Pizza Oven Collection

Portable ovens for the campsite. High-output ovens for the patio.



01 Portable Pizza Ovens

Camping · Carry · Store



02 High-Output Patio Ovens

Patio · Outdoor Cooking

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Choose the Right Oven, Then the Right Project Path

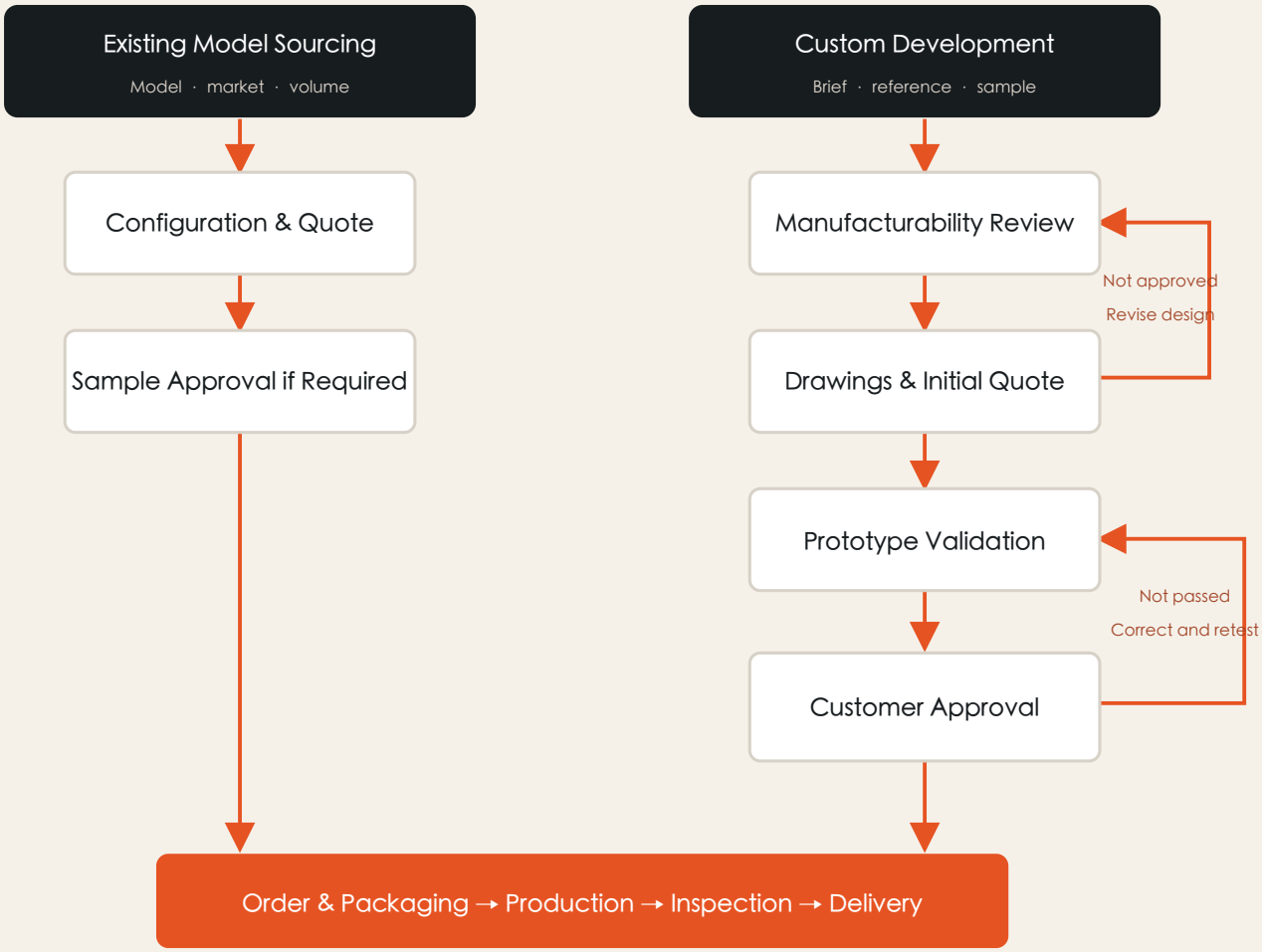
Whether you are sourcing an existing model or developing a new one, the process starts with how the oven will be used.

Portable Range · P05–09

Compare body styles and controls first, then choose fuel, stone rotation and accessories.

High-Output Range · P10–12

Compare the two door layouts, then define the configuration and purchasing requirements.



If a drawing or sample is not approved, the project returns to the relevant step. Development and inspection requirements are agreed project by project.

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How Heat Reaches the Pizza

Heat source → chamber circulation → three heat-transfer paths → exhaust and fresh-air intake.

The stone conducts heat into the base, while radiant heat and hot-air convection cook the top.

1 Heat Source · Model-Specific

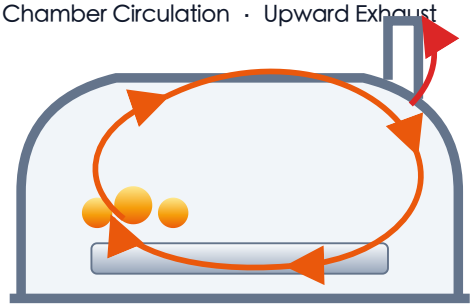
- **Gas** — Continuous flame
- **Wood** — Solid-fuel flame
- **Wood Pellets** — Pellet-fuel heat
- **Charcoal** — Charcoal heat

