

OBOER

**QUALITY BAKED LIFE
ENJOYED**





CATALOGUE

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- ② Forge II - 13 "side rotating pizza oven
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BRAND STORY

OBQER Pizza Oven is a brand that takes pride in innovation, attention to detail, continuous improvement, and enhancing customer experience. Our journey began with a simple, yet powerful idea - to create a pizza oven that not only cooks quality pizzas but also enhances the dining experience for customers.

We started our journey with a passion for improving the traditional pizza oven. We understood the importance of innovation and thus, we put our minds and hearts into creating the perfect pizza oven. We experimented with various materials, designs, and functionalities until we found the perfect combination that meets the needs of our customers.

But we didn't stop there. We were determined to provide our customers with a better experience. We focused on the little things like using sustainable materials, ergonomics, and designing the oven for easy maintenance. We believe that these small details can make a significant difference in the overall experience of our customers.

We pride ourselves on our continuous improvement philosophy, where we analyze every aspect of our product and strive to make it better. We listen to our customers' feedback and suggestions, and we implement them in our designs. It is this relentless pursuit of perfection that sets us apart from our competitors.

At OBQER Pizza Oven, we believe that our brand stands for something beyond just a product. We want to inspire our customers to enjoy life, embrace positivity and live every moment to the fullest. Our brand story is a reflection of our journey towards achieving this goal, and we hope that our customers find inspiration in our story.

In conclusion, OBQER Pizza Oven is a brand that is committed to innovation, attention to detail, and continuous improvement. We believe in enhancing the customer experience and creating a positive impact on our customers' lives. Our journey has been filled with challenges and obstacles, but it is our unwavering commitment to our brand ideals that keep us moving forward.

OUR PRODUCT LINE

FORGE I - 13 "BOTTOM ROTATING PIZZA OVEN

- Dual-fuel burners (Propane and wood burner)



FORGE II - 13 "SIDE ROTATING PIZZA OVEN

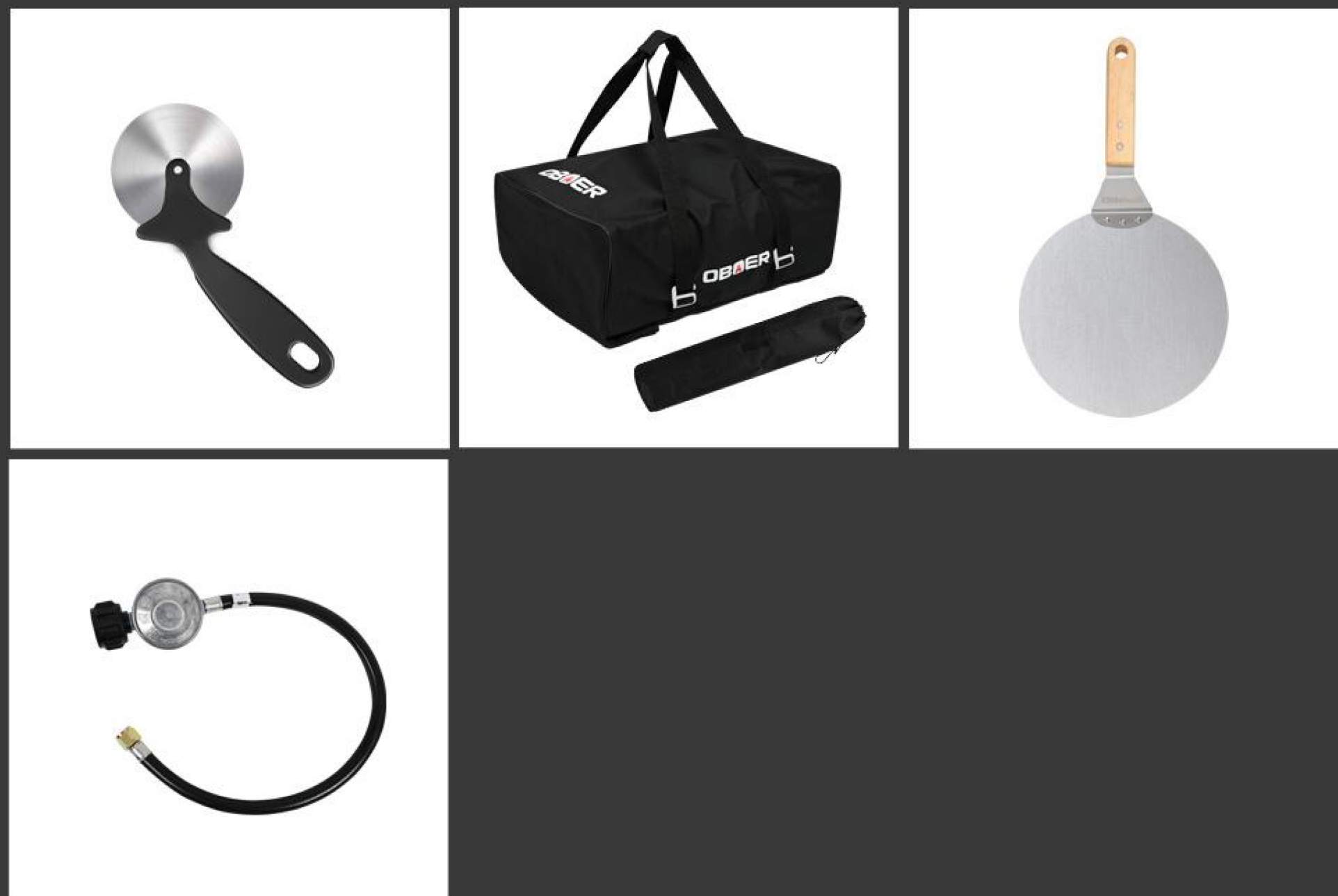
- The rotary handle of the rotary table is on the side
- Dual-fuel burners (Propane and wood burner)



