



SHANGHAI COOKERYAKI TECHNOLOGY CO., LTD



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Company Profile

Cookeryaki lava pizza oven, lava firewood pizza oven use bread and pizza baked on natural lava stone. Its charm lies in the unique aromatic scent, which makes consumers feel the scent of teeth after eating. The crispy crust of baked bread has a soft and elastic inner layer. In particular, the Italian pizza, which is heated on the lava rock when the wood is burning, staring at the burning fire, and accompanied by the sound of dry wood bursting, the delicious and fragrant pizza is baked, feeling the triple enjoyment of sight, hearing and smell. Novel and romantic baking method. The pizza has the aroma of fruit trees and the crispness of the thin bottom, which seems to bring us back to the ancient civilization. Food that feels delicious needs special equipment to support it, and the lava stone oven series produced by us is the brand oven that makes its delicious food.



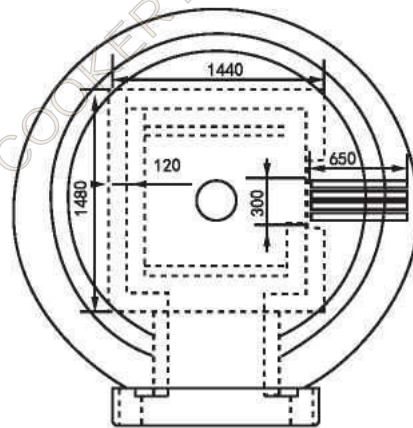
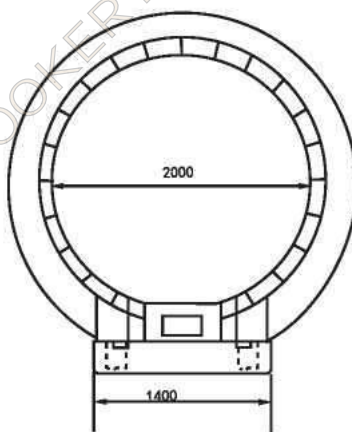
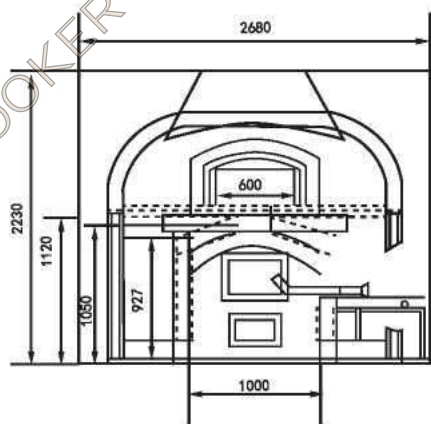
1. After heating, lava rock will release a lot of far infrared rays, which can quickly transfer the heat energy to the bread core, so it can effectively prevent unnecessary drying and maintain the moisture required for food baking.
2. The natural lava with porous structure has strong heat preservation and moisturizing power.
3. The elements contained in the lava rock have deodorizing, purifying and antibacterial effects, and can eliminate the peculiar smell, so that the baked food has a unique fermentation aroma.
4. Ability to ingest trace metals and minerals necessary for the body in lava.



Musashi II generation



**Musashi II
generation**





Musashi II generation



Electric Lava Rock Bread Oven

Has more than 20 years of production experience.

The inner tank is made of more than 500 pieces of pure volcanic stone, which is pure and natural. Using natural volcanic material, manually cut to more than 500 pieces of liner bricks, 12cm thick.

All use Japanese technology high temperature cotton, working limit temperature up to 1460 degrees.





Musashi II generation

Electric Lava Rock Bread Oven

Unique oven mouth design with observe glasses hole and wood handle.

