

# outdoor kitchens, barbecues and ovens

2021 CATALOGUE



**PALAZZETTI**  
*in giardino*

# #facedabarbecue



## Different people. Different tastes. All brought together, thanks to a barbecue!

It doesn't make any difference whether you like meat, are a vegetarian or prefer fish. You can still all cook and have fun together around a Palazzetti barbecue because we cater for all tastes!

Listen to our ambassadors and find out why they have fallen in love with Palazzetti's products.

## Table of contents



**02** Mario, a Sunday griller, will show you all the **cooking techniques** you can use on a barbecue and in an oven as well as giving you the **information you really need to have before choosing** a barbecue



**06** Lorenza, the food blogger, will tell you how you **can transform a simple barbecue into a real outdoor kitchen**



**10** Andrea, the grill master, will present our entire **range of cement barbecues**



**41** Alice, the yoga griller, will help you choose a **wood-burning barbecue in metal or a gas barbecue in steel**



**48** Karim, a pizza king, is an expert in **wood-burning ovens. Check out our range with him**

**57** **Assembly and maintenance tips**

### key

- 1. Wood-fired
- 2. Charcoal-fired
- 3. LPG-fired
- 4. Natural gas-fired

### 5. Assembly kit included in the price

- 6. Can be integrated with our Cookie outdoor kitchen modules
- 7. Model that doesn't require paint
- 8. Model with an oven
- 9. Number of pizzas that can be cooked simultaneously in the oven



# what cooking technique do you want to use today?



## grilling

No matter whether you use wood or charcoal, it's always exciting to light a blazing fire and it makes you want to start cooking straight away! You must be patient though and wait for a thin layer of white ash to cover the hot coals before putting your food on the grill, which must be at the right cooking temperature: high for large pieces of meat, medium for fish in general and low for vegetables. If you follow this tip you will prevent fats from dripping from the food onto the hot coals, which causes flares that produce harmful substances for our health. Charred food should never

be eaten! The grill you choose is also important for optimal results: a steel grill made of round bars is preferable for lean meats while a flat-bar grill that also collects the tasty fats and juices is ideal for other types of food.



patient with yourself when learning to use an oven because it's not easy to determine the ideal cooking times or temperatures straight away but, once you have learnt, the results will be unbeatable!



## baking or roasting

Opening an oven door and being blown over by the intense and "crispy" smell of the food this appliance always enhances the flavour of is a priceless experience! Nevertheless, this result is only guaranteed if we do things properly: a refractory oven must be heated slowly for at least a couple of hours; if the cooking process is particularly long, it's a good idea to leave a small fire going or some red hot coals inside the oven. You should start by cooking pizzas, breads, roast meats, lasagne or baked pasta dishes that require high temperatures and end with food like cakes and biscuits that bake at a gentler heat. You need to be

## on a soapstone slab



Cooking on a soapstone or lava stone slab is one of the oldest and most wholesome techniques. Indeed, these materials feature high thermal conductivity which means that they can be used on an open flame, albeit at a reasonable distance from the fire to avoid cracking the slab and to prevent overheating which would ruin the food being cooked. This cooking technique is completely natural because it doesn't require additional fats or condiments; it's quick because there is no need to wait for hot coals to be produced to start cooking; it's healthy because the food never comes in contact with the fire or fumes; it's suitable for any food including meat, fish, vegetables and cheeses and...for any cook, even the most scatter-brained, because it's really hard to "burn" your food! A sharp, stainless steel turner is the only kitchen utensil you will need for this cooking method.



## spit roasting

This ancient technique makes food very tasty and is suitable for roasting whole animals (chickens, turkeys, ducks, rabbits or even kids and pigs, large fish and any other food you can imagine) and an assortment of foods together such as different types of meat and vegetables that can be alternated as desired. It's undoubtedly a very healthy cooking method because it uses the heat radiated by the fire. It's up to the cook and to his experience to determine the right distance from the fire as well as its intensity to avoid burning the food. It's also a lengthy cooking process - probably taking several hours - and requires some attention: nevertheless, you will be rewarded by unforgettable results! A wet drip tray is indispensable to prevent the fats dripping off the food from falling onto the hot coals.

## asado grilling

This famous cooking technique exploits the heat reflected by the fire and consists in arranging food vertically on a grill in front of the fire, at a certain distance from it, and adding a wet drip tray to collect the fats and prevent harmful fumes from forming. Asado grilling is usually recommended for large pieces of meat because the long cooking process (3/4 hours) completely melts the fats contained in it for very tasty, light results. The long cooking times allow even amateur cooks to determine when the food is ready. This may take from an hour and a half (for sausages) to one whole day to cook half a cow, like a real Argentinian gaucho.





## materials

A perfect structure must satisfy both aesthetic and functional demands. A combination of quality materials is required to achieve these results.

For our barbecues we use:

1. Cement mix
2. Mass-coloured cement mix
3. Marmotech



### 1. CEMENT MIX

Consisting of a mixture of prime-quality cement, aggregates and refractory materials. Our cement mix barbecues are supplied unfinished together with a painting kit. They must be coated with the special wall paint supplied that is particularly thick, waterproof and protects the barbecue from the elements and wear.



### 2. MASS-COLOURED CEMENT MIX

Some of our barbecues are made of mass-coloured cement mix. These do not need to be painted but, once the barbecue has been assembled, just coated with a protective, transparent liquid which is included in the kit delivered together with the barbecue.



### 3. MARMOTECH

A mixture of granulated marble creates an innovative material with very high thermal resistance, that doesn't require a finishing coat of paint. It is sufficient to apply our transparent protective liquid. It is available in two versions with a particularly velvety feel: with a polished, grey granite effect (A) and with a polished, red granite effect (B). Almost all our barbecue tops are made of Marmotech.



## technologies

It's the functions that make a substantial difference to real professional grill masters. That's why our barbecues are designed to be functional in every detail.



### METAL HOOD GUARD

It strengthens and protects the hood from the heat of the wood combustion fumes for a barbecue that you can expect to be by your side for a long time.



### REAR OR SIDE FIREWOOD LOADING

To load the firewood even more safely and make cooking operations easier. Available for some selected models.



### FIREBOX WITH SIDE BRAZIER

To completely exploit the grill area without wasting an inch and to cook in total safety, shielded from the reflected heat of the fire. The side brazier also makes it a lot easier to continuously produce hot coals for the entire duration of the cooking process.