Fuel energy is converted into heat

then released inside the enclosed chamber

Fuel options depend on the selected model

2 Chamber Circulation · Upward Exhaust



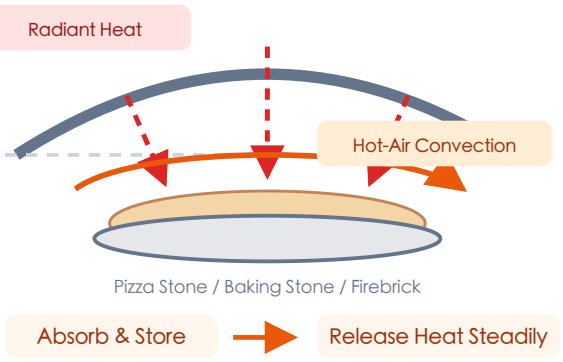
Circulation and top-flue exhaust

The chamber keeps hot gases in a longer flow path

Heat circulates before leaving through the top flue

Different bodies · consistent heat routing

3 Three Heat Paths · Stored Heat Release

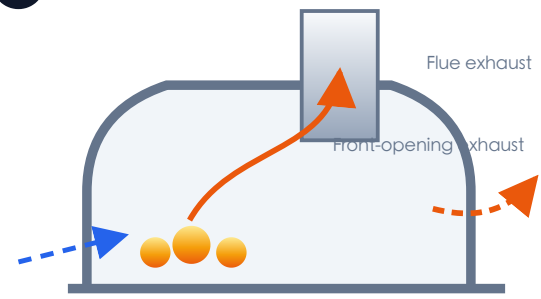


Pizza top: radiation + convection

Pizza base: conduction from the stone

Stored heat supports longer heat retention

4 Exhaust Out · Fresh Heat In



Spent gases leave through the flue or front opening

The heat source keeps feeding the circulating flow

Exhaust design varies by model

Fuel systems, doors, flues and rotation mechanisms vary by configuration. These diagrams explain the heat path and are not scaled cross-sections of a specific oven.

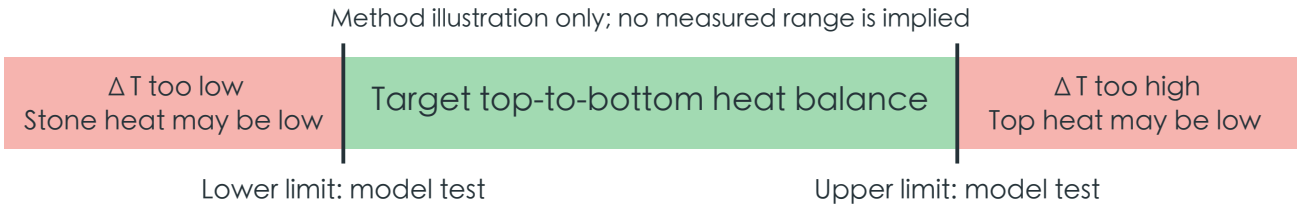
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Evaluate Top and Bottom Heat Separately

Compare models under the same test conditions to understand how each one heats the base and the top.

Temperature balance: ΔT = Tstone center − Tinner dome

Record readings with the same fuel, preheat condition and door position. Acceptance ranges are established for each model through testing.



Evaluate the base and top heat paths separately rather than relying on one measurement point.

A practical test records the stone center and four quadrants, matching dome points, fuel, preheat time and door position. Prototype and production testing then define the project acceptance range.

Use the Heat Path to Make Better Product Decisions

A Clear Heat Path to the Base

The stone stores heat, then releases it steadily

Direct contact conducts heat into the pizza base

Supports longer heat retention in the chamber

Two Heat Sources Cook the Top

Radiant heat reaches the upper surface

Hot air continues to move through the chamber

Each top-heat contribution can be evaluated

Shared Temperature Standard

Portable and patio models

Use one heat-balance method

Compare measurable thermal behavior

Confirm by Model

Fuel, rotating stone, door and flue are defined by the selected model

Confirm each style separately

These diagrams do not provide measured temperature fields for the full range and do not constitute claims for temperature, time, power or certification.

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Three Portable Styles at a Glance

Start with body shape and dimensions, then choose the fuel system, controls and accessories for the intended use.



Faceted Portable Oven

550 × 380 × 350 mm
21.7 × 15.0 × 13.8 in

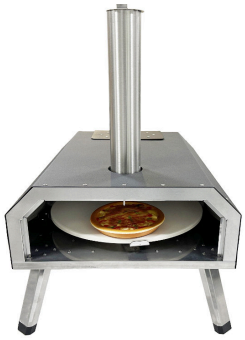
L × W × H



Rounded Portable Oven

Overall dimensions to be confirmed against the sample

L × W × H



16-Inch Portable Oven

650 × 480 × 345 mm
25.6 × 18.9 × 13.6 in

Excludes the flue; full specifications on P14

Portable Range Highlights

PT-PG1600 demonstrates the features below. Availability on other styles is confirmed with the selected configuration.

