

Wood Fired Cooking Made Portable:

The Bella Grande36 is a full-sized, wood fired pizza oven. Easy to place in your outdoor kitchen, the Grande36 is perfect for larger families and outdoor parties. Made in the USA with stainless steel construction, a 36"W x 26"D cooking floor, and 936 sq. in. cooking space, the Grande36 has room to work and is built to last. It can bake 4 pizzas at a time, roast a full turkey, hold 5 to 6 roasting pans, or bake 18 loaves of bread.

Efficient Heating:

Even with its large cooking capacity, the Grande36 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 80 pizzas in one hour — is enough for even large groups.

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.
- And because you design the counter space, your oven can be integrated into your kitchen and placed at your home chef's preferred height, making the Grande36 a great choice for home cooking and entertaining.



Usage Characteristics

- Cooking Floor: 36" w x 26" d
- Oven Landing: 26" w x 6.75" d
- Cooking Area: 936 sq. in.
- Oven Opening: 24.25" w x 10" h
- Heat Up Time: 15 minutes
- Cooking Dome Height (from baking floor): 17"
- Pizzas at One Time: 4 (70-80 per hour)
- Loaves of Bread: 18

Oven Dimensions

- Width: 42"
- Depth (with landing): 35.9"
- Oven Height (not including chimney): 23.6"
- Total Height (with chimney): 51.1"
- Chimney Diameter: 6"
- Weight: 334.5 lbs.

Ordering Information

SKU: BEGD36R or BEGD36B

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);
- Handles for moving the cart, side hooks for holding pizza peels, and a storage shelf for wood;
- Starter tool kit with: Leather gloves, stainless steel pizza peel, and wooden pizza peel.

The Grande36 is also available in a rolling cart model or can be installed on a mobile pizza oven trailer.

