

WOOD FIRED OVEN

Bread - Meat - Fish - Pizza

Combined with the castor stand, the Bar-Be-Quick Wood Fired Oven becomes a great outdoor kitchen and fireplace. When you have finished cooking wheel it around to your entertaining area, stoke up the fire, open the oven doors sit back and enjoy the cosy warmth radiating from the oven.

The Bar-Be-Quick Wood Fired Oven is a four in one unit:
A wood fired oven for breads, meats, fish and pizza.
A barbecue for cooking meat, chicken and hamburgers to perfection using a rack above the oven floor.
An outdoor fireplace or heater.
A smoker for fish, chicken etc... with the addition of some wet smoking wood chips to the firebox.



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The affordable, portable wood fired oven for cooking restaurant quality pizza, bread and roasts at home.



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Temperature gauge 30°- 600° Fahrenheit

Rapid heat up in just 20 -30 minutes to 300°C.
Even floor temperature (no rotating of food).
Imparts delicious wood fired flavour to all foods.
Second shelf enables 2 levels of cooking.
Units come fully assembled and ready to fire.
No installation costs e.g. crane hire, footings,
insulation, render etc. as with traditional dome ovens.

The Bar-Be-Quick Wood Fired Oven with air draught control and large firebox achieves high temperature in minutes.

The Bar-Be-Quick Wood Fired Oven is manufactured for long life and durability from 6mm thick steel plate and 1000°C rated refractory tiles.

Ovens have an under floor fire box which vents through the cooking chamber, giving a wonderful wood fired flavour without the ash contamination.





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