

outdoor kitchens, barbecues, Patio barbecues and ovens

2024 CATALOGUE



PALAZZETTI
in giardino

#facedabarbecue



Different people. Different tastes. All brought together, thanks to a barbecue!

It doesn't make any difference whether you like meat, are a vegetarian or prefer fish. You can still all cook and have fun together around a Palazzetti barbecue because we cater for all tastes!

Listen to our ambassadors and find out why they have fallen in love with Palazzetti's products.

KEY

- 1.** Wood-fired
- 2.** Charcoal-fired
- 3.** LPG-fired
- 4.** Natural gas-fired
- 5.** The assembly and painting kit is included in the price
- 6.** Can be integrated with our Cookie outdoor kitchen modules
- 7.** Model that doesn't require paint
- 8.** Model with an oven
- 9.** Number of pizzas that can be cooked simultaneously in the oven

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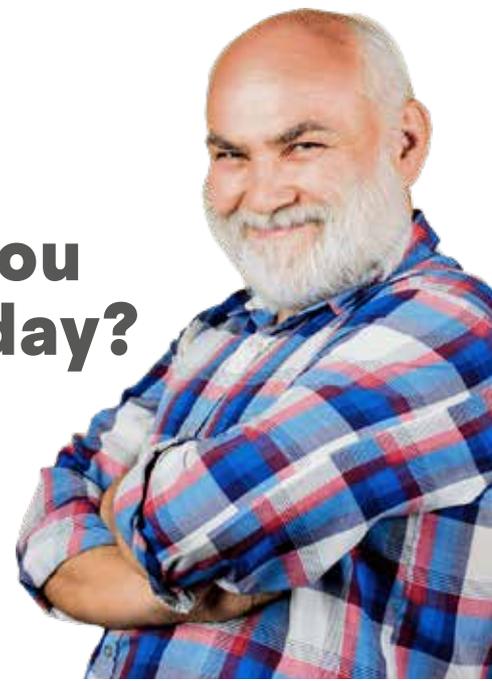


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what cooking technique do you want to use today?



grilling

No matter whether you use wood or charcoal, it's always exciting to light a blazing fire and it makes you want to start cooking straight away! You must be patient though and wait for a thin layer of white ash to cover the hot coals before putting your food on the grill, which must be at the right cooking temperature: high for large pieces of meat, medium for fish in general and low for vegetables. If you follow this tip you will prevent fats from dripping from the food onto the hot coals, which causes flares that produce harmful substances for our health. Charred food should never

be eaten! The grill you choose is also important for optimal results: a steel grill made of round bars is preferable for lean meats while a flat-bar grill that also collects the tasty fats and juices is ideal for other types of food.



baking or roasting

Opening an oven door and being blown over by the intense and "crispy" smell of the food this appliance always enhances the flavour of is a priceless experience! Nevertheless, this result is only guaranteed if we do things properly: a refractory oven must be heated slowly for at least a couple of hours; if the cooking process is particularly long, it's a good idea to leave a small fire going or some red hot coals inside the oven. You should start by cooking pizzas, breads, roast meats, lasagne or baked pasta dishes that require high temperatures and end with food like cakes and biscuits that bake at a gentler heat. You need to be

patient with yourself when learning to use an oven because it's not easy to determine the ideal cooking times or temperatures straight away but, once you have learnt, the results will be unbeatable!





on a lava stone slab

Cooking on a lava stone slab is one of the oldest and most wholesome techniques. Indeed, these materials feature high thermal conductivity which means that they can be used on an open flame, albeit at a reasonable distance from the fire to avoid cracking the slab and to prevent overheating which would ruin the food being cooked. This cooking technique is completely natural because it doesn't require additional fats or condiments; it's quick because there is no need to wait for hot coals to be produced to start cooking; it's healthy because the food never comes in contact with the fire or fumes; it's suitable for any food including meat, fish, vegetables and cheeses and....for any cook, even the most scatter-brained, because it's really hard to "burn" your food! A sharp, stainless steel turner is the only kitchen utensil you will need for this cooking method.



spit roasting

This ancient technique makes food very tasty and is suitable for roasting whole animals (chickens, turkeys, ducks, rabbits or even kids and pigs, large fish and any other food you can imagine) and an assortment of foods together such as different types of meat and vegetables that can be alternated as desired. It's undoubtedly a very healthy cooking method because it uses the heat radiated by the fire. It's up to the cook and to his experience to determine the right distance from the fire as well as its intensity to avoid burning the food. It's also a lengthy cooking process - probably taking several hours - and requires some attention: nevertheless, you will be rewarded by unforgettable results! A wet drip tray is indispensable to prevent the fats dripping off the food from falling onto the hot coals.





materials

A perfect structure must satisfy both aesthetic and functional demands. A combination of quality materials is required to achieve these results.

For our barbecues we use:

1. Cement mix
2. Marmotech

This is the secret of a product that is sturdy, practical and requires very little maintenance.

A product that will cook a great quantity of grilled delights!



CEMENT MIX

Consisting of a mixture of prime-quality cement, aggregates and refractory materials. Our cement mix barbecues are supplied unfinished together with a painting kit. They must be coated with the special wall paint supplied that is particularly thick, waterproof and protects the barbecue from the elements and wear.



MARMOTECH

A mixture of granulated marble creates an innovative material with very high thermal resistance, that doesn't require a finishing coat of paint. It is sufficient to apply our transparent protective liquid. It is available in two versions with a particularly velvety feel: with a polished, grey granite effect (A) and with a polished, red granite effect (B). Almost all our barbecue tops are made of Marmotech.



technologies

It's the functions that make a substantial difference to real professional grill masters. That's why our barbecues are designed to be functional in every detail.



