

TOUGH EQUIPMENT & TOOLS, PAY LESS





2-Layer Outdoor Pizza Oven

This outdoor pizza oven has a two-layer construction for the perfect baking effect and two storing zones for holding ashes and charcoals. It possesses a thermometer displaying a max of 900°F for temperature control and surface black baking paint for efficient heat transfer. It is a durable pizza oven featuring labor-saving wheels and a handle for east-moving, and a series of accessories. This charcoal-fired oven is the best choice for baking outdoor.

- Two-layer Outdoor Pizza Oven
- Perfect Temperature Treatment
- Labor-saving Wheels & Handle
- Complete Accessories
- Extensive Application

VEVOR[®]

Tough Equipment & Tools, Pay Less

equipment and tools. Along with thousands of motivated employees, VEVOR is dedicated to providing our customers with tough equipment & tools at incredibly low prices. Today, VEVOR has occupied markets of more than 200 countries with 10 million plus global members.

VEVOR is a leading brand that specializes in

Why Choose VEVOR?

- · Premium Tough Quality
- Incredibly Low Prices
- Fast & Secure Delivery

24/7 Attentive Service

30-Day Free Returns



2-Layer Design

The food-baking upper layer and the charcoalburning lower layer constitute the two-layer construction for an excellent baking effect. In addition, a carbon ash storing space and a charcoal-holding plate are well-designed for a convenient baking experience.



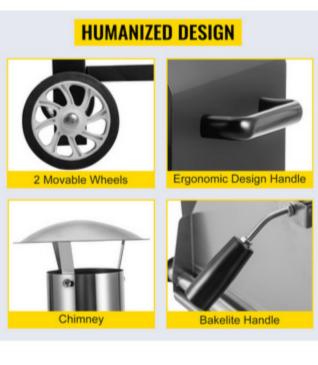
Uniform Heat Transfer

The equipped thermometer can display a max 930°F temperature in real-time. In addition, surface black baking paint ensures the high thermal conductivity of our pizza oven for rapid and even heating.



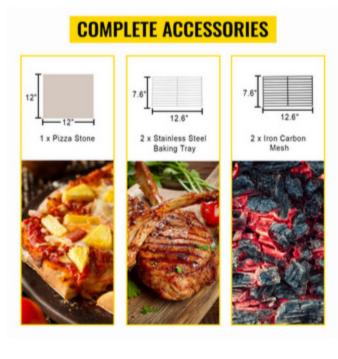
Premium Material

Steel outer case possesses high heat-proof and corrosion-proof for longer service life, ensuring the durability and firmness of our pizza oven.



Humanized Design

The labor-saving wheels and handle promote the mobility of our pizza oven, allowing you to move and store it everywhere without effort.



Complete Accessories

The accessories contain a high water absorption pizza stone, two stainless steel baking trays, and two durable iron carbon meshes, offering a satisfying baking operation.



WIDE APPLICATION



Extensive Usage

Our outdoor pizza oven is ideal for various outdoor baking sites such as the backyard, camping site, park, etc.



Specifications

- Model: VV-LDSPSL-632012
- Material: Steel
- Pizza Size: 12 inch Max Temperature: 500°C/930°F
- Fuel Type: Charcoal
- Product Size: 18.0 x 18.3 x 55.8 in/458 x 464 x 1418 mm
- Product Weight: 40.1 lbs/18.2 kg



Package Content

- 1 x Outdoor Pizza Oven
- 1 x Pizza Stone
- Baking Net Cleaning & Maintenance Method
- Add detergent with warm water for about 15 to 30 minutes, and gently scrub with a soft cloth.
- 2. It is recommended to dry and apply a layer of cooking oil to extend the

service life of the baking net.

Do not use hard objects such as iron wire balls to clean; it will damage the protective layer on the surface of the baking net and speed up the rust.