OUR PRODUCT LINE

FLAVORPRO - 16 "SIDE ROTATING PIZZA OVEN

- Larger pizza size
- Gas integrated burners



OUR PRODUCT LINE

AUTOZONE- 16 "SIDE ROTATING PIZZA OVEN

- Automatic rotation
- Dual-fuel burners (Propane and wood burner)



OUR PRODUCT LINE

ECBAKE - 16 "SIDE ROTATING PIZZA OVEN

- Gas installation optional
- Low smoke and environmental protection



**PLEASE LOOK FORWARD TO MORE
PRODUCTS BEING UPDATED..**



QUALITY, SPEED, AND SERVICE- OUR GUIDING VALUES.



1. HOW TO CHOOSE OUR DIFFERENT SERIES?

You can choose the Forge series or Artisan series according to the size. In addition, the side rotation of the Forge II is more convenient than the bottom rotation, and of course the price will be more expensive.



2. HOW TO CHOOSE THE TWO FUEL MODES?

SMOKE: There is almost no smoke when using gas. Using wood and particles as fuel will inevitably emit a certain amount of smoke. You can reduce the amount of smoke by controlling the combustion well, but if you want to use it on the balcony of the downtown apartment, it is recommended that you use gas.

FLAVOUR: First of all, you can get delicious pizza baked like the brand pizza shop in both modes. If you have to say that, it is burning wood and particles, because it will have a smoky smell.

CLEAN: Both fuels do not need too hard cleaning. In contrast, burning wood and particles will have soot and residue, so gas will be easier to clean.