METAL HOOD GUARD

It strengthens and protects the hood from the heat of the wood combustion fumes for a barbecue that you can expect to be by your side for a long time.



REAR OR SIDE FIREWOOD LOADING

To load the firewood even more safely and make cooking operations easier. Available for some selected models.



FIREBOX WITH SIDE BRAZIER

To completely exploit the grill area without wasting an inch and to cook in total safety, shielded from the reflected heat of the fire. The side brazier also makes it a lot easier to continuously produce hot coals for the entire duration of the cooking process.

FAST-FIRE-BOX SYSTEM

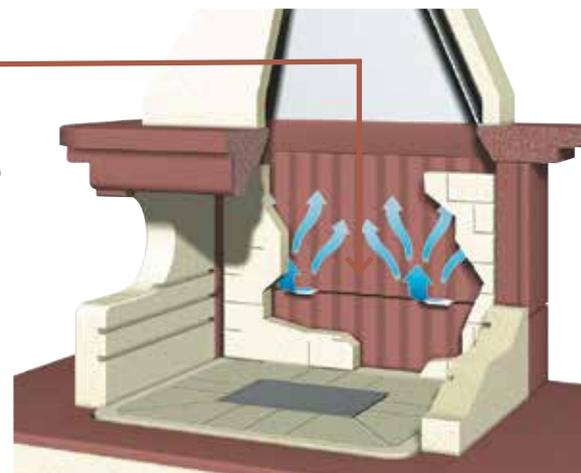
A special ash pan with an air flow that improves charcoal combustion and makes cleaning easier after the fire has gone out.



FIREBOX AND GRILL AREA STRENGTHENED TO ACCOMMODATE LOG FIRES

Those who like to use their barbecues frequently and prefer wood to charcoal are obliged to choose products with a firebox and grill area strengthened to withstand the heat produced by a log fire. That's why our models are made with fireboxes strengthened by a double wall with natural, rear ventilation and a grill area with a refractory floor and insulated padding.

The back firebox wall, the part of the barbecue subjected to the greatest heat, is made of four panels (two external, horizontal ones and two internal, vertical ones) with a gap that lets the external air through to prevent the whole structure from overheating.



Cookie kitchen line

Lorenza, 43-years old, food blogger

She wants more than just a grill to cook on: the barbecue is her domain, a space she can add to year after year to try out new recipes and make room for everything she needs in the kitchen. To her, a new module is worth more than a new pair of shoes!

This is why she chose the new, modular Cookie line:

- to own a real outdoor kitchen
- to have more space to cook in
- to have more appliances to cook on
- to gain practical storage space
- because it is a customised project
- because she can add to the kitchen over time





Cookie kitchen line

As of today, all our barbecues can be integrated with modules from our Cookie kitchen line to create a real outdoor kitchen, even over time. The options are almost endless. Ask our trusted dealer for a tailored project.



Choose your favourite finish.

All our modules are made of cement mix with polished, grey or red, granite-effect Marmotech tops. Some modules can even become storage units with metal doors available in the following colours: stainless steel, anthracite and peach. It's all a matter of taste. Our kitchens are perfect for installation on a porch or under a canopy.



above: Cookie kitchen line with Gallipoli barbecue with a polished red granite top and stainless steel doors

below: Cookie kitchen line with a polished grey granite top and anthracite doors

on the left: Cookie kitchen line with Trinidad barbecue with a polished grey granite top and stainless steel doors





create your own customised outdoor kitchen

There's a module for every need: just choose the one that suits you best.

You don't even have to decide straight away! You can create your perfect space by extending and improving your Palazzetti outdoor kitchen one piece at a time.



1. CUPBOARD MODULE

2. WORKTOP MODULE

The cupboard module can accommodate firewood, a gas cylinder or other utensils while the worktop module with doors can be used as a practical larder.



3. SINK MODULE

Provided with a stainless steel sink and a standard-supplied mixer tap, the top compartment can be shut by doors.

4. SPLASHBACK

All our models can be completed by a splashback.



5. GAS HOB MODULE

A module with a 2 or 4-burner, stainless steel hob. The 2-burner version is fitted with a practical stainless steel lid. The top compartment can be shut by doors.





6. CORNER MODULE

7. HOT COAL MAKER

8. COUNTERTOP BARBECUE

The first module is designed to create large quantities of hot coals at the front, while the wood is loaded from the back. The second is a barbecue without a hood, designed to stand on a countertop module; provided with slabs and grills.



9. GAS GRILL MODULE

Module with a professional gas cooking system. The structure is entirely in very thick 18/10 stainless steel. Provided with 3 or 4 burners, grills, an enamelled cast iron griddle and a lid with a thermometer (optional).

See pages 42 and 43



10. OVEN MODULE

A wood-fired oven made entirely from stainless steel and provided with a door, a thermometer and a side firewood rack. The cooking chamber is in stainless steel and has a very thick, refractory oven floor.

See page 56





Custom outdoor kitchens

Everlasting design, functionality and uniqueness.

If you dream of owning a fully-customised outdoor kitchen you can ask our trusted dealer to draw up a project based on your specific stylistic and space requirements.

Our open Patio fireplace will be the focus of every project but the materials, measurements and functions will differ to fully satisfy your specific desires.