Intelligent Temperature Display&Control panel

Display the actual temperature and automatically heat to the setted temperature.
Auto mode on/off

Baking Area

Lava rock---11mm thickness
Stainless steel-304, 1mm thickness
Refractory brick---5 mm thickness
Fireproof cement

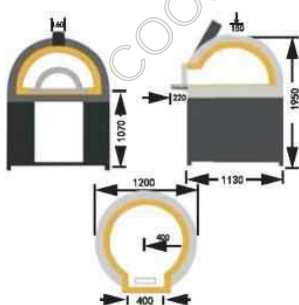


P series

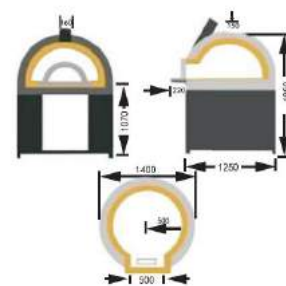


Traditional Italian pizza oven, the introduction of Japanese technology and formulation, and adopts the advanced kiln technology, the tank which is durable for 10 years, has good heat preservation period after no maintenance etc, avoiding the phenomenon of cutting grey brick pizza oven can only door to provide each row of wood fire suit suit rotating suit, enriched the your choice with impeccable artisans craft, with exquisite manual into different pizza oven.

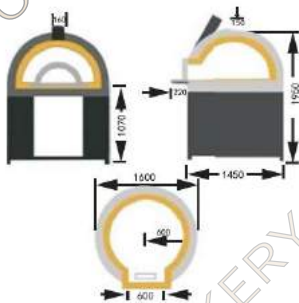
Model	P1-2
Application	pizza restaurant
Bake capability	30cmX1 PCS
Inner size	diameter 800mm
External size	1200*1200*2100mm
Gas consumption (m³/h)	5
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	600
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone



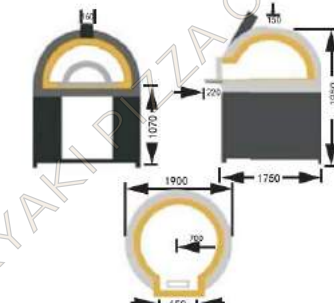
Model	P1-3
Application	pizza restaurant
Bake capability	30cmX2 PCS
Inner size	diameter 1000mm
External size	1400*1400*2100mm
Gas consumption (m³/h)	6
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	900
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone



Model	P1-4
Application	pizza restaurant
Bake capability	30cmX3 PCS
Inner size	diameter 1200mm
External size	1600*1600*2100mm
Gas consumption (m³/h)	8
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	1200
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone



Model	P1-4
Application	pizza restaurant
Bake capability	30cmX3 PCS
Inner size	diameter 1400mm
External size	1900*1900*2100mm
Gas consumption (m³/h)	8
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	1200
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone





p series

Customer choices





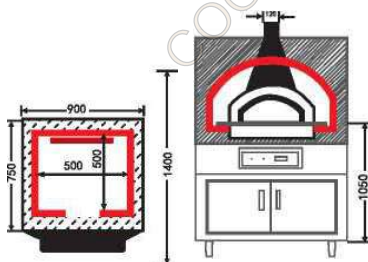
Z series



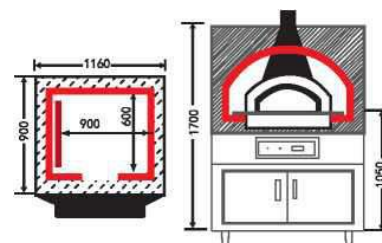
Features

Japanese pizza oven designed by Japanese corporation comb ze motor production, strict, to save space in accordance with the Japanese standards requirements for merit Z series Lord to give priority to with fuel gas, combustion forms for small fire, heat evenly to evening bligh view material quality can be a variety of changes, fully meet the personalized needs, limitations of choice for small and medium-sized restaurant space.

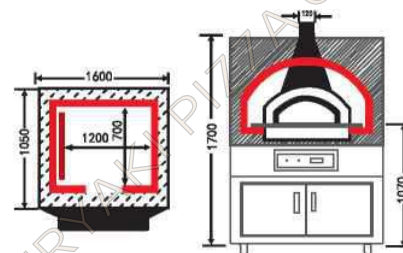
Model	Z1-1
Application	pizza restaurant
Bake capability	30cmX1 PCS
Inner size	500*500mm
External size	750*900*1400mm
Gas consumption (m³/h)	4
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	600
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone



