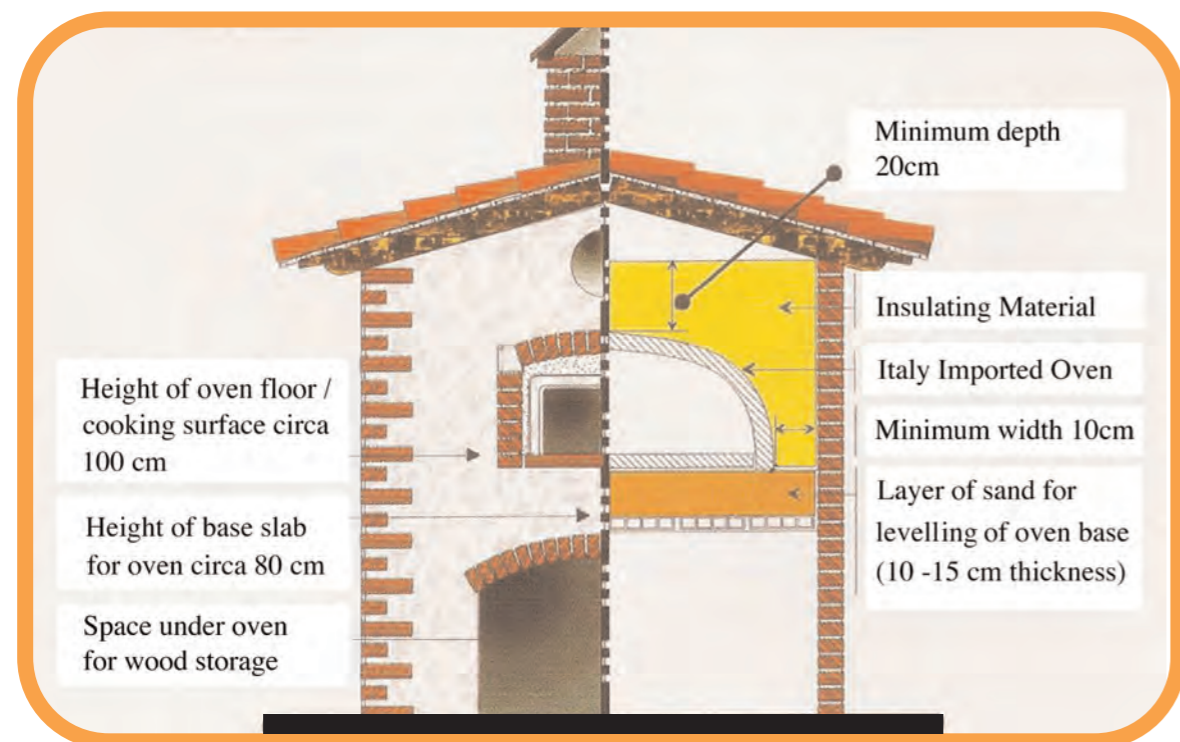


ITALY IMPORTED LTD



A typical installation



Often people think a wood burning oven is just for pizza - wrong! Anything you cook in your kitchen can be cooked in a wood burning oven - and more! From homemade bread to the Sunday lunch, you can even do an entire hog roast. You can also use our ovens to barbeque - it's very easy using our BBQ grill. Our ovens can also be used as smokers - the possibilities are almost endless.

Italy Imported ovens are handmade to order in Tuscany and are very different from other pizza ovens. Made in 100% terracotta, they get hotter quicker and stay hotter longer. We also offer a bespoke service where you can have your oven personalised with an inscription of your choice.

Please visit www.italyimported.com for further information.

www.italyimported.com

0207 630 0757 | info@italyimported.com

ITALY IMPORTED LTD

100% Terracotta
Wood Burning
Pizza Ovens



Handmade in Tuscany since 1575

www.italyimported.com

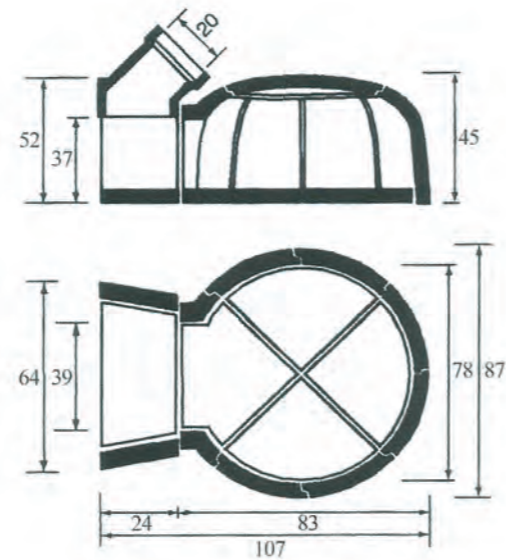
0207 630 0757 | info@italyimported.com



We offer four ovens in our range:

