



Via Napoli Pizzeria

Imported, authentically hand crafted

**WOODFIRED
OVEN**

Made in Italy

INTRODUCING OUR

WOOD FIRED OVEN

The craftsmen behind our ovens are 3rd generation bearers of a family trade.

Each oven is handmade one brick at a time, staying

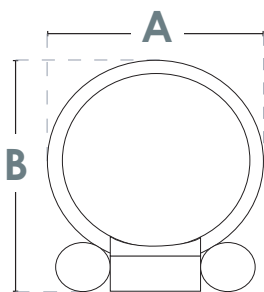
true to **the Neapolitan tradition**, with passion, care, and attention to every detail.

The materials used are from Naples and its surrounding areas. The cooking surface, made from Biscotti di Sorrento stone, has a perfect thickness that helps it easily reach and maintain the desired temperature. To add to this, the material works as a natural insulator that is perfect for homogenous baking.

The dome shape ensures proper circulation of air and helps achieve high temperatures. The bricks that are used can withstand over 900°C.

All these factors set the stage for the oven to bake a **traditional Neapolitan pizza**.

A temperature of 485°C allows the pizza to be uniformly baked within 60-90 seconds.



MEASUREMENTS ARE INDICATIVE.

Brand New

\$8000 ex GST

Available in a range of colours, sizes and patterns

Dimensions:

*inside 80cm x 80cm,
outside 1.10m x 1.10m*

Gas oven also available for an extra \$500.

For any enquiries or to
book an inspection please
send an email to
INFO@VIANAPOLI.COM.AU



vianapoli.com.au

