

SUBITO COTTO 45

GAS oven in refractory material, transportable for residential use - Mod. 45



Subito Cotto 45 is a real gas oven in refractory material, completely transportable and with a weight of about 50 kg. It has an internal diameter of 45 cm and reaches a temperature of 450°C in just 35 minutes. It can be placed outside, in the garden, on the balcony or on a terrace.

Thanks to the refractory dome, the oven, even when the flame is out, keeps for a long time the heat inside and many other dishes such as meat, fish, bread, vegetables and sweets can be cooked.

The oven is equipped with a gas burner produced in Italy, compatible with traditional GAS, Propane/LPG and Methane.

Subito Cotto 45 is produced in a single completely handcrafted factory in Italy, with high quality materials and accessories, 100% Made in Italy.

Available colors:
white, black, red and green



External use



Capacity
1 pizza



Weight
53kg



Preheating time:
35 min / 450°C / 850°F



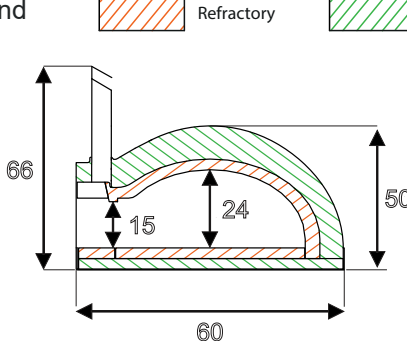
Gas consumption:
0.4 kg/h

Oven Dimensions

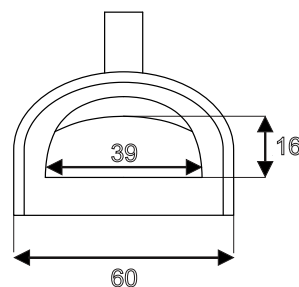
Legend

 Refractory

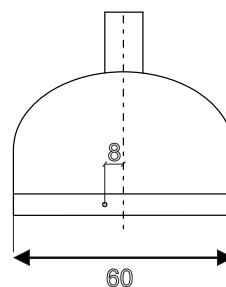
 Insulating



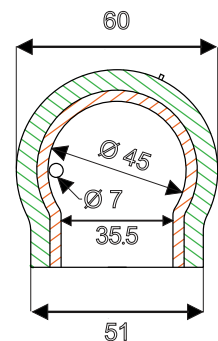
Cross section



Front view



Rear view



Section from above