

Pizza Braai SA (Pty) Ltd.
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CATALOGUE

WWW.PIZZABRAAISA.CO.ZA

ABOUT US

Like all South Africans, we are always the first to initiate an opportunity for a braai, but like all humans, we love pizza. The fact is that we could not always braai and enjoy a delicious pizza. Enjoying a pizza, you either have to go to a restaurant or spend your time in the kitchen waiting for your pizza in the oven. One night as we were enjoying a braai, a good idea started. (because no good idea started with someone eating a salad)

We tried making a pizza on a tin foil covered braai grid with a braai casserole lid, covering the top. The idea was there but the pizza did not have that amazing wood fire oven taste. With Heinrich being a development engineer, the idea and design started rolling. He designed a portable pizza oven and after much trial and error, the perfectly crafted pizza braai came to life.

As the pizza braai was only just for our own enjoyment, once again around a braai, we thought that we might be able to sell our passion. With Sune in Marketing, we spontaneously shared this concept, to great shock received feedback, and noticed that there was a gap in this market. So many South Africans shared our passion for combining braai and pizza.



OUR PRODUCTS



THE STANDARD RANGE

This range consists of either a medium or large MILD STEEL portable pizza braai.

Standard Medium Combo



Portable

Heat resistant

Mild steel pizza oven

1x Terra rossa baking tile included (**300 x 300**)

Suitable for one standard size pizza

Compatible for braai, weber and gas

Stainless steel pizza peel included with combo

R 1160

Standard Large Combo

Portable

Heat resistant

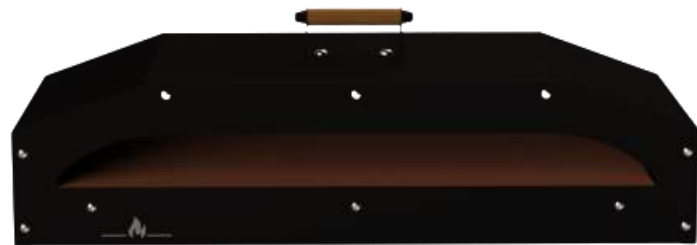
Mild steel pizza oven

2x Terra rossa baking tiles included (**300 x 300**)

Suitable for two standard size pizzas

Compatible for braai, weber and gas

Stainless steel pizza peel included with combo



R 1680

+ Add one stainless steel baking tile to your medium combo for R220

+ Add two stainless steel baking tiles to your LARGE combo for R440



THE ELITE RANGE

This range consists of either a medium or large STAINLESS STEEL portable pizza braai.

ELITE MEDIUM COMBO'S

Portable, Heat resistant, Stainless steel pizza oven

1x Terra rossa baking tile included (**300 x 300**)

Suitable for one standard size pizza

Compatible for braai, weber and gas

Stainless steel pizza peel included with combo



Basic **R 1480**

OR



PLUS **R 1860**

Includes custom foldable stand

+ Add one stainless steel baking tile to your medium combo for R220

ELITE LARGE COMBO'S

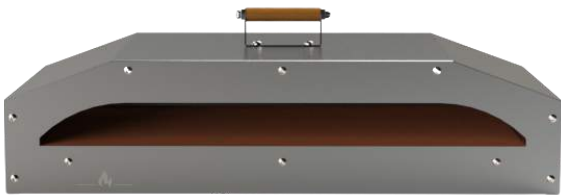
Portable , Heat resistant, Stainless steel pizza oven

2x Terra rossa baking tiles included (**300 x 300**)

Suitable for two standard size pizzas

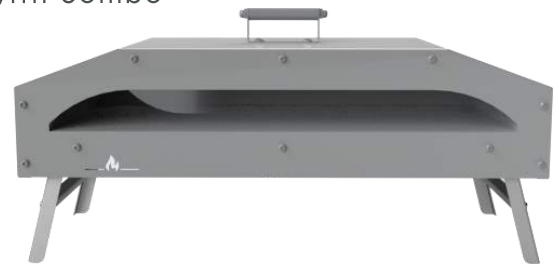
Compatible for braai, weber and gas

Stainless steel pizza peel included with combo



Basic **R 1980**

OR



PLUS **R 2360**

Includes custom foldable stand

+ Add two stainless steel baking tiles to your Large combo for R440



OUR LARGER ELITE RANGE

BIGGER IS BETTER!

