

1. PORTABILITY

Many people spend thousands of dollars on a traditional woodfired oven only to leave it behind when they move house. Koala Ovens are fully portable and can go with you for the rest of your days.

2. HEAT UP TIMES

A traditional oven can take up to two hours to reach pizza temps (300oC – 350oC). Koala Ovens reach these temps in thirty minutes from cold and is the only wood oven that you can come home from work at 6.30pm and be cooking by 7.00pm!

3. MULTI - LEVEL COOKING

Dome ovens have only one cooking level much of which is taken up by the fire. Koala Ovens are compact in size but have a high cooking capacity with the second shelf. The Koala Oven will cook 3 chickens at one time, 2 legs of lamb, 3 Scotch fillets, 8 small pizzas or 2 family size pizzas and the XL Double Oven has twice the capacity and can cook a whole suckling pig or small lamb. At 320oC it will cook a crisp pizza in 6-10 mins. It is perfect for baking crusty Italian breads.

4. FIRE IN WITH FOOD

Traditional wood fired ovens have the fire in with the food, resulting in uneven cooking temperatures and ash in the food. Koala Ovens have an under floor fire box which vents through the cooking chamber, giving a wonderful wood fired flavour to pizzas, roasts, meats etc without the ash

5. TEMPERATURE CONTROL

With dome ovens it is extremely difficult to control the temperature as there is no draught control and it can take up to 60 minutes to alter the temperature up or down 100oC. Koala Ovens with the air draught control and large fire box can achieve this in minutes. This enables rapid temperature change

6. AFFORDABILITY

Whilst some pre cast dome ovens are advertised at around \$3,000, the final cost is considerably more as this price does not include freight, footings and masonry base or the cost of a crane at \$300.00 per hour to lift it into your entertaining area. Most ovens end up costing \$5,000 or more. Koala Ovens have no installation costs. A DIY brick oven, after hiring a brick layer and purchasing the high temperature ceramics will usually cost far more than a Koala Oven.



THE KOALA OVEN SERIES



'The mobile wood fired ovens that cooks restaurant quality pizzas, breads and roasts at home.'



Re-seller:



KOALA OVEN

External Dimensions:
900W x 720H x 490D
Overall Height on Stand:
1.3 metres
Internal Oven Dimensions:
480mm x 480 mm
Weight: Oven 200kg — Stand 20kg
Flue: 1000mm x 100mm
plus rain cap (100mm)

KOALA OVEN WITH WINGS

External Dimensions:
860W x 720H x 490D
Overall Height on Stand:
1.3 metres
Internal Oven Dimensions:
480mm x 480 mm
Weight: Oven 210kg — Stand 20kg
Flue: 1000mm x 100mm
plus rain cap (100mm)



XL DOUBLE KOALA OVEN

External Dimensions: 1170W x 870H x 580D
Overall Height on Stand: 1.4 metres
Internal Oven Dimensions: 920mm x 480 mm
Weight:
Oven 320kg
Stand 30kg
Flue:
1000mm x 110mm
plus rain cap (100mm)

KOALA CUB OVEN

External Dimensions:
500W x 600H x 370D
Overall Height on Stand:
1.3 metres
Internal Oven Dimensions:
340mm x 340 mm
Weight: Oven 200kg — Stand 20kg
Flue: 1000mm x 100mm
plus rain cap (100mm)



AUSSIE OVEN

External Dimensions:
700W x 720H x 490D
Overall Height on Stand:
1.3 metres
Internal Oven Dimensions:
480mm x 480 mm
Weight: Oven 180kg — Stand 20kg
Flue: 1000mm x 100mm
plus rain cap (100mm)



CATER KING - KOALA OVEN TRAILER

Features:

- XL koala Oven
- Stainless Steel Work Benches
- 2 x 100L Eskies
- Wood Box
- Market Umbrella
- Purpose built heavy duty trailer with rear offset axle.

Perfect for caterers and hire purposes.

SPECIFICATIONS FOR ALL OVENS:

INSULATION

Aluminium Silicate (70mm thickness)

THERMOMETER

50°C – 450°C

PAINT FINISH

3 coats – satin black heatproof (600°C)

CONSTRUCTION

Oven Body – 6mm welded steel plate External cladding – 304 Stainless Steel sheeting

REFRACTORIES

Oven Floor – 50mm refractory tile – 1000°C rated
Firebox – Fully lined with 25mm refractory tiles