

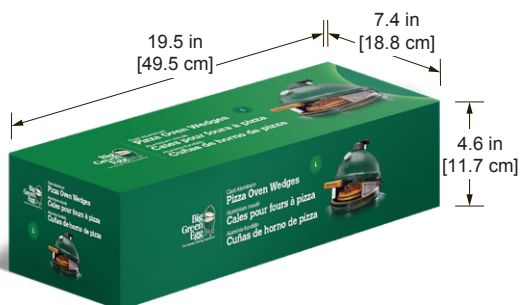


Cast Aluminum Pizza Oven Wedges

Used with an EGGspander convEGGtor Basket and a convEGGtor, the Pizza Oven Wedges create a traditional brick oven setup with an easily accessible front opening that makes quick work of sliding pizzas in and out of the EGG.



- The front opening allows cooks to monitor pizzas, flatbreads or other baked goods as they cook, delivering recipes baked to your preferred level of doneness.
- With the wedges in place, the EGG temperature holds for hours where you set it, in a range from 400°F/204°C to 700°F/370°C. The insulating ceramics of the EGG enable the heat retention needed for even cooking, even when baking multiple pizzas.
- Two cast aluminum wedges are easy to handle and store with no rusting.
- For pizzas up to 14 inches (36 cm)



Item Code: 128027
EAN: 0665719128027
Master Carton: 1

SRP

\$165.00