Noisy conviviality or formal spaces, a passion for barbecues, for traditional Mediterranean food or for *nouvelle cuisine* recipes; our custom outdoor kitchens can handle any trend or occasion to perfection as they are designed to overcome

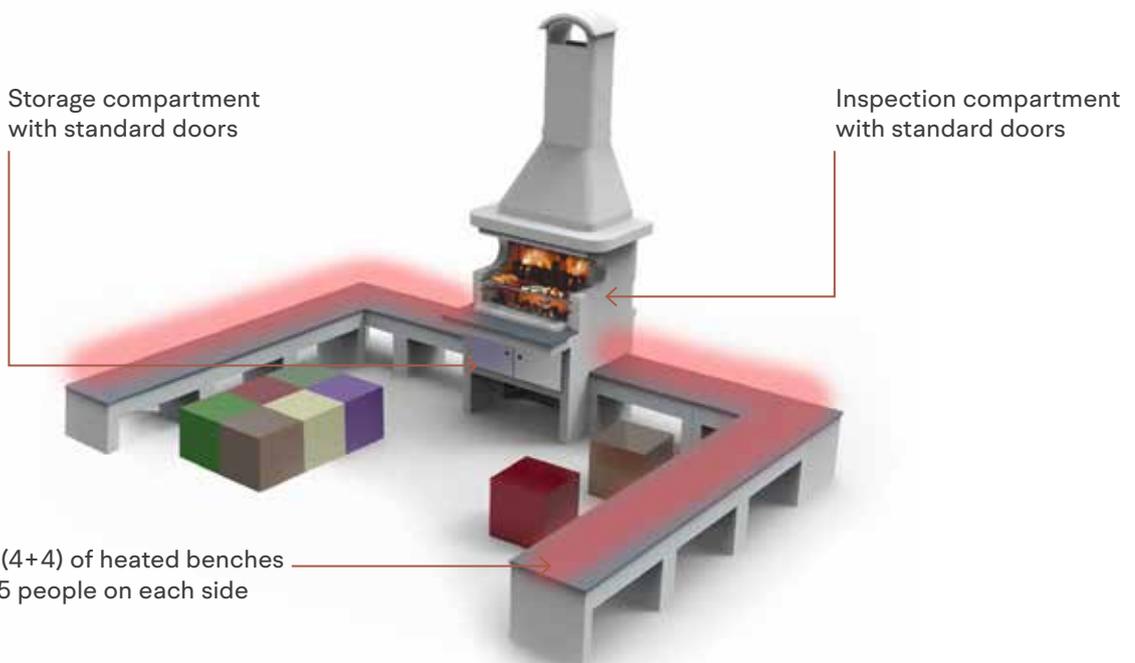
difficult weather and climatic conditions, **and to last practically forever.**





Alegranza: All together, outdoors, sitting around the fire!

Alegranza is the barbecue designed for cooking together outdoors even when the temperature is less than perfect. Patented technology heats the seats, making them comfortable to use in any season.



range of cement barbecues

Andrea, the grill master, is 34 years old and plays rugby

A real grill master won't settle for anything short of the best: he wants a top-quality product that lasts, is weatherproof and whose good looks are always integrated with functionality and practicality.

This is why he has chosen a cement barbecue:

- so that he can use all the cooking techniques requiring a log fire
- because he can choose from lots of models in different sizes and with different features
- for its resistance and durability
- because it can be added to over time to become a real outdoor kitchen
- for the assembly and painting kit included



AN ASSEMBLY AND PAINTING KIT IS PROVIDED WITH EACH PALAZZETTI BARBECUE which includes all the materials required to install it and to apply any finishing touches as well.



andros



Size and weight
118x92xh253 cm // 820 kg

Size of grill
76x40 cm adjustable to 3 heights

Cooking areas
1

Cooking methods
grill, soapstone slab, rotisserie

Why you should choose Andros:

- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- 76-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- The Easy grill is in chromed steel wire
- Marmotech worktop with a polished, red or grey granite finish
- Cement mix structure. Must be painted
- Assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.





antille



Size and weight

255x90xh250 cm// 2,090 kg

Size of grill

76x55 cm adjustable to 2 heights

Oven chamber size

77x65 cm

Cooking areas

2

Cooking methods

Grill, soapstone slab, rotisserie, oven

Why you should choose Antille:

- Easy Medium, refractory wood-burning oven with an interior space measuring 77x65 cm
- The oven floor complies with (CE) regulation n.1935/2004 regarding contact with food
- Stainless steel oven door with practical thermometer and cool-touch handle
- The firebox with its side wood brazier makes cooking and wood-loading easy, while leaving the whole grill area free to use. Integrated firewood holder
- The grill area has a refractory floor and insulated padding
- Metal windshield included so that the barbecue is practical to use even on windy days
- Extra-large, easy-to-fold, dishwasher safe, Smart grill is made from very thick, round, stainless steel bars
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartments that can be shut by optional doors
- Anthracite-coloured, tile-effect roof made out of Cemipiù, a material specifically developed for outdoor use which is resistant to wear and to the elements
- Assembly and painting kit included



It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



capri



Size and weight
cm 102x95x267 h // kg 980

Size of grill
76x37 cm adjustable to 3 heights

Oven chamber size
45x45 cm

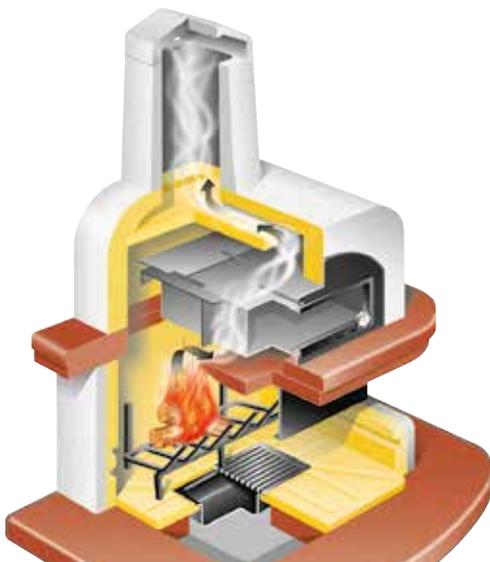
Cooking areas
2

Cooking methods
Grill, soapstone slab, rotisserie, oven

Why you should choose Capri:

- Patented stainless steel oven with a refractory base, it quickly reaches the set temperature thanks to the fumes produced by the grill's fire
- The oven floor complies with (CE) regulation n.1935/2004 regarding contact with food
- Stainless steel oven door with practical thermometer and cool-touch handle
- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Self-bearing wood brazier in painted steel
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- The assembly and painting kit included

// Painted stainless steel oven. It works by exploiting the same fire that heats the grill: the outgoing flue gases completely surround the cooking chamber, heating it to the perfect temperature to cook any food. The oven will be hot and ready to use each time the barbecue is lit.