### FAST-FIRE-BOX SYSTEM

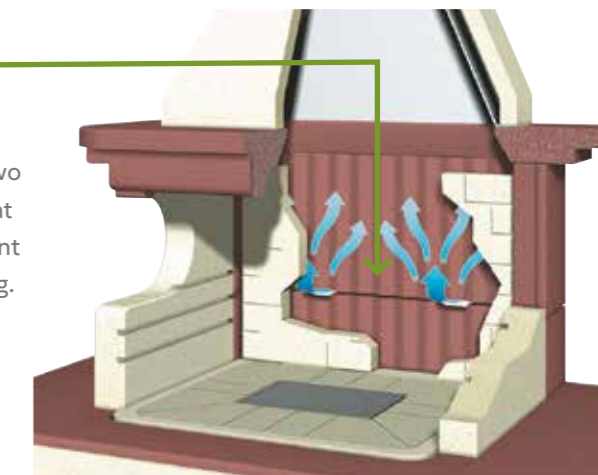
A special ash pan with an air flow that improves charcoal combustion and makes cleaning easier after the fire has gone out.



### FIREBOX AND GRILL AREA STRENGTHENED TO ACCOMMODATE LOG FIRES

Those who like to use their barbecues frequently and prefer wood to charcoal are obliged to choose products with a firebox and grill area strengthened to withstand the heat produced by a log fire. That's why our models are made with fireboxes strengthened by a double wall with natural, rear ventilation and a grill area with a refractory floor and insulated padding.

The back firebox wall, the part of the barbecue subjected to the greatest heat, is made of four panels (two external, horizontal ones and two internal, vertical ones) with a gap that lets the external air through to prevent the whole structure from overheating.



## Cookie kitchen line

# Lorenza, 43-years old, food blogger

She wants more than just a grill to cook on: the barbecue is her domain, a space she can add to year after year to try out new recipes and make room for everything she needs in the kitchen. To her, a new module is worth more than a new pair of shoes!

**This is why she chose the new, modular Cookie line:**

- to own a real outdoor kitchen
- to have more space to cook in
- to have more appliances to cook on
- to gain practical storage space
- because it is a customised project
- because she can add to the kitchen over time



## Cookie kitchen line

As of today, many of our barbecues can be integrated with modules from our Cookie kitchen line to create a real outdoor kitchen, even over time. The options are almost endless. Ask our trusted dealer for a tailored project.



Choose your favourite finish.

All our modules are made of cement mix with polished, grey or red, granite-effect Marmotech tops. Some modules can even become storage units with metal doors available in the following colours: stainless steel, anthracite and peach. It's all a matter of taste. Our kitchens are perfect for installation on a porch or under a canopy.



*above:* Cookie kitchen line with Gallipoli barbecue with a polished red granite top and stainless steel doors

*below:* Cookie kitchen line with a polished grey granite top and anthracite doors

*on the left:* Cookie kitchen line with Trinidad barbecue with a polished grey granite top and stainless steel doors





# create your own customised outdoor kitchen

There's a module for every need: just choose the one that suits you best. You don't even have to decide straight away! You can create your perfect space by extending and improving your Palazzetti outdoor kitchen one piece at a time.



5. CORNER MODULE

### 1. CUPBOARD MODULE

### 2. WORKTOP MODULE

The cupboard module can accommodate firewood, a gas cylinder or it can become a wine cooler. On the other hand, the worktop module with doors becomes a practical larder.



### 3. SINK MODULE

Provided with a stainless steel sink and a standard-supplied mixer tap, the top compartment can be shut by doors.



### 4. GAS HOB MODULE

A module with a 2 or 4-burner, stainless steel hob. The 2-burner version is fitted with a practical stainless steel lid. The top compartment can be shut by doors.



### 6. HOT COAL MAKER

The first module is designed to create large quantities of hot coals at the front, while the wood is loaded from the back. The second is a barbecue module without a hood, designed to stand on a countertop module; provided with slabs and grills.



### 8. GAS GRILL MODULE

Module with a professional gas cooking system. The structure is entirely in very thick 18/10 stainless steel. Provided with 3 or 4 burners, grills, an enamelled cast iron griddle and a lid with a thermometer (optional). See pages 44 and 45



### 9. OVEN MODULE

A wood-fired oven made entirely from stainless steel and provided with a door, a thermometer and a side firewood rack. The cooking chamber is in stainless steel and has a very thick, refractory oven floor. See page 56



range of cement barbecues

## Andrea, the grill master, is 34 years old and plays rugby

A real grill master won't settle for anything short of the best: he wants a top-quality product that lasts, is weatherproof and whose good looks are always integrated with functionality and practicality.

**This is why he has chosen a cement barbecue:**

- so that he can use all the cooking techniques requiring a log fire
- because he can choose from lots of models in different sizes and with different features
- for its resistance and durability
- because it can be added to over time to become a real outdoor kitchen
- for the assembly kit included



**AN ASSEMBLY KIT IS PROVIDED WITH EACH PALAZZETTI BARBECUE which includes all the materials required to install it and to apply any finishing touches as well.**



## andros



**Size and weight**  
118x92xh253 cm // 820 kg

**Size of grill**  
76x40 cm adjustable to 3 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

### **Why you should choose Andros:**

- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- 76-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- The Easy grill is in chromed steel wire
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- Assembly kit included

**It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.**





# antille



**Size and weight**  
255x90xh250 cm// 2,090 kg

**Size of grill**  
76x55 cm adjustable to 2 heights

**Oven chamber size**  
77x65 cm

**Cooking areas**  
2

**Cooking methods**  
Grill, soapstone slab, rotisserie, oven

**Why you should choose Antille:**

- Easy Medium refractory wood-fired oven
- Stainless steel oven door with practical thermometer and cool-touch handle
- The firebox with its side wood brazier makes cooking and wood-loading easy, while leaving the whole grill area free to use. Integrated firewood holder
- The grill area has a refractory floor and insulated padding
- Metal windshield included so that the barbecue is practical to use even on windy days
- Extra-large, easy-to-fold, dishwasher safe, Smart grill is made from very thick, round, stainless steel bars
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartments that can be shut by optional doors
- Anthracite-coloured, tile-effect roof made out of Cemipiù, a material specifically developed for outdoor use which is resistant to wear and to the elements
- Assembly kit included



It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.