Model	Z1-2
Application	pizza restaurant
Bake capability	30cmX2 PCS
Inner size	900*600mm
External size	1070*1160*1700mm
Gas consumption (m³/h)	6
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	900
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone



Model	Z1-1
Application	pizza restaurant
Bake capability	30cmX3 PCS
Inner size	1200*700mm
External size	1600*1300*1750mm
Gas consumption (m³/h)	8
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	600
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone





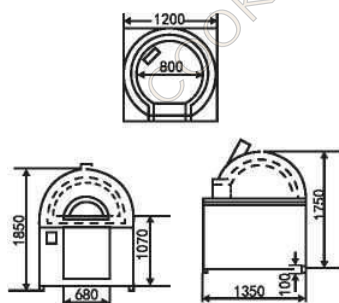
A series

Features

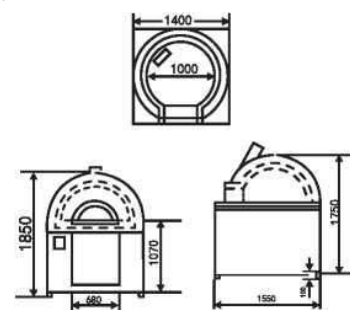
Roman pizza oven, the traditional way to build modern gas kiln, blue bricks and copper can be used to build the traditional Roman kiln, Roman pizza oven can choose wood suit or gas suit, also can use compatible, gas kiln using into the mouth of omron temperature control, temperature control more accurate wood-burning suit has special grey cast, use rise more convenient than traditional firewood kilns, also saves clean wood ash complicated issues



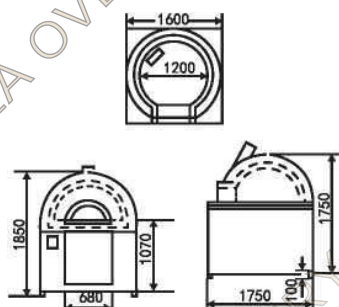
Model	A1-2
Application	pizza restaurant
Bake capability	30cmX1 PCS
Inner size	800*800mm
External size	1200*1350*2100mm
Gas consumption (m³/h)	5
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	600
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone



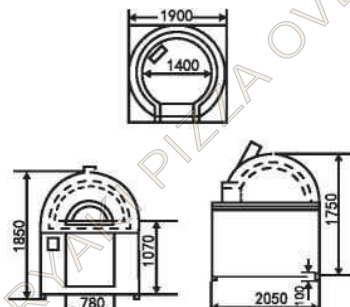
Model	Z1-3
Application	pizza restaurant
Bake capability	30cmX2 PCS
Inner size	1000*1000mm
External size	1400*1550*2100mm
Gas consumption (m³/h)	6
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	900
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone



Model	A1-4
Application	pizza restaurant
Bake capability	30cmX3 PCS
Inner size	1200*1200mm
External size	1600*1750*2100mm
Gas consumption (m³/h)	8
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	1200
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone



Model	A1-6
Application	pizza restaurant
Bake capability	30cmX5 PCS
Inner size	1400*1400mm
External size	1900*2050*2100mm
Gas consumption (m³/h)	10
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	600
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone





A series





B series



Features

With a unique temperament of modern dome pizza oven, especially suitable for fire suites and rotating suite, flame suite with uniform temperature etc, with uniform heat rotating suite help pizza in stove, equivalent to save in timely rotary kiln roasting process to pizza place, significantly reduce human strength and experience, more make full use of the furnace using space rotate more automatic cleaning system, don't have to worry about when the kiln roast has broken slag fell into a crack in the rotating disk, broken slag will focus to the specialized collection box, allowing you to clean up more convenient



3 burners work together and **Rotating chassis** allows full uniform heating without the need to manually move the pizza