Cast iron and ceramic glass oven door optional





faro



Size and weight

154x113xh237 cm// 1,200 kg

Size of grill

89x40 cm adjustable to 2 heights

Reversible

Cooking areas

1

Cooking methods

grill, soapstone slab, rotisserie

Why you should choose Faro:

- The firebox has a side brazier for external wood loading as well as an integrated firewood holder
- The brazier is strengthened by a double refractory wall for greater resistance to intensely burning log fires, even with frequent use
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Extra-large stainless steel Lux grill, with wooden handles
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartment that can be shut by doors (as standard)
- It can be fitted with a cooker hood in painted steel that withstands high temperatures or in painted stainless steel which is to be preferred if the barbecue will be installed near the sea because it is particularly resistant to salt corrosion
- Reversible
- The assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.







gallipoli



Size and weight

158x119xh252 cm// 1,050 kg

Size of grill

76x37 cm adjustable to 3 heights

Cooking areas

1

Cooking methods

grill, soapstone slab, rotisserie

Why you should choose Gallipoli:

- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- 76-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, red or grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartments that can be shut by optional doors
- The assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



gargano



Size and weight

204x95xh267 cm // 1,920 kg

Size of grill

76x37 cm adjustable to 3 heights

Oven chamber size

77x65 cm

Cooking areas

2

Cooking methods

Grill, soapstone slab, rotisserie, oven

Why you should choose Gargano:

- Easy Medium, refractory wood-burning oven with an interior space measuring 77x65 cm
- The oven floor complies with (CE) regulation n.1935/2004 regarding contact with food
- Stainless steel oven door with practical thermometer and cool-touch handle
- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- 76-cm painted metal wood brazier
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, red or grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartments that can be shut by optional doors
- The assembly and painting kit included



It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.





lanzarote



Size and weight

180x70xh232 cm // 900 kg

Size of grill

68x40 cm adjustable to 2 heights

Cooking areas

1

Cooking methods

grill, soapstone slab, rotisserie

Why you should choose Lanzarote:

- The firebox with its side wood brazier makes cooking and woodloading easy while leaving the whole grill area free to use. Integrated firewood holder
- The side brazier is strengthened with steel for utmost resistance over time
- The grill area has a refractory floor and insulated padding
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- The Easy grill is in chromed steel wire
- Extra-large, polished Marmotech worktop with a grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartment that can be shut by optional doors
- The assembly and painting kit included



levanzo



Size and weight

102x95xh236 cm // 800 kg

Size of grill

76x37 cm adjustable to 3 heights

Cooking areas

1

Cooking methods

grill, soapstone slab, rotisserie

Why you should choose Levanzo:

- Ash pan with the Fast-Fire Box air flow System with a high alumina content and features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- 76-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartment that can be shut by optional doors
- The assembly and painting kit included

It can be extended and added to, even over time, using the Cookie modules that best meet your requirements, thus becoming a real outdoor kitchen.



malibù

with oven



Size and weight

180x85xh252 cm// 1,405 kg

Size of grill

76x37 cm adjustable to 3 heights

Oven chamber size

51x52 cm

Cooking areas

2

Cooking methods

Grill, soapstone slab, rotisserie, oven

Why you should choose Malibù with oven:

- Refractory wood-fired oven 51x52 cm
- The oven floor complies with (CE) regulation n.1935/2004 regarding contact with food
- Stainless steel oven door with a practical thermometer and a cool-touch handle
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- 76-cm painted metal wood brazier
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- The base module has a back panel and practical storage compartments that can be shut by optional doors
- The assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



miami



Size and weight

204x95xh267 cm // 1,625 kg

Size of grill

76x37 cm adjustable to 3 heights

Cooking areas

2

Cooking methods

grill, soapstone slab, rotisserie

Why you should choose Miami:

- N. 2 strengthened fireboxes with a double wall featuring rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- N. 2 grill areas have a refractory floor and insulated padding
- N. 2 ash pans with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- N. 2 x 76-cm painted metal wood braziers
- N. 2 stainless steel Bio grills with Bakelite handles
- N. 2 metal hood guards strengthen and protect the hood from the heat produced by the combustion fumes
- Marmotech worktop with a polished, red granite finish
- Cement mix structure. Must be painted
- N. 2 base modules with a back panel and practical storage compartments shut by optional doors
- The assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



maxime



Size and weight

102x95xh229 cm// 650 kg

Size of grill

76x37 cm adjustable to 3 heights

Cooking areas

1

Cooking methods

grill, soapstone slab, rotisserie

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.

