

# Artisan Pizza in Your Own Backyard

Ovens lined with stone and topped by an arched roof are found across Italy for baking pizza and bread. Why? The stone creates a perfect crust and the low, arched top reflects radiant heat back to the pizza for even baking from both the top and bottom.

Kalamazoo Outdoor Gourmet has taken the classic pizza oven design and updated it in stainless steel for worry-free outdoor use with the Outdoor Artisan Pizza Oven.

**Professional Pizza Stone** The cooking surface is a professional composite baking stone. Its heat transfer characteristics exceed that of natural stone, and the composite material will never become brittle like quarry stone can after repeated heat cycles.

**Precise Control** The high-performance gas burner empowers you to cook with confidence. The Outdoor Artisan Pizza Oven by Kalamazoo offers a broad temperature range from 250°F to 600°F for baking everything from calzones and deep-dish pizzas to ultra-thin Neapolitan-style pizzas with perfect, crispy crusts.

**Ready When You Are** The oven is designed to come up to temperature quickly. A pizza party can be a spontaneous event that doesn't require you to plan hours ahead like more traditional pizza ovens.

**Wood-Fired Flavor** Just because you have the convenience of gas doesn't mean giving up the flavor of a wood fire. The integrated wood tray delivers even more wood flavor than an open wood fire.

**No Installation Required** The countertop design makes the Outdoor Artisan Pizza Oven the perfect addition to new or existing outdoor kitchens, and it is available in both liquid propane and natural gas configurations. Simply connect the oven to your gas supply and you are ready to start a tradition of baking artisan pizza in your own backyard.



Thick or thin crust, pan pizza or stuffed, even calzones or artisan bread... The Outdoor Artisan Pizza Oven helps you cook like a seasoned professional.

"We have arrived at a time... when a person can bake the pizza of his dreams, the pizza he deserves, right in his own backyard."

— Richard Nally, *Forbes Life*