CHEESE PIZZA

MATERIAL LIST

STRONG FLOUR	400g
WARM WATER	260g
FLORENCE OIL	20g
YEAST POWDER	4g
SUGAR	10g
SALT	5g
KETCHUP	
MOZZARELLA CHEESE	



1. Pour the material into the container and mix, knead it into a dough, place it for 30 minutes and knead it again.



2. Refrigerate for 14 hours



3. Divide into several parts according to the thickness and shape into balls.



4. Cover the fresh film at room temperature and ferment for 4 hours.



5. Press the fermented dough into cakes of appropriate size.



6. Sprinkle with ketchup.



7. Sprinkle a layer of cheese and bake in the pizza oven.



8. The simple cheese pizza is finished. Enjoy it.

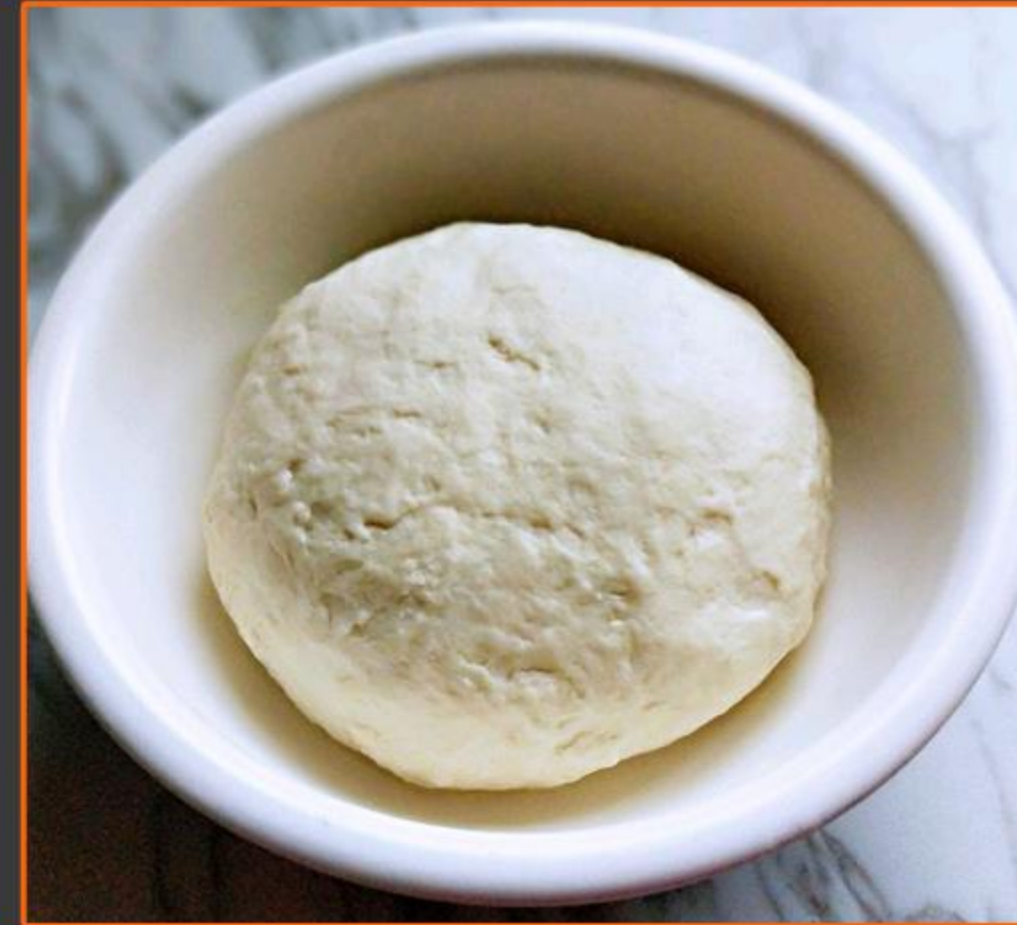
SHRIMP AND BACON PIZZA

MATERIAL LIST

STRONG FLOUR	150g
WARM WATER	80g
FLORENCE OIL	5g
YEAST POWDER	2g
SALT	1g
WHITE SESAME	4g
MOZZARELLA CHEESE	50g
SHRIMP	
BACON	
SAUCE TOMATE	



1. Add water, flour, salt, corn oil and yeast powder into the container and keep stirring.



2. Stir and knead into dough, cover and ferment.



3. Prepare ingredients. Remove the head of fresh shrimp and thoroughly clean it. Add cooking wine and marinate for 15 minutes. Dice bacon slices.