01 Rotating Pizza Stone
Manual rotation standard; cordless motor optional
See P07

02 Four Fuel Options
Gas, wood, pellets or charcoal
See P06

03 Two Gas Burner Options
Choose stainless steel or infrared
See P06

04 Carry Handle
Move only after the oven has cooled completely
See P08

05 Double-Wall Insulation
Double-wall body with an insulation layer
See P07

06 Fold-Down, Detachable Storage
Folding legs and removable flue
See P08

07 Project Customization
Start from an existing model and a clear project brief
See P15

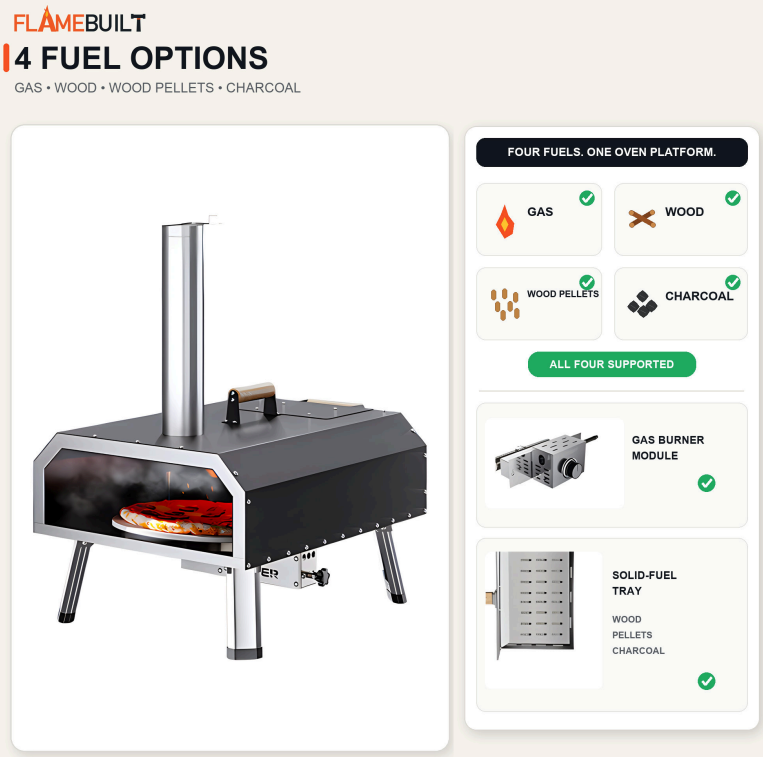
08 Multiple Finish Colors
Confirm against color chips and samples
See P09

09 Tool & Storage Kits
Optional pizza tools, gas hose and carry bag
See P09

Images show complete products. Final dimensions follow the approved sample. Standard items, options and fuel components are confirmed separately.

Match the Fuel System to Your Market

One platform supports several fuel setups. Always verify that the installed components match the fuel before use.



Four Fuel Options

Gas, wood, pellets and charcoal cover different market and cooking preferences.

Change the fuel components manually only when the oven is off and cool; never switch during combustion.



Two Gas Burner Options

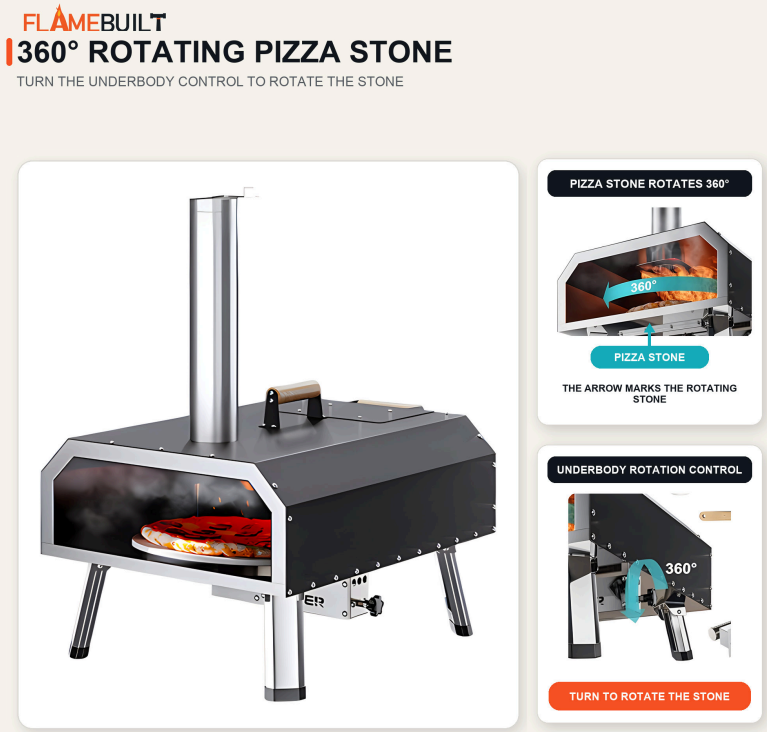
For gas configurations, choose either a stainless-steel burner or a ceramic infrared burner.

The burners are alternative configurations. One is selected for the project; both are not supplied together by default.

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Stone Rotation & Insulated Construction

The operating system supports even positioning, while the body construction manages heat transfer.



Rotating Pizza Stone

A control beneath the oven rotates the stone, changing the pizza's position in the chamber.

Manual mechanical rotation is standard; a cordless motorized option is available.



Double-Wall Body with Insulation

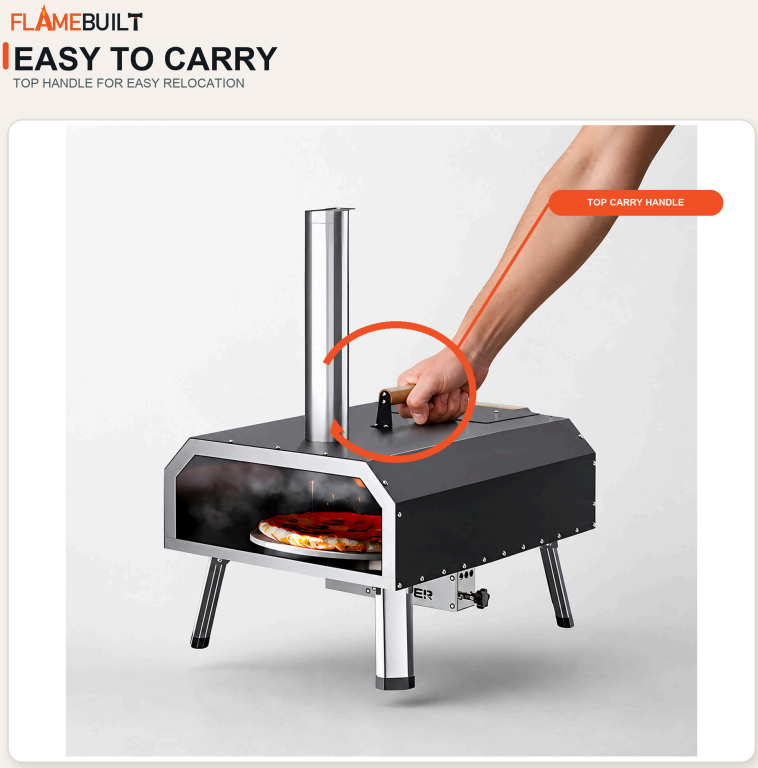
An internal insulation layer helps reduce direct heat transfer from the chamber to the outer shell.

