

Multi-Fuel

Pizza Oven by Coyote

MSRP:\$2,499

Features

- Gas, Wood or Both
- One Piece Seamless Dome
- **Active Heat Management System**
 - Supreme Insulation (7+ Layers)
 - **Interior Flame Channels**
 - **Double Wall & insulated Chimney**
- Ash Guard
- **Ceramic Stone Burner Cover**
- FDA Approved Ceramic Cooking Bricks
- Temperatures up to 1,000 degrees
- 4pc Toolkit Included

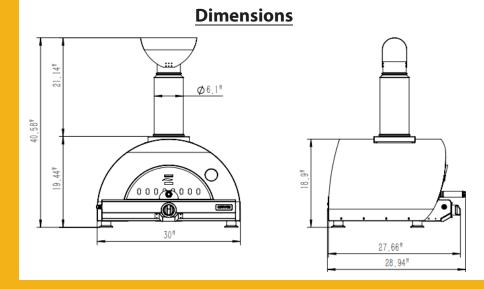
Introducing our versatile and high-performance dual fuel pizza oven. Crafted with precision and innovation, this oven offers the flexibility of using gas, wood, or a combination of both, allowing you to tailor your cooking style to perfection.

The one-piece seamless dome ensures optimal heat retention and distribution, creating an ideal cooking environment. Our Active Heat Management System goes above and beyond with its Supreme Insulation featuring 7+ layers, ensuring maximum efficiency and energy conservation. The interior flame channels guarantee an even and consistent cooking temperature, while the double wall and insulated chimney further enhance heat control.

Equipped with an Ash Guard, this pizza oven minimizes cleanup efforts, ensuring a hassle-free cooking experience. The Ceramic Stone Burner Cover feature allows for the entire cooking surface to be used as cooking bricks when using as a wood fire oven.

Reach culinary heights with temperatures soaring up to 1,000 degrees allowing you to achieve the perfect crispiness and flavor in every pizza. As a bonus, the 4pc Toolkit is included, providing you with the essential tools for mastering the art of pizza making.







Yellow Matte Black

Cart Model Number: C1PZHCART