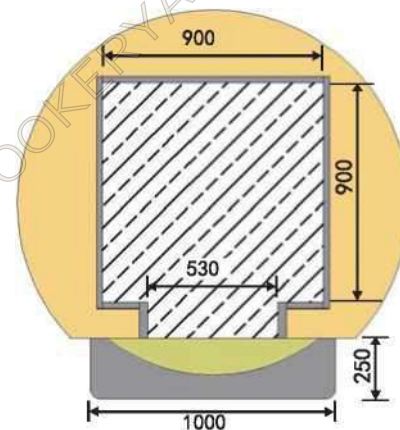
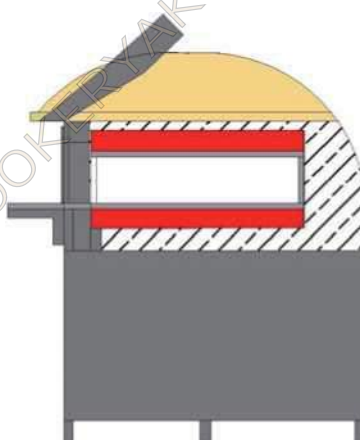
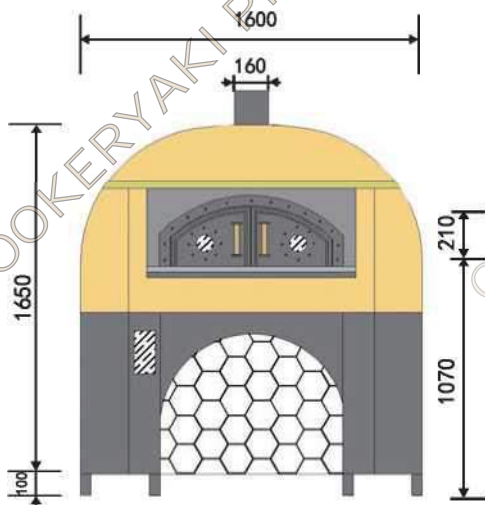
Model	B1-2/3/4
Application	pizza restaurant
Bake capability	30cmX3 PCS 30cmX5 PCS 30cmX6 PCS
Inner size	diameter 800mm/1000mm/1200mm
External size	diameter 1500*2100mm/ 1700*2100mm /1900*2100mm
Gas consumption (m³/h)	4 / 6 / 8
Safety device	Plasma flameout protection
Power	220V 0.1kw
Heating mode	gas/wood
Gas pipeline interface	6"
Weight (KG)	1200kg / 1400kg /1600kg
Inner material	Furnace top: refractory ceramic Floor: special dissolved stone



Electricity Pizza Oven



Name	Electricity Lava Rock Pizza Oven
Application	Pizza Restaurant
Bake capacity	30cm*6
Inner size	800*900mm
External size	1600X2000*2100mm
Color	Gold/red/white / Customized
Power	380V 16kw
Heating	Electricity
Weight (kg)	1200KG
Inner material	Floor: special lava stone





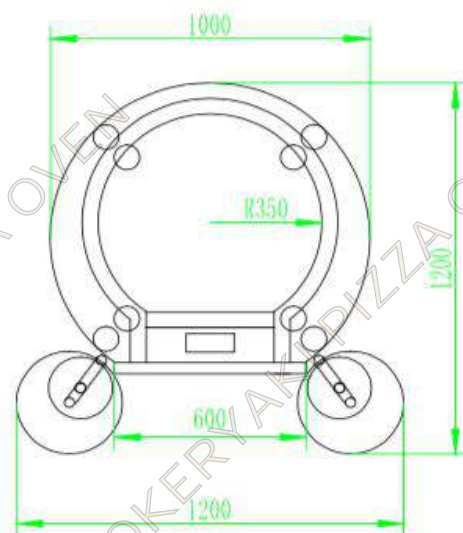
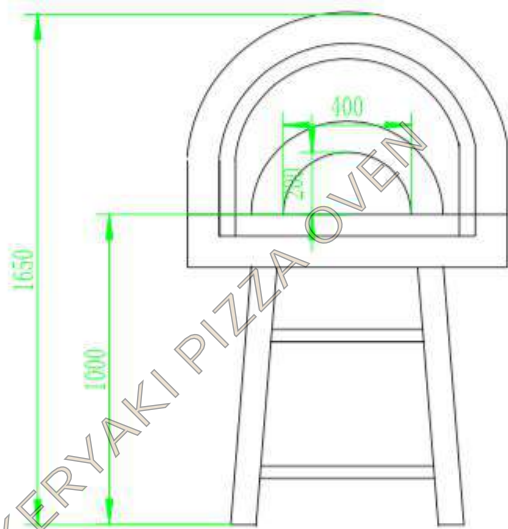
Mini Pizza Oven

Mini Pizza Oven For Home and Restaurant

Come with classic black mosaic tiles, stainless steel chimney and 2 wood trays, with wheels, dimension at Ø 1200*1650 mm, most importantly, it combines authentic lava rock baking and portability at the same time.