This does not make the exterior safe to touch during operation. The diagram is not to scale.

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Designed to Cook Outdoors, Pack Down and Move

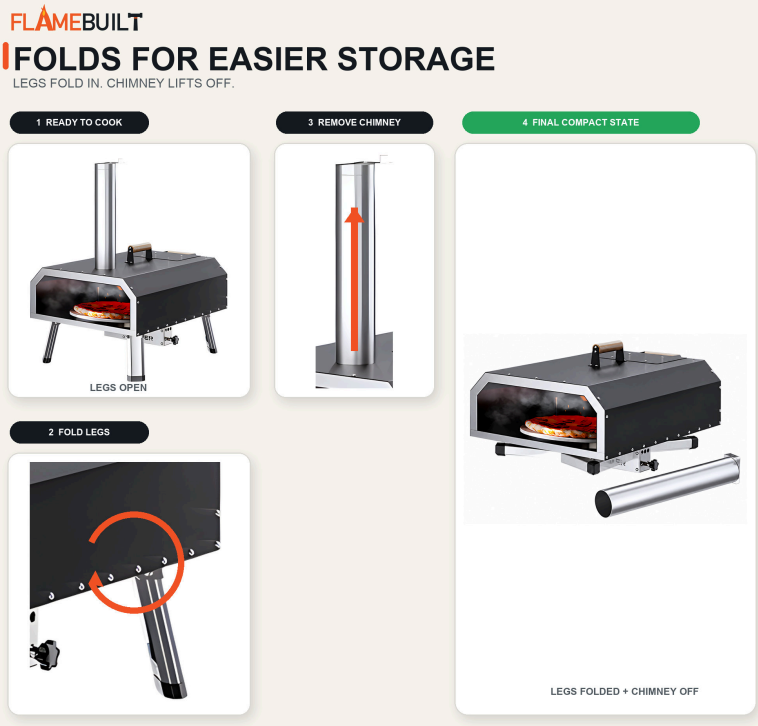
A carry handle, folding legs and removable flue create a straightforward pack-down system.



Top Carry Handle

The integrated top handle makes it easier to reposition the oven.

Extinguish the fire and allow the oven to cool completely before moving it.



Fold and Detach

Fold the legs and remove the flue to reduce protruding parts for storage.

For operation, fully deploy and secure the oven on a stable, heat-resistant surface.

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Build the Right Retail Package

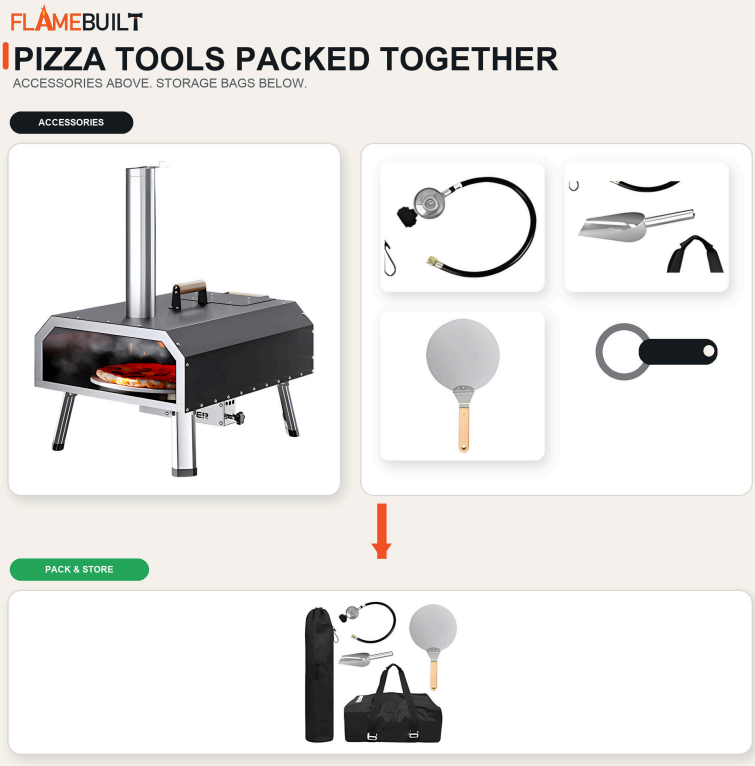
Select finishes and accessories around the retail position and end-use requirements.



Multiple Finish Colors

Choose exterior colors to suit the brand and product assortment.

Color and surface finish are approved against project samples.



Tool & Storage Kits

Pizza peels, cutters, fuel scoops, gas hoses and carry bags can be packaged into different kits.

Accessories shown are optional. The final packing list follows the confirmed order.

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Two Patio Styles, Both Built for Fast Preheating

Both models can reach approximately 450° C / 842° F in about 15 minutes.



Single-Handle Model

Copper-toned arched front · centered vertical handle



Twin-Handle Model

Silver arched front · two separate handles

High-Output Range Highlights

Shared performance and model-specific construction are identified separately for clearer sourcing decisions.

