



Wood Fired Cooking Made Portable:

The Bella Ultra40 is a commercial-sized, wood fired pizza oven and rolling cart. Portable and efficient, the Ultra40 is perfect for larger families, outdoor parties, and catering events. Made in the USA with stainless steel construction, an impressive 40"W x 28"D cooking floor, and 1,120 sq. in. cooking space, the Ultra40 has lots of room to work and is built to last. It can bake 4 to 5 pizzas at a time, roast a large turkey alongside 4 to 5 side dishes, or bake 24 loaves of bread.

Efficient Heating:

Even with its large cooking capacity, the Ultra40 still heats up to over 750°F in about 15 minutes, and requires very little wood fuel. Over 2" of industrial-grade ceramic insulation helps keep the outside of the Bella cool while the inside is at full temperature!

Flexible Cooking:

This oven can bake and roast better than a conventional oven, grill better than a charcoal or gas grill, and has more cooking capacity than most residential grills. It's the one oven that can do it all. The oven's high throughput — as many as 70 to 100 pizzas in one hour — readily handles very large gatherings and events, while still remaining maneuverable.

Quality Construction and Features:

- 304 polished stainless steel and solid weld construction for the oven dome, landing, door, and chimney, promises years of worry-free, rust-resistant operation.
- Professional-grade, powdered coated hood in striking red or stately black gives it a stylish look and is built weather tough.
- Authentic ceramic cordierite cooking floor for gourmet performance. This dense refractory floor offers outstanding heat retention and transfer for baking, along with extreme resistance to thermal shock (heating and cooling cycles) for durable, long-term use.
- The "Vent outside the chamber" design allows the door to be used as a damper to better control and retain temperatures and the smoky flavor of wood fired food.
- The attached rolling cart features two side shelves that also serve as handles, a lower storage shelf, and four casters (2 locking), making it easy to move and position. The Ultra40 is a great choice for catering and events.

Usage Characteristics

- Cooking Floor: 40" w x 28" d
- Oven Landing: 44.5" w x 6.75" d
- Cooking Area: 1,120 sq. in.
- Oven Opening: 24.25" w x 9.5" h
- Heat Up Time: 15 minutes
- Cooking Dome Height (from baking floor): 16"
- Pizzas at One Time: 4-5 (70-100 per hour)
- Loaves of Bread: 24

Oven Dimensions

- Width (with shelves): 66.4"
- Width (not including shelves): 45.9"
- Depth (with landing): 37.5"
- Oven Height (not including cart or chimney): 23.6"
- Cooking Floor Height (from ground): 37.5"
- Total Height (with cart & chimney): 86.6"
- Chimney Diameter: 6"
- Weight (oven & cart): 508 lbs.

Ordering Information

SKU: BEUS40R of BEUS40B

Includes:

- 304 Stainless steel pizza oven with powder coated hood and integrated thermometer;
- High-grade ceramic cooking floor;
- Stainless steel stove pipe with flue;
- Stainless steel door;
- Stainless steel cart, with hardware to assemble it (typically in less than 1 hour);
- 2 shelves/handles for food prep and moving the cart, and a storage shelf for wood;
- Starter tool kit with: Leather gloves, stainless steel pizza peel, and wooden pizza peel.

The Ultra40 is also available in a countertop model, a trailer-ready mobile drop-in model, or can be paired with the single-axle Bella Mobile Pizza Oven Trailer.