Why you should choose Maxime:

- The strengthened firebox has a high alumina content for utmost resistance over time
- By rotating the firewood holder provided, the wood can be loaded from the front or from the back
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- The base module has a back panel and a practical storage compartment that can be shut by anthracite doors (as standard)
- It can be fitted with a cooker hood in painted steel that withstands high temperatures or in painted stainless steel which is to be preferred if the barbecue will be installed near the sea because it is particularly resistant to salt corrosion
- The assembly and painting kit included



maxime

with oven

Size and weight

204x95xh237 cm// 1,550 kg

Size of grill

76x37 cm adjustable to 3 heights

Oven chamber size

77x65 cm

Cooking areas

2

Cooking methods

Grill, soapstone slab, rotisserie, oven



Why you should choose Maxime with oven:

- Easy Medium, refractory wood-burning oven with an interior space measuring 77x65 cm
- The oven floor complies with (CE) regulation n.1935/2004 regarding contact with food
- Stainless steel oven door with a practical thermometer and a cool-touch handle
- The strengthened firebox has a high alumina content for utmost resistance over time
- By rotating the firewood holder provided, the wood can be loaded from the front or from the back
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Stainless steel Bio grill with Bakelite handles
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- The base module features a back panel and a practical storage compartment closed by anthracite doors (as standard)
- It can be fitted with a cooker hood in painted steel that withstands high temperatures or in painted stainless steel which is to be preferred if the barbecue will be installed near the sea because it is particularly resistant to salt corrosion
- The assembly and painting kit included



It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



oreste



Size and weight

170x83xh260 cm// kg 410

Size of slab

72x48 cm

Size of oven chamber

70x60 cm suitable for 2 pizzas

Cooking areas

2

Cooking methods

lava stone slab, oven

Why you should choose Oreste:

- An elegant and functional outdoor workstation that includes, in a single volume: a lava stone slab, a wood fired oven, 2 practical worktops and a space dedicated to loading firewood and starting the fire
- Oven: the inside is in Thermofix®, a special, high-performance refractory that stores heat and preserves it for various hours even after the fire has gone out, ideal for slow cooking methods
- Combustion chamber: easy to access through its hatch, it makes igniting and managing the fire extremely convenient. It's ideal for less experienced cooks who can work at a safe distance from the heat of the fire thus excluding the risk of getting burnt
- Lava stone slab: it heats up in less than 10/12' and is ideal for grilling meat, fish and even vegetables and cheeses without the need for additional fats
- Space to house a drip pan to collect cooking fats
- Air regulation: lets you control the slab and the oven temperature to a certain degree of precision
- A thermometer to monitor oven temperature
- Fumes by-pass lever: lets you direct the combustion fumes to the oven or directly to the flue
- Perfect for outdoor installation or on the porch



// Cooking method. The slab and the oven are simultaneously heated by a single fire.

→ The fire in the drawer heats the lava stone slab which quickly reaches the perfect temperature for uniform cooking results. Thanks to a dedicated circuit, the exiting flue gasses are then made to completely surround the oven that reaches a temperature of about 280°C in 25/40 minutes.

→ Oreste is also designed to cook bread and pizzas on an open flame. Simply light the fire directly in the oven which reaches a temperature of 380° C for a perfect pizza.

By controlling the combustion air and the exiting fumes, it is possible to achieve optimal temperature and cooking time management for quick or slow cooking methods using the smallest possible quantity of firewood.



patmos



Size and weight

190x102xh235 cm // 1,260 kg

Size of grill

60x40 cm adjustable to 2 heights

Cooking areas

2

Cooking methods

grill, soapstone slab, rotisserie

Why you should choose Patmos:

- N. 2 grill areas have a refractory floor and insulated padding
- N. 2 self-bearing, painted steel wood braziers
- N. 2 metal hood guards strengthen and protect the hood from the heat produced by the combustion fumes
- N. 2 chromed steel wire Easy grills with feet
- Marmotech worktop with a polished, red or grey granite finish
- Cement mix structure. Must be painted
- The assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



pianosa



Size and weight
140x90xh242 cm // 820 kg

Size of grill
89x40 cm adjustable to 2 heights

Cooking areas
1

Cooking methods
grill, soapstone slab, rotisserie

Why you should choose Pianosa:

- The extra-large grill area has a refractory floor and insulated padding
- Self-bearing wood brazier in painted steel
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Lux grill with wooden handles
- Marmotech worktop with a polished, red or grey granite finish
- Cement mix structure. Must be painted
- The assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



salina



Size and weight

118x70xh232 cm // 580 kg

Size of grill

68x40 cm adjustable to 3 heights

Cooking areas

1

Cooking methods

grill, soapstone slab, rotisserie

Why you should choose Salina:

- The grill area has a refractory floor and insulated padding
- Ash pan with the Fast-Fire Box air flow System
- 68-cm painted metal wood brazier
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- The Easy grill is in chromed steel wire
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Features a practical shelf
- The assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



tirrenia



Size and weight
110x77xh226 cm // 445 kg

Size of grill
68x37 cm adjustable to 3 heights

Cooking areas
1

Cooking methods
grill, soapstone slab, rotisserie

Why you should choose Tirrenia:

- The firebox is made entirely from refractory material
- The grill area has a refractory floor and insulated padding
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Stainless steel Bio grill with Bakelite handles
- Mass-coloured worktop
- Cement mix structure. Must be painted
- Features a practical shelf
- The assembly and painting kit included





sumatra



Size and weight

248x134xh256 h cm // 1,190 kg

Size of grill

68x37 cm adjustable to 3 heights

Cooking areas

2

Cooking methods

grill, soapstone slab, rotisserie

Why you should choose Sumatra:

- The stainless steel combustion chamber has a double wall to quickly produce large quantities of hot coals
- Rear wood loading allows considerable quantities to be loaded
- The grill area has a refractory floor and insulated padding
- N. 2 stainless steel Bio grills with Bakelite handles
- Terracotta or slate-effect Realstone worktop
- Cement mix structure. Must be painted
- Inserts in Easy Stone cultured stone
- Exclusive copper hood
- The assembly and painting kit included



trinidad



Size and weight

204x95xh230 cm // 1,500 kg

Size of grill

76x55 cm adjustable to 2 heights

Cooking areas

1

Cooking methods

grill, soapstone slab, rotisserie



Why you should choose Trinidad:

- The firebox with its side wood brazier makes cooking and wood-loading easy, while leaving the whole grill area free to use. Integrated firewood holder
- The grill area has a refractory floor and insulated padding
- Metal windshield included so that the barbecue is practical to use even on windy days
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Extra-large, easy-to-fold, dishwasher safe, Smart grill is made from very thick, round, stainless steel bars
- Marmotech worktop with a polished, grey granite finish
- Cement mix structure. Must be painted
- Practical storage compartments that can be shut by optional doors
- Anthracite-coloured, tile-effect roof made out of Cemipiù, a material specifically developed for outdoor use which is resistant to wear and to the elements
- The assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.







tropea



Size and weight

158x119xh252 cm // 1,100 kg

Size of grill

76x55 cm adjustable to 3 heights



// Large, very thick, stainless steel, fold-away, dishwasher-safe grill.

Cooking areas

1

Cooking methods

grill, soapstone slab, rotisserie

Why you should choose Tropea:

- The firebox with its side wood brazier makes cooking and wood-loading easy, while leaving the whole grill area free to use. Integrated firewood holder
- The firebox is strengthened by a double wall which features rear ventilation to ensure greater resistance to intensely-burning log fires even when used frequently
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- A metal hood guard strengthens and protects the hood from the heat produced by the combustion fumes
- Extra-large, easy-to-fold, dishwasher safe, Smart grill is made from very thick, round, stainless steel bars
- Extra-large, polished Marmotech worktop with a red or grey granite finish
- Cement mix structure. Must be painted
- The base module has a back panel and a practical storage compartment that can be shut by optional doors
- The assembly and painting kit included

It can be integrated with the Cookie kitchen modules to create a real outdoor kitchen.



up

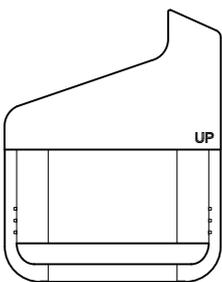


Size and weight
109x51xh138 cm // 330 kg

Size of grill
99x40 cm adjustable to 3 heights

Cooking areas
1

Cooking methods
grill, soapstone slab, rotisserie



Why you should choose Up:

- Innovative design
- Flexible installation, it can even stand on a customised base
- The grill area has a refractory floor and insulated padding
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Stainless steel Lux grill with wooden handles
- Cement mix structure. Must be painted
- Mass-coloured, anthracite, cement mix hood with stainless steel inserts
- Firewood kit (optional): designed to facilitate fuel loading and ignition, production of embers and the outflow of fumes. It is supplied with a 76 cm stainless steel Bio grill.
- The assembly and painting kit included



// FIREWOOD KIT (OPTIONAL):

the kit features a space for housing the fuel (wood or charcoal) which is accessible by opening the door at the front.

The firewood holder is designed to ensure optimal fuel ignition: it comes with a special place for firelighters that can be lit from outside using a match.

The firewood holder also eases the production of hot coals which can be made to fall directly onto the grill area by pulling the bottom panel out using the specific tool. Its special shape prevents the heat from reflecting on the food and on the cook while conveying the combustion fumes directly to the chimney.



// Shown: Up barbecue installed on a base.

vulcano



Size and weight
252x266xh320 cm // 1,765 kg

Size of grill
50x41 cm

Bioplatt size
51x42 cm

Oven chamber size
Ø 88 cm

Cooking areas
2

Cooking methods
Grill, soapstone slab, rotisserie, oven

Why you should choose Vulcano:

- Elegant design with softly rounded forms highlighted by details in prized Giallo Reale marble
- Refractory wood-fired Smile 100 oven
- The oven floor complies with (CE) regulation n.1935/2004 regarding contact with food
- Painted steel oven door with a practical thermometer
- Features a 128-cm wide grill area that allows you to simultaneously cook on different surfaces
- The grill area has a refractory floor and insulated padding
- Bioplatt soapstone slab with support
- Ash pan with a Fast-Fire Box air flow system that improves combustion and makes cleaning easier after the fire has gone out
- Stainless steel grill with support
- Cement mix structure. Must be painted
- The column is in precious, topped, stone-effect Giallo Reale marble
- The worktop is in precious, polished Giallo Reale marble
- Exclusive copper hood
- The assembly and painting kit included