01 Approx. 450° C in 15 Minutes
Fast preheating; actual results vary with conditions
Both models · P12

02 Wide Opening & Front Landing
Space for smooth peel access
Shown on single-handle model · P11

03 One-Piece Door, Centered Handle
Straightforward door removal and handling
Single-handle model · P11

04 Front Temperature Display
Gauge positioned on the front right
Visible on both models · P11

05 Firebrick Oven Floor
Stores and transfers heat
Shown on single-handle model · P12

06 Performance & Market Positioning
Cooking performance for the patio market
Shown on single-handle model · P12

07 In-House Manufacturing & Custom Projects
OEM / ODM solutions developed around the brief
Project-specific · P15

Preheat performance varies with ambient conditions, starting temperature and use. Dimensions, fuel system, configuration and accessories are confirmed for the selected model.

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Front-Facing Controls for Everyday Operation

The opening, door and temperature gauge are all arranged at the front for an intuitive operating sequence.



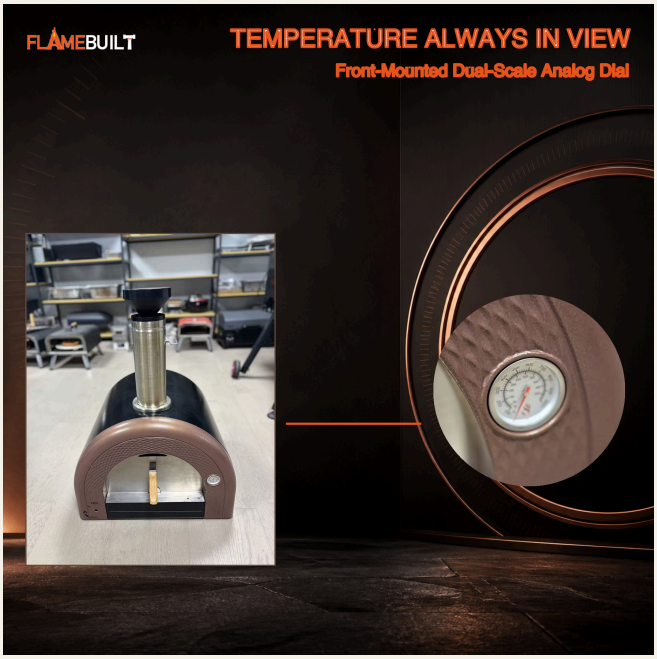
Wide Opening & Front Landing

The front landing provides working room for the pizza peel.



One-Piece Door with Centered Handle

A centered vertical handle makes the one-piece front door easy to lift and position.



Front-Mounted Dual-Scale Gauge

The gauge sits on the front right for a clear chamber-temperature reference.

Selection Note

Start with the preferred operating style

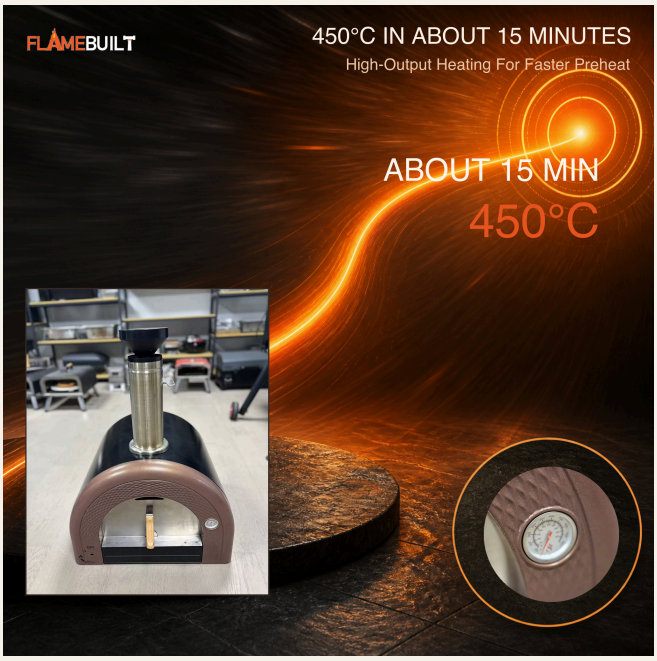
Compare door handling, clearance in front of the opening and gauge placement.

All feature images on this page show the single-handle model. The front gauge does not measure the pizza-stone surface temperature.

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Fast Preheating with a Heat-Storing Floor

This model combines rapid temperature rise, a firebrick floor and patio-market positioning.



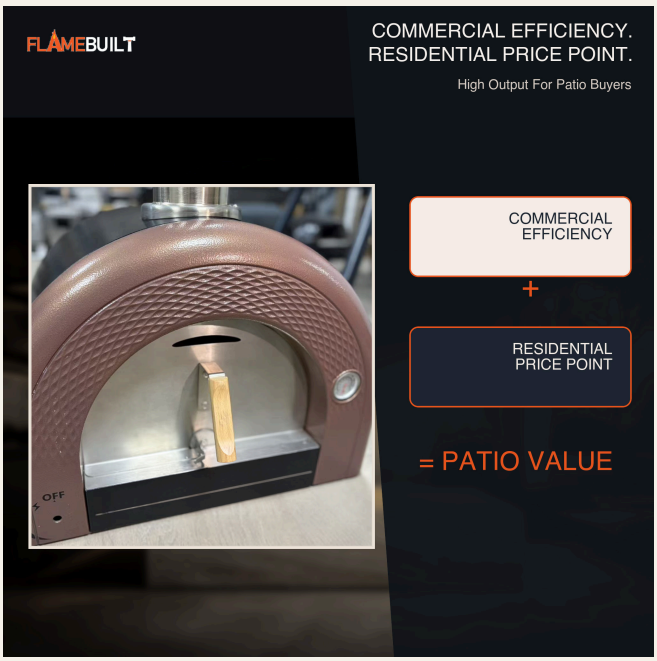
Approx. 450° C in 15 Minutes

The same preheat statement applies to both high-output patio models.



