

Built-in Artisan Fire Pizza Oven



Our new built-in version of the popular countertop Artisan Fire Pizza Oven delivers the same convenience and cooking performance. Individually-controlled deck and ceiling burners balance the cooking temperatures to your liking.

Product Features

- Install into noncombustible enclosure to match your space and materials
- 52,000 BTUs NG or 35,000 BTUs LP gas burners
- Responsive ceramic cooking deck and composite ceiling liner for enhanced heat dynamics
- Low-maintenance stainless steel construction
- Easy-clean debris tray
- Open-door cooking lets you enjoy the flame and pull pizzas out with perfect timing; door included for when oven is not in use
- Cooks more than pizza; roasts meats and vegetables and bakes breads
- 24" x 18" cooking deck
- Battery powered ignition, does not require electricity
- Engineered for easy service and cleaning; oven glides out of enclosure on heavy-duty stainless steel slides
- Space below the oven for service access is required. Kalamazoo makes a matching stainless steel Access Door to cover the access space (pictured in slideshow.) The Access Door itself is optional.
- 6" gas vent connection supplied on unit; installer-supplied gas vent and cap required
- Built with pride in Kalamazoo, Michigan

Product Options

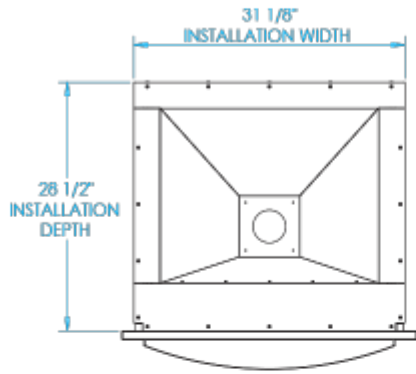
- Matching stainless steel access door - available in left and right hinge options (model number ACD-AFPO)
- Natural gas or liquid propane configuration
- Pizza Master's Essentials Accessories kit includes professional pizza peels, dough boxes and deck cleaning brush

Safety

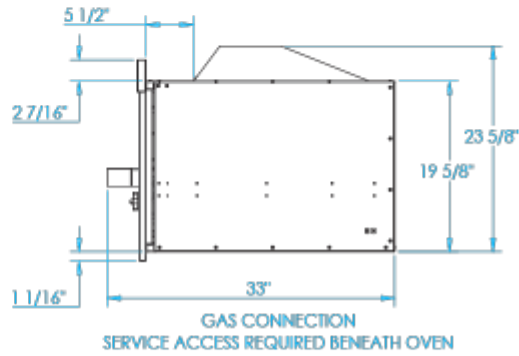
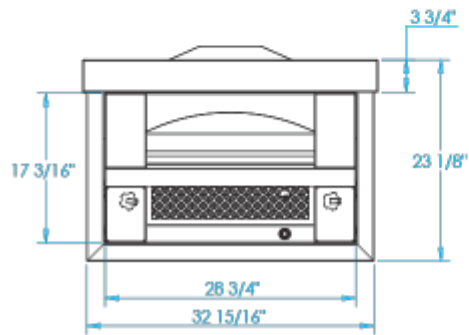
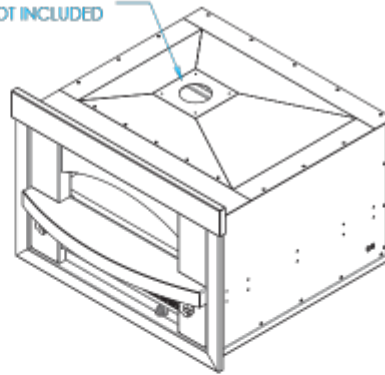
- For outdoor use only
- Install into noncombustible enclosure
- See [owner's product manual](#) for additional clearances required and other installation information



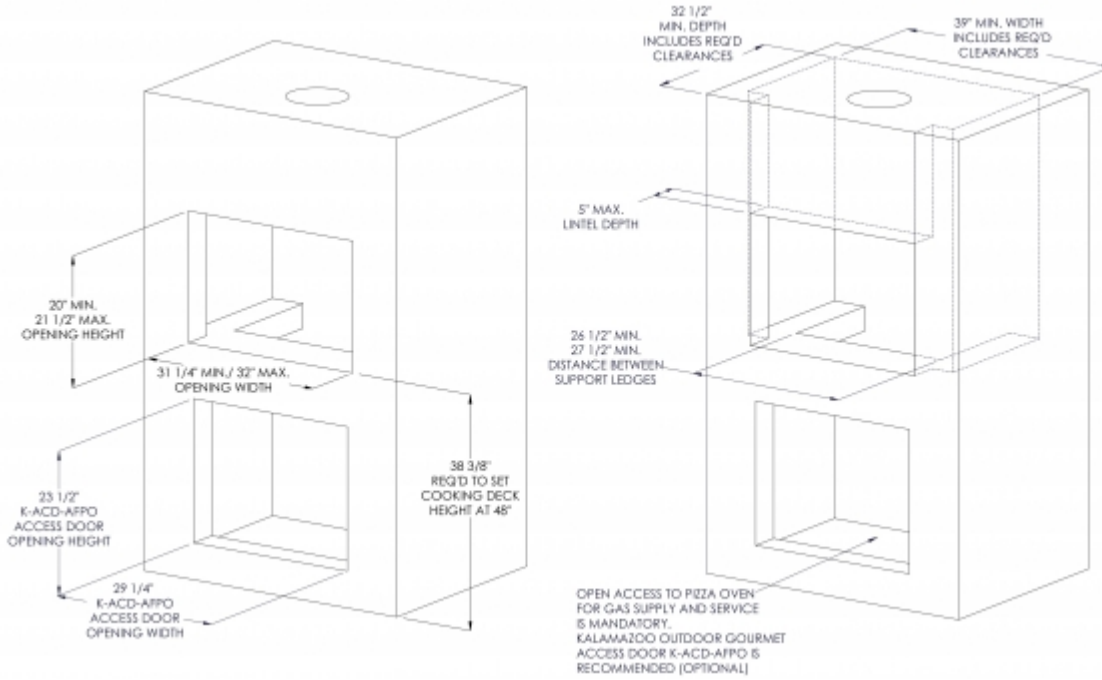
Dimension 1



6" VENT RING CONNECTION
GAS VENT NOT INCLUDED



Dimension 2



Dimension 3