# capri

**Size and weight**  
186x95xh265 cm // 1,150 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Oven chamber size**  
45x45 cm

**Cooking areas**  
2

**Cooking methods**  
Grill, soapstone slab, rotisserie, oven

## Why you should choose Capri:

- Patented stainless steel oven with a refractory base, it quickly reaches the set temperature thanks to the fumes produced by the grill's fire
- Cast iron and ceramic glass oven door with a thermometer
- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Self-bearing wood brazier in painted steel
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, grey granite finish
- Chromed utensil rail
- Cement mix structure. Must be painted
- Assembly kit included



# diva

**Size and weight**  
118x92xh267 cm // 1,020 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Oven chamber size**  
45x45 cm

**Cooking areas**  
2

**Cooking methods**  
Grill, soapstone slab, rotisserie, oven

## Why you should choose Diva:

- Patented stainless steel oven with a refractory base, it quickly reaches the set temperature thanks to the fumes produced by the grill's fire
- Cast iron and ceramic glass oven door with a thermometer
- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Self-bearing wood brazier in painted steel
- Stainless steel Bio grill with Bakelite handles
- Structure in mass-coloured cement mix. Paint not required
- Can be integrated with the Diva worktop module
- Assembly kit included



// **Painted stainless steel oven.** It works by exploiting the same fire that heats the grill: the outgoing flue gases completely surround the cooking chamber, heating it to the perfect temperature to cook any food. The oven will be hot and ready to use each time the barbecue is lit.



# faro

**Size and weight**  
154x113xh237 cm// 1,200 kg

**Size of grill**  
89x40 cm adjustable to 2 heights

**Reversible**

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

## **Why you should choose Faro:**

- The firebox has a side brazier for external wood loading as well as an integrated firewood holder
- The brazier is strengthened by a double refractory wall for greater resistance to intensely burning log fires, even with frequent use
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Extra-large stainless steel Lux grill, with wooden handles
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartment that can be shut by optional doors
- Hood in painted steel resistant to high temperatures and ideal for outdoor use
- Reversible
- Assembly kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



# fiji



**Size and weight**  
110x71xh197 cm // 535 kg

**Size of grill**  
68x37 cm adjustable to 2 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

### Why you should choose Fiji:

- The grill area has a refractory floor and insulated padding
- Marmotech worktop with a polished, beige granite finish
- Features a practical shelf
- Stainless steel Bio grill with Bakelite handles
- Cement mix structure. Must be painted
- Assembly kit included



# gallipoli



**Size and weight**  
158x119xh253 cm// 1,050 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

### Why you should choose Gallipoli:

- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- 76-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- Practical storage compartments that can be shut by optional doors
- Assembly kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



# goa



**Size and weight**  
128x71xh173 cm// 385 kg

**Size of grill**  
68x37 cm adjustable to 2 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

### Why you should choose Goa:

- The grill area has a refractory floor and insulated padding
- Stainless steel Bio grill with Bakelite handles
- Hood in painted steel resistant to high temperatures
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Structure in mass-coloured cement mix. Paint not required
- Assembly kit included
- Features a practical shelf





## gargano



**Size and weight**  
204x95xh267 cm // 1,920 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Oven chamber size**  
77x65 cm

**Cooking areas**  
2

**Cooking methods**  
Grill, soapstone slab, rotisserie, oven

### Why you should choose Gargano:

- Easy Medium refractory wood-fired oven
- Stainless steel oven door with practical thermometer and cool-touch handle
- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- 76-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- Practical storage compartments that can be shut by optional doors
- Assembly kit included



It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



# levanzo



**Size and weight**  
102x95xh236 cm // 680 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

It can be extended and added to, even over time, using the Cookie modules that best meet your requirements, thus becoming a real outdoor kitchen.

**Why you should choose Levanzo:**

- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- 76-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartment that can be shut by optional doors
- Assembly kit included



# linosa



**Size and weight**  
225x100xh234 cm // 1,800 kg

**Flue gas outlet**  
Ø 30 cm

**Size of grill**  
116x70 cm

**Oven chamber size**  
42x50 cm

**Cooking areas**  
2

**Cooking methods**  
Grill, soapstone slab, rotisserie, oven

**Why you should choose Linosa:**

- Large, open\* porch firebox, ideal to accommodate generously-sized grills and rotisseries  
*\*Hood cladding not supplied. This product must be installed on the porch*
- The firebox floor (116x70 cm) is provided with an ash pan to favour combustion and make it easier to clean away hot coals
- The countertops and worktop are in Cemipiù, an innovative material designed for outdoor use
- Cement mix structure. Must be painted
- **Countertop module:** a large countertop, indispensable to make cooking even easier
- **Oven module:** firebox paired with an indirectly-heated, wood-fired oven; the food does not come into contact with ash and smoke  
superior insulation reduces wood consumption  
42x50 cm oven chamber with an oven rack and a refractory base  
the oven can be installed on the right or left



# malibù



**Size and weight**  
90x85xh252 cm// 750 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

**Why you should choose Malibù:**

- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- 76-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- The base module has a back panel and a practical storage compartment that can be shut by optional doors
- Assembly kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



# malibù with oven



**Size and weight**  
180x85xh253 cm// 1,405 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Oven chamber size**  
51x52 cm

**Cooking areas**  
2

**Cooking methods**  
Grill, soapstone slab, rotisserie, oven

**Why you should choose Malibù with oven:**

- Refractory wood-fired oven
- Cast iron and ceramic glass oven door with a thermometer
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- 76-cm painted metal wood brazier
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- The base modules have a back panel and practical storage compartments that can be shut by optional doors
- Assembly kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



# maxime



**Size and weight**  
102x95xh228 cm// 650 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.

**Why you should choose Maxime:**

- The strengthened firebox has a high alumina content for utmost resistance over time
- By rotating the firewood holder provided, the wood can be loaded from the front or from the back
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- The base module has a back panel and a practical storage compartment that can be shut by anthracite doors
- Hood in painted steel resistant to high temperatures and ideal for outdoor use
- Assembly kit included



# maxime with oven



**Size and weight**  
204x95xh236 cm// 1,475 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Oven chamber size**  
77x65 cm

**Cooking areas**  
2

**Cooking methods**  
Grill, soapstone slab, rotisserie, oven

**Why you should choose Maxime with oven:**

- Easy Medium refractory wood-fired oven
- Cast iron and ceramic glass oven door with a thermometer
- The strengthened firebox has a high alumina content for utmost resistance over time
- By rotating the firewood holder provided, the wood can be loaded from the front or from the back
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- The base modules have a back panel and practical storage compartments that can be shut by anthracite doors
- The hood is in painted stainless steel resistant to high temperatures and extracts the fumes produced by the grill area and by the oven
- Assembly kit included



It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



# miami



**Size and weight**  
204x95xh267 cm // 1,625 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Cooking areas**  
2

**Cooking methods**  
grill, soapstone slab, rotisserie

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.

