



**HEATMASTER**

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!

[www.heatmaster.com.au](http://www.heatmaster.com.au)

**Bonus  
grill rack**  
for the ultimate in grilled  
fish and vegetables.



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

warmth



### 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

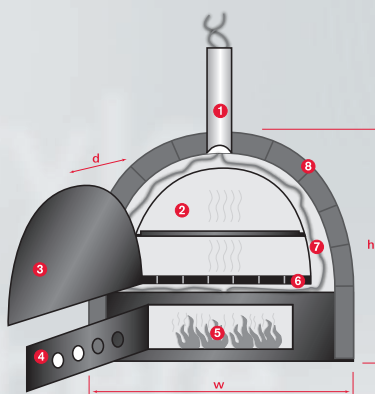
Portable - can be moved, if you sell the house you can take the oven with you

Wood fired - with easy to remove slide out ashtray

Easy to read thermostat for temperature control

### How Pizza Oven works

- 1 - Flue
- 2 - Convection oven (no smoke)
- 3 - Heavy Duty Steel Door
- 4 - Fire box door (with air intake slide)
- 5 - Wood fire
- 6 - Fire brick lined
- 7 - Smoke from the fire box
- 8 - Brick insulated



Overall size - 710 mm(w) x 1269 mm(h)

Base size - 710 mm(w) x 630 mm(h) x 485 mm(d)

Oven size - 690 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



**HEATMASTER**

Visit our showroom/head office

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Find us on the web at: [www.heatmaster.com.au](http://www.heatmaster.com.au)

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