

# MANUFACTURER OF WOOD FIRED OVENS

FAMILY, FRIENDS, & FOOD



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**WPPO LLC**

wppollc.com

400 S. Railroad St. Warren, IL 61087

## GREETINGS FROM WPPO, LLC – A FAMILY OWNED COMPANY IN THE HEARTLAND OF AMERICA

At WPPO, LLC, we pride ourselves on people over profits, quality over quantity, and service over self-service. With these 3 priorities at the top of our list, we have become one of the fastest-growing, highly respected Wood Fired Oven manufacturers in North America and abroad.

With our own innovative mindset, we develop, design, test, and manufacture all of our ovens to meet every customer's demands. From portable to professional ovens, we have you covered.

We use high-quality materials, advanced technology, state of the art machinery, and, most importantly, high-quality people in every aspect of our business. We feel we have the best from our manufacturing facilities domestically and abroad through to our distribution and dealer network.

We are a small privately owned company with great values, knowledge, understanding, and most importantly, a love for wood-fired ovens and what they stand for, "Togetherness".

We hope you will join our family of friends inspired by food, fire, and friendship. Get fired up with WPPO, LLC.

We hope to get fired up with you,

- Dan & Lisa



# CHECK OUT OUR PORTABLE OVENS!

## LIL LUIGI



The only Portable Oven with down draft air system designed to work with wood chunks, charcoal, lump coal and pellets that works. Lil Luigi is comfortable cooking at 600 degrees but is capable of reaching 900.

### Exterior Dimensions

Oven Only: L 32" W 27" H 30"

### Interior Dimensions

L 13" W 13" H 5"

### Weight

42 lbs

### Constructed With

430 Stainless Steel

## LE PEPPE



The only Portable Oven with down draft air system designed to work with wood chunks, charcoal, lump coal and pellets that works. Le Peppe is comfortable cooking at 600 degrees but is capable of reaching 900. Have your favorite wood fired dishes anywhere.

Le Peppe is an oven of color. If you don't want the shine of Stainless Steel, Le Peppe is what you are looking for. Same great function of Lil Luigi without the shiny steel. Get Fired Up with Le Peppe.

### Exterior Dimensions

Oven Only: L 20" W 27" H 32"

### Interior Dimensions

L 13" W 13" H 5"

### Weight

38 lbs







# TRADITIONAL 25"

## AVAILABLE WITH OPTIONAL GAS ATTACHMENT

Get back to the basics with the beloved wood-fired oven that started it all! This best-seller merges economy and convenience. Sold with a wheeled cart and available with an optional gas attachment, the traditional 25" is a great starter oven for the aspiring wood-fired chef. Available in red or black. Gas attachment, WKEA-04GAS, is sold separately.

### *Outer Dimensions:*

Oven Only Inc Stack H 32" W 27" D 30

Stand Only H 39" W 27" D 30"

### *Interior Dimensions:*

23" x 22" = 506 sq inch

### *Door Opening:*

Bottom Width 16.5"

Height 7.75"







# KARMA 25" COLORED WITH CART

This small-but-mighty, slim-line oven is the most compact of our Karma line, which allows for a faster heating time and an accessible price point. The included black cart with side shelves and durable casters transforms the Karma 25 into a mobile cooking station by adding surface space for supplies while providing easy movement. This oven is available in three timeless colors of orange, red, and black.

## *Outer Dimensions:*

Oven including Stack H 37" W 26.6" D 25"

Base Only H 4" W 27.5" D 25"

## *Interior Dimensions:*

20" x 20" = 400 sq inch

## *Door Opening:*

Bottom Width 20"

Height 6.125"





# KARMA 25"

## Exterior Dimensions

Base Only: L 23" W 24" H 28"

Stand Only: L 26" W 50" H 74"

## Interior Dimensions

18.5" x 18.5"

## Weight

Base Only: 119 lbs

## Constructed With

304 Stainless Steel & Colored

## Insulation

Tight Woven Fire Blanket Fiber Top and Bottom

## Cooking Surface

1 1/4 inch Thick Tuscan Style Pizza Brick

This small-but-mighty, slim-line oven is the most compact of our Karma line, which allows for a faster heating time and an accessible price point. This package includes a stainless-steel countertop base to ensure a solid foundation for your wood-fired oven.



