

Wood Fired Cooking Made Portable:

The Bella Medio28 is a mid-sized, wood fired pizza oven and rolling cart. Portable and efficient, the Medio28 is perfect for families and outdoor parties. Made in the USA with stainless steel construction, a 28"W x 24"D cooking floor, and 672 sq. in. cooking space, the Medio28 has room to work and is built to last. It can bake 3 pizzas at a time, roast a small turkey, hold 4 roasting pans, or bake 12 loaves of bread.

Efficient Heating:

Even with its large cooking capacity, the Medio28 still heats up to over 750°F in about 15 minutes, and requires very little wood fuel. Over 2" of industrial-grade ceramic insulation helps keep the outside of the Bella cool while the inside is at full temperature!

Flexible Cooking:

This oven can bake and roast better than a conventional oven, grill better than a charcoal or gas grill, and has a larger cooking space than most residential grills. It's the one oven that can do it all. The oven's high throughput — as many as 30 to 40 pizzas in one hour — is enough for even large groups.

Quality Construction and Features:

- 304 polished stainless steel and solid weld construction for the oven dome, landing, door, and chimney, promises years of worry-free, rust-resistant operation.
- Professional-grade, powdered coated hood in striking red or stately black gives it a stylish look and is built weather tough.
- Authentic ceramic cordierite cooking floor for gourmet performance. This dense refractory floor offers outstanding heat retention and transfer for baking, along with extreme resistance to thermal shock (heating and cooling cycles) for durable, long-term use.
- The "Vent inside the chamber" design provides good airflow for a hot fire and easy smoke release.
- The attached rolling cart is equipped with two handles, a storage shelf, and four casters (2 locking), making it easy to move and position. The Medio28 is a great choice for home cooking and entertaining.



Usage Characteristics

Cooking Floor: 28" w x 24" d

Oven Landing: 19.5" w x 5.5" d

Cooking Area: 672 sq. in.

Oven Opening: 18" w x 9" h

Heat Up Time: 15 minutes

Cooking Dome Height (from baking floor): 13"

Pizzas at One Time: 3 (30-40 per hour)

Loaves of Bread: 12

Oven Dimensions

Width (with handles): 39.1"

Width (not including handles): 34.1"

Depth (with landing): 32.4"

Oven Height (not including cart or chimney): 21.1"

Cooking Floor Height (from ground): 35.4"

Total Height (with cart & chimney): 80.1"

Chimney Diameter: 4"

Weight (oven & cart): 250 lbs.

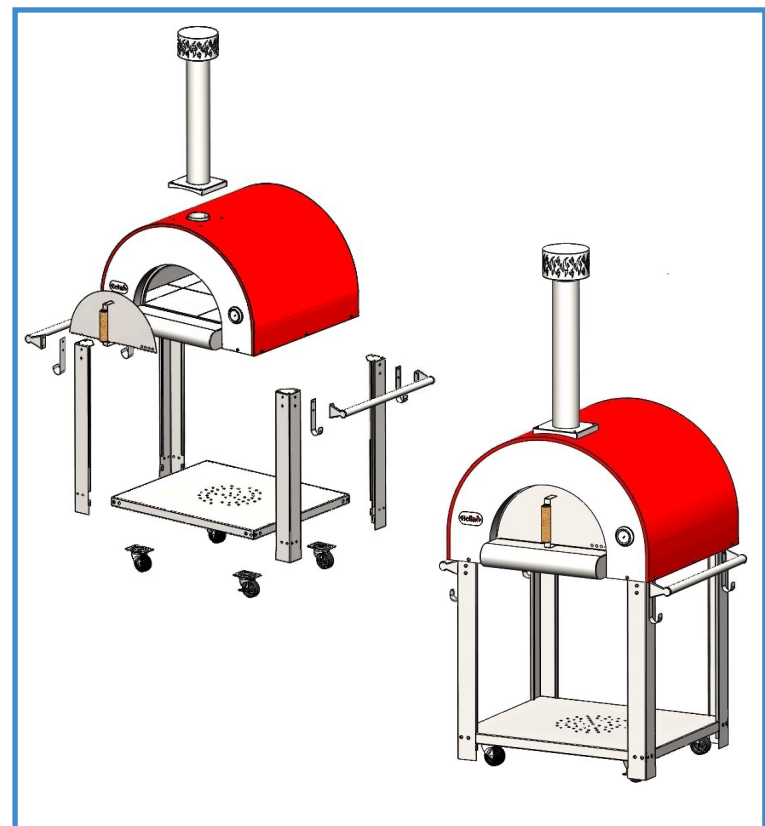
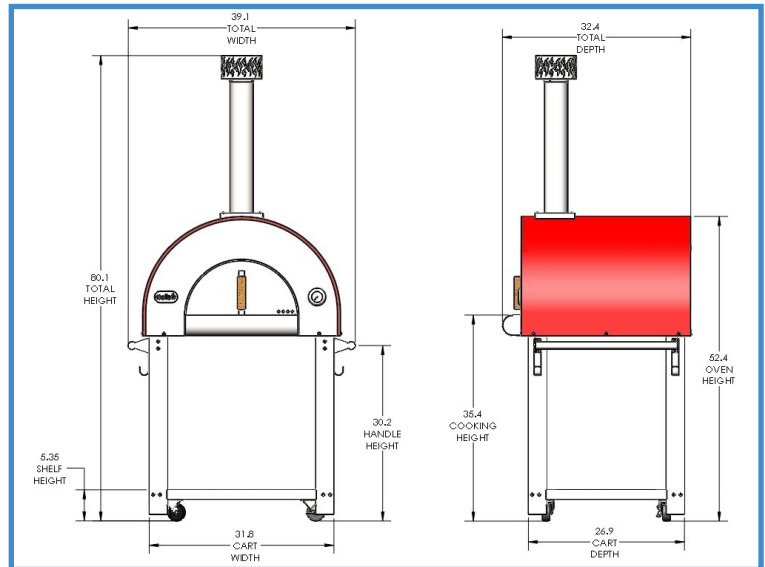
Ordering Information