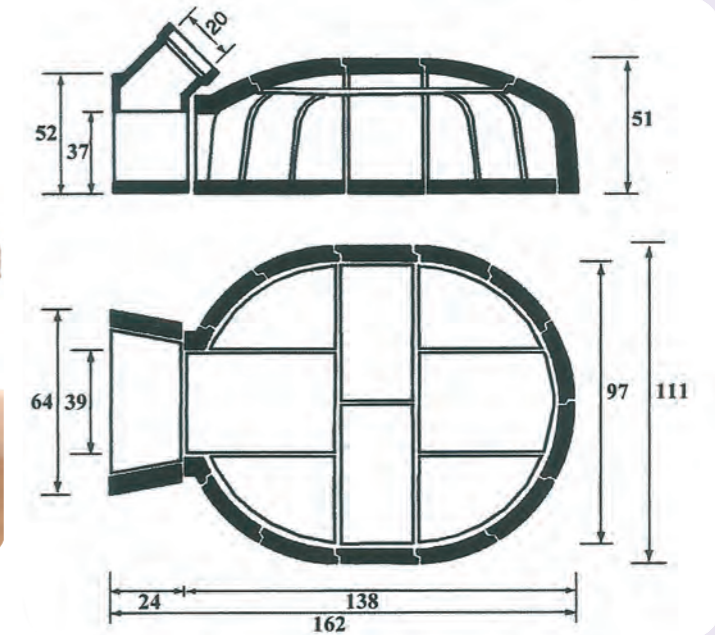
all measurements in cm

Etna



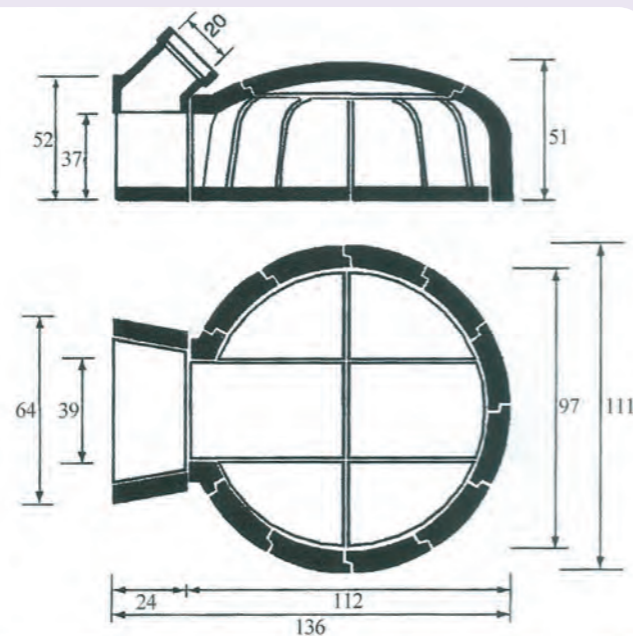
Etna – Our smallest oven suitable for small gardens and occasional use – with a floor area of 5,026cm² (0.5m²) – space to cook two to three pizzas or 7kg of bread.

Stromboli



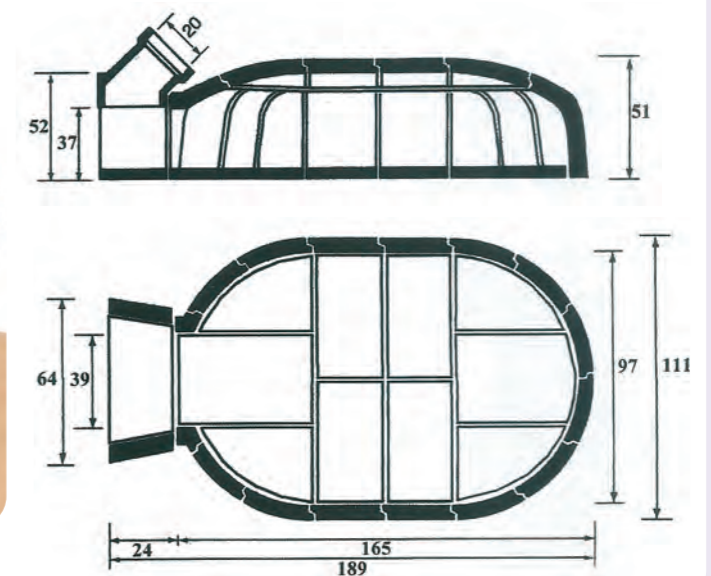
Stromboli – suitable for larger families - with a floor area of 10,854cm² (1.08m²), space to cook seven to eight pizzas and 15kg of bread. This is the ideal size if you are planning to use your oven for parties and larger gatherings.

Amiata



Amiata – our most popular size – with a floor area of 7,854cm² (0.78m²) space to cook four to five pizzas and 10kg of bread.

Vesuvius



Vesuvius – our largest oven - with a floor space of 13,854cm² (1.38m²), space to cook 12 pizzas and 19kg of bread. Ideal for restaurants or large parties – this oven can cope with everything.