



# Maximus

( Brick face Outside 700 x 700 | 70kg | \$1795 incl GST  
Schist face Outside 700 x 700 | 70kg | \$1895 incl GST )

# Maximus Prime

( Brick face Outside 1000 x 1000 | 135kg | \$2895 incl GST  
Schist face Outside 1000 x 1000 | 135kg | \$2995 incl GST )

Minimal weight - maximum results!

Professional woodfired cooking, anywhere, any time...

## What makes the Maximus Woodfired Ovens so special?

With an incredibly fast heat-up time of only 20 - 30 minutes and a manageable weight to transport, the Maximus or Maximus Prime will become your "go to" outdoor cooking companion and you'll never look back.

These woodfired ovens can be carried by two or three people and fit into the back of a stationwagon, van or ute. You'll taste the difference a woodfired oven adds to your roasts, vegetables, roast potatoes, chicken, breads and pizza.

If you are looking to engage your inner foodie in the comfort of your own home, or you need inspiration for a catering opportunity, the Maximus or Maximus Prime is the ideal solution.

# Maximus Woodfired Ovens

The state-of-the-art designed woodfired ovens are made in Portugal with quality refractory materials. Manufactured for over five years, to date over 200,000 units have been sold worldwide. The Maximus can easily manage 20-30 medium pizzas an hour, and the Maximus Prime will fire through 80 - 150 pizzas an hour (depending on the base size). But you're not limited to pizza, you can cook anything you like in it, with that authentic "woodfired flavour".

## Why are they so popular?

Maximus Woodfired Ovens are more portable, have a faster heat-up time, and don't have weight support issues when compared with traditional woodfired ovens (typically half a tonne or more). Yet the ovens are still more than big enough to accommodate a couple of good size pizzas. You can also use the free clay baking dish that comes with the Maximus for meat, fish or bread.



## The Maximus is the perfect choice if:

- You are renting or have a bach (crib to the Southerners) and you want to bring an outdoor oven with you
- You want the choice of woodfired food at a moments notice
- You want an oven that is economical to run
- You want an oven you can put on a wooden deck
- You enjoy cooking with family and friends - using the Maximus is an event

## How it works

The Maximus weighs approx. 70kg and is 70 x 70cm on the outside (60 x 60cm on the inside) and 98cm high including the removable chimney.

The Maximus Prime weighs approx. 135kg and is 98 x 99cm on the outside (90 x 90cm on the inside) and 111cm high, including the removable chimney. The floor of the oven consists of terracotta tiles, the dome is a double wall: stainless steel on the inside and aluminium on the outside. Inside the double wall of the oven and also underneath the floor tiles is ceramic blanket insulation to provide heat retention for your cooking.

The oven features an innovative stainless steel baffle inside. The baffle makes the hot fire smoke travel back and forth inside the oven thereby extracting more heat from the hot smoke and ensuring cleaner air. This is the system employed in most modern EPA heating wood stoves, it results in higher heat efficiency and reduced air pollution. The chimney is removable to provide compactness for transportation and is made from painted stainless steel for maximum durability. Incredibly trusted, with over 200,000 ovens in use around the world.

## What's in the box

- Instructions
- Woodfired Oven, no tools or assembly required (just fit the flue with vent)
- Door with damper vents
- 32cm Pizza Peel (needs fixing to handle with one nut and bolt supplied)
- Stainless Steel fire retaining plate
- Spare fire bricks
- Thermometer
- Complimentary clay baking dish (37 x 26 x 8cm)



**Maximus offers the best of both worlds. It can reach very high temperatures, typically 250 - 350°C for pizza, but also maintain lower heat for bread, lasagnas, rice, slow roasts etc.**

### A PERFECT ALL ROUNDER WOODFIRED OVEN MADE IN PORTUGAL

The Maximus is available in 2 sizes with 2 face options

Exterior (cm)	Interior(cm)	kg	Brick Face	Schist Face
70 x 70	60 x 60	70kg	\$1795	\$1895
100 x 100	90 x 90	135kg	\$2895	\$2995

**BRUSTICS EURO WOODFIRED OVENS**  
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