



LYNX SPECIALTY COOKING

30" NAPOLI OUTDOOR OVEN™

COUNTERTOP OR BUILT-IN (LPZA)



OPEN VIEW



CLOSED VIEW

LPZA PRODUCT OVERVIEW

- 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



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

LPZA PRODUCT FEATURES

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.



CONCRETE REFRACTORY DOME



MOVEABLE COOKING SURFACE



REVERSIBLE CHIMNEY



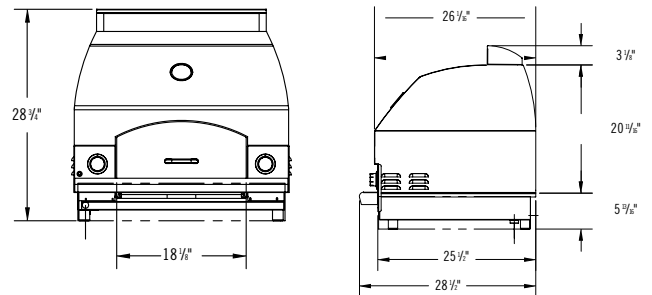
SEAMLESS WELDED CONSTRUCTION



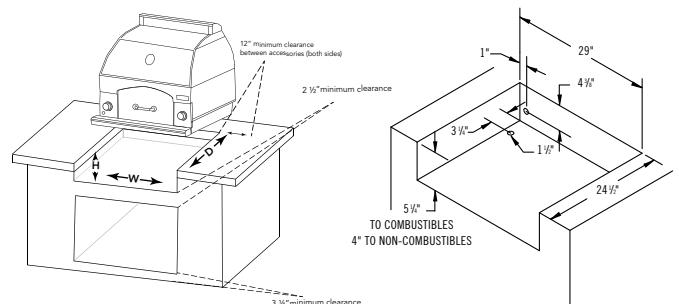
INTEGRATED ILLUMINATION

FOR MORE
INFORMATION ON
NAPOLI OUTDOOR OVEN™
PRODUCT FEATURES,
PLEASE VISIT
LYNXGRILLS.COM

LPZA PRODUCT DIMENSIONS



LPZA ISLAND PREPARATION



PRODUCT TECHNICAL SPECIFICATIONS



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