LYNX SPECIALTY COOKING

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

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—including interior lighting

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

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