Our larger range includes either the max (400 x 400) baking surface
or the xtra large with 2X (330 x 330) baking surface.

ELITE MAX COMBO'S

Portable, Heat resistant, Stainless steel pizza oven
Suitable for one MAX size pizza
Compatible for braai, weber and gas
Stainless steel pizza peel included with combo
400 x 400 Stainless Steel cooking tile inside



Basic R 2045

OR



PLUS R 2425

Includes custom foldable stand

THIS COMBO INCLUDES A STAINLESS STEEL BAKING TILE (NO TERRA ROSA TILE INCLUDED)

ELITE XTRA LARGE COMBO'S

Portable, Heat resistant, Stainless steel pizza oven
2x XL Terra rossa baking tiles included (**330 x 330**)
Suitable for two Xtra Large size pizzas
Compatible for braai, weber and gas.
Stainless steel pizza peel included with combo!



Basic R 2445

OR



PLUS R 2825

Includes custom foldable stand

+ Add two stainless steel baking tiles to your XTRA LARGE combo for R560

ACCESSORIES

Accessories price excludes shipping! Board or pizza cutter shipping: R90. Accessories shipping does not apply if purchased with any Pizza Braai SA combo.



PIZZA CUTTER

R425

Custom Pizza Braai SA cutter
Red Grandis Wooden Handle
Stainless Steel Blade



PIZZA BOARD

R465

Red Grandis Wooden pizza board.
350mm Diameter.
With 8 piece guiding grooves to make your
pizza cutting easier.



STAINLESS STEEL BAKING TILES



Standard size tile
(300 X 300)

R220



Xtra Large size tile
(330 X 330)

R280



R340

MAX size tile
(330 X 330)
*MAX combo
comes with 1
stainless steel tile



FREE PIZZA PEEL INCLUDED!

Stainless steel pizza peel
is included in all combos!

CUSTOMISE YOUR PIZZA BRAAI!

Name, date, birthday...

Anything special to your liking!

For only R180 you can add
10 characters to your pizza braai!



NATIONWIDE COURIER COST:

Accessories: R90

(if ordered with any combo, accessories shipping does not apply)

Medium Combo's R140

Large Combo's: R180

Outlying areas might effect price.

CLIENT INSTRUCTIONS

If you are reading this page, it means that you have purchased or thinking about purchasing your pizza braai! Firstly, we would like to thank you very much for the support and can't wait for you to start using your pizza braai! Any braai master will tell you, that you never interfere with another persons braai..so we are not here to do that! (wink-wink)

We are just here to supply you with a few useful tips that we have tried and tested to ensure the perfect pizza braai experience.



STEP 1: PIZZA DOUGH



We have a easy pizza dough recipe that you can find on our "recipe & Ingredients" page. A few dough tips: Ensure that your platform is covered with flour. This will keep the dough from sticking to the surface.

After rolling out your dough, place the dough in the oven for 5 min to make it a bit more stiff. This will help the handling of the base when placing your topping on the base.

When using your pizza braai for the first time, it is very important that the tile inside your braai is gradually heated. If you have a PLUS combo, that includes the stand, flip open your stand and place it over medium heat coals. If you do not have a stand, place your pizza braai on a higher setting over medium heat coals for the pizza to cook gradually, rather than placing your pizza braai to low and risking of damaging your baking tile. Heat the tile for approximately 15 minutes.

By gradually heating your pizza braai with the first use, your tile will adapt to the heat and this will reduce the chances of damaging. Once the cooking tile has gradually heated, it's time to make the magic happen!

STEP 2: HEATING OF TILE



STEP 3: BRAAI YOUR PIZZA



After you have lowered your pizza braai, you can feel on the inside of your braai when it has heated up.

To ensure a smooth placement of the pizza in the braai, sprinkle flour on the pizza peel then place the pizza on the peel. This will help that the pizza can go into the pizza braai easier and not stick to the peel should it be a bit "sticky". Your pizza base will become brown and crispy!

It's as simple as popping out the tiles. There are two holes located at the bottom of the inner tray. Pull the tiles out and start the cleaning process. Simply wipe your tile with a cloth.

Be sure not to use any wet or cleaning substances will make the tile fragile which will lead to cracking. For a more thorough clean, dis-assembling of the pizza braai is advised.

STEP 4: CLEANING



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