

# VESUVIO 650 HYBRID

<b>WEIGHT:</b>	<b>100kgs</b>
<b>COOKING FLOOR SIZE:</b>	<b>600 X 500MM EXCLUDES BURNER</b>
<b>FUEL TYPE:</b>	<b>LPG - NATURAL - HARDWOOD</b>
<b>HEAT UP TIME:</b>	<b>35 MINUTES</b>
<b>MAX TEMP:</b>	<b>500 DEGREES</b>
<b>FUEL CONSUMPTION :</b>	<b>1.5KG Per Hour - Wood- 30MJ/H (NG/LPG)</b>
<b>STAND OPTION:</b>	<b>Available</b>
<b>PIZZA VOLUME:</b>	<b>1-2</b>

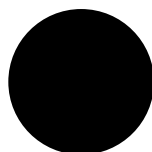


# VESUVIO 800 HYBRID

<b>WEIGHT:</b>	<b>148kgs</b>
<b>COOKING FLOOR SIZE:</b>	<b>800 X 600MM WITHOUT BURNER</b>
<b>FUEL TYPE:</b>	<b>LPG - NATURAL - HARDWOOD</b>
<b>HEAT UP TIME:</b>	<b>35 MINUTES</b>
<b>MAX TEMP:</b>	<b>500 DEGREES</b>
<b>FUEL CONSUMPTION:</b>	<b>2KG Per Hour - Wood - 50MJ/H (NG/LPG)</b>
<b>STAND OPTION:</b>	<b>Available</b>
<b>PIZZA VOLUME:</b>	<b>3-4</b>



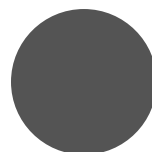
Available Colors:



Black



Red



Grey



Yellow

Please note some colours are by special request



# HYBRID WOOD/GAS FIRED SERIES

Napoli Oven Co has developed a completely new range of outdoor gas and woodfired ovens capable of temperatures of over 500c in under 45 minutes. Our dual fuel ovens can be purchased in either LPG or natural gas and are approved to the highest Australian and New Zealand standards.



## Wood or Gas? Perfect Pizza, all the time!

VESUVIO 650G

VESUVIO 800G

CAMPAGNA 1100G



# DUAL FUEL



[www.napoliovenco.com.au](http://www.napoliovenco.com.au)





# WHO WE ARE...

Napoli Oven Co is born from a deep love for family and a profound appreciation for food. Our mission is to share the joy of Napolitano-inspired culinary traditions with food enthusiasts worldwide.

## Our Guarantee

We are committed to quality and durability. That's why all our ovens come with a 5-year guarantee, suitable for both commercial and domestic use. Crafted from commercial-grade materials, our ovens are designed to maintain consistent temperatures, ensuring reliable performance and long-lasting use.

## The Manufacturing Giant with superior quality

Our independent and exclusive factory make these ovens specifically produced to our design. Every oven is checked and we maintain a high level of quality from start to finish. Backed by us here in Australia with a no fuss 5 year warranty the quality is guaranteed.



## Why Choose Napoli Oven Co.?

### Superior Floor Structure:

Our ovens feature a 120mm floor, designed for excellent heat retention and even cooking performance.

### Premium Stainless Steel:

We use 304 stainless steel both inside and out, ensuring durability, easy maintenance, and resistance to corrosion.

### Reliable Commercial Guarantee:

We back our ovens with a solid commercial guarantee, so you can trust in their performance and longevity for years to come.