SUBITO COTTO 100

Portable Wood Fired Oven - 300kg

Subito Cotto 100 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 (4-5 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 100" oven has a very large internal diameter of 100cm and is a ready to use, pre-assembled, insulated and finished.

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

SPECIFICATIONS

Price Includes: Oven, stand, door & square flue DIMENSIONS & WEIGHT

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

Internal oven: 100 cm diameter External oven width: 124cm External oven depth: 124cm External oven height: 78cm Mouth opening width: 48.5cm Metal Stand: 80w x 80d x 100h Weight: 300 Kg (with metal stand)





Indoor or outdoor





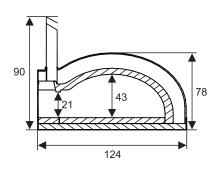
Weight 300kg With metal stand



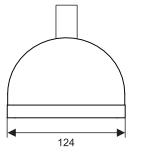
Pre-Heating Time 55 min. / 450 C° / 850 F°

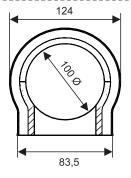






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Cross Section

Front View

Back View