
Lava Dome 48 Wood Fired Oven

<https://www.dunriteplaygrounds.com/store2/89105-Lava-Dome-48-Wood-Fired-Oven>

Product Image



Description

Bring your wood fire cooking to the next level with this WPPO WKPM-D1200 Lava 48" professional digital wood fire oven with convection fan! This oven cooks food very quickly and preserves nutritional quality, while allowing you to infuse your pizzas, meats, and vegetables with the flavors of smoky wood. With a vertical design, smoke travels easily to infuse whatever is cooking, whether your items are baking or roasting. Plus, the convection fan ensures heat consistency and promotes a healthy fire by circulating heat and reigniting the flame when needed. This oven is ideal for establishments that want to save space while cooking a single pizza or dish at a time.

This model is built to withstand daily use and look great doing it! The interior has a durable cut and polished volcanic stone construction and thick fire blanket insulation to withstand the heat, while the mosaic tile outer shell is sure to shine in your establishment. For added convenience, this oven includes a black stand, a removable door, and a meat probe so that you can start cooking as soon as possible. This oven also includes a digital thermostat to help you monitor temperatures with ease.

Overall Dimensions:

Width: 48"

Depth: 48"

Height (without stand or chimney): 90"

Interior Dimensions:

Width: 38"

Depth: 34"

Cooking Area: 1,292 sq. in.

Door Dimensions:

Width: 17"

Height: 8 1/2"