NEW ARRIVAL

Blaze Pizza Oven

BLZ-26-PZOVN-LP/NG
BLZ-26-PZOVN-CART
BLZ-26-PZOVN-IJ
BLZ-26-PZOVN-TBL

Engineered with Purpose

Tubular burners offer the capability to cook low and slow at 270 degrees or rip as high as 550 degrees while using the dual cooking racks.

Pizza stone is heated directly and can reach 700 degrees for pizza and any other foods that require serious heat.

Interior lighting and double-pane glass oven doors for easing viewing that prevents a loss of heat when peeking at your pizza.

Innovative Features

A 17” rotating ceramic pizza stone that delivers pizza perfection and is beginner friendly.

A vertical rotisserie rod with drip tray and two cooking racks for endless options in addition to pizza.

A digital screen with connected meat probes for the most accurate cooking times.

Included accessories are 2 meat probes, a rotating pizza stone, two cooking racks, and a rotisserie kit with a water tray.

Built to Last

Stylish design supported by heavy-duty 304 stainless steel for unmatched longevity.

Backed by Blaze’s lifetime warranty for all stainless-steel components.