LYNX SPECIALTY COOKING

30" NAPOLI OUTDOOR OVEN™
COUNTERTOP OR BUILT-IN (LPZA)

FOR A COMPLIMENTARY CUSTOM DESIGN FOR YOUR OUTDOOR KITCHEN, VISIT LYNXGRILLS.COM/DESIGN-CENTER

■ Flexible capacity—400 square inches of cooking surface
■ Powerful performance—preheats to 700°F (200°F hotter than most indoor ovens) for authentic stone oven baking
■ Responsive adjustment—variable infrared heat
■ Flexible configuration—reversible top chimney vents toward the front or back
■ Stunning details—hand-polished mirrored edges
■ Beautiful illumination—backlit blue control knobs
■ Includes 12¼" x 20" Pizza Peel
■ Uncompromised construction—specially formulated concrete refractory interior dome and cooking surface
■ Powerful intensity—with a 40,000 BTU capacity
■ Careful convenience—cooking surface pulls forward for easy access to food
■ Secure enclosure—removable front door
■ Perfect clarity—includes interior lighting
The Napoli Outdoor Oven™ is always evolving. That philosophy is reflected in its features. We’ve refined these features to give you a cooking experience that’s both simple and stunning.

### LPZA PRODUCT FEATURES

Concrete Refractory Dome

Moveable Cooking Surface

Reversible Chimney

Seamless Welded Construction

Integrated Illumination

For more information on Napoli Outdoor Oven™ product features, please visit LynxGrills.com

### LPZA PRODUCT DIMENSIONS

- **Dimensions:** Width: 30" / Height: 29" / Depth: 28.5"
- **Shipping Dimensions:** Width 37" / Height 38.5" / Depth 34.25"
- **Shipping Weight:** 275 Pounds
- **Gas Requirements:** Ships in liquid propane or natural gas from factory
- **Electrical Requirements:** Installation requires an outdoor 120V/15GFI electrical outlet adjacent to product
- **Cooking Configuration:** Countertop or built-in

### LPZA ISLAND PREPARATION

2' minimum clearance between LPZA and combustibles

2' minimum clearance to combustibles 4' - 6' non-combustibles

1/2" minimum clearance to combustibles 4' - 6' non-combustibles

For even more on this product and other complimentary Lynx products, visit LynxGrills.com