4. Press the fermented dough into a crust, evenly spread tomato sauce, and sprinkle with mozzarella cheese.



5. Add the cut bacon and pickled shrimp, and sprinkle a layer of cheese on it, then put it into the pizza oven to bake.



6. The shrimp bacon pizza is finished. Cut it and taste delicious.

PASTORAL HAM PIZZA

MATERIAL LIST

STRONG FLOUR	300g
WATER	140g
SALT	2g
YEAST POWDER	3g
MILK POWDER	15g
SUGAR	30g
PLEUROTUS ERYNGII	
RED PEPPER	EGG
ONION	PEA
MOZZARELLA CHEESE	
GREEN PEPPER	SAUSAGE
YELLOW PEPPER	KETCHUP



1. Pour the materials used to make pizza crust into the container, stir, and knead into dough for fermentation.



2. Slice the Pleurotus eryngii and heat it properly to remove water.



3. Shred the pepper and onion.



4. Boiled peas



5. Press the fermented dough to the appropriate size with uniform thickness and prick holes.



6. Coat with tomato sauce, sprinkle with cheese and mushroom slices.



7. Sprinkle with onions, shredded sweet pepper, ham sausage, peas, and a layer of cheese.



8. Pastoral ham pizza is finished.

ITALIAN PIZZA

MATERIAL LIST

STRONG FLOUR	150g
WATER	100g
SUGAR	5g
YEAST POWDER	2g
PLANT OIL	10g
SALT	2g
MOZZARELLA CHEESE	
SWEET CORN KERNEL	
PIZZA SAUCE	PEA
SAUSAGE	DICED CARROT



1.Add flour, yeast powder, water, vegetable oil, sugar and salt into the mixing basin and stir.



2.The dough is rubbed smooth and covered with plastic film for fermentation for half an hour



3.Press the fermented dough to the appropriate size with uniform thickness and prick holes.



4.First evenly spread a layer of pizza sauce, then sprinkle a layer of mozzarella cheese, and put in the cut sausage or bacon, corn kernels, peas, diced carrots or other vegetables



5.Finally, sprinkle a layer of mozzarella cheese on top, and put it into the pizza oven to bake



6.The delicious Italian pizza is finished!

BEEF PIZZA

MATERIAL LIST

STRONG FLOUR	170g
SUGAR	10g
YEAST POWDER	2g
MOZZARELLA CHEESE	120g-150g
BUTTER	10g
MILK OR WATER	100g
SALT	2g
BEEF	200g
PIZZA DRESSING	PEA
PIZZA SAUCE	ONION
CHEESE POWDER	CORN



1.Add water,salt, sugar, flour, yeast powder and knead the dough, then ferment the dough



2.Flatten the fermented dough into a thin round cake, spread pizza sauce and sprinkle with chopped cheese and pizza seasoning.



3.Add the marinated diced beef (mix with black pepper, salt, oil and starch to marinate for a while)



4.Add corn, green beans and shredded onions



5.Finally, sprinkle with cheese powder and pizza seasoning, and put them into the pizza oven



6.Beef pizza is finished, enjoy it

ORLEANS MUSCLE PIZZA

MATERIAL LIST

PLAIN FLOUR	120g
CHICKEN BREAST	100g
SUGAR	3g
WATER	70g
YEAST POWDER	1g
SALT	1g
CORN	20g
PEA	20g
CARROT	20g
KETCHUP	Edible oil
MOZZARELLA CHEESE	60g
ORLEANS BARBECUE SAUCE	8g



