



AUTHENTIC. ITALIAN. OVENS.

ARTISANAL PIZZA ON WHEELS



THE CATERER SERIES

WOOD-FIRED PIZZA OVENS



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CATERER
QUATTRO

AGILE PERFORMANCE & FUNCTIONALITY

When moving an authentic Italian brick oven over the road, the first thing you wouldn't expect is ease. That's where the Caterer turns heads.

Every element has been optimized to pack the most efficiency, pound for pound.

FEATURES

- High performance oven manufactured in Modena, Italy by Pavesi (c. 1969). Includes single piece floor.
- Lightweight trailer can be towed by average mid-size SUV.
- Twin pop-up stainless steel tables provide the largest kitchen workspace available for mobile ovens of its class.
- Ample firewood/tool storage below oven.

SPECIFICATIONS

MODEL	12" PIZZA CAPACITY	BAKING SURFACE	TEMP. RANGE	TRAILER LENGTH	TRAILER WEIGHT	FUEL SOURCE
CATERER DUO	2 Pizzas	35.4"	500 – 1000°F	110"	2000 lbs	Wood
CATERER QUATTRO	4 Pizzas	43.3"	500 – 1000°F	110"	2530 lbs	Wood

STUCCO COLOR OPTIONS



THE PIZZA TRAILER

MOBILE ITALIAN WOOD FIRED KITCHEN



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A portable artisanal pizzeria on wheels. The ultimate answer to mobile wood-fired cooking – *The Pizza Trailer.*

This is the premier mobile pizza oven catering trailer available, fully equipped with durable kitchen equipment and a commercial wood-fired Pavesi oven.

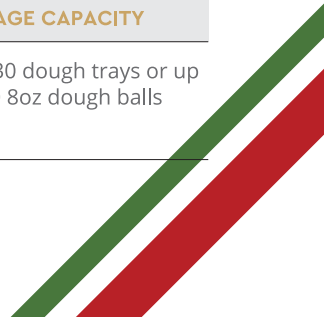
This 14' box trailer features an interior working space for pizza prep, with an exterior space for baking in the oven. This arrangement is optimal for high pace production, preventing operators from getting in each other's way.

FEATURES

- High performance oven manufactured in Modena, Italy by Pavesi (c. 1969). Includes single piece floor.
- Turnkey prepped for generator connection.
- Twin-door refrigerator with pizza topping trays.
- Two stainless steel tables, interior and exterior (one each)
- Insulated storage for up to 500 dough balls.
- Firewood storage.
- Stainless steel hand-sink with hot/cold water.
- Pizza oven tool storage.
- Interior & exterior lighting.
- Additional power outlets ready for connection to cash register/small appliances.
- 8ft extendable canopy.

SPECIFICATIONS

OVEN	DIMENSIONS	SINK	ELECTRICAL REQUIREMENTS	LIGHTING	INSULATED DOUGH STORAGE CAPACITY
PAVESI RPM 120 OR 140	6'W x 14'D x 6'H	5 gallon fresh water tank 6 gallon waste water tank Hot water on demand	Two 15 amp circuit connections*	2 interior work lights 4 exterior recessed lights	Over 30 dough trays or up to 500 8oz dough balls



ACCESSORIES



1/3 Grill Plate



1/2 Hotel Pan



Full Size Hotel Pan



Cherry Wood Pizza Peel



Brass Oven Brush Set



Perforated Pizza
Turning Peel



Perforated Setting Peel



Dual Laser Infrared
Thermometer



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