



XOPIZZA2FS

WOOD FIRED FREESTANDING PIZZA / HEARTH OVEN

PUT SOME AWESOME IN YOUR BACKYARD



XOPIZZA2FS

- Refractory ceramic floor
- Retains heat and cooks food evenly
- Stainless Steel door with air control
- External thermometer

XO WOOD-FIRED FREESTANDING HEARTH OVEN

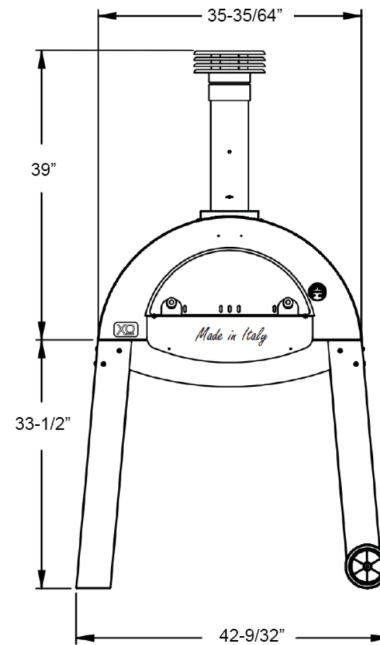
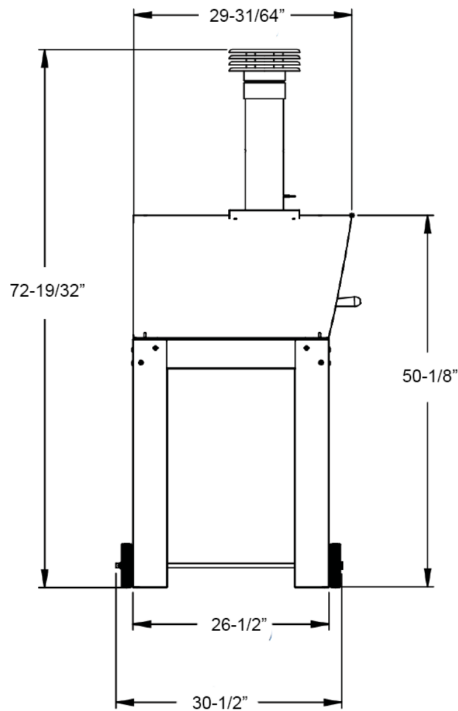
The XOPIZZA2FS series by XO offers an authentic Italian wood-fired pizza experience with robust features to meet the demands of entertaining larger gatherings of family and friends.

The fire brick hearth is lined with double-layered ceramic insulation for excellent heat-retention and superior cooking performance. The oven dome features a durable, UV-resistant powder coat finish to help prevent color fading year-round and is complimented by a signature XO chimney cap and insulated oven door handle.

WORLD CLASS SERVICE | COMPREHENSIVE WARRANTIES

OUR LASTING COMMITMENT TO YOU

WOOD-FIRED FREESTANDING PIZZA OVEN



FEATURES

FINISH

- Black Charcoal Powder Coat

FEATURES

- Patented Air Plus system achieves cooking temperatures with less fuel in 15-20 minutes
- Refractory ceramic floor - insulated to retain heat
- Specially shaped dome retains heat and cooks food evenly
- Stainless Steel door with air control
- Stainless steel stack damper for precise temperature control
- Built-in thermometer displays internal temperature
- Install the stack and you're ready to bake
- Toolset Bracket Included (toolset optional)
- Includes Legs and Two (2) Wheels
- Designed and manufactured in Italy

SPECIFICATIONS

RECOMMENDED FUEL HARDWOOD

DIMENSIONS

H 50-1/8" - 72-19/32" w/Stack

W 42-9/32"

D 26-1/2" - 30-1/2"/" w/Wheels

COOKING AREA 27-1/2"W x 19-5/8"D

WEIGHT 286LBS

OPTIONAL XOPIZZATOOL3

Includes a large peel for adding or removing pizza from the oven, a small diameter peel for periodically rotating food as it cooks (also handy for moving the fire) and a brush for clearing the hearth.



XO is exclusively distributed by EASTERN MARKETING CORP.
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