1. Pour the materials used to make pizza crust into the container, stir, and knead into dough for fermentation.



2. Slice the Pleurotus eryngii and heat it properly to remove water.



3. Shred the pepper and onion.



4. Boiled peas



5. Press the fermented dough to the appropriate size with uniform thickness and prick holes.



6. Coat with tomato sauce, sprinkle with cheese and mushroom slices.



7. Sprinkle with onions, shredded sweet pepper, ham sausage, peas, and a layer of cheese.

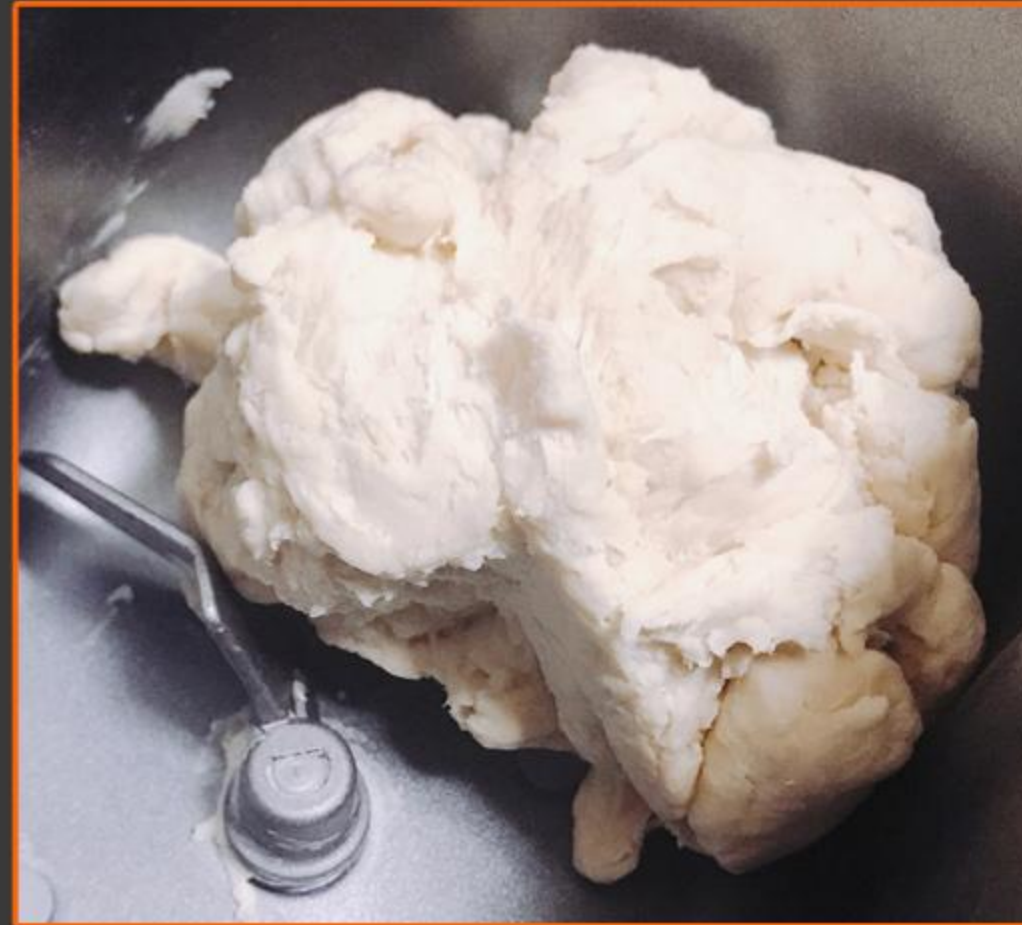


8. Pastoral ham pizza is finished.

THANKSGIVING SEAFOOD PIZZA

MATERIAL LIST

PLAIN FLOUR	90g
STRONG FLOUR	180g
SUGAR	20g
WATER	120g
YEAST POWDER	6g
SALT	6g
BUTTER	20g
BACONIC	PEA
SHELLED FRESH SHRIMPS	
HAM SAUSAGE	KETCHUP
MOZZARELLA CHEESE	
DRIED BEEF CUBES	
SHREDDED ONION	



1.Add water, flour, salt, corn oil and yeast powder into the container and keep stirring.



2.Stir and knead into dough, cover and ferment.



3. Prepare ingredients. Remove the head of fresh shrimp and thoroughly clean it. Add cooking wine and marinate for 15 minutes. Dice bacon slices.



4.Press the fermented dough into a crust, evenly spread tomato sauce, and sprinkle with mozzarella cheese.



5.Add the cut bacon and pickled shrimp, and sprinkle a layer of cheese on it, then put it into the pizza oven to bake.



6.The shrimp bacon pizza is finished. Cut it and taste delicious.





YouTube

<https://www.youtube.com/channel/UCMxcqueM0o3gCAYvdJ3Zq3w>



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