### Why you should choose Miami:

- N. 2 strengthened fireboxes with a double wall featuring rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- N. 2 grill areas have a refractory floor and insulated padding
- N. 2 ash pans with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- N. 2 x 76-cm painted metal wood braziers
- N. 2 stainless steel Bio grills with Bakelite handles
- N. 2 metal hood guards strengthen and protect the hood from the heat produced by the combustion fumes
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- N. 2 base modules with a back panel and practical storage compartments shut by optional doors
- Assembly kit included



# newport



**Size and weight**  
186x95xh250 cm// 985 kg

**Size of grill**  
76x37 cm adjustable to 3 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

### Why you should choose Newport:

- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- 76-cm painted metal wood brazier
- Stainless steel Bio grill with Bakelite handles
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Extra-large, polished Marmotech worktop with a grey granite finish
- Chromed utensil rail
- Cement mix structure. Must be painted
- Assembly kit included





# patmos



**Size and weight**  
190x102xh235 cm // 1,195 kg

**Size of grill**  
60x40 cm adjustable to 2 heights

**Cooking areas**  
2

**Cooking methods**  
grill, soapstone slab, rotisserie

**Why you should choose Patmos:**

- N. 2 grill areas have a refractory floor and insulated padding
- N. 2 self-bearing, painted steel wood braziers
- N. 2 metal hood guards strengthen and protect the hood from the heat produced by the combustion fumes
- N. 2 chromed steel wire Easy grills with feet
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- Assembly kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



# pianosa



**Size and weight**  
140x90xh242 cm // 820 kg

**Size of grill**  
89x40 cm adjustable to 2 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

**Why you should choose Pianosa:**

- The extra-large grill area has a refractory floor and insulated padding
- Self-bearing wood brazier in painted steel
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Lux grill with wooden handles
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- Assembly kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



# lanzarote



**Size and weight**  
178x78xh229 cm // 720 kg

**Size of grill**  
68x40 cm adjustable to 3 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie



### Why you should choose Lanzarote:

- Firebox with a side brazier and an integrated firewood holder
- The side brazier is strengthened with steel for utmost resistance over time
- The grill area has a refractory floor and insulated padding
- Ash pan with the Fast-Fire Box air flow System
- A metal hood guard strengthens and protects the hood
- The Easy grill is in chromed steel wire
- Extra-large, polished Marmotech worktop with a grey granite finish
- Cement mix structure. Must be painted
- Assembly kit included



# marettimo



**Size and weight**  
110x87xh184 cm // 780 kg

**Size of grill**  
68x37 cm adjustable to 2 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

### Why you should choose Marettimo:

- The strengthened firebox has two walls and the base is entirely in refractory material for utmost, durable resistance
- The grill area has a refractory floor and insulated padding
- Ash pan with the Fast-Fire Box air flow System
- 68-cm painted metal wood brazier
- Stainless steel Bio grill with Bakelite handles
- Structure in mass-coloured cement mix. Paint not required
- Features a practical shelf
- Assembly kit included

# salina



**Size and weight**  
110x71xh232 cm // 510 kg

**Size of grill**  
68x40 cm adjustable to 3 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie



### Why you should choose Salina:

- The grill area has a refractory floor and insulated padding
- Ash pan with the Fast-Fire Box air flow System
- 68-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- The Easy grill is in chromed steel wire
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Features a practical shelf
- Assembly kit included



# tirrenia



**Size and weight**  
110x77xh226 cm // 445 kg

**Size of grill**  
68x37 cm adjustable to 3 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

### Why you should choose Tirrenia:

- The firebox is made entirely from refractory material
- The grill area has a refractory floor and insulated padding
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Bio grill with Bakelite handles
- Mass-coloured worktop
- Cement mix structure. Must be painted
- Features a practical shelf
- Assembly kit included



## sumatra



**Size and weight**  
248x134xh256 h cm // 1,190 kg

**Size of grill**  
68x37 cm adjustable to 3 heights

**Cooking areas**  
2

**Cooking methods**  
grill, soapstone slab, rotisserie

### Why you should choose Sumatra:

- The stainless steel combustion chamber has a double wall to quickly produce large quantities of hot coals
- Rear wood loading allows considerable quantities to be loaded
- The grill area has a refractory floor and insulated padding
- N. 2 stainless steel Bio grills with Bakelite handles
- Terracotta o ardesia-effect Realstone worktop
- Cement mix structure. Must be painted
- Inserts in Easy Stone cultured stone
- Exclusive copper hood
- Assembly kit included



# trinidad



**Size and weight**  
204x95xh230 cm // 1,500 kg

**Size of grill**  
76x55 cm adjustable to 2 heights

**Cooking areas**  
1

**Cooking methods**  
grill, soapstone slab, rotisserie

## **Why you should choose Trinidad:**

- The firebox with its side wood brazier makes cooking and wood-loading easy, while leaving the whole grill area free to use. Integrated firewood holder
- The steel brazier is strengthened for greater resistance to intensely burning log fires even with frequent use
- The grill area has a refractory floor and insulated padding
- Metal windshield included so that the barbecue is practical to use even on windy days
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Extra-large, easy-to-fold, dishwasher safe, Smart grill is made from very thick, round, stainless steel bars
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartments that can be shut by optional doors
- Anthracite-coloured, tile-effect roof made out of Cemipiù, a material specifically developed for outdoor use which is resistant to wear and to the elements
- Assembly kit included

**It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.**



# tropea



**Size and weight**  
158x119xh252 cm // 1,100 kg

**Size of grill**  
76x55 cm adjustable to 3 heights



// Large, very thick, stainless steel, fold-away, dishwasher-safe grill.