# KARMA 32"

## Exterior Dimensions

Oven Only: L 35" W 34" H 49"

Stand Only: L 35" W 34" H 40"

## Interior Dimensions

27.75" x 27.75"

## Weight

206 lbs

## Constructed With

304 Stainless Steel

## Insulation

Tight Woven Fire Blanket Fiber Top and Bottom

## Cooking Surface

1 1/4 inch Thick Tuscan Style Pizza Brick

The most popular size of our revolutionary Karma line, this 32" wood-fired oven provides space for up to three pizzas or your favorite cast iron pans. Made with premium 304 stainless steel, the Karma 32 can turn family meal prep into an outdoor celebration where conversation and laughter accompanies the cooking experience!



# KARMA 42"



Your backyard will be a beloved gathering place when you invest in WPPO's Karma 42, made with premium 304 stainless steel! Its impressive size allows even the most demanding chef the space and versatility to embark on a culinary adventure while entertaining friends and family. Everyone will want to join the fun as they watch you craft a wood-fired feast.

## Exterior Dimensions

Oven Only: L 36" W 43" H 41"

Stand Only: L 36" W 43" H 40"

## Interior Dimensions

27.71" x 36.87"

## Weight

338 lbs

## Constructed With

304 Stainless Steel

## Insulation

Tight Woven Fire Blanket Fiber Top and Bottom

## Cooking Surface

1 1/4 inch Thick Tuscan Style Pizza Brick

# KARMA 55"



WPPO's Karma 55 commercial wood-fired oven is the latest, greatest and largest of our Karma line, made with premium 304 stainless steel! And it is sure to be the star of any outdoor kitchen, from wineries, breweries to the most inevitable backyards. If you have a passion for cooking and entertaining for a crowd and want the space to go big with your wood-fired meals, you will fall in love with the Karma 55!

## Exterior Dimensions

Oven Only: H 57" W 55" D 34"

Stand Only: L 57" W 55" H 40"

## Interior Dimensions

28" x 45" = 1,260 sq inch

## Weight

534 lbs

## Constructed With

304 Stainless Steel

## Insulation

Tight Woven Fire Blanket Fiber Top and Bottom

## Cooking Surface

1 1/2 inch Thick Tuscan Style Pizza Brick





# NEW PROFESSIONAL LAVA DIGITAL CONTROLLED WOOD FIRED OVEN WITH CONVECTION FAN!

Innovation has never tasted so good! Are you ready to take your wood-fired cooking to the next level? WPPO's newest pro-series line is the perfect marriage of authentic wood-fired cooking and high-tech control. While its convection fan can circulate heat and reignite the flame with ease, the digital thermostat helps monitor both deck and air temperatures. This oven comes in 3 sizes, includes a meat probe, and features an eye-catching mosaic outer shell. The Lava Series is great space-saving option that accommodates a single pizza or dish at a time.

## LAVA 28"

### Oven Dimensions

28"w x 28"d x 31"h with stand and chimney

### Interior Dimensions

23"w x 19"d

### Door Dimensions

15"w x 5"h

### Weight

415 lbs

### Constructed With

Cut and polished volcanic stone AKA "LAVA"

Refractory Cement

304 Stainless Steel

Thick Steel Inner Shell

Mosaic Tile

Lava Rock Aggregate

### Insulation

Thick Fire Blanket Insulation

### Cooking Surface

Cut and polished volcanic stone AKA "LAVA"





