

Artisan Fire Pizza Oven

AFPO-C



Old-world style pizza oven updated in stainless steel with individually-controlled deck and ceiling burners. Professional cooking deck and ceiling liner for enhanced heat dynamics.

Product Features

- Total control burner system allows you to balance the heat top and bottom for different styles of pizza
- 52,000 BTUs NG or 35,000 BTUs LP
- Responsive ceramic cooking deck and composite ceiling liner for enhanced heat dynamics
- Low-maintenance stainless steel construction
- Easy-clean debris tray
- Open-door cooking lets you enjoy the flame and pull pizzas out with perfect timing; door included for when oven is not in use
- Cooks more than pizza; roasts meats and vegetables and bakes breads
- 24" x 18" cooking deck
- 30" x 30" footprint
- Built with pride in Kalamazoo, Michigan



Product Options

- Natural gas or liquid propane configuration
- Sunbrella pizza oven cover
- [Pizza Station](#) rolling cart with room for tools and pizza prep
- Pizza Master's Essentials Accessories kit includes professional pizza peels, dough boxes and deck cleaning brush



Dimension 1

