



# CAMPAGNA WOOD FIRED SERIES

The Campagna Range uses its innovative 3 layer Refractory Floor system including 30x30 45mm Refractory floor tiles and an additional 80mm of additional insulation making the heat retention the absolute best in its class.

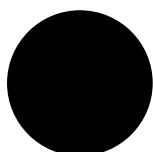
The inner Dome is constructed of stainless steel with over 100mm of refractory insulation which is finished by its High heat powder coated outer housing and its cool to touch Insulated Chimney. The Campagna Range comes in Countertop and Bench mounted options

## CAMPAGNA 1100 WOODFIRED

<b>WEIGHT:</b>	<b>330kgs</b>
<b>COOKING FLOOR SIZE:</b>	<b>1100 x 900mm</b>
<b>FUEL TYPE:</b>	<b>Australian hard wood</b>
<b>HEAT UP TIME:</b>	<b>45 MINUTES</b>
<b>MAX TEMP:</b>	<b>600 DEGREES</b>
<b>FUEL CONSUMPTION:</b>	<b>2.6KG Per Hour * Australian Hard Wood</b>
<b>STAND OPTION:</b>	<b>Available</b>
<b>PIZZA VOLUME:</b>	<b>7-9</b>



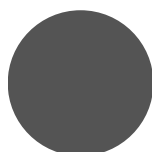
Available Colors:



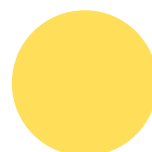
Black



Red



Grey



Yellow

Please note some colours are by special request



# 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.