



XO



Entertaining or relaxing
XO fits your lifestyle.

XO PRO-GRADE LUXURY
WOOD FIRED PIZZA OVENS



HANDCRAFTED IN ITALY

XO Wood Fired Pizza Ovens combine old-world methods with the latest technology to meet the needs of any at-home chef with a romance of fire and flame. The XO experience is more than just cooking. It brings people together. Buon appetito!

WOOD FIRED PIZZA OVENS

Made in Italy

40"



BLACK

Optional legs (XOPIZZA4LEGS) sold separately



RED



YELLOW

PIZZA OVEN LINE FEATURES:

HEATING TIME:
20 MINUTES

MAX OVEN TEMPERATURE:
1000°F

ELECTRO-GALVANIZED
POWDER COATED ROOF

FUEL:
HARDWOOD

30"



STAINLESS



BLACK

36"



BLACK

XOPIZZA4
COOKING FLOOR:
W 32"
D 24"

LARGE ENOUGH FOR
4 PERSONAL PIZZAS

OVERALL DIMENSIONS:
W 39 1/2"
D 34 1/4"
H 43 1/4"

XOPIZZA1
COOKING FLOOR:
W 23 1/2"
D 15 3/4"
LARGE ENOUGH FOR
1 PERSONAL PIZZA

OVERALL DIMENSIONS:
W 27 1/2"
D 20"
H 31 1/2"

XOPIZZA2FSCA
COOKING FLOOR:
W 27 1/2"
D 19 1/2"
LARGE ENOUGH FOR
2 PERSONAL PIZZAS

OVERALL DIMENSIONS:
W 42 1/4"
D 30 1/2"
H 72 1/2"





WOOD FIRED PIZZA OVENS



PATENTED AIR PLUS SYSTEM*

Natural convection drafts fresh air from below to reach optimal temperatures in as little as 15-20 minutes while using less wood.

**Available for 40" and 36" models*



EXCLUSIVE XO WOOD HOLDER & REFRACTORY CERAMIC

Our movable wood holder is included. It holds the burning wood and embers to the side after heating the insulated firebrick floor.



DOMED COOKING CHAMBER

Specially designed stainless interior dome circulates the air naturally to cook more evenly. Extra insulation helps retain heat.



DOOR WITH AIR CONTROL

Built-in vents allow for faster fire startups with the stainless door closed. Choose the optional glass door and enjoy the fire's ambiance.

Glass door option available on 40" model only



STAINLESS CHIMNEY & DAMPER

Disperses the smoke and assists in regulating the oven's internal temperature.



BUILT-IN THERMOMETER

Displays chamber temperature for easy monitoring of desired heat level and internal air temperature in both F and C.





WOOD FIRED OVEN ACCESSORIES

Your Wood Fired Pizza Oven is capable of cooking just about anything. It is amazing how perfectly it cooks not only stone-baked pizzas and breads, but also sizzling meats, tender seafood, delicious casseroles and beautifully moist cakes and desserts. Experiment with different hardwoods to impart unique smoky flavors to your favorite recipes. Try eggs in a cast iron skillet, veggies on a stainless rimmed baking sheet or gourmet mac 'n cheese in an enamel baking dish. The possibilities are infinite.



**XO PIZZA OVEN
COVERS**
Keep your pizza oven debris-free
and protected from the elements.
Select the model that fits your
oven perfectly.



**XOPIZZA4GD
STAINLESS + GLASS OVEN DOOR**
Optional Glass Oven Door features
the same air control as the Stainless
Steel door model.

Available for 40" model only



**XOPIZZATOOL3
3 PIECE TOOL SET**
The tools you'll love for reaching all
areas of the oven. Side mounting
bracket is included.



**XOPIZZACART1
MOBILE CART**
A sturdy workhorse with storage
below, a convenient slide-out 24"
prep shelf built-in, and mounting
holes for the optional tool set.

XO PRO-GRADE LUXURY WOOD FIRED PIZZA OVENS



For detailed warranty and product information including model numbers, specifications and user manuals visit xoappliance.com

WORLD CLASS SERVICE | COMPREHENSIVE WARRANTIES

OUR LASTING COMMITMENT TO YOU

xoappliance.com | 800.966.8300