SKU: BEMS28R of BEMS28B

Includes:

- 304 Stainless steel pizza oven with powder coated hood and integrated thermometer;
- High-grade ceramic cooking floor;
- Stainless steel stove pipe with flue;
- Stainless steel door;
- Stainless steel cart, with hardware to assemble it (typically in less than 1 hour);
- Handles for moving the cart, side hooks for holding pizza peels, and a storage shelf for wood;
- Starter tool kit with: Leather gloves, stainless steel pizza peel, and wooden pizza peel.

The Medio28 also comes in a countertop model.



Wood Fired Cooking Made Portable:

The Bella Medio28 Countertop model is a mid-sized, wood fired pizza oven. Easy to place in your outdoor kitchen, the Medio28 is perfect for families and outdoor parties. Made in the USA with stainless steel construction, a 28"W x 24"D cooking floor, and 672 sq. in. cooking space, the Medio28 has room to work and is built to last. It can bake 3 pizzas at a time, roast a small turkey, hold 4 roasting pans, or bake 12 loaves of bread.

Efficient Heating:

Even with its large cooking capacity, the Medio28 still heats up to over 750°F in about 15 minutes, and requires very little wood fuel. Over 2" of industrial-grade ceramic insulation helps keep the outside of the Bella cool while the inside is at full temperature!

Flexible Cooking:

This oven can bake and roast better than a conventional oven, grill better than a charcoal or gas grill, and has a larger cooking space than most residential grills. It's the one oven that can do it all. The oven's high throughput — as many as 30 to 40 pizzas in one hour — is enough for even large groups.

Quality Construction and Features:

- 304 polished stainless steel and solid weld construction for the oven dome, landing, door, and chimney, promises years of worry-free, rust-resistant operation.
- Professional-grade, powdered coated hood in striking red or stately black gives it a stylish look and is built weather tough.
- Authentic ceramic cordierite cooking floor for gourmet performance. This dense refractory floor offers outstanding heat retention and transfer for baking, along with extreme resistance to thermal shock (heating and cooling cycles) for durable, long-term use.
- The "Vent inside the chamber" design provides good airflow for a hot fire and easy smoke release.
- And because you design the counter space, your oven can be integrated into your kitchen and placed at your home chef's preferred height, making the Medio28 a great choice for home cooking and entertaining.



Usage Characteristics

Cooking Floor: 28"w x 24"d

Oven Landing: 19.5"w x 5.5"d

Cooking Area: 672 sq. in.

Oven Opening: 18"w x 9"h

Heat Up Time: 15 minutes

Cooking Dome Height (from baking floor): 13"

Pizzas at One Time: 3 (30-40 per hour)

Loaves of Bread: 12

Oven Dimensions

Width: 34.1"

Depth (with landing): 32.4"

Oven Height (not including chimney): 21.1"

Total Height (with chimney): 48.2"

Chimney Diameter: 4"

Weight: 202 lbs.

Ordering Information

SKU: BEMD28R or BEMD28B

Includes:

- 304 Stainless steel pizza oven with powder coated hood and integrated thermometer;
- High-grade ceramic cooking floor;
- Stainless steel stove pipe with flue;
- Stainless steel door;
- Starter tool kit with: Leather gloves, stainless steel pizza peel, and wooden pizza peel.

The Medio28 is also available with a rolling cart option.