### Cooking areas

1

**Cooking methods**  
grill, soapstone slab, rotisserie

### Why you should choose Tropea:

- The firebox with its side wood brazier makes cooking and wood-loading easy, while leaving the whole grill area free to use. Integrated firewood holder
- The firebox is strengthened by a double wall which features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Extra-large, easy-to-fold, dishwasher safe, Smart grill is made from very thick, round, stainless steel bars
- Extra-large, polished Marmotech worktop with a red granite finish
- Cement mix structure. Must be painted
- The base module has a back panel and a practical storage compartment that can be shut by optional doors
- Assembly kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



# up



**Size and weight**  
109x51xh139 cm // 330 kg

**Size of grill**  
99x40 cm adjustable to 3 heights

### Cooking areas

1

**Cooking methods**  
grill, soapstone slab, rotisserie

### Why you should choose Up:

- Innovative design
- Flexible installation, it can even stand on a customised base
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Stainless steel Lux grill with wooden handles
- Cement mix structure. Must be painted
- Mass-coloured, anthracite, cement mix hood with stainless steel inserts
- Assembly kit included

// Special, optional, side brazier featuring two compartments: one with a hatch for loading and igniting the firewood, the other designed for the production of hot coals which can be made to fall in the grill area by simply using the specific tool to pull the hatch open.



# vulcano

**Size and weight**  
252x266xh320 cm // 1,765 kg

**Size of grill**  
50x41 cm

**Bioplatt size**  
51x42 cm

**Oven chamber size**  
Ø 88 cm

**Cooking areas**  
2

**Cooking methods**  
Grill, soapstone slab, rotisserie, oven

## Why you should choose Vulcano:

- Elegant design with softly rounded forms highlighted by details in prized Giallo Reale marble
- Refractory wood-fired Smile 100 oven
- Painted steel oven door with a practical thermometer
- Features a 128-cm wide grill area that allows you to simultaneously cook on different surfaces
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Stainless steel grill with support
- Bioplatt soapstone slab with support
- The worktop is in precious, polished Giallo Reale marble
- Cement mix structure. Must be painted
- The column is in precious, topped, stone-effect Giallo Reale marble
- Exclusive copper hood
- Assembly kit included



wood-burning or gas barbecue range

## Alice, the yoga griller, is 31 years old and a nutritionist

She loves healthy food and terrace parties. She thinks a barbecue should communicate her passions: healthy recipes with no added fats, sharing time with friends and a refined design that perfectly matches the style of her home.

**This is why she has chosen a metal barbecue:**

- due to its moderate weight and size which make it suitable for installation on a terrace
- because it's easy to move around
- so that she can use all the cooking techniques that require a log fire (wood-burning model)
- because it is practical to use and easy to cook on (gas model)



# émile & remy



**Size and weight of Émile**  
174x95xh188 cm // 220 kg

**Size and weight of Remy**  
174x95xh226 cm // 220 kg

**Size of grill**  
99x40 cm adjustable to 2 heights

**Cooking areas**  
2

**Cooking methods**  
grill, soapstone slab, rotisserie, Argentinian Asado grilling

## Why you should choose Émile and Remy:

- The firebox is in Thermofix, a special cement that accumulates heat and then progressively and evenly yields it to the food
- Very thick steel firewood rack
- Stainless steel Lux grill with wooden handles
- Argentinian Asado grilling option thanks to an optional vertical grill kit
- It comes with 2 practical side shelves made from satin-finish stainless steel
- Its structure is in steel finished with outdoor-grade paint that withstands high temperatures
- It features a large stainless steel shelf at the front that can be adjusted in height



// émile model

// remy model

// **Foldaway grill**, provided with 4 hooks to hang it and turn it on both sides to ensure perfectly-even cooking results. 10 hooks in stainless steel are supplied to hang even large joints of meat or large fish.



# twist



**Size and weight**  
77x100xh140 cm // 145 kg

**Size of grill**  
60x40 cm vertical  
70x40 cm horizontal

**Cooking areas**  
2

**Cooking methods**  
grill, griddle

## Why you should choose Twist:

- Innovative design: can revolve through 360° to the preferred position and to cook without the wind getting in the way
- It's a flexible, fold-away barbecue made of steel that can be stored away in a small space when not in use
- Drip tray
- Very thick steel firewood rack
- Extra-large, easy-to-fold, dishwasher safe, Smart grill is made from very thick, round, stainless steel bars
- Vertical, stainless steel grill
- The flame-distributor grill protects the cook from the reflected heat of the fire
- Horizontal and vertical grilling options available thanks to the specific grills provided
- Its structure is in thick steel coated with paint that withstands high temperatures



# gioia



**Size and weight**  
90x70xh40 cm // 35 kg

**Dimensions of cooking area**  
60x45 cm

**Cooking areas**  
1

**Cooking methods**  
Teppanyaki griddle



**// Teppanyaki system**

In this system that comes from Japan, food is grilled (yaki) on a griddle (teppan). The Teppanyaki method can cook without added fats and preserves the nutritional properties of food as well as its flavour.

**Why you should choose Gioia:**

- Easy to install, it can stand on any top or on our specific cement module
- Practical to move around
- The griddle features the Teppanyaki system and is in very thick stainless steel
- The large drip tray can be removed from the front
- Lid with integrated food warmer
- 3 burners in cast steel are easy to remove and are provided with one-touch ignition
- Stainless steel heat diffusers
- It has a very thick 18/10 stainless steel structure with metal knobs



# romeo 70 & 90



**Size and weight of Romeo 70**  
70x70xh25 cm // 35 kg

**Size and weight of Romeo 90**  
90x70xh25 cm // 35 kg

**Size of grill of Romeo 70**  
62x49 cm

**Size of grill of Romeo 90**  
82x49 cm

**Cooking areas**  
2

**Cooking methods**  
griddle

**Why you should choose Romeo:**

- Easy to install, it can stand on any top or on our specific cement module
- Practical to move around
- Extralarge cooking area
- Its very thick cast iron griddle has two sides, one smooth and one ribbed one
- Large drip tray
- 3 burners (Romeo 70) in cast steel are easy to remove and are provided with one-touch ignition
- 4 burners (Romeo 90) in cast steel that are easy to remove and are provided with one-touch ignition
- Stainless steel heat diffusers
- Optional lid
- It has a very thick 18/10 stainless steel structure

// Romeo 70 3 burners  
// Romeo 90 4 burners





# rené



**Size and weight**  
139x60xh124 cm // 91 kg

**Size of grill**  
62x49 cm

**Cooking areas**  
3

**Cooking methods**  
grill, griddle, gas hob

## Why you should choose René:

- Easy to install and practical to move around
- The cooking area features 2 grills and 1 two-sided cast iron griddle coated with food-safe enamel
- Large drip tray in stainless steel
- 3 stainless steel burners with electric ignition
- Stainless steel heat diffusers
- Stainless steel side hob with a 2.9 kW burner and a lid
- Side worktop
- Its structure and wheels are made entirely of stainless steel
- 10 kg gas cylinder compartment
- Double-layered lid with thermometer



