



CAPRI WOOD ROUND FIRED SERIES

The Capri range has been built based on the traditional Neapolitan style ovens with a modern design. The Capri is built using premium materials and was developed by Enzo Ramiozetti a third generation pizzaiolo

The Capri range was designed as a outdoor oven which is capable at cooking at temperature's up to 600 Celsius, with a heat up time of under 30 minutes, making this oven the leader in its class for cooking pizza whilst also capable of baking and grilling.

The Capri is constructed with a 304 Stainless steel dual layer insulated entry and chimney which reduces the amount heat on outside surfaces and also assists in keeping the heat inside the oven. Napoli Oven co uses a dual access chimney cowl which increases the flow of wood smoke.



Insulated flue



Seamless design



Inbuilt lifting handles



insulated front arch



CAPRI JUNIOR 900 WOOD FIRED

WEIGHT:	140kgs
COOKING FLOOR SIZE:	862mm ROUND
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:	3-4

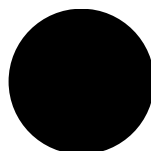


CAPRI ENTERTAINER 1100 WOODFIRED

WEIGHT:	270kgs
COOKING FLOOR SIZE:	1046mm ROUND
FUEL TYPE:	Australian hard wood
HEAT UP TIME:	30 MINUTES
MAX TEMP:	550 DEGREES
FUEL CONSUMPTION:	2.6KG Per Hour * Australian Hard Wood
STAND OPTION:	Available
PIZZA VOLUME:	3-4



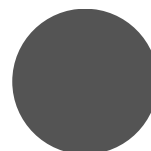
Available Colors:



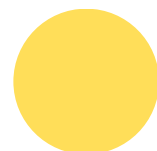
Black



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.