



Location Christchurch, United Kingdom

Environment Outdoor

Grade/surface 304

Source of information roccbox.com

Cookware, Holloware and Cutlery

Rocccbox

The Rocccbox is an exciting new development for the home entertainment market. It is a portable, lightweight, wood and gas fired stone floor oven which can cook beautiful Neapolitan pizzas in under 90 seconds as well as your favourite meat, fish and vegetable dishes. Rocccbox brings authentic wood and gas fired cooking into an affordable budget range. Whether using wood or gas, the burner attaches to the underside of Rocccbox's body. Once it is lit, all of the thermal elements (dome insulation, stone floor and under floor insulation deck) begin to store and radiate heat, saturating it evenly throughout the oven, creating a unique, consistent cooking environment closely mirroring that of a traditional stone bake oven. Rocccbox's wood burner was the most challenging part of the design. It is constructed of three layers of stainless steel, the outer layer being perforated to prevent intense heat build-up. The entire burner has been designed to draw air through its body, creating an intense flame with a secondary combustion. Austenitic grade 304 stainless steel has been used throughout the construction of the Rocccbox, with the exception of the bottle opener, Pizza slider and serial number plate.

Pictures are courtesy of Rocccbox