# alain



**Size and weight**  
160x60xh109 cm // 112 kg

**Size of grill**  
82x49 cm

**Cooking areas**  
3

**Cooking methods**  
grill, griddle, gas hob

## Why you should choose Alain:

- Easy to install and practical to move
- The cooking area features 3 grills and 1 two-sided cast iron griddle coated with food-safe enamel
- Large drip tray in stainless steel
- 4 stainless steel burners with electric ignition
- Stainless steel heat diffusers
- Stainless steel side hob with a 2.9 kW burner and a lid
- Side worktop
- Its structure and wheels are made entirely of stainless steel with refined, handmade finishes
- 2 practical steel drawers
- 10 kg gas cylinder compartment
- Steel lid

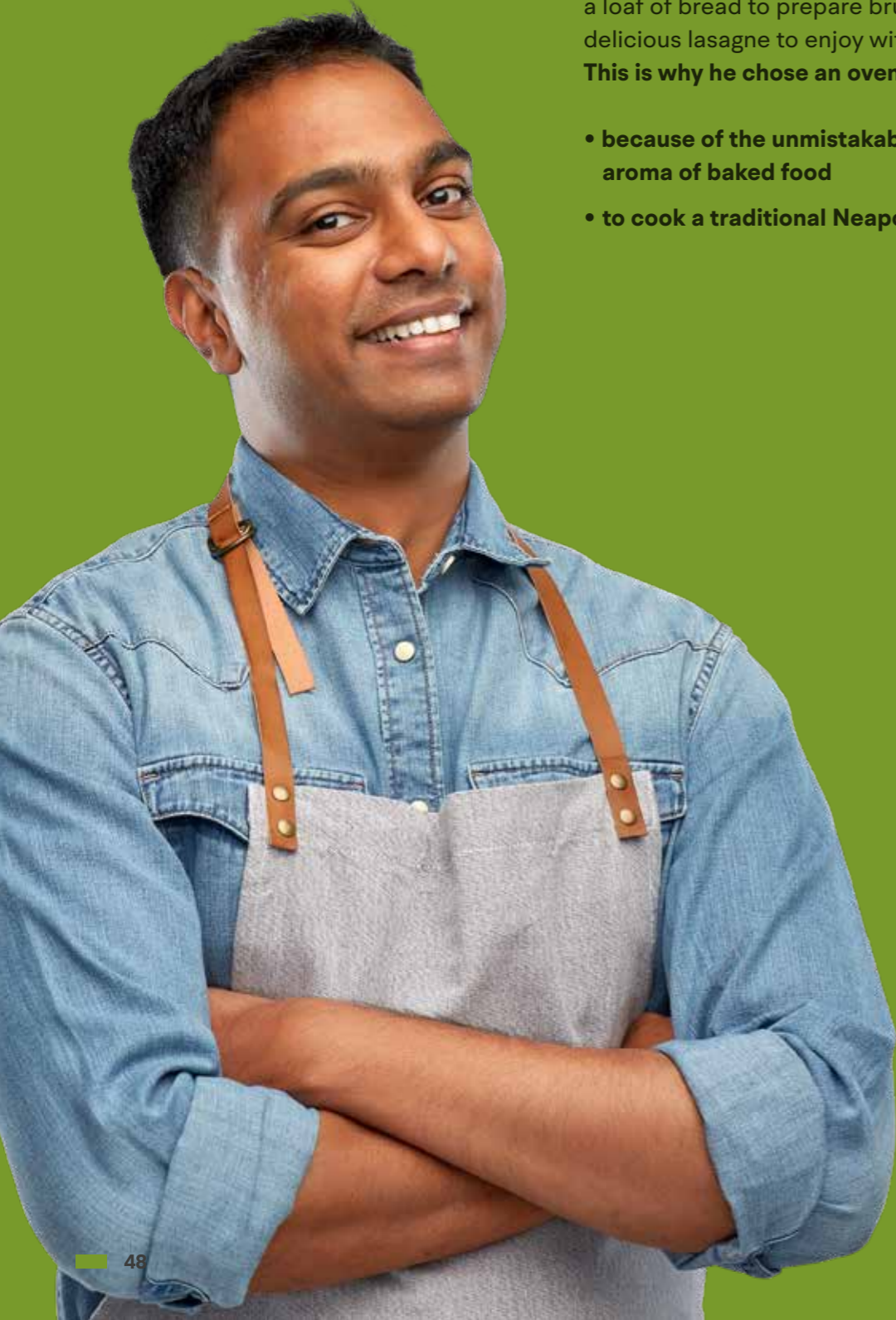


oven range

# Karim, the pizza king, is a 37-year old, export manager

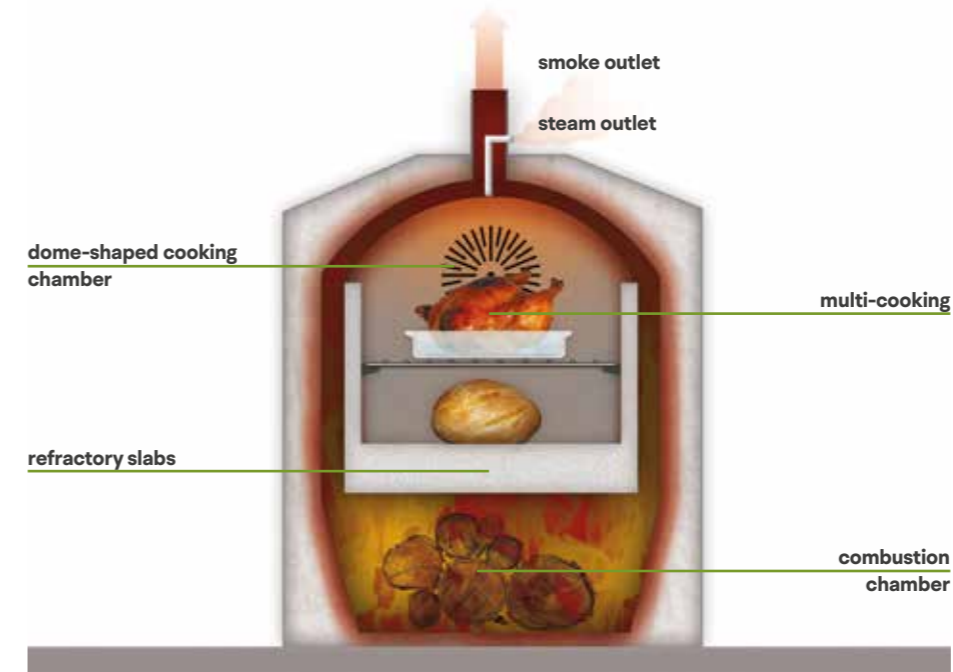
Some foods must be cooked in an oven: a tasty pizza to share with friends, a loaf of bread to prepare bruschettas with or a delicious lasagne to enjoy with your family. **This is why he chose an oven:**

- because of the unmistakable flavour and aroma of baked food
- to cook a traditional Neapolitan pizza



## indirect-heat ovens

Our indirect-heat ovens feature an oven chamber that is separate from the combustion chamber.



