



OMNIA STOVETOP PIZZA OVEN

Your own pizzeria – wherever you are

DESCRIPTION

Making pizza on the stovetop is quick and easy. The Omnia® Stovetop Pizza Oven is perfect for anyone who wants to enjoy freshly baked pizza while travelling – whether in a motorhome, caravan, boat or at the campsite.

A dough ball of approximately 400 g, which would normally make one large pizza for four people, can easily be divided into four smaller pizzas that fit perfectly in the pizza oven.

The oven retains heat exceptionally well, making it easy to bake several pizzas one after another. Each pizza takes only about 8 minutes to cook. The result is delicious, flavourful pizzas with a crispy crust and perfectly melted cheese.

TIPS

Keep an eye on the temperature during cooking. The oven heats up quickly, and both the base and edges can brown in a short time, so adjust the heat as needed.

Experiment with different doughs and toppings. Traditional pizza dough, sourdough or a quick yeast-free dough all work equally well. From a simple Margherita to your own favourite combinations, the possibilities are endless.

MORE THAN JUST PIZZA

The Omnia Stovetop Pizza Oven is not only ideal for small pizzas – it also works wonderfully as an oven for other delicious mini-sized dishes. Thanks to its even heat distribution, it is just as suitable for savoury snacks and finger foods as it is for sweet pastries and desserts.

Everything is cooked directly on the baking plate. Simply place your ingredients on the preheated plate, put on the lid, and let the oven do the work in just a few minutes.

SWEET & SNACKY MINI PARTY

Puff Pastry Mini Tarts

Top small squares of puff pastry with thin slices of pear or apple, a little sugar and cinnamon. Bake until golden in the hot pizza oven. Drizzle with honey immediately after removing them from the oven.

Banoffee Mini Toasts

Spread dulce de leche on small slices of bread and top with sliced banana. Bake until golden in the hot pizza oven and finish with a sprinkle of sea salt.

Dessert Quesadillas

Spread chocolate spread on a small tortilla. Fold in half and bake until lightly crisp. Cut into triangles and dust with icing sugar before serving.

SPECIFICATIONS

Article Number	1004
Base	Black coated steel
Base Shield	Black coated steel
Pizza Plate	Stainless steel
Lid Shield	Black coated steel
Lid	Black stainless steel
Handle	Stainless steel with silicone grip
Weight	1,850 g
Diameter	250 mm
Height	130 mm