Depth: 31cm
- Stand height from ground: 93cm
- Stand ground space: Width: 81cm, Depth: 81cm
- Stand weight: 16kg
- Oven weight: 160kg
- Paddle and brush included

