

BULL PIZZA OVEN & ACCESSORIES

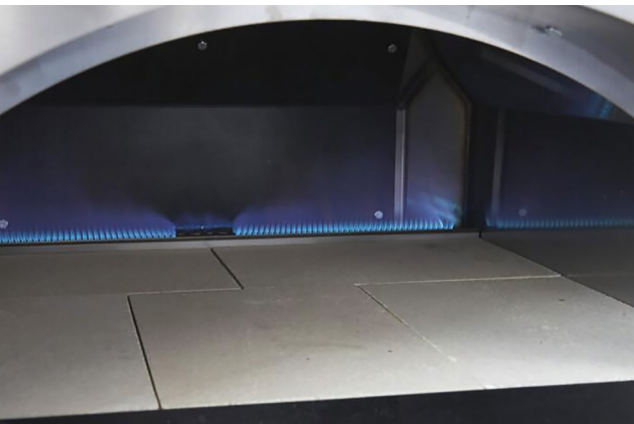
Made in Italy

**NOW GAS
FUELED**



*The Modern pizza may have evolved in Naples, Italy in the late 18th century.
However, the new Modern Pizza starts in your own backyard, with the Bull Pizza Oven.*





The Bull Gas Fired Pizza Oven offers the same great features of wood-fired ovens but with the added convenience of cooking with gas. Our Gas Fired Pizza Oven can be fueled using Propane or Natural Gas (with a conversion kit, sold separately) and Gas Ovens don't require the ash cleanup that is associated with their wood-fired counterparts.

Standard Features:

- Proudly made in Italy with European parts for authentic quality
- Fully operational in approximately fifteen minutes of preheating
- Solid-weld dome construction using 2.5 millimeter of 441 stainless steel reinforced with a 5-millimeter Corten steel panel in the cooking chamber
- Our unique cooking chamber, domed front-to-back and side-to-side, eliminates hot spots and ensures uniform heat distribution
- Slide-out handles and caster wheels allow mobility and precise placement
- Painted exterior surfaces are electro-galvanized before powder-coating, providing superb protection against corrosion
- Maximum temperature rating of 900°F / 482.2°C; the highest on the market
- Food Grade Ceramic Cooking Stones
- 20 hour fuel time at the max setting with a 20 lbs. Propane Tank; can also be fueled using Natural Gas with the optional conversion kit (sold separately)
- Extremely portable and available as a stand-alone head, for use in an Outdoor Kitchen



EXTRA LARGE PIZZA OVEN

Available with and without Cart Base

SHOWN - COMPLETE CART *Item# 77652*

CART ONLY *Item# 77651*

HEAD ONLY *Item# 77650*

NG CONVERSION KIT *Item# 77653*

PIZZA ACCESSORIES



THERMO GUN
Item# 66034



PRO TURNING PEEL
Item# 66027



PRO RERFORATED PEEL
Item# 66026



PRO BRASS BRISTLE BRUSH
Item# 66028

VISIT: BULLBBQ.COM/PIZZA

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