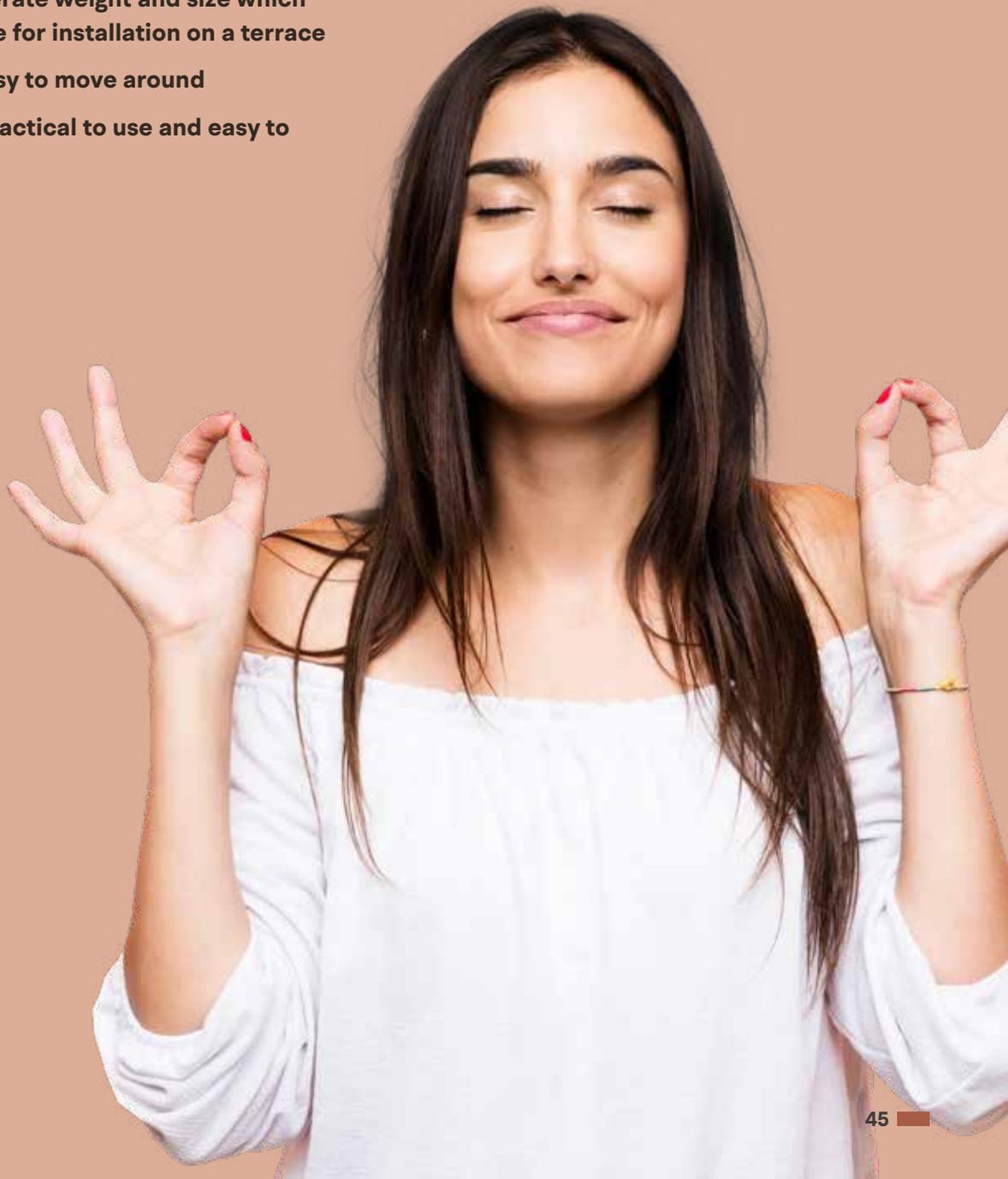


gas barbecue range

Alice, the yoga griller, is 31 years old and a nutritionist

She loves healthy food and terrace parties. She thinks a barbecue should communicate her passions: healthy recipes with no added fats, sharing time with friends and a refined design that perfectly matches the style of her home. **This is why she has chosen a metal barbecue:**

- due to its moderate weight and size which make it suitable for installation on a terrace
- because it's easy to move around
- because it is practical to use and easy to cook on



Size and weight

70x70xh40 cm // 35 kg

Dimensions of cooking area

60x45 cm

Cooking areas

1

Cooking methods

Teppanyaki griddle

Why you should choose Gioia:

- Easy to install, it can stand on any top or on our Cookie kitchen line specific cement module
- Practical to move around
- 3 burners in cast steel are easy to remove and are provided with one-touch ignition
- Stainless steel heat diffusers
- The griddle features the Teppanyaki system and is in very thick stainless steel
- The large drip tray can be removed from the front
- It has a very thick 18/10 stainless steel structure with metal knobs
- Lid with integrated food warmer



// Teppanyaki system

In this system that comes from Japan, food is grilled (yaki) on a griddle (teppan). The Teppanyaki method can cook without added fats and preserves the nutritional properties of food as well as its flavour.



romeo 70 & 90



Size and weight of Romeo 70
70x70xh25 cm // 35 kg

Size and weight of Romeo 90
90x70xh25 cm // 35 kg

Size of grill of Romeo 70
62x49 cm

Size of grill of Romeo 90
82x49 cm

Cooking areas
2

Cooking methods
griddle

Why you should choose Romeo:

- Easy to install, it can stand on any top or on our Cookie kitchen line specific cement module
- Practical to move around
- Extralarge cooking area
- 3 burners (Romeo 70) in cast steel are easy to remove and are provided with one-touch ignition
- 4 burners (Romeo 90) in cast steel that are easy to remove and are provided with one-touch ignition
- Stainless steel heat diffusers
- Its very thick cast iron griddle has two sides, one smooth and one ribbed one
- Large drip tray
- It has a very thick 18/10 stainless steel structure
- Stainless steel lid for cooking (optional)

// Romeo 70 3 burners
// Romeo 90 4 burners



alain



Size and weight

160x60xh109 cm // 112 kg

Size of grill

82x49 cm

Cooking areas

3

Cooking methods

grill, griddle, gas hob

Why you should choose Alain:

- Easy to install and practical to move
- 4 stainless steel burners with electric ignition
- Stainless steel heat diffusers
- The cooking area features 3 grills and 1 two-sided cast iron griddle coated with food-safe enamel
- Large drip tray in stainless steel
- Stainless steel side hob with a 2.9 kW burner and a lid
- Its structure and wheels are made entirely of stainless steel with refined, handmade finishes
- Side worktop
- 2 practical steel drawers
- 10 kg gas cylinder compartment
- Steel lid



Patio range

Anna, a wise, 65-year old, grandma

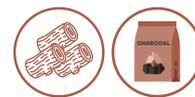


She loves inviting her children and grandchildren to her country home where she makes good use of her large porch whenever the weather is nice enough. She puts her heart into every recipe she makes for her family, be it grilled food, lasagne, cakes or even pizza for the youngest ones.

