



VESUVIO WOOD FIRED SERIES

The Vesuvio Range of Portable Italian inspired wood fired pizza ovens have been designed and developed for the Home chef and inspiring Pizzaiolo.

The Vesuvio is capable of heats up to 450°C in under 20 minutes, making this range of ovens one of the best in its class!

The Vesuvio is manufactured using a 316 Stainless Steel dome and face, A High heat powder coated stainless steel body with over 100mm of refractory insulation meaning the oven stays hot for longer periods of time

All the Vesuvio ovens are 304SS inner and outer case, 304SS Dual Layer Door, 304SS coated high heat powder Coated body, 304ss dual insulated chimney. 120mm Refractory floor layering



Insulated flue



120mm refractory floor system



Insulated door

VESUVIO 650 WOODFIRED

WEIGHT:	105kgs
COOKING FLOOR SIZE:	600 X 500MM
FUEL TYPE:	Australian hard wood
HEAT UP TIME:	30 MINUTES
MAX TEMP:	550 DEGREES
FUEL CONSUMPTION:	2KG Per Hour * Australian Hard Wood
STAND OPTION:	Available
PIZZA VOLUME:	1-2

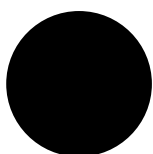


VESUVIO 800 WOODFIRED

WEIGHT:	140kgs
COOKING FLOOR SIZE:	800 X 600MM
FUEL TYPE:	Australian hard wood
HEAT UP TIME:	30 MINUTES
MAX TEMP:	550 DEGREES
FUEL CONSUMPTION:	2.2KG Per Hour * Australian Hard Wood
STAND OPTION:	Available
PIZZA VOLUME:	3-4



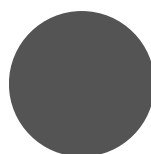
Available Colors:



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.