

Wood Fired  
Oven and  
Smoker



*get that authentic wood fired taste in your own backyard*



# The Wood Fired Smoker

Introducing the Solé double functioning wood fired smoker and baking oven.

This versatile oven offers two fantastic cooking components, a fully lined stainless steel smoker oven and a baking oven. Both with the convenience of a wood storage cabinet at your feet. There are no limits to what you can cook in the oven, your options are endless. Using very little wood, your oven will retain its temperature for over 4 hrs. With just a 5 minute assembly bring your oven home and begin enjoying it immediately.

## SMOKER OVEN

70 litre/2.47 cu.ft fully lined stainless steel oven with sliding rack ideal for smoking or cooking your favourite meat or fish.



**INCLUDED**

Large heavy duty baking/roasting dish and pizza tray are included.



# Wood Fired Oven

70 litre/2.47 cu.ft oven with temperature gauge and tempered glass for viewing. This oven is fully lined with stainless steel, consisting of a sliding rack, ceramic pizza stone and baking dish - giving you a wide range of cooking choices, from a pizza with a delicious wood fired flavour to a homely cooked roast dinner!





## **VENTILATION CONTROL**

The ventilation control handle (damper) allows you the option to control the fast or slow burn of the flame in the combustion chamber.

## **COOL TOUCH HANDLE**

Specifically designed heat resistant handle. Made from safe and smooth material.



## **TEMPERATURE CONTROL**

Temperature gauge on both smoker and baking ovens clearly indicates the temperature.

## **WOOD STORAGE**

109 litre/3.84 cu.ft wood storage compartment to keep your wood dry and easily accessible.



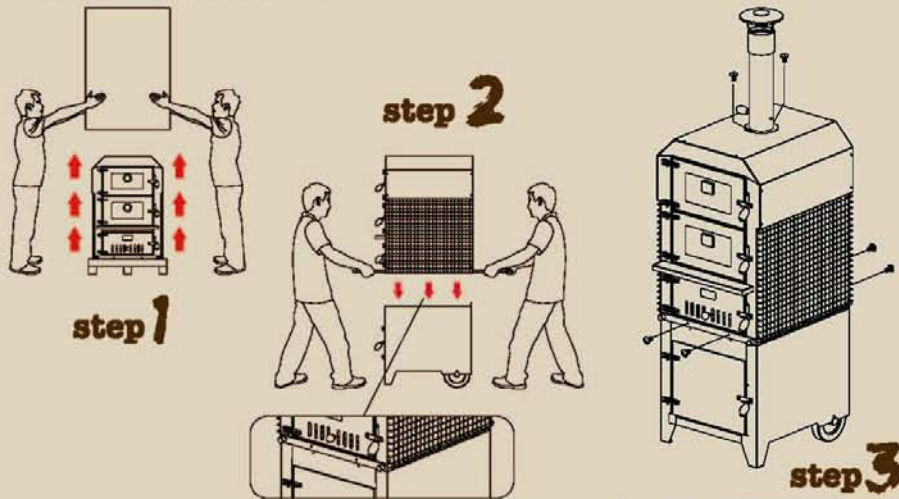
## **ALL WEATHER COVER**

Specially designed all weather covers protect from the sun and shield from the wind and rain. Made of durable woven polyester with a zip allows for easy fitting. Part Number - SKU / SPPZC-1

**5 minute**

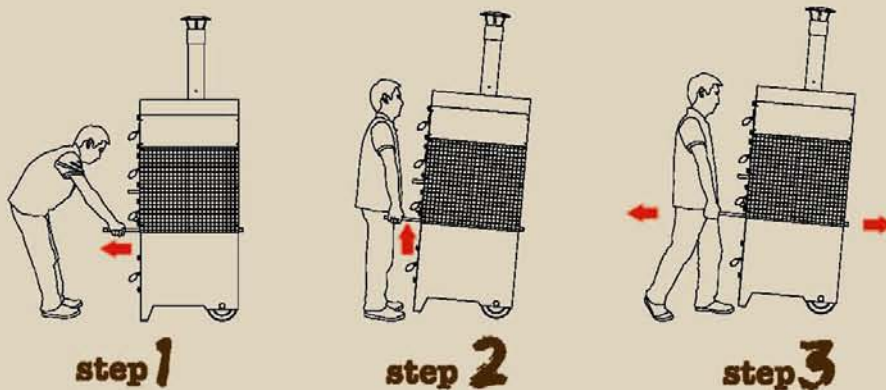
## FAST ASSEMBLY

Follow these easy steps to have your pizza/smoker oven ready for a cook out in no time at all.



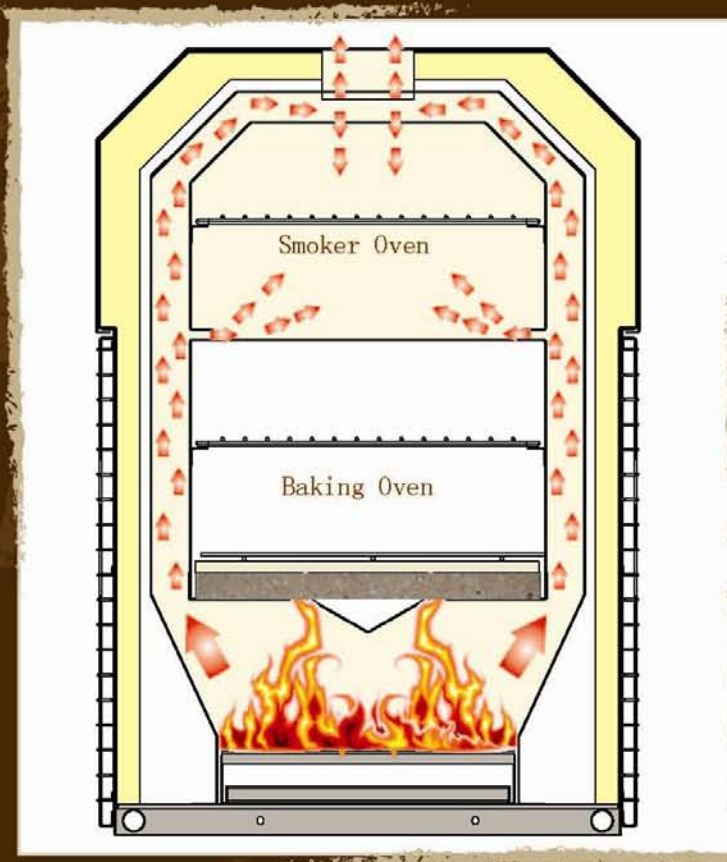
## MOVE IT!

With convenient slide out handles and large sturdy wheels, the Solé Wood Fired Oven/Smoker can be easily rolled into action.



## FULLY INSULTATED

With the Solé Wood Fired Oven and Smoker, YOU control the heat, providing a safe and convenient cooking environment. The lower baking oven retains heat through its full length 30mm / 1 3/16" fire brick base, and remains sealed from smoke and ash. The upper smoker oven circulates that authentic wood fired taste while roasting to perfection.



**SMOKE IT BAKE IT AND ROAST IT  
ALL AT THE SAME TIME!**



### DIMENSIONS

Height	81 5/16"	2066mm
Width	24 13/16"	630mm
Depth	27"	685mm
Chimney	22 11/16"	576mm
Nett Weight	317 1/2lb	144kgs