## LAVA 40"

### Oven Dimensions

40"w x 40"d x 86"h with stand and chimney

### Interior Dimensions

32"w x 28"d

### Door Dimensions

17"w x 8.5"h

### Weight

1,037 lbs

### Constructed With

Cut and polished volcanic stone AKA "LAVA"  
Refractory Cement  
304 Stainless Steel  
Thick Steel Inner Shell  
Mosaic Tile  
Lava Rock Aggregate

### Insulation

Thick Fire Blanket Insulation

### Cooking Surface

Cut and polished volcanic stone AKA "LAVA"



## LAVA 48"

### Oven Dimensions

48"w x 48"d x 90"h with stand and chimney

### Interior Dimensions

38"w x 34"d

### Door Dimensions

17"w x 8.5"h

### Weight

1,403 lbs

### Constructed With

Cut and polished volcanic stone AKA "LAVA"  
Refractory Cement  
304 Stainless Steel  
Thick Steel Inner Shell  
Mosaic Tile  
Lava Rock Aggregate

### Insulation

Thick Fire Blanket Insulation

### Cooking Surface

Cut and polished volcanic stone AKA "LAVA"



# DO IT YOURSELF TUSCANY OVEN KIT



A multi-piece dome designed for easy handling and assembly.

## **AD 70 DIY TUSCANY WOOD FIRED OVEN KIT**

*Dimensions:*

38" D x 37" W x 23" H

## **AD 100 DIY TUSCANY WOOD FIRED OVEN KIT**

*Dimensions:*

55" D x 52" W x 31" H

## **AD 120 DIY TUSCANY WOOD FIRED OVEN KIT**

*Dimensions:*

71" D x 60" W x 32" H





# ASH VACUUM/ BLOWER

## 18V RECHARGEABLE OR 120V WALL PLUG



This is not just another shop vacuum. Featuring a sturdy steel canister, HEPA filter and flame-retardant filter, WPPC's ash vacuum is a must-have! Our customers appreciate the durability and peace of mind our vacuums provide. Great for cleaning wood stoves, pellet stoves, fireplaces, fire pits and BBQ grills.

### ASH VACUUM WITH ACCESSORIES

**1200 WATTS OF POWER**

*Dimensions:*

**12" L x 12" W x 15" H**

### ASH VACUUM WITH BONUS VAC VALUE PACK, 18V RECHARGEABLE

*Dimensions:*

**12" L x 12" W x 15" H**



# EVERYTHING YOU NEED FOR THE PERFECT MEAL EVERY TIME



Flame Separator  
Retail: Variety of Sizes



18V Ash Vacuum Refresh Kit



Infrared Thermometer



Steel Tongs



14", 16" Long Handle Wooden  
Pizza Peel



Pizza Crust Mix



Oven Brushes  
Retail: Variety of Sizes



15" Pizza Stone



Aluminum Peel



# ACCESSORIES FOR EVERY OCCASION



Aluminum Handled Pro  
Accessories Kit



Pro 7" Round Peel With  
Breakdown Handle



12", 14", 16" Wooden Launch Pad



3 Piece Mini Pizza Oven  
Accessories Kit



Ash Shovel 304 Stainless Steel



Oven Carts



Tool Holder



Oven Covers



Pizza Cutter





# WPPO ORIGINAL RECIPES

## FEATURING JOHAN MAGNUSSON WITH BIG SWEDE BBQ

Visit our *WPPO LLC* YouTube Channel to experience and master our greatest recipes, tips, and tricks featuring chef Johan Magnusson!

## PIZZA FRUTTI DI MARE

### Ingredients

- WPPO Pizza Dough
- 2 cups Authentic Pizza Sauce
- 1 Fennel
- 3/4 cup Heavy Cream
- 10 Scallops
- Big Swede BBQ Badass Seafood Boost
- 1 cup Mozzarella Cheese
- 1 cup Black Mussels, cooked
- 1 cup North Atlantic Shrimp, cooked

Remove all the fronds from the fennel and tear into small pieces. Remove the bottom part of the fennel bulb, cut it into halves and remove the inner core. Also cut the stalks. Slice the fennel bulb into very thin slices using a mandolin and set aside 2/3 of the fennel slices.

