

PREMIUM OUTDOOR KITCHEN EQUIPMENT

Pizza Oven

Built like professional kitchen equipment — and finished like a piece of design. Its sculpted 304 stainless steel lines are made to crown a GrillKing outdoor kitchen, while a precision firebox — a true 400 °C, with airflow tuned to bake every side at once — delivers a perfect pizza in ninety seconds, year after year.



COMMAND THE FLAME

Pure gas, pure wood, or both together. Adjustable airflow controls on each side give the chef exacting command of heat and smoke — a fast weeknight on gas, a slow ritual over embers, or a few chunks of wood purely for flavor.

PRECISION AT ITS HEART

Up to 400 °C, with airflow engineered to finish every side of the pizza at once. The temperature probe sits inside the baking stone itself — you read the oven's true readiness, not the air above it.

FAR BEYOND PIZZA

Breads, cakes, samosa, steaks seared to a crust. Takes two personal pizzas at once, or one large family pizza.

THE GATHERING POINT

A 90-second pizza turns dinner into theatre: guests build, the oven performs. Flavor, warmth and a reason to gather — right in your own courtyard.

SPECIFICATIONS

OPERATING TEMPERATURE	Up to 400 °C
PERSONAL PIZZA	Under 90 seconds
CAPACITY	2 personal or 1 large family pizza
DIMENSIONS (H×W×D)	47 × 70 × 66 cm
BAKING STONE (W×D)	43 × 44 cm, built-in probe
DOOR OPENING (W×H)	42.5 × 20.5 cm

SYSTEM	Gas (propane) · wood · hybrid
IGNITION	Push button
BURNER POWER	9.32 kW · 31,800 BTU/h
MATERIALS	304 stainless steel · powder coating
INCLUDED	Pizza peel · oven door
MADE BY	GrillKing · Almaty

GRILLKING WARRANTY — 24-MONTH CRAFTSMANSHIP · 3-YEAR ON 304 STAINLESS STEEL

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