### SEPARATE COMBUSTION AND COOKING CHAMBERS

For healthier, more authentic-tasting food, the combustion chamber is heated by the combustion fumes that do not come into contact with the food. Functionality is also improved thanks to better combustion and, consequently, better temperature management.



### MULTI-COOKING

The large cooking chamber in stainless steel featuring 4 levels (3 racks + 1 refractory slab) and two fans makes it possible to cook various foods together without any of their flavours mingling. The heat is evenly distributed to guarantee excellent cooking results.

**LARGE, EASY-TO-REMOVE ASH PAN** to collect and get rid of combustion residues.

### LONG OPERATING HOURS ON A SMALL QUANTITY OF WOOD

The cooking chamber reaches high temperatures because it is completely enveloped by combustion fumes as well as being heated through its base. This lets it reach a temperature of up to 300°C in about 40 minutes with 4 kg of firewood. Moreover, this type of oven stores heat for a long time so that you can cook for several hours on just one load of firewood.



# andree 60 & 80



**Size and weight of mod. 60**  
96x101xh190 cm // 225 kg

**Size and weight of mod. 80**  
96x118xh190 cm // 295 kg

**Dimensions of cooking chamber**  
mod. 60 42x53xh37 cm  
mod. 80 42x76xh37 cm

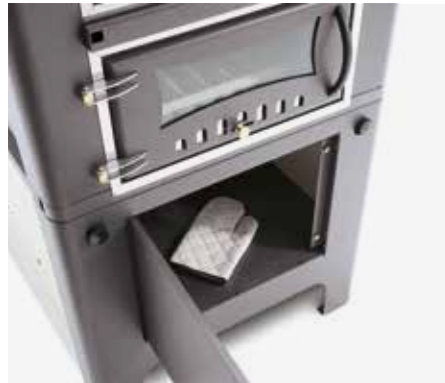
**Cooking areas**  
1

**Cooking methods**  
oven

## Why you should choose Andree:

- A separate combustion chamber featuring air adjustment
- Cooking chamber in AISI 304 stainless steel featuring a barrel vault, removable side panels and a refractory base
- Leavening chamber with a painted cast iron door
- 3 chromed steel racks
- Internal light (runs on electricity), minute minder and thermometer
- Uniform cooking courtesy of two fans
- Multi-cooking: various foods can be cooked simultaneously without their flavours mingling
- The oven and combustion chamber doors are in painted cast iron with ceramic glass and cool-touch handles
- Large, easily-removable ash pan
- The flue and stack are in stainless steel
- Sturdy wheels and pull-out handles make it easy to move the oven around

// Optional AISI 304 stainless steel shelf



# armand 60 & 80



**Size and weight of mod. 60**  
96x101xh190 cm // 290 kg

**Size and weight of mod. 80**  
96x118xh190 cm // 350 kg

**Dimensions of cooking chamber**  
mod. 60 42x53xh37 cm  
mod. 80 42x76xh37 cm

**Cooking areas**  
1

**Cooking methods**  
oven

## Why you should choose Armand:

- A separate combustion chamber featuring air adjustment
- Cooking chamber in AISI 304 stainless steel featuring a barrel vault, removable side panels and a refractory base
- Leavening chamber with a stainless steel door
- 3 chromed steel racks
- Internal light (runs on electricity), minute minder and thermometer
- Uniform cooking courtesy of two fans
- The oven and combustion chamber doors are in stainless steel with ceramic glass and cool-touch handles
- White brick-finish Easy Stone sides
- Large, easily-removable ash pan
- Smoke regulation damper
- The flue and stack are in stainless steel
- Sturdy wheels and pull-out handles
- AISI 304 stainless steel roof



# direct-heat ovens

## Easy

Modular, outdoor, wood-burning ovens built out of refractory cement mix, featuring a double wall that makes these products particularly easy to assemble because they require just a small amount of insulation paired with proper weather proofing. They are ideal for cooking bread and pizza.



### EASY TO INSTALL

These ovens can be assembled directly outdoors without complicated cladding structures and insulation. This is because they are naturally insulated: their structure has a gap that favours the creation of an air pocket that insulates the inside from the outer oven cladding. All that is needed is a sturdy base, proper grouting and a final application of washable, white sponged plastic paint.

### MODULARITY

Longer ovens can be put together by adding pairs of central elements as well as their relevant base plates. All our models are supplied as standard with a smoke regulation damper and a steel door with a thermometer and a peephole to check up on the cooking process.



### easy medium



**Size and weight**  
97x81xh49 cm // 270 kg

**Dimensions of interior space**  
77x65 cm



### easy large



**Size and weight**  
97x112xh49 cm // 410 kg

**Dimensions of interior space**  
77x96 cm



### easy extra large



**Size and weight**  
97x144xh49 cm // 470 kg

**Dimensions of interior space**  
77x127 cm



## Ghiottone



Bread, pizza, roast meats.....you can cook just about anything in these outdoor, wood-burning ovens. The refractory with a high alumina content they are made of accumulates heat and then yields it slowly and gradually to the food for uniform cooking results. They must be properly insulated and weather proofed.

### MODULARITY

Ghiottone is a prefabricated oven made up of various elements depending on the model, fitted with a steel door with a practical thermometer and a peephole to check up on the cooking process (the cast iron door is optional).



### RESISTANT

Refractory with a high alumina content guarantees utmost solidity and an endless life to the oven, even if used frequently.

