

PIZZA OVEN PLUS FEATURES

Pizza Oven Plus preheats in 15 min. and can reach over 1,000°F allowing you to roast, bake, iron-skillet sear, and of course, cook perfect three minute Neapolitan pizzas.

Fireplace-like gas log absorbs and radically accelerates preheat time as it distributes heat up to the ceramic ceiling slab for intense top-down heat

3/4" thick high-quality ceramic slab hearth and ceiling for even intense radiating heat

All 304 18-8 heli-arc welded stainless steel

Full 8.5" high opening

Countertop rear exhaust

20,000 BTU tube-log burner

High-tech 20,000 BTU high-heat ceramic infrared hearth burner

Removable hinges/doors

Double-walled removable top

456 sq. in. of cooking space

Halogen oven light

Alfresco's exclusive natural air-cooling plenum keeps control panel cool to the touch

Exclusive sealed dry storage pantries protect dry provisions, tools, and from weather and pests

ACCESSORIES

AXE-PZA-GD – Pizza Oven Doors

AXE-PZA-CART – Pizza Oven Cart

AXE-PZA-PPC – Pizza Oven Prep Cart



Pizza Oven Doors



Pizza Oven Cart



Pizza Oven Prep Cart

AVAILABLE MODELS

AXE-PZA – Countertop Model

AXE-PZA-BI – Built-in Model

Pizza Prep and Plating Center

Plate shelf for storing plates, pizza pans, spices and other necessities. Convenient removable plastic cutting board and ice-cooled pan rail with NSF food pans for pizza toppings and other condiments. Also ideal as a raw bar, martini, and wine rail. Model: APS-30PPC



Built-in Model



Countertop Model



Pizza Prep and Plating Center

