



atmosphere
warmth
style



warmth

garden pizza oven

Enjoy the benefits of cooking outdoors,
entertaining family and friends with
your own garden oven

Perfect for pizza, sunday roasts, lasagne, baked
potatoes, bread, cakes and much more!

**Bonus
grill rack**
for the Ultimate in grilled
meat and vegetables.



Alfresco dining has reached a new level of simplicity with Heatmaster's garden oven.

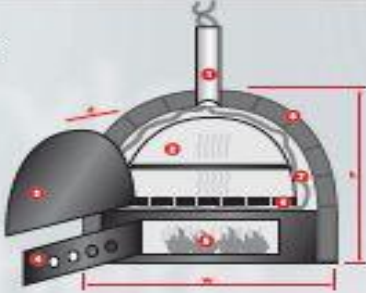


Some of the exciting benefits of the Heatmaster Garden Oven:

- Traditional pizza oven look - looks great in any backyard
- Cook just about anything that you can cook in a conventional oven
- Portable - can be moved, if you sell the house you can take the oven with you
- Wood fired - with easy to remove slide out ashtray
- Easy to read thermostat for temperature control

How Pizza Oven works

- 1 - fire
- 2 - Convection oven (no smoke)
- 3 - heavy duty steel floor
- 4 - fire box door (with air inlet & slide)
- 5 - wood fire
- 6 - fire brick lined
- 7 - Smoke from the fire box
- 8 - Brick insulated



Overall wc - 710 mm [w] x 1267 mm [h]
 Base size - 710 mm [w] x 630 mm [h] x 420 mm [d]
 Oven wc - 670 mm [w] x 630 mm [h] x 466 mm [d]

Accessories

Optional oven cover
 heavy duty canvas cover to protect the oven when not in use



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