








CATCH A FIRE		2017 PRICING WOOD-BURNING CONVECTION AND PIZZA OVENS	
MODEL	PHOTO	PRODUCT DESCRIPTION	PRICE
m a r g h e r i t a		MARGHERITA "PIZZA OVEN" 60x60 cm (direct combustion)	\$ 3,299.00
		Innovative wood oven for baking pizza and bread in the old style. The cooking is done by direct contact with the wood fire and the stainless steel structure of the vault allows the oven to reach the desired temperature in a few minutes. The furnace is insulated with natural rock wool to maintain the heat inside the oven and the cooking surface is made of natural refractory bricks of 3 cm height certified for alimentary uses. The trolley is equipped with casters for greater portability and retractable handles. The entire structure is made of stainless steel 441 to avoid rust. 2 Pizzas at a time.	
		Fuel: wood	
		Accessories included: thermometer, flue pipe and hat, fire door and fire tool, wood holder	
		Assembled dimensions: D 85,5 x W 78 x H 140 (H 200 with pipe) cm weight kg 105	
		Cooking surface dimensions: D 60 x W 60 x H 34 cm	
Materials: stainless steel aisi 441			
Pallet loading: 2 pcs = 1 pallet 80x110 cm (without trolley 3 pcs per pallet)			
m a n g i a f u o c o		MANGIAFUOCO PIZZA OVEN 80x60 cm (direct combustion)	\$ 4,299.00
		Innovative wood oven for baking pizza and bread in the old style. The cooking is done by direct contact with the wood fire and the stainless steel structure of the vault allows the oven to reach the desired temperature in a few minutes. The furnace is insulated with natural rock wool to maintain the heat inside the oven and the cooking surface is made of natural refractory bricks of 3 cm height certified for alimentary uses. The trolley is equipped with casters for greater portability and retractable handles. The entire structure is made of stainless steel 441 to avoid rust. 4 Pizzas at a time.	
		Fuel: wood	
		Accessories included: thermometer, flue pipe and hat, fire door and fire tool, wood holder	
		Assembled dimensions: D 85,5 x W 98 x H 140 (H 200 with pipe) cm poinds kg 135	
		Cooking surface dimensions: D 60 x W 80 x H 34 cm	
Materials: stainless steel aisi 441			
Pallet loading: 2 pcs = 1 pallet 80x110 cm (without trolley 3 pcs per pallet)			
m a r i n a r a		MARINARA PIZZA OVEN 80x80 cm (direct combustion)	\$ 5,599.00
		Innovative wood oven for baking pizza and bread in the old style. The cooking is done by direct contact with the wood fire and the stainless steel structure of the vault allows the oven to reach the desired temperature in a few minutes. The furnace is insulated with natural rock wool to maintain the heat inside the oven and the cooking surface is made of natural refractory bricks of 3 cm height certified for alimentary uses. The trolley is equipped with casters for greater portability and retractable handles. The entire structure is made of stainless steel 441 to avoid rust. 6 Pizzas at a time.	
		Fuel: wood	
		Accessories included: thermometer, flue pipe and hat, fire door and fire tool, wood holder	
		Assembled dimensions: D 105,5 x W 98 x H 140 (H 200 with pipe) cm poinds kg 160	
		Cooking surface dimensions: D 80 x W 80 x H 34 cm	
Materials: stainless steel aisi 441			
Pallet loading: 2 pcs = 1 pallet 80x110 cm (without trolley 3 pcs per pallet)			
g u s t o 8 0		GUSTO 80 indirect combustion-multi function oven	\$7,099.00
		Indirect combustion wood oven, where the wood burns separated from the cooking chamber. Cooking chamber 80x45 cm with a height of 42 cm, which allows you to cook on three levels. Equipped with a plancha refractory CE certified for contact with food, the oven is ideal for baking bread and pizza and any kind of dish. Perfectly insulated with 14 cm natural rock wool, the temperature is reached in a very short time with only 4 kg, and the temperature is maintained with only one kilogram of wood per hour. Internal structure in stainless steel, outside in painted (with a high temperature coating) electro-galvanized steel for maximum protection against corrosion. The cooking-door and the fire-door are made of cast iron. Supplied with portable trolley, flue pipe and stainless steel cap, two cooking grates and two aluminum pans. Thermometer and timer. Ventilation and lighting 12 volt operated.	
		Fuel: wood	
		Accessories included: vent, lighting, thermometer et timer, grills and pans, fire-tool	
		Assembled dimensions: D 118 x W 102 x H 165 cm weight kg 330	
		Cooking surface dimensions: D 80 x W 45 x H 42 cm	
Materials: stainless steel aisi 304, high temperature coated electro-galvanized steel			
Pallet loading: 1 pcs = 1 pallet 80x110 cm			
