

# SUBITO COTTO 60

Lightweight Portable Wood Fired Oven - 120kg



Subito Cotto 60 Wood Fired Oven – Portable and ready to use. The oven dome and the cooking floor hob are entirely made of the highest quality pre-cast refractory concrete material. The refractory material has excellent thermal properties, once the cooking temperature has been reached the oven maintains the temperature for long periods of time, even after the fire or flame has been extinguished.

It is ideal for cooking Italian pizzas (2 capacity) in a traditional way but also for bread, roasts, grilled fish, grilled vegetables, salad and sweet cakes.

It consumes small amounts of wood and reaches the baking temperature in a very short period of time (450 C° in 30 minutes).

The "Subito Cotto 60" oven has an internal diameter of 60cm and is a ready to use, pre-assembled, insulated and finished. It is light weight and can be transported and used in small spaces such as terraces, balconies, small gardens but also indoor or outdoor kitchens.

All components are made in Italy according to a rigorous Artisan method with expert craftsmanship and the highest quality materials. 100% Made in Italy.



**\$3,990**

## SPECIFICATIONS

Price Includes: Oven, stand, door & square flue

Colours: White, Red and Black

Optional Extras:

Flue adaptor (square to round)

Round flue chimney

Set of wheels

Tools and cover

Heat up time: 30 minutes

## DIMENSIONS & WEIGHT

Internal oven: 60 cm diameter

External oven width: 83cm

External oven depth: 93cm

External oven height: 56cm

Mouth opening width: 41cm

Metal Stand: 50w x 60d x 95h

Weight: 120 Kg (with metal stand)



Usage:

Indoor or outdoor

1-2 Pizzas Capacity



Weight 120kg

With metal stand



Pre-Heating Time

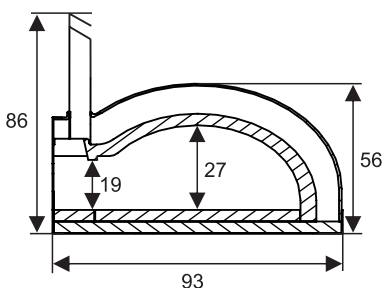
30 min. / 450 C° / 850 F°



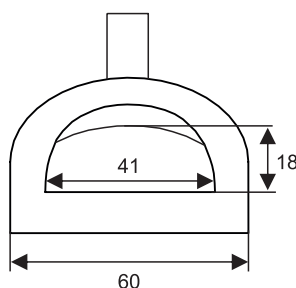
Consumption

Wood: 4kg/h

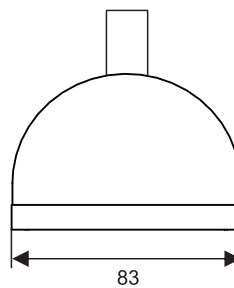
## Oven Dimensions



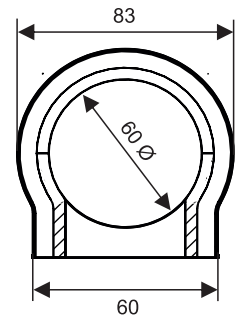
Cross Section



Front View



Back View



Plan