



PINNACOLO®

Pizza Oven &  
Accessories  
**Catalog**

# L'ARGILLA

## Thermal Clay Gas Pizza Oven

The PINNACOLO® L'Argilla in many ways replicates the igloo shape of the ancient Pompeii ovens. The curvature of the dome wraps heat around your food cooking it from all sides. With 50,000 BTUs of cooking power, the CSA-approved L'Argilla heats the cordierite cooking surface to over 600F in well under 10 minutes, while the outside remains safe to the touch. The 26.5" diameter interior (3.83 sq') provides the space to easily handle 2+ pizzas at a time. Since the oven is gas-powered, you have far greater temperature control making it superb for roasting, baking, and searing.

### What's In The Box

Infrared Laser Thermometer, 14" Rocker Cutter, High Temp Gloves, 2x 12" Acacia Wood Peels, 12" Aluminum Perforated Peel, 21" Wire Brush with scraper, Denim Apron, Weather Cover, Propane Tank Cover.



50,000 BTUs means you can rapidly heat the cooking surface to over 600F in under 10 minutes



PPO-1-03

# IBRIDO

## Hybrid Pizza Oven

The PINNACOLO® IBRIDO (Hybrid) Outdoor Pizza Oven allows you to choose to cook with Wood or Gas in the same oven. The IBRIDO puts you in charge of what you cook and how you cook it. You can cook using an old-world traditional Wood Fire and then simply switch to the modern Gas Fire. The IBRIDO also features a wall-to-wall Cordierite cooking surface with 745sq" of cooking space. That means 2 or 3 or even 4 pizzas can cook at one time. The double wall insulated dome is coated in an extremely durable porcelain enamel finish...The same coating that protects the inside of your home oven.

### What's In The Box

Infrared Laser Thermometer, 14" Rocker Cutter, High Temp Gloves, 2x 12" Acacia Wood Peels, 12" Aluminum Perforated Peel, 10" Wire Bristle Boom, Fire Separator, Denim Apron, Weather Cover, Propane Tank Cover.



With the PINNACOLO Ibrido Hybrid, you choose whether to cook with Wood or Gas for fabulous tasting food.



# PREMIO

## Wood Fired Pizza Oven

The Italian-inspired PINNACOLO® PREMIO is built for years of reliable performance while providing you with fabulous wood-fired flavor. The well-insulated double-walled dome and matching cart are built of heavy gauge stainless steel. The Cordierite cooking surface offers great heat retention, thermal shock resistance and enough space for 2-3 pizzas at once. A convenient stainless steel side shelf is ready for easy prep. There is a secure fitting door, a built-in thermometer, hangers ready for your cooking tools and 4 swivel locking casters for easy positioning.

### What's In The Box

Infrared Laser Thermometer, Rocker Cutter, High Temp Gloves, 12" Aluminum Peel, 10" Wire Bristle Boom, Fire Separator, Apron, Weather Cover.



The wood-fired PINNACOLO Premio brings old-world flavor to all your foods.





**\$500** IN **FREE**  
**ACCESSORIES**  
WITH EACH OVEN



12" - ACACIA  
WOOD PEEL  
PPO-6-10



14" - ACACIA  
WOOD PEEL  
PPO-6-32



16" - ACACIA  
WOOD PEEL  
PPO-6-11



9" - PERFORATED  
TURNING PEEL  
PPO-6-21



FOLDING WIRE RACK  
WITH 5 PIZZA SCREENS  
PPO-6-36



12" - ALUMINUM  
PERFORATED PEEL  
PPO-6-15



14" - ALUMINUM  
PERFORATED PEEL  
PPO-6-31



16" - ALUMINUM  
PERFORATED PEEL  
PPO-6-16



DENIM  
APRON  
PPO-6-09



STAINLESS STEEL  
FIRE SEPARATOR  
PPO-6-08



**CONDIMENT HOLDER  
WITH ACACIA BASE**  
PPO-6-38



**20" - SHARPEN-ABLE  
ROCKER CUTTER**  
PPO-6-35



**14" - SHARPEN-ABLE  
ROCKER CUTTER**  
PPO-6-18



**24" x 18" X 2" - TEAK  
WOODEN CUTTING BOARD**  
PPO-6-41



**HIGH TEMPERATURE  
GLOVES**  
PPO-6-05



**10" - WIRE BRISTLE  
BROOM WITH SCRAPER**  
PPO-6-34



**21" - WIRE BRUSH  
WITH SCRAPER**  
PPO-6-17



**4" - ROLLING  
CUTTER**  
PPO-6-23



**24" x 18" X 2" - ACACIA  
WOODEN CUTTING BOARD**  
PPO-6-33



**INFRARED LASER  
THERMOMETER**  
PPO-6-06



**12", 14" & 16"  
Acacia Peels**



# PINNACOLO®

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