Firebrick Floor for Heat Storage and Distribution

The single-handle model shown uses a firebrick floor to retain and transfer heat during baking.



Commercial Cooking Efficiency for the Patio Market

The single-handle model pairs cooking efficiency with a patio-market product position.

Selection Note

Quote against the actual project

Share the application, quantity and configuration so the complete product package can be quoted accurately.

Actual preheat time varies with environment and use. Pricing is based on the confirmed configuration and purchasing requirements.

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Separate Standard Features from Options

Define the package during quotation and sampling so optional items are not mistaken for standard contents.

Item	Standard Feature or Choice	What to Confirm
Stone Rotation	Manual mechanical rotation is standard	Cordless motorized rotation is optional
Fuel System	Gas / wood / pellets / charcoal	Fuel components and manual conversion setup
Gas Burner	Choose stainless steel or ceramic infrared	Confirm the version for this order
Exterior Finish	Multiple colors available	Approve color chips and sample finish
Pizza Tools	Optional peel, cutter and fuel scoop	Quantity and packing combination
Gas Hose & Carry Bag	Optional to project requirements	Connection, specification and packing list

Include These Details with Your Inquiry

Target market · preferred model · quantity
Fuel preference · accessories · customization brief

No drawing yet? An application brief or reference image is enough to start the discussion.

This configuration guide applies only to PT-PG1600. Other styles are confirmed separately and do not inherit these features automatically.

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Clear Specifications Make Sourcing Easier

The specifications below apply to the 16-inch portable model. Alternative configurations and packing plans require separate confirmation.

Item	Metric	Imperial
Specification	16-Inch Model	16-inch
Product size, excluding flue	650 × 480 × 345 mm	25.6 × 18.9 × 13.6 in
Product size, including flue	650 × 480 × 700 mm	25.6 × 18.9 × 27.6 in
Carton size	655 × 555 × 325 mm	25.8 × 21.9 × 12.8 in
Net weight	21.2 kg	46.7 lb
Gross weight	23.5 kg	51.8 lb

Imperial values are converted from metric and rounded to one decimal place. Packing and weights follow the final approved configuration.

Other Styles: Confirm the Full Specification by Application

Installation & Placement

Confirm the support surface, oven footprint and operating clearance.

Fuel & Configuration

Confirm the fuel, connection and required accessories.

Packing & Transport

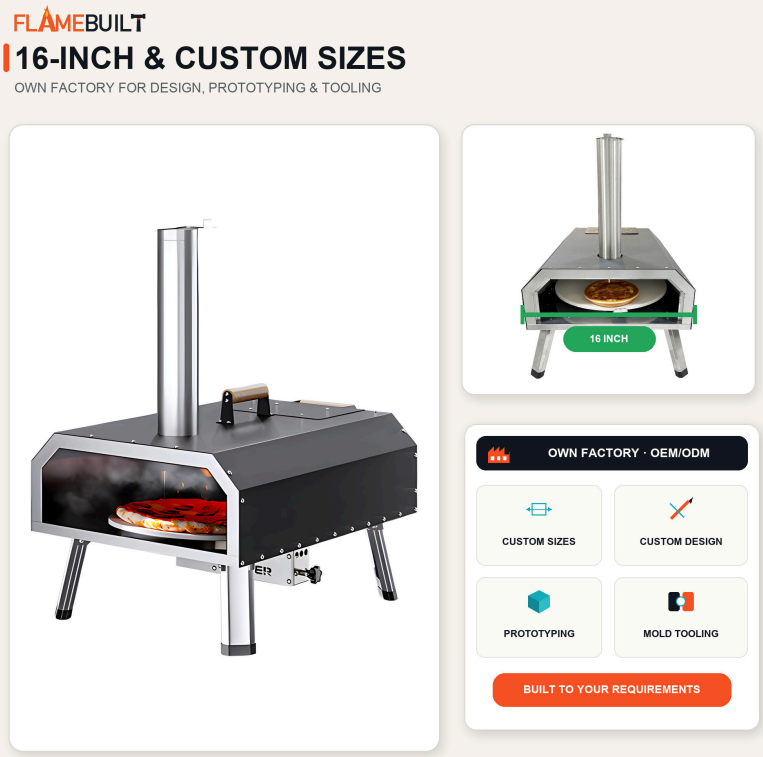
Confirm packing format, carton data and delivery requirements.

If market-specific test documentation is required, provide the intended model and configuration so applicability can be checked.

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Project Customization Backed by In-House Manufacturing

Start from an existing platform or bring a new brief for engineering review.



Portable-Oven Projects

Use PT-PG1600 as a starting platform to discuss appearance, application and product-package requirements.

Each customization direction shown requires engineering review. Final details follow approved drawings and samples.



High-Output Patio Projects

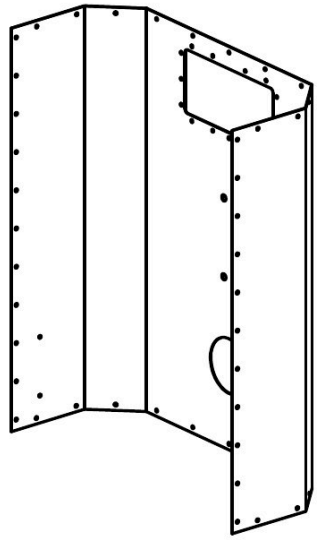
OEM / ODM development is discussed around the application and intended market position.

The concept image is for form discussion only; it is neither a production drawing nor a finalized product.

