

MICHELANGELO (Small Oven)

The Michelangelo is named after the famous “14th century Italian sculptor, painter, architect, poet”, this oven is special for its small chamber. The cooking floor is 780mm in diameter and with its low dome the oven reaches high temperature much faster and more efficient. The capacity floor can cook 2 large pizzas or many medium size trays. Also known to be 6kg bread oven. Firewood consumption is low with high heat retention allowing you to continue cooking for days.

ADDITIONS

- Steel arch
- Gauges

DESCRIPTION

- Optimum for indoor and outdoor use
- Australian refractory material with high alumina content
- Handcrafted
- Engraved 'POLITO' branding
- Natural colour earth/terracotta, can be painted with acrylic paint
- Exclusive of stand and formwork, contact us if you would like a quote for an oven for home install without stand and formwork

ORIGIN

- Handmade in Australia from locally sourced sustainable materials

HEATING TIME

- 30 minutes with a good fire you'll reach 200° Celsius (bread)
- 60 minutes with a good fire you'll reach 300° Celsius (Pizza, Meats and Vegetables)
- 90 minutes with a good fire you'll reach 350° Celsius (Pizza)

RECOMMENDATIONS

- Recommended to be built by minimum two people

WEIGHT

- 1000Kg (weight may vary ±)

DIMENSIONS

- Internal:cooking floor 780mm in diameter
- Dome: Height 410mm
- Flue: 200mm
- Front opening: 470mm wide x 200mm high
- External dimension: Please refer to elevations
- Built time: 5 weeks

BUILT TIME

- 5 weeks

ELEVATION SPECIFICATIONS

