



## Hand Laid Brick Dome Ovens!

*Univex Dome Ovens come in either static floor or rotating floor models. These beautiful masterpieces are made with 9" thick full refractory brick, made to keep the oven heavily insulated for a perfect cooking chamber.*

*These units can come in various different shapes such as: round, pentagonal, square and grand volta (image to the right). Our static deck versions come in 5 different sizes, while our rotante (rotating deck) versions come in 2 shapes; round top and flat top, and 2 cooking sizes.*

*These ovens can cook a pizza in 90 seconds at 650\*F. Perfect for any operation looking to save on labor cost in a quick and fast casual environment.*

*These ovens can get built into the wall or stand alone as the perfect show piece for your kitchen.*

*Available in various different tiles or customize yourself!*



# *Various Tile Options Available!*



*Univex Dome Ovens can come in various types of different tiling options, some standard and fully customizable options for you as well. These tiles are hand crafted in Italy with top precision to make your perfect tiling decoration.*

*Tiling is available as a marble tile with a rustic feel or a mosaic tiling for that flashy yet professional finish.*

