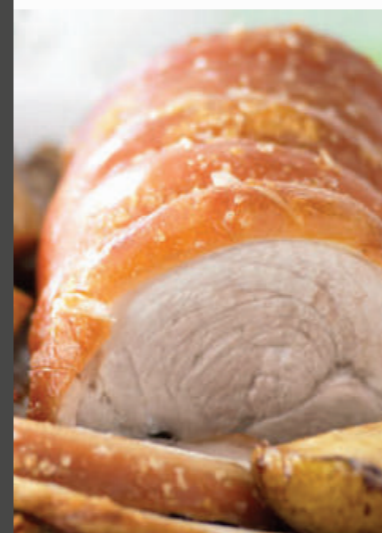




SAPORE
wood fired ovens

SAPORE GRANDE WOOD FIRED OVEN



Bring home a taste of Italy with an authentic wood fired oven

Bake, Roast, Grill
or simply enjoy the fire!

www.saporewoodovens.com.au | ph. 1300 13 64 67



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Bring home an authentic wood fired oven, the Sapore Grande Wood Fired Oven.

Combining old world pride and craftsmanship with the latest in manufacturing technology, the Sapore is an authentic wood fired oven that delivers the performance found in fine Italian restaurants in a design you can take anywhere.

The Sapore has a real Italian clay brick hearth combined with a stainless steel dome. This provides old world performance in a light weight solution. Perfect for your back yard and light enough to easily move around your patio.

Furthermore, unlike other wood burning ovens, no curing process is required. Start cooking right away!

The Sapore has a fully insulated dome and hearth. This provides superior cooking performance and heat retention as well as a "cool to the touch" outer surface.

Anything you can cook in your indoor oven can be prepared to its succulent perfection in your wood fired oven, all year long.

Bake, Roast, Grillor simply enjoy the fire!

Once you've tasted your favourite meal prepared in a Sapore Wood Fired Oven, you'll notice the difference. That's why so many Italian restaurants use Sapore Ovens professionally.



- Measures a massive 104 x 85 cm one of the largest wood ovens
- Quick heat up process of 20 minutes, as opposed to 2 hours with brick ovens
- 304 grade stainless steel
- Coloured stainless steel dome
- Large oven floor
- Adjustable Flue Damper
- Old world performance in a light weight solution Perfect for your backyard, and light enough to easily move around your patio.
- Pizza Capacity (28 cm Ø) : 6
- Pizza cooking time : 90 seconds
- Catering : 60 + Pizzas per hour
- No curing process, ready to cook right away !
- The Sapore has a fully insulated dome and hearth.
- This provides superior cooking performance and heat retention as well as a "cool to the touch" outer surface.
- Anything you can cook in your indoor oven can be prepared to its succulent perfection in your wood fired oven, all year long.

