

LEONARDO (Extra Large Oven)

The Leonardo is named after the "14th to 15th Italian century painter" is the biggest from the Polito oven range. The internal dimension is 1170mm in diameter, making it ideal to cook up to twelve small pizzas or three large trays comfortably and more. This handmade wood fire oven is completely insulated to retain the heat for days, the special cooking floor and dome is made of the highest refractory Australian material. You have a choice of a round or square arch.

DESCRIPTION

- Ready made oven (built by Polito Wood Fire Ovens Melbourne)
- Optimum for indoor and outdoor use
- Australian refractory material with high alumina content
- Handcrafted for the last 30 years
- Detail finish and painted with membrane (Choice of colours)
- Stainless steel flue section
- Granite mantle with engraved Polito branding

ADDITIONS

- Steel Arches
- Gauges

ORIGIN

- Handmade in Melbourne, Australia.
- Australian material

HEATING TIME

- 30 minutes with a good fire you'll reach 200° Celsius (bread)
- 60 minutes with a good fire you'll reach 250° Celsius (Meats and Vegetables)
- 90 minutes with a good fire you'll reach 300° Celsius (Pizza)

RECOMMENDATIONS

- Recommended to be built by minimum two people

WEIGHT

- 1900 Kg (weight may vary \pm slightly)
- Weight is checked on universal heavy duty digital scales

DIMENSIONS

- Internal: cooking floor 1170mm in Diameter
- Dome: Height 480mm
- Flue: 200 mm
- Front opening: Round arch 600mm wide x 280mm height, Square Arch: 510mm wide x 290mm height
- External dimension: please refer to elevation plan

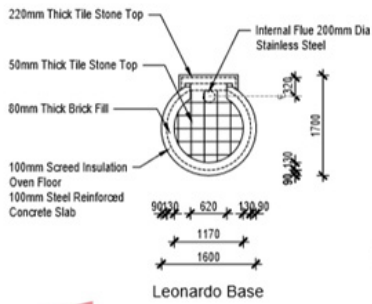
BUILT TIME

- 5 weeks

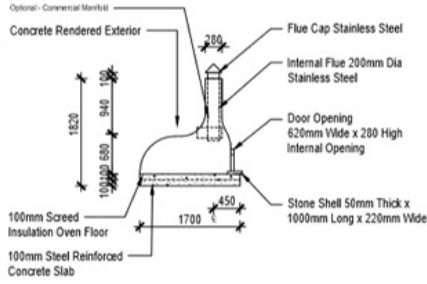
ELEVATION SPECIFICATIONS

Leonardo Wood Fire Oven

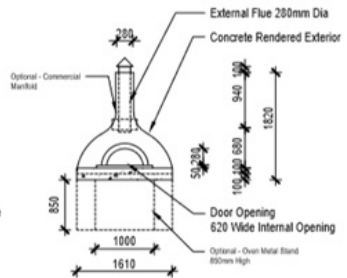
DOMESTIC



Leonardo Base



Leonardo Side Elevation



Leonardo Front Elevation



Polito Wood Fire Ovens

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