



Article published on June 30th 2012 | [Technology](#)

It is always true that the finest quality food is only offered at the place where it was originated, right? It's wrong, says a chef from top-class hotels across the world. There are a few equipments and accurate ingredients which are mandatory to make a food item precisely or sometimes even better than the place of origin of a particular food item. Take for example, pizza, a food item which sends a ripple effect across millions of fans worldwide so much so that many pizzerias are mushrooming every hour to bring out their exclusive recipe of pizza. From the perennial favourite cheese topped to the meat or chicken grilled topping, you name it you get it and that too, just by dialling a number.

Therefore, if you are planning to open up a pizza joint, then congratulations and keep in mind few points to set the pizza flying off the shelves, and they are:

While at home, we may just lay a tray of pizza dough topped with your favourite toppings in a microwave oven. It would be rather convenient to invest in proper pizza oven equipment when you plan to have a pizzeria.

Melbourne's Vanrooy uses and manufactures pizza ovens which are either conventional stone hearth or wooden hearth.

Try to invest in Four-Grand Mere wood fire ovens which use lesser wood than the other wooden ovens and are made with high-end technology which makes sure your pizza ovens can withstand high temperatures too.

Vanrooy pizza ovens can stand a temperature as high as 1250 degree Celsius.

The pizza oven equipment is usually delivered in a kit form with the heaviest part helped on by volunteers. Once the parts are positioned, cement is spread all over to keep your oven in place and you are set to make your pizza.

It is nonetheless significant to use only high quality hearths like those of Vanrooy's Four Grand Mere wood fire pizza machines which can be accommodated anywhere and that too at a reasonable price.

Made by expert woodcraftsmen from the Vosges Mountains in France, these ovens are made in two sizes with the weight of 313 kgs and 420 kgs.

There are two doors for heating and cooking accurately - one an external door and the other one an insulated door which just give in the appropriate heat and makes the pizza fluff up and cook all the insides of the dough evenly.

Join the world now in making world class pizza easily!

Article Source:

<http://www.articleside.com/technology-articles/fabulous-pizza-oven-equipment.htm> - [Article Side](#)

[Favin Swin](#) - About Author:

a

favin swin is Australian Author.He Provides Vanrooy which was primarily a traditional baker started developing the finest in baking.He has applied his knowledge and understanding to a wide variety of a [pizza machines](#) and a [pizza ovens](#).

Article Keywords:

pizza machines,pizza ovens

You can find more [free articles](#) on [Article Side](#). Sign up today and share your knowledge to the community! It is completely FREE!