

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	Internal oven: 100 cm diameter
Optional Extras:	External oven width: 124cm
Flue adaptor (square to round)	External oven depth: 124cm
Round flue chimney	External oven height: 78cm
Set of wheels	Mouth opening width: 48.5cm
Tools and cover	Metal Stand: 80w x 80d x 100h
Heat up time: 30 minutes	Weight: 300 Kg (with metal stand)

Usage: Indoor or outdoor 4-5 Pizzas Capacity Weight 300kg With metal stand Pre-Heating Time 55 min. / 450 C° / 850 F° Consumption Wood: 10kg/h

Oven Dimensions