Finely chop the remaining 1/3 of the fennel slices and place in a pan. Add the pizza sauce and heavy cream into the pan as well. Bring the pan up to boil over medium heat and simmer for 10 minutes.

Slice the scallops into thin slices and set aside.

Shape the pizza dough balls into nice 12-inch round thin pizzas.

Thinly spread the fennel and pizza sauce on top of the pizzas.

Season the pizzas with the Big Swede BBQ Badass Seafood Boost or your favorite seafood herbs. Add plenty of mozzarella cheese. Also add the scallop slices, the mussels and the shrimp. Lastly, sprinkle with shaved fennel.

Bake the pizza in the pizza oven for 2-3 minutes and rotate after 90 seconds. Dome the pizza and remove.

Finally, top the pizzas with the fennel fronds and serve immediately



# BADASS BACKYARD COOKING

## AWARD WINNING NATIONAL BBQ ASSOCIATION (NBBQA) 2022 BOOK OF THE YEAR BY JOHAN MAGNUSSON WITH BIG SWEDE BBQ FEATURING 140 OUTDOOR COOKING RECIPES

### FENNEL AND SALAMI PIZZA

#### Ingredients

- WPPPO Pizza Dough
- 1 Fennel, with fronds
- 1/2 Tbs Extra Virgin Olive Oil
- 1/2 Tbs Lemon Juice
- Salt and Pepper, to taste
- Authentic Pizza Sauce
- 1 cup Provolone Cheese
- 1 cup Asiago Cheese
- 1 cup Mozzarella Cheese
- Dry Salami Slices or Nuggets
- Big Swede BBQ Badass Veggie Boost

Remove all the fronds from the fennel and tear the fronds into small pieces. Remove the bottom part of the fennel bulb, cut it into halves and remove the inner core. Also cut the stalks. Slice the fennel bulb into very thin slices using a mandolin and set aside 2/3 of the fennel slices.

Place the remaining 1/3 of fennel slices into a bowl and add the fennel fronds. Also add the olive oil and the lemon juice. Season with salt and pepper to taste.

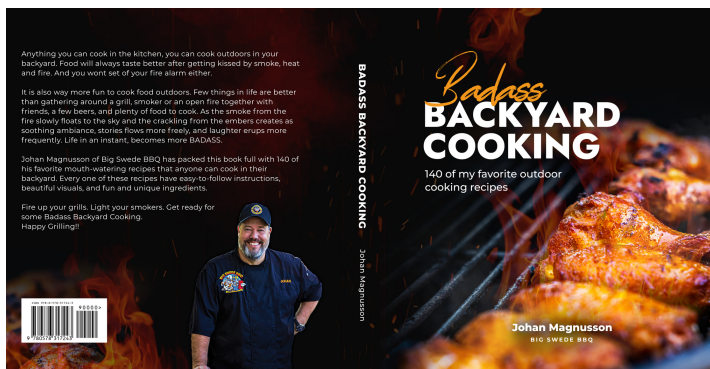
Shape the pizza dough balls into nice 12-inch round thin pizzas.

Add a thin layer of the authentic pizza sauce on the bottom of the pizzas. Top the pizzas with the cheese blend. Next, add plenty of salami nuggets or slices. Then sprinkle the pizzas with the raw fennel slices.

Bake the pizzas in the pizza oven for 2-3 minutes and rotate after 90 seconds. Dome the pizzas and remove.

Season the pizzas with the Big Swede BBQ Badass Veggie Boost or your favorite herb seasoning.

Finally, top the pizzas with the marinated fennel slices. Serve immediately.



**THE OPTIONS ARE ENDLESS WITH WPPPO  
WOOD FIRED OVENS  
NOT JUST FOR PIZZA ANYMORE!**



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