

# SUBITO COTTO 80

Lightweight Portable Wood Fired Oven - 180kg



Subito Cotto 80 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 (3 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 80” oven has an internal diameter of 80cm 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.



## SPECIFICATIONS

<b>Price Includes:</b> Oven, stand, door & square flue	<b>DIMENSIONS &amp; WEIGHT</b>
<b>Colours:</b> White, Red and Black	Internal oven: 80 cm diameter
<b>Optional Extras:</b>	External oven width: 100cm
Flue adaptor (square to round)	External oven depth: 100cm
Round flue chimney	External oven height: 67cm
Set of wheels	Mouth opening width: 43cm
Tools and cover	Metal Stand: 65w x 65d x 100h
<b>Heat up time:</b> 30 minutes	Weight: 180 Kg (with metal stand)



Usage:  
Indoor or outdoor



3 Pizzas Capacity



Weight 180kg  
With metal stand

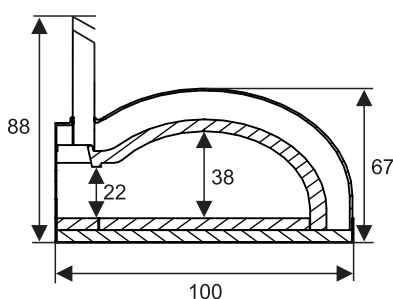


Pre-Heating Time  
40 min. / 450 C° / 850 F°

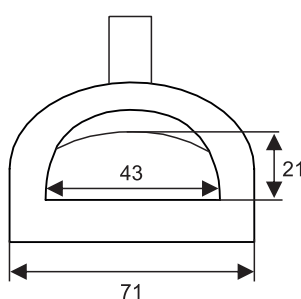


Consumption  
Wood: 4kg/h

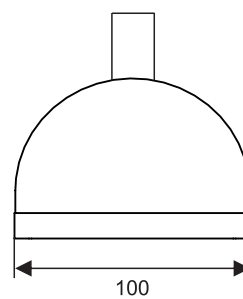
## Oven Dimensions



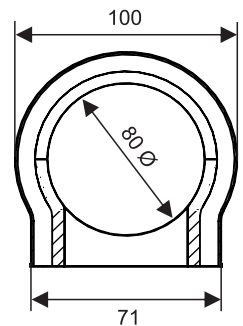
Cross Section



Front View



Back View



Plan