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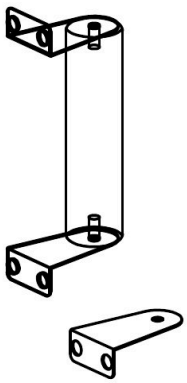
Turn Product Requirements into Manufacturable Parts

Translate the product form, interfaces and assembly relationships into detailed part design.



Oven-Body Design

PT-PG1600 drawing excerpt showing the body profile, opening and connection points.



Handle & Bracket Interface

PT-PG1600 drawing excerpt showing component breakdown and interfaces.



Drawings Give Production a Clear Reference

Product requirements are broken down into the body, handle, supports and connecting parts, then aligned with the manufacturing and assembly approach.

Structural development and production processes are reviewed together. Project drawings and samples require approval by both parties.

Line drawings are excerpts from existing pizza-oven part designs, not complete production drawings. The lower image shows the company's design team at work.

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Engineering Connects the Drawing to the Shop Floor

From on-screen structure to physical tooling and fixtures.



On the Shop Floor

Tooling Setup & Adjustment

Engineers work with the actual part and production equipment on site.



Design & Review

Company team at work.

Resolve Design Questions Where Parts Are Made

A structural concept must work with the tooling, fixtures and assembly method. Project reviews move through drawings, samples and specific engineering questions rather than stopping at a rendering.

The upper photo shows metal-housing forming setup at our facility. It illustrates the engineering workflow and does not imply that every pizza oven uses the same forming process.

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Resolve Manufacturing Risks Before Tooling and Production

Bring engineering review into the drawing stage to identify design, process and assembly issues early.

Customer Design Input
Rendering / concept / 3D model

↓

Factory Engineering Review · Six Risk Checks
Identify issue → revise drawing → confirm again

↓

Prepare for Stable Production
Reduce the risk of rework, delays and quality variation

Six Areas We Review Before Production

Structural Integrity

Review load points, supports and joints to identify structural risks during use.

Assembly & Enclosure

Check fit tolerances, sealing and protection needs, and service access.

Material vs. Application

Match heat, weather and corrosion resistance to the intended service life.

Surface Finish

Define texture, adhesion, batch color tolerance and cosmetic acceptance criteria.

Tooling Feasibility

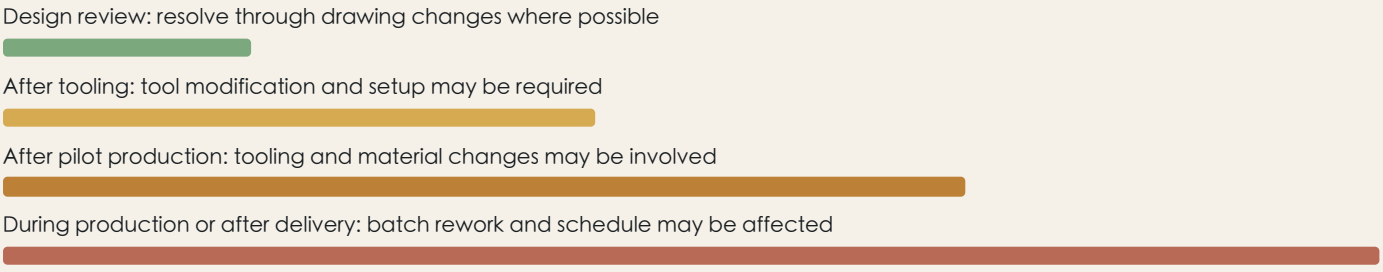
Review parting lines, draft, shrinkage and deformation risk.

Process & Cost

Balance manufacturability, yield targets, unit cost and capacity requirements.

The Later an Issue Appears, the Wider Its Impact

Bars illustrate relative impact only; they are not measured data.



Select Materials Backward from the Required Result

Required result → surface finish → process → cost target → material selection

Review scope and validation methods are agreed by project. This process reduces risk but does not guarantee zero rework or first-time tooling success.

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Production Organized from Fabrication Through Delivery

Factory operations, finished-goods batches and packing control show the manufacturing foundation behind each project.



Coordinated Equipment & Workstations

Metal fabrication, forming and downstream assembly are planned as one connected process.



Batch Production Management

Finished metal cooking products organized by batch.



Packing & Dispatch Staging

Palletized cartons and batch-controlled storage.

Factory images include other outdoor-cooking products. Process routing, production scheduling and delivery plans for a pizza-oven project are confirmed against the order.

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Processes Selected to Match the Part

Our equipment range allows the manufacturing route to follow the geometry and requirements of each component.



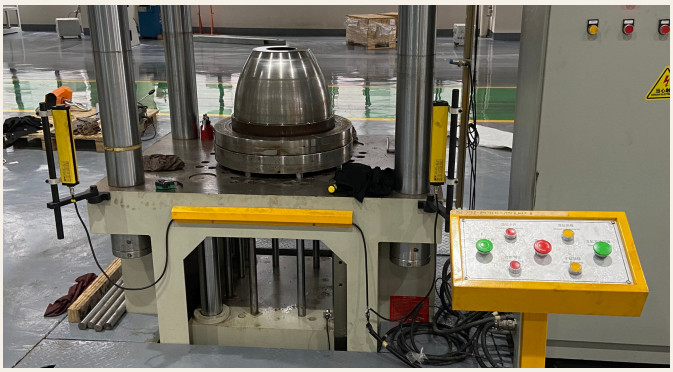
Laser Cutting

Sheet profiles and holes



CNC Bending

Angles and edge forming



Deep-Drawing Process

Sheet-metal deep drawing



Robotic Welding

Automated welding of formed components



CNC Machining

Tooling and metal-part machining



Powder Coating

Protective finish and appearance control

Processes are selected by component. This page shows our manufacturing coverage and does not imply that every pizza oven passes through every process shown.

