



THE  
GOOD  
LADY

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ALL PRODUCTS BACKED BY A FOUR YEAR WARRANTY

## FRESH HOT PIZZA ON A COUNTERTOP

Serving pizza at your venue doesn't need to take up a whole lot of room or cost you a fortune. With a compact stone deck oven you could be serving your customers delicious fresh pizza and other heated products on demand.



### THE KING

Next Gen Stone Deck Oven



### THE PRINCE

Rotating Stone Deck Oven

## PROFESSIONAL PIZZA NEEDS A SERIOUS OVEN

If pizza is the lifeblood of your business, you need a seriously high quality pizza deck oven to keep up with demand. The King and The Prince are the best electric stone deck pizza ovens on the market for professional pizza businesses.

## YOUR COMPACT PIZZA SOLUTION



### MIX

with the Ikaro  
spiral mixer



### ROLL

with a P-Roll  
dough roller



### COOK

in a Zanolli electric  
conveyor oven

# FREESTANDING CUTTER MIXERS



Patented four blade design  
with solid stainless steel shaft



Timer controlled - Walk away  
and do other tasks



Tilt mechanism for easy  
removal of product



Variable speed gives  
the user total control



## CONVEYOR OVENS

**+ 35%**  
more production



### Full Width Inspection Door

Zanoli conveyor ovens feature full width opening doors. They're the largest inspection doors on the market, allowing operators to take advantage of a larger space for products.



### Unmatched Energy Efficiency

The patented BRP system saves energy, making them some of the cheapest conveyors to run: they're 20% more energy efficient than other conveyors.



### Whisper Quiet Operation

Competing conveyor ovens are often quite loud while in operation, sounding more like a truck engine than an oven. Zanoli conveyor ovens are whisper quiet.

## 'Heat like the sun' with Star Progetti heaters

*No heat dispersion and no combustion*



**Heliosa 9**  
Heats up to 25m<sup>2</sup>



**Heliosa 99**  
Heats up to 45m<sup>2</sup>



**Seaside Model**  
Corrosion resistant