

Bakerstone Grill Top Pizza Oven Box Bundle - Small





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The BakerStone Basics Series Pizza Oven Box Kit transforms your barbeque/grill into a gourmet pizza oven. Place the grill-top pizza oven on top of your barbeque, heat to the right temperature and bake Pizza within 2-4 minutes with the flavour of a wood-fired range! Also available in a larger size.

PRODUCT DESCRIPTION

The BakerStone Grill Top Pizza Oven Box Kit transforms your barbeque/grill into a gourmet pizza oven. Have you ever thought that you could convert your barbeque so easily? The Bakerstone is the most copied pizza oven box design in the world. This is the patented original product.

Simply Place the pizza oven box on top of your BBQs. Ensure the barbeque is on full heat so that you can heat the box to the right temperature and bake Pizza within 2-4 minutes with the flavour of a wood-fired oven!

The Pizza Oven Box's patented design raises the temperature of outdoor grills to that of an authentic wood-burning pizza oven. Unmatched baking performance is achieved by combining convective, conductive and radiant heat to quickly and evenly bake various foods. Also available in a larger size.

BAKERSTONE GRILL TOP PIZZA OVEN BOX KIT - SMALL INCLUDES:

- Bakerstone Grill Top Pizza Oven Box Small
- Wood Pizza Peel
- Stainless Steel Turner/Spatula

Dimensions (Pizza Oven Box only):

- Interior of baking chamber 12.75" width x 11.75" depth x 2.75" height
- Assembled product 16.3" width x 14" depth x 4.75" height
- Product weight without packaging 18.5 lbs

SCHIEDEL CHIMNEY SYSTEMS LTD. PRODUCT TECHNICAL DATA SHEET



Features:

- Patented 5 Sided Stone Baking Chamber
- Converts most 2-burner or Larger Gas BBQs and 22.5" or Larger Charcoal Kettle BBQs into a Gourmet Pizza Oven
- Bakes Pizza, Bread and Cookies. Roasts Meat and Vegetables, Cooks Fish
- Create Pizzeria Quality Pizzas in 3-6 Minutes*
- Performance may vary depending on grill performance, environmental conditions and other factors.
- Set the burners to HIGH and preheat for around 20 minutes. Once the needle reaches the desired temperature, you're ready to bake.
- Easy-to-read icons display the temperature range for oven-style baking and extreme wood-fired temperatures.
- Portable box with handles sits on racks of most 2-burner and larger gas grills and 22.5" or larger charcoal kettle grills.
- Excellent for baking bread and cookies or roasting meat and vegetables
- Materials include Porcelain Enameled Steel / Refractory Stone
- 1-year manufacturer's limited warranty