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BLODGETT

SVEBA DAHLEN
HIGH TEMP
PIZZA OVEN

11 FACTS



PROPERTIES AND FUNCTIONALITY

The Pizza High Temp is a robust, energy-efficient, ergonomic and user-friendly pizza oven.

1. Develop your pizza concept

Bake Neapolitan pizza on the upper deck and traditional pizza on the lower deck. Or choose one deck and only bake products that require a high temperature during baking.

2. Pizza stone

The upper deck is equipped with authentic, handmade Biscotto di Sorrento pizza stones from Italy. Designed to bake pizzas at high temperatures without burning the base. The lower deck is equipped with a thick, high-quality pizza stone that effectively retains heat. We recommend cleaning the pizza stones daily with a brush.

3. No handling of firewood

An electric, high temperature oven means a shorter learning process, more flexible use, no toxic smoke and flue gases, and more reliable heat in the oven.

4. Fast baking time

When baking Neapolitan pizzas at up to 932°F, the pizza is baked in 60 to 120 seconds, depending on the choice of topping.

5. Efficient heating system

High-quality, well-insulated oven chamber that effectively retains heat. The high level of insulation ensures a better working environment. Reliable heating elements incorporating a turbo feature and two temperature sensors that heat the oven chamber with three heating zones: top, bottom and front. Depending on the desired baking temperature, the oven is ready to use after around 30–45 minutes' heating. The heat is distributed quickly and efficiently to reach the right temperature, which is kept constant throughout the baking time.

6. Robust door construction

Sturdy door construction with high-quality compression spring system that offers easy opening and closing. Specially designed stainless steel handles with plastic knobs that remain cool and provide a user-friendly, comfortable grip.

7. User-friendly control panel

Separate regulation of top, bottom and front heat, turbo function, built-in week timer and energy-saving function.

8. Lighting

The oven is equipped with energy-efficient, heat-resistant LED lighting that provides clear and convenient lighting inside the oven chamber. Each oven chamber has two LED lights on the left-hand side.

9. Ceramic glass

Heat-reflecting ceramic double glazing in the oven door that withstands rapid heat changes.

10. Robust legs with lockable castors

The lockable castors keep the oven in place and enable it to be moved for cleaning.

11. Pull-out shelves

The oven is fitted with two pull-out shelves.

12. Quick installation

The High Temp pizza oven is quick to install – plug and play. The oven should be burned in during installation.

OPTIONS

Unassembled deck

The oven is shipped unassembled. Recommended for installation in small spaces.



Heating system

Highly efficient heat distribution in 3 zones: top, bottom and front heating results in uniform baking and produces good overall economy.



Low maintenance costs

Robust, high-quality components with few moving parts make the oven extremely user-friendly, ensuring a long service life.



Energy efficiency

High energy efficiency thanks to our intelligent, energy-saving functions and well-insulated oven chamber.



Biscotto di Sorrento

High-temperature deck with an authentic, handmade pizza stone from Italy. Made for baking at high temperatures.



LED lighting

Two powerful, energy-efficient LED light sources on the left-hand side inside the oven chamber. Designed for baking at high temperatures.

THE RIGHT DOUGH AT THE RIGHT TEMPERATURE

Neapolitan pizzas are baked at up to 932°F. Dough that should be baked at high temperatures must be made with the correct properties. For example, more water is needed than in traditional pizza dough. We also recommend using TIPO 00 flour and never using sugar in the dough.

NEAPOLITAN PIZZA DOUGH

Tipo 00 wheat flour: 2.2lb
Water: 1.4lb
Sea salt: 1.2oz
Fresh yeast: 0.05oz