

COYOTE

Outdoor Living





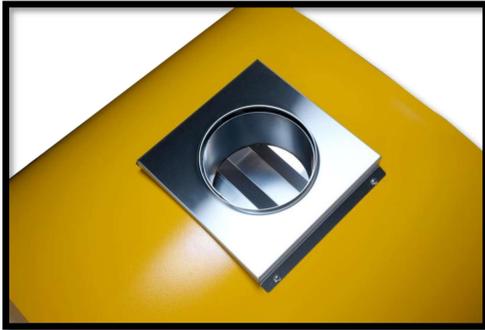
The Coyote Pizza Oven brings the authentic taste of wood-fired cooking to your outdoor space, available in both Gas and Wood models. Featuring a 31K BTU single burner (gas version) and a ceramic stone burner cover, it delivers even heat distribution for perfectly cooked pizzas with crispy crusts and flavorful toppings.

Built with a one-piece seamless dome for durability and superior heat retention, the oven also features an Active Heat Management System to maintain consistent temperatures up to 1,000°F, ensuring top-tier performance.

The ThermoShift Chimney System optimizes airflow, while the front smoke escape design keeps the cooking process clean and efficient. The 4-piece toolkit included makes setup easy.

For added flexibility, a cart option is available, making it easy to move and position the oven anywhere in your outdoor space

ACTIVE HEAT MANAGEMENT SYSTEM



Interior Flame Channel

The **Interior Flame Channel** is designed to replicate the performance of traditional brick ovens, guiding heat evenly throughout the cooking chamber. By optimizing airflow and circulation, it ensures every pizza comes out with a crisp crust, bubbling toppings, and true artisan flavor.



ThermoShift Chimney System

The **ThermoShift Chimney System** is engineered to guide heat and airflow through the oven chamber for efficient, even cooking. By managing how heat escapes, it supports steady temperatures and enhances the authentic brick-oven style results every time.



Seven Layers of Insulation

The **insulation system** of the Coyote Pizza Oven locks in heat to create the ideal cooking environment. By keeping temperatures steady and efficient, it ensures pizzas, breads, and roasted dishes cook evenly while also enhancing safety and performance for every use.

30" HYBRID PIZZA OVEN

C1PZ30H

The ultimate tool for pizza perfection.



Colors: Matte Black, Red & Yellow

Capacity: Two 12-inch Pizzas

Ceramic Brick cooking surface: 372 Sq. In.

Fuel: 31K BTU Burner Gas (LP or NG) & Wood

Maximum temperature: 500°C (1000°)

Active Heat Management System:

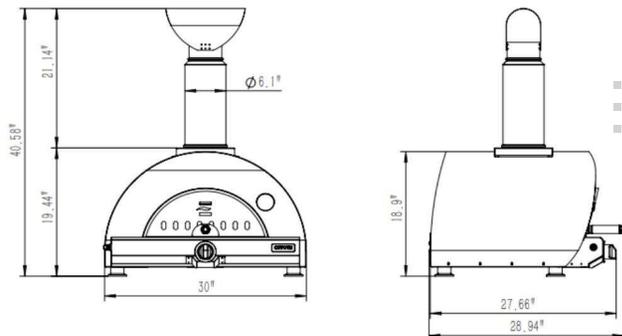
- Seven Layers of Insulation
- Interior Flame Channel
- ThermoShift Chimney System

Temperature Gauge: Analog

4pc Toolkit: Included



DIMENSIONS



ACCESSORIES

- Cart: (C1PZHCART)
- Pizza Oven Cover: (CCVR30PZ-BIG)
- Conversion Kits:
 - C1PZ30LP2NG
 - C1PZ30NG2LP



40" WOOD FIRE PIZZA OVEN

C1PZ40W

Elevating your pizza game to new heights.



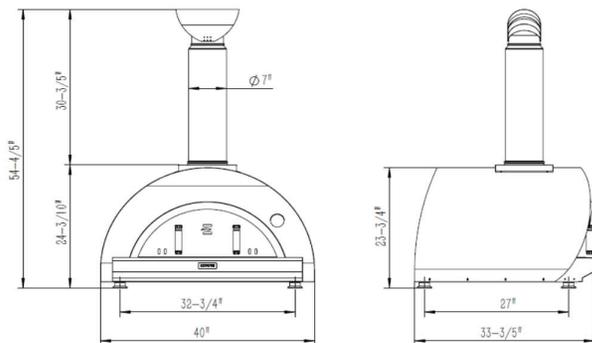
- Colors:** Copper, Matte Black, Red & Yellow
- Capacity:** Four 12-inch Pizzas
- Ceramic Brick cooking surface:** 750 Sq. In.
- Fuel:** Wood
- Maximum temperature:** 500°C (1000°)
- Active Heat Management System:**
- Seven Layers of Insulation
 - Interior Flame Channel
 - ThermoShift Chimney System

Temperature Gauge: Analog

4pc Toolkit: Included



DIMENSIONS



ACCESSORIES

- Cart: (CIPZCART)
- Pizza Oven Cover: (CCVR40PZ-BIG)

ACCESSORIES

Complete the experience with pizza oven accessories.

CARTS



C1PZCART



C1PZHCART

COVERS



CCVR30PZ-BIG



CCVR40PZ-BIG

CONVERSION KITS



C1PZ30LP2NG



C1PZ30NG2LP