f o r n o l e g n a		FORNOLEGNA indirect combustion-multi function oven	\$4,975.00
		Indirect combustion wood oven, where the wood burns separated from the cooking chamber. Cooking chamber 80x45 cm with a height of 40 cm, which allows you to cook on three levels. Equipped with a plancha refractory CE certified for contact with food, the oven is ideal for baking bread and pizza and any kind of dish. Perfectly insulated with 14 cm natural rock wool, the temperature is reached in a very short time with only 3.4 kg, and the temperature is maintained with only one kilogram of wood per hour. Internal structure in stainless steel, outside in painted (with a high temperature coating) electro-galvanized steel for maximum protection against corrosion. Supplied with portable trolley, flue pipe and stainless steel cap, two cooking grates and two aluminum pans. Thermometer and timer. Ventilation and lighting 12 volt operated.	
		Fuel: wood	
		Accessories included: vent, lighting, thermometer et timer, grills and pans, fire-tool	
		Assembled dimensions: D 120 x W 95,5 x H 163 cm weight kg 250	
		Cooking surface dimensions: D 80 x W 45 x H 40 cm	
Materials: stainless steel aisi 430, high temperature coated electro-galvanized steel			
Pallet loading: 1 pcs = 1 pallet 80x110 cm			
P a l a z z e t t i		FEB 80 (Forno Palazzetti) indirect combustion-multi function oven	\$6,875.00
		Indirect combustion wood oven, where the wood burns separated from the cooking chamber. Cooking chamber 80x42 cm with a height of 42 cm, which allows you to cook on three levels. Equipped with a plancha refractory CE certified for contact with food, the oven is ideal for baking bread and pizza and any kind of dish. Perfectly insulated with 14 cm natural rock wool, the temperature is reached in a very short time with only 4 kg, and the temperature is maintained with only one kilogram of wood per hour. Internal structure in stainless steel, outside in painted (with a high temperature coating) electro-galvanized steel for maximum protection against corrosion. The cooking-door and the fire-door are made of cast iron. Supplied with portable trolley, flue pipe and stainless steel cap, two cooking grates and two aluminum pans. Thermometer and timer. Ventilation and lighting 12 volt operated.	
		Fuel: wood	
		Accessories included: vent, lighting, thermometer et timer, grills and pans, fire-tool	
		Assembled dimensions: D 118 x W 102 x H 165 cm weight kg 330	
		Cooking surface dimensions: D 80 x W 45 x H 42 cm	
Materials: stainless steel aisi 304, high temperature coated electro-galvanized steel			
Pallet loading: 1 pcs = 1 pallet 80x110 cm			
f o r n o c u c i n a z z a		PIZZA & CUCINA DOPPIO: hybrid multi-purpose oven+bbq+smoker	\$4,449.00
		How to label this innovative cooking appliance? Barbecue? Oven? Grill? Smoker? Versatile as a gas cooker, performing as a professional oven, warm like the embrace of the domestic hearth, Pizza&Cucina is a revolutionary idea of Fontana working with wood or charcoal which allows the great cooking enthusiast to express himself at the best. Pizza&Cucina is an oven for pizza and bread, a barbecue, a grill, a smoker, a plancha and also a wok. The standard equipment is supplied with all the necessary accessories to configure the product according to your needs. Oven-barbecue in anthracite painted galvanized steel and stainless steel. The cooking surface of 45x110 cm is ideal for about 15 covers. The trolley is equipped with wheels and can tidily contain all the accessories supplied. The ignition is extremely easy, thanks to the combustion chamber specifically created to facilitate this operation and to ensure a steady and uniform heat distribution with each one of the accessories. Pizza&Cucina is equipped with a device to adjust the intensity of the flame and with a practical system for the recovery and discharge of ash.	
		Fuel: wood-charcoal	
		Accessories included: oven-pizza stone-wok-plancha-grills-firepits	
		Assembled dimensions: D 59,7 x W 118 x H 118,8 cm weight kg 130	
		Cooking surface dimensions: D 45 x W 110 cm	
Materials: stainless steel aisi 304, high temperature coated electro-galvanized steel			
Pallet loading: 2 pcs per pallet.			
Price Terms: Ex: Warehouse 1626 Bonhill Road, Mississauga, Ontario, Canada			
Special Note: All wood-burning ovens use hard wood only.			

Catch a Fire Accessories

CODE		DESCRIPTION	Price
3027		premium cover for pizza oven Margherita	\$145.00
3028		premium cover for pizza oven Mangiafuoco	\$170.00
3025		premium cover for pizza oven Fornolegna, Gusto 80, Palazzetti	\$165.00
3023		metal pizza peel	\$39.00
3024		wood pizza peel	\$37.00