### ghiottone small



**Size and weight**  
85x78xh55 cm // 210 kg

**Dimensions of interior space**  
70x69 cm



### ghiottone large 2.0



**Size and weight**  
118x143xh55 cm // 500 kg

**Dimensions of interior space**  
104x112 cm

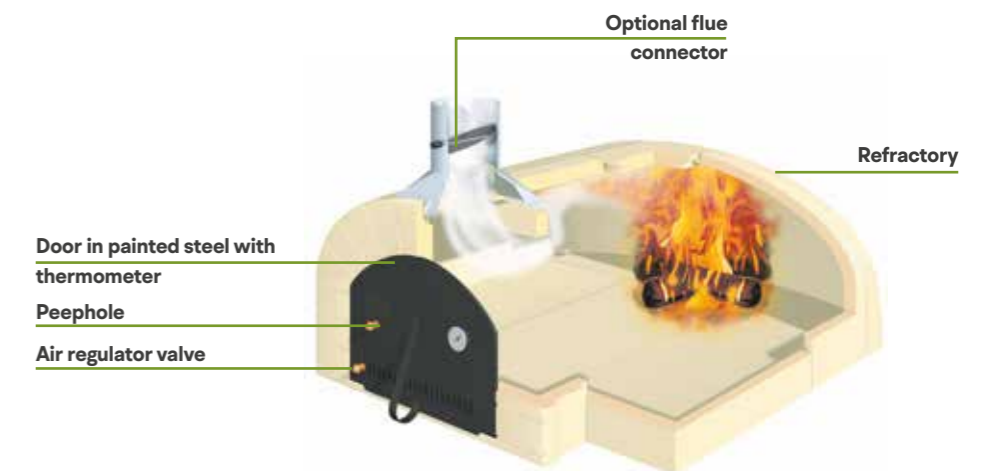


### ghiottone extra large 2.0



**Size and weight**  
118x172xh55 cm // 600 kg

**Dimensions of interior space**  
104x140 cm



### ghiottone medium 2.0



**Size and weight**  
118x114xh55 cm // 400 kg

**Dimensions of interior space**  
104x83 cm



# Smile



Are you looking for an oven to roast large joints of meat? Our line of Smile ovens does just that. All of them are made from refractory with a high alumina content and must be properly insulated and weather proofed. Their main feature is to store heat and preserve it for a long time, yielding it slowly to the food even after the fire has gone out: it's the ideal way to roast large joints of meat, bake bread and produce various rounds of pizza too!



All Smile ovens are provided with a steel door or an optional cast iron one, with or without an adjustable wall.



## EXAMPLE OF INSTALLATION

Waterproof roof

Lightweight insulating material (vermiculite, Leca insulators, pumice stone or others)

Rock wool



Flue (its weight must not be supported by the oven)

## smile 56



Size and weight  
65x70xh46 cm // 180 kg

Dimensions of interior space  
54x59 cm



## smile 60



Size and weight  
75x80xh95 cm // 255 kg

Dimensions of interior space  
64x60 cm



## smile 90



Size and weight  
75x110xh95 cm // 335 kg

Dimensions of interior space  
64x90 cm



## smile 80



Size and weight  
102x107xh47 cm // 225 kg

Dimensions of interior space  
80x77 cm



## smile 100



Size and weight  
103x110xh55 cm // 285 kg

Dimensions of interior space  
85x85 cm



## smile 120



Size and weight  
136x144xh55 cm // 370 kg

Dimensions of interior space  
120x120 cm



## carmine & vincenzo



Carmine and Vincenzo are practical, countertop, wood-burning or gas ovens. Made from stainless steel and refractory, they feature an original dome shape which, paired with their thick rock wool insulation, favours reaching the ideal temperature to bake bread and pizzas – which can be preserved by adding minimal amounts of fuel - in a very short time.

**Size and weight of Carmine**  
98x85xh113 cm // kg 135

**Oven chamber size of Carmine**  
80x60 cm

**Size and weight of Vincenzo**  
78x85xh113 cm // kg 90

**Oven chamber size of Vincenzo**  
60x60 cm

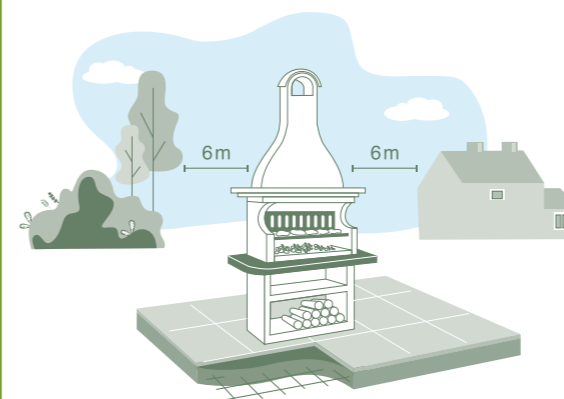
### Why you should choose Carmine or Vincenzo:

- Stainless steel wood-burning oven with a thermometer
- The dome-shaped, stainless steel cooking chamber is ideal to quickly reach high temperatures using a small amount of firewood
- The oven floor is in very thick refractory which stores heat and progressively releases it to the food
- Stainless steel door with a cool-touch handle
- Smoke regulation damper
- Protective cover
- Flue
- Flue casing
- Their moderate weight makes them ideal for installation on terraces



## assembly and maintenance tips

There are a few essential rules to follow to guarantee that your Palazzetti barbecue/oven will have a long life.



### Where should I install it?

EVEN A SMALL BARBECUE MUST STAND ON A LARGE, COMPACT BASE - PREFERABLY MADE OF CEMENT THAT IS NOT SUSCEPTIBLE TO SAGGING AS THIS WOULD CAUSE THE BARBECUE TO BREAK - WHICH ALSO KEEPS THE USER'S FEET DRY IN ANY SEASON.

For safety reasons and to avoid frequent smoke issues, the barbecue must stand at a distance of at least 6 metres from trees, buildings or other vertical obstacles.

### How should I protect it from frosty weather?

DURING THE WINTER MONTHS, IT IS ADVISABLE TO PROTECT YOUR PALAZZETTI BARBECUE/OVEN BY APPLYING OUR SPECIFIC COVER TO PREVENT CRACKS CAUSED BY THE FROST.

### How should I light it?

IT SHOULD ALWAYS BE LIT GRADUALLY SO THAT THE WHOLE STRUCTURE IS SLOWLY BROUGHT TO THE DESIRED TEMPERATURE.



### How about periodic maintenance?

Cement barbecues are subject to wear as a result of use and of bad weather conditions from which they must be protected. You will have to recondition yours once a year using the specific Easy Fix sealant and protective paint.



**PALAZZETTI**  
*in giardino*

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