



XOPIZZA1
WOOD FIRED PIZZA / HEARTH OVEN

PUT SOME AWESOME IN YOUR BACKYARD



XOPIZZA1

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

XO PRO GRADE LUXURY WOOD-FIRED HEARTH OVEN

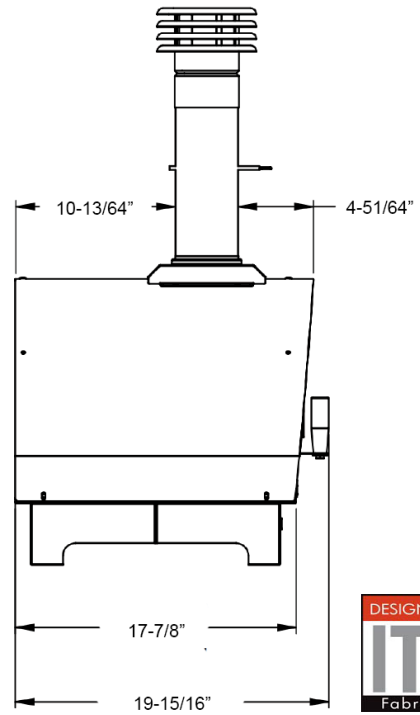
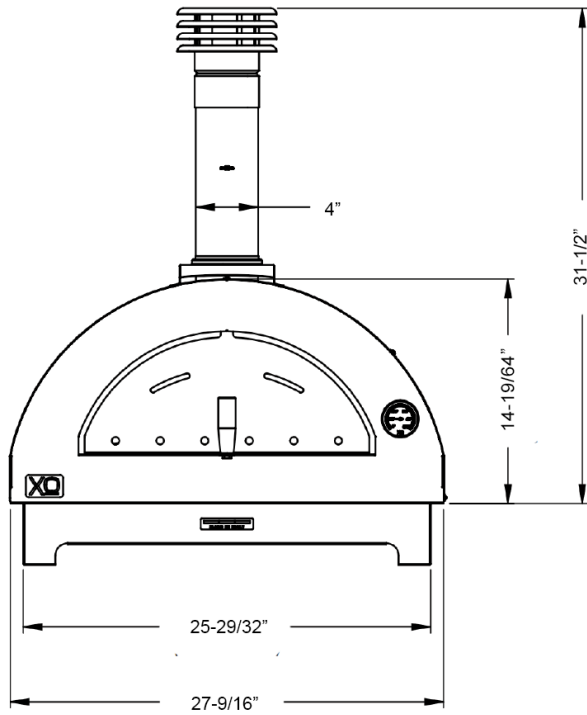
The XOPIZZA1 series by XO offers an authentic Italian wood-fired pizza experience with robust features to meet the demands of entertaining larger gatherings of family and friends.

The fire brick hearth is lined with double-layered ceramic insulation for excellent heat-retention and superior cooking performance. The oven is available in a durable, UV-resistant black powder coat or Stainless Steel finish and is complimented by a signature XO chimney cap and insulated oven door handle.

WORLD CLASS SERVICE | COMPREHENSIVE WARRANTIES

OUR LASTING COMMITMENT TO YOU

PRO-GRADE LUXURY WOOD-FIRED PIZZA OVEN



FEATURES

FINISH



Stainless Steel



Black Powder Coat

FEATURES

- 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
- Made in Italy

SPECIFICATIONS

RECOMMENDED FUEL HARDWOOD

DIMENSIONS

- H 14-19/64" - 31-1/2 w/Stack
- W 27-9/16"
- D 19-15/16"

COOKING AREA 23-1/2"W x 15-3/4"D
(large enough for 13" pizza)

WEIGHT 88LBS

OPTIONAL
XOPIZZATOOL4