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Control the Details from Fabrication to Final Assembly

Drawings, fixture location and shop-floor coordination work together to keep production aligned with the project requirements.



Dedicated Tooling & Fixtures

Support repeatable processing and positioning for the relevant parts.



Programmed Machining with Skilled Operation

Combine programmed toolpaths with operator setup and control.

Connection Points

Use drawings and fixtures to define holes and assembly datums.

Forming Fit

Tune the process around the profile, edges and assembly relationship.

Appearance & Surface

Control color, surface treatment and cosmetic requirements to the project standard.

Packing Contents

Verify the oven, accessories and packing list item by item.

Tolerances, inspection items, sampling and acceptance methods follow the project documents. Equipment photos are not a substitute for inspection records.

TWO FACTORIES. ONE COORDINATED SUPPLY BASE.

FLAMEBUILT develops tooling and manufactures outdoor-cooking equipment in Jiangsu, China. Laser cutting, CNC forming, metal spinning, deep drawing, robotic welding and assembly are coordinated across our own facilities.



FORMING SHOP · HYDRAULIC EQUIPMENT

CORE PRODUCTION EQUIPMENT

- CNC FIBER LASER · SHEET CUTTING
- CNC PRESS BRAKE · SHEET BENDING
- METAL SPINNING · CURVED HOUSINGS
- FOUR-COLUMN HYDRAULIC PRESS
- 6-AXIS WELDING ROBOT
- PROJECTION / SPOT WELDING



WUXI FACTORY · XISHAN ECONOMIC DEVELOPMENT ZONE

2 PRODUCTION BASES
WUXI · TAIZHOU

10,000 m²+ TWO FACTORIES
COMBINED AREA

6 IN-HOUSE FACILITIES
CORE PROCESSES

MANUFACTURING PROCESSES

PHOTOGRAPHED IN OUR FACILITIES



01
LASER CUTTING
Sheet profiles and blanks



02
CNC FORMING
Sheet bending



03
METAL SPINNING
Curved-housing forming



04
DEEP DRAWING
Draw forming with dedicated tooling



05
ROBOTIC WELDING
Fixtures and programmed paths



06
ASSEMBLY & INSPECTION
Component assembly and finished-product checks

PROJECT QUALITY REQUIREMENTS

Acceptance criteria follow approved drawings and samples

Inspection scope is agreed for each project

PRODUCT TEST DOCUMENTATION

Documents are checked against the exact model and configuration

Applicability follows the tested sample and named model

MARKETS SERVED

NORTH AMERICA · EUROPE · ASIA · SOUTH AMERICA · MIDDLE EAST · AFRICA · AUSTRALIA

FOR BRANDS, IMPORTERS AND DISTRIBUTORS

OEM / ODM

DRAWING SUPPORT · PROTOTYPES · TOOLING · PACKAGING

PROJECT SUPPORT FROM BRIEF TO PRODUCTION

PRODUCT CATEGORIES

- METAL KAMADO GRILLS
- PIZZA OVENS
- PELLET & CONTROLLED-TEMPERATURE GRILLS
- LOW-SMOKE FIRE PITS
- TENT & WOOD STOVES
- CAMPING GRILLS & GRATES
- BURNERS & IGNITERS

HOW WE WORK

OEM / ODM	Build to approved drawings or co-develop from a project brief.
MATERIAL SELECTION	Materials and finishes are confirmed for each project.
IN-HOUSE FACILITIES	Engineering, tooling, fixtures, production and delivery.
TEST DOCUMENTATION	Applicable documents are checked by model and configuration.

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Process photos were taken in our own facilities. Confirm the production route and applicability of third-party test documentation against the intended model and configuration.

OUTDOOR-COOKING BRANDS CHOOSE OUR MANUFACTURING.

We manufacture metal parts, assemblies and complete outdoor-cooking products. Tooling, prototyping and production follow project drawings and inspection requirements.

9	6	3	6
BRAND PARTNERSHIPS	BRAND MARKETS *BASED ON HEADQUARTERS OR PRIMARY MARKET*	CONTINENTS	OUTDOOR PRODUCT CATEGORIES

KVASS

JAPAN
CAMPING GRILLS & FIRE PITS

ROCKY Outdoor Gear Store

UNITED STATES
CAMPING & OUTDOOR PRODUCTS

FOX

UNITED KINGDOM
PORTABLE GRILLS

BLAU FISCH

RUSSIA
TENT & WOOD STOVES

YOK™

UNITED STATES
KAMADO ACCESSORIES

VEBA

NETHERLANDS
FIRE PITS & KAMADO GRILLS

Rise Creation

JAPAN
FIRE PITS & PORTABLE GRILLS

FORNO VENETZIA

CANADA
WOOD-FIRED PIZZA OVENS

SLR INTL

UNITED STATES / CANADA
OUTDOOR-COOKING DISTRIBUTION

PRODUCT CATEGORIES

TENT & WOOD STOVES | FIRE PITS | FOLDING PORTABLE GRILLS | KAMADO ACCESSORIES | PIZZA OVENS | OUTDOOR-COOKING DISTRIBUTION

Brand names and trademarks belong to their respective owners. The categories shown reflect the scope of our manufacturing relationships and do not imply that every brand purchases the pizza ovens in this brochure. Actual cooperation is defined by the parties concerned.

Tell Us What Kind of Pizza Oven You Need

A clear brief helps us identify the right product and project path.

01 Product direction: portable or high-output patio oven

02 Target market, sales channel and intended use

03 Estimated quantity and required configuration

04 For custom work: brief, reference image or sample

Contact Us

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Phone / WhatsApp

You do not need a finished drawing to start.

We can begin with the application and product direction, then define the most suitable way to work together.