Name	Mini Lava Rock Pizza Oven
Application	Pizza Restaurant and Home
Bake capacity	30cm*2
Inner size	700*700mm
External size	1200X1200*1650mm
Color	Black
	/
Power	220V /0.1 kw
Heating	Wood or Gas
Weight (kg)	350KG
Inner material	Floor: special lava stone





Mini Pizza Oven



Mouth Size: 200*400mm
Cooking area: 700*700mm
Wood handle & heat proof



Omni-directional Wheel



Control Panel



Customized Product



**Internal and External
Rotation Pizza Oven**



**Italy Customized Mosaic
Pizza Oven**



**Cooper Decoration
Pizza Oven**



Iron Art Pizza Oven



GLQI product features



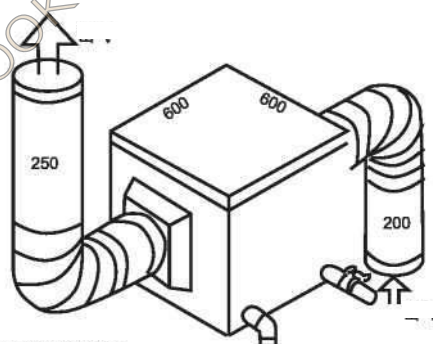
Water curtain strainer

Flue filter is specially used for pizza oven, steak oven and volute, which has certain effect on the emission of heat and smoke and filtration. After filtration, it can reach the national discharge standard, and consume 80 liters of water per hour in the waste water discharge, playing an environmental protection, safety and saving role.

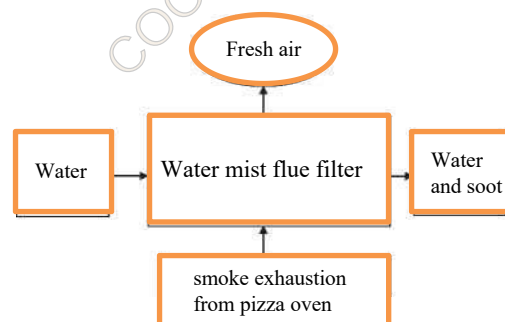
use

1. Soot of the wood: firewood pizza oven, the chimney filter redundancy of 95% soot.
2. Heat treatment: the heat emitted after filtration is reduced from 250 °C to 50 °C;
3. Less maintenance: in daily use, as long as the cleaning valve is opened regularly to flush the sediment in the filter, the entire maintenance work can be completed;
4. the use of the site requirements are not high, indoor, outdoor can be used;
5. Installation: easy to install and fix;
6. requirements for water pressure: the general family hall can see the pipeline, the normal pressure of 2.5kg;
7. Water consumption capacity: 80 liters of water per hour at normal pressure.

In the use of tracheal emissions mainly through the use of flue filter to reduce the emission of heat, wood tussah Mars, soot, the safety of the ye can be effectively controlled.



Mode	GLQ-1
Usage	pizza oven
Capability	10m ² /m i n
Size	600X600X600mm
Material	SUS 304



Pizza Tools



Pizza cutting knife



Color plate series



RD-4608



RD-2005



RD-4019



RD-4006



RD-2041



RD-2041



RD-4013



RD-2044



RD-2044



RD-2044



RD-2044



RD-2044



RD-4013



RD-2044



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RD-2044



RD-2044



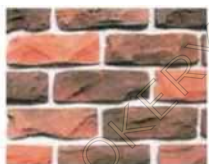
RD-2044



RD-4013



RD-2044



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RD-4013



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RD-2044



RD-2044



RD-4013



RD-2044



RD-2044



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RD-4013



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