That's why she chose a Patio barbecue:

- **to enjoy the benefits of a real outdoor fireplace for cooking, and for warmth on cold days**
- **because it has a large, open, firebox which is ideal to cook for many people**
- **because she can customise her outdoor barbecue in every detail to make it perfect for her garden**
- **because of the ancient charm of a wood fire**

linosa



Size and weight

225x100xh234 cm // 1,800 kg

Flue gas outlet

Ø 30 cm

Size of grill

116x70 cm

Oven chamber size

42x50 cm

Cooking areas

2

Cooking methods

Grill, soapstone slab, rotisserie, oven

Why you should choose Linosa:

- Large, open* porch firebox, ideal to accommodate generously-sized grills and rotisseries
**Hood cladding not supplied. This product must be installed on the porch*
 - The firebox floor (116x70 cm) is provided with an ash pan to favour combustion and make it easier to clean away hot coals
 - The countertops and worktop are in Cemipiù, an innovative material designed for outdoor use
 - Cement mix structure. Must be painted
- **Countertop module (optional):**
a large countertop, indispensable to make cooking even easier
 - **Grill and oven module:**
firebox paired with an indirectly-heated, wood-fired oven; the food does not come into contact with ash and smoke

superior insulation reduces wood consumption

42x50 cm oven chamber with an oven rack and a refractory base

the oven can be installed on the right or left



the Patio range

IT COOKS

Palex is the perfect firebox for cooking on a wood fire using a grill, a griddle or a spit: all the openings of our models are particularly large to accommodate the cooking utensils that make even the life of the most amateur cook easier.



SAVINGS

Patio is a very affordable product thanks to its easy installation and assembly.



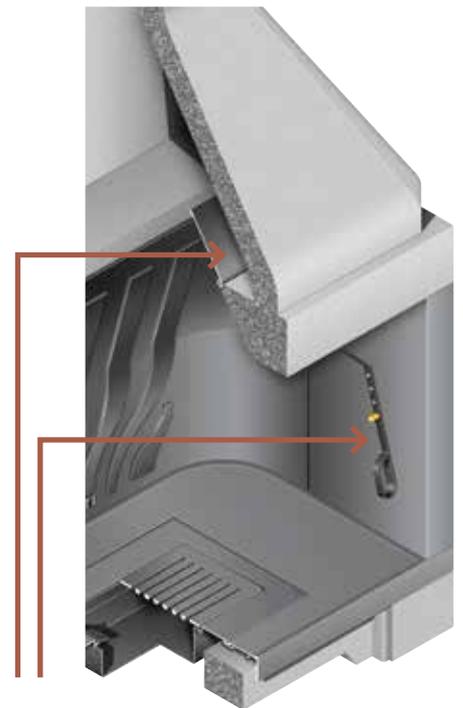
STRUCTURE

The firebox walls are very thick and are available in refractory material or in cast iron. The firebox offers a remarkable heat accumulation capacity and guarantees unlimited product durability. It is completed by a large ash pan that is removable for easy cleaning.



HEAT EXCHANGER

The special fretting on the outside of Patio fireboxes has a triple purpose: it evenly distributes heat over the entire surface, remarkably increases the exchange of heat and makes the firebox sturdier.



FLUE DAMPER

It is turned on by a specific control and adjusts the chimney draught to optimise the firebox's efficiency.

patio 64r



Size and weight

74x50xh116 cm // 260 kg

Interior dimensions

62x42 cm

Refractory firebox with flue damper, ash pan, grill and rear wall in cast iron



patio 76r



Size and weight

75x55xh134 cm // 260 kg

Interior dimensions

68x48 cm

Refractory firebox with flue damper, ash pan, grill and rear wall in cast iron



patio 78r



Size and weight

88x55xh139 cm // 370 kg

Interior dimensions

76x47 cm

Refractory firebox with flue damper, ash pan, grill and rear wall in cast iron



patio 78g



Size and weight

88x55xh139 cm // 335 kg

Interior dimensions

76x46 cm

Extra thick cast iron firebox and firebox floor, featuring a combustion air damper, smoke register, an ash drawer and a cast iron grid



patio 86r



Size and weight

100x65xh133 cm // 410 kg

Interior dimensions

90x55 cm

Refractory firebox with flue damper, ash pan, grill and rear wall in cast iron



patio 86g



Size and weight

100x65xh133 cm // 370 kg

Interior dimensions

90x55 cm

Extra thick cast iron firebox and firebox floor, featuring a combustion air damper, smoke register, an ash drawer and a cast iron grid



patio 96r



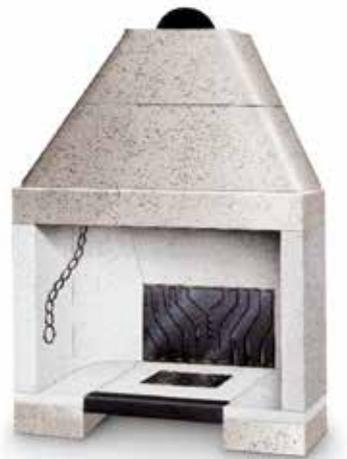
Size and weight

112x70xh157 cm // 530 kg

Interior dimensions

96x62 cm

Refractory firebox with flue damper, ash pan, grill and rear wall in cast iron; Firewood holder as standard



patio 96g



Size and weight

112x71xh140 cm // 430 kg

Interior dimensions

104x58 cm

Extra thick cast iron firebox and firebox floor, featuring a combustion air damper, smoke register, an ash drawer and a cast iron grid; Firewood holder as standard



patio 116r



Size and weight

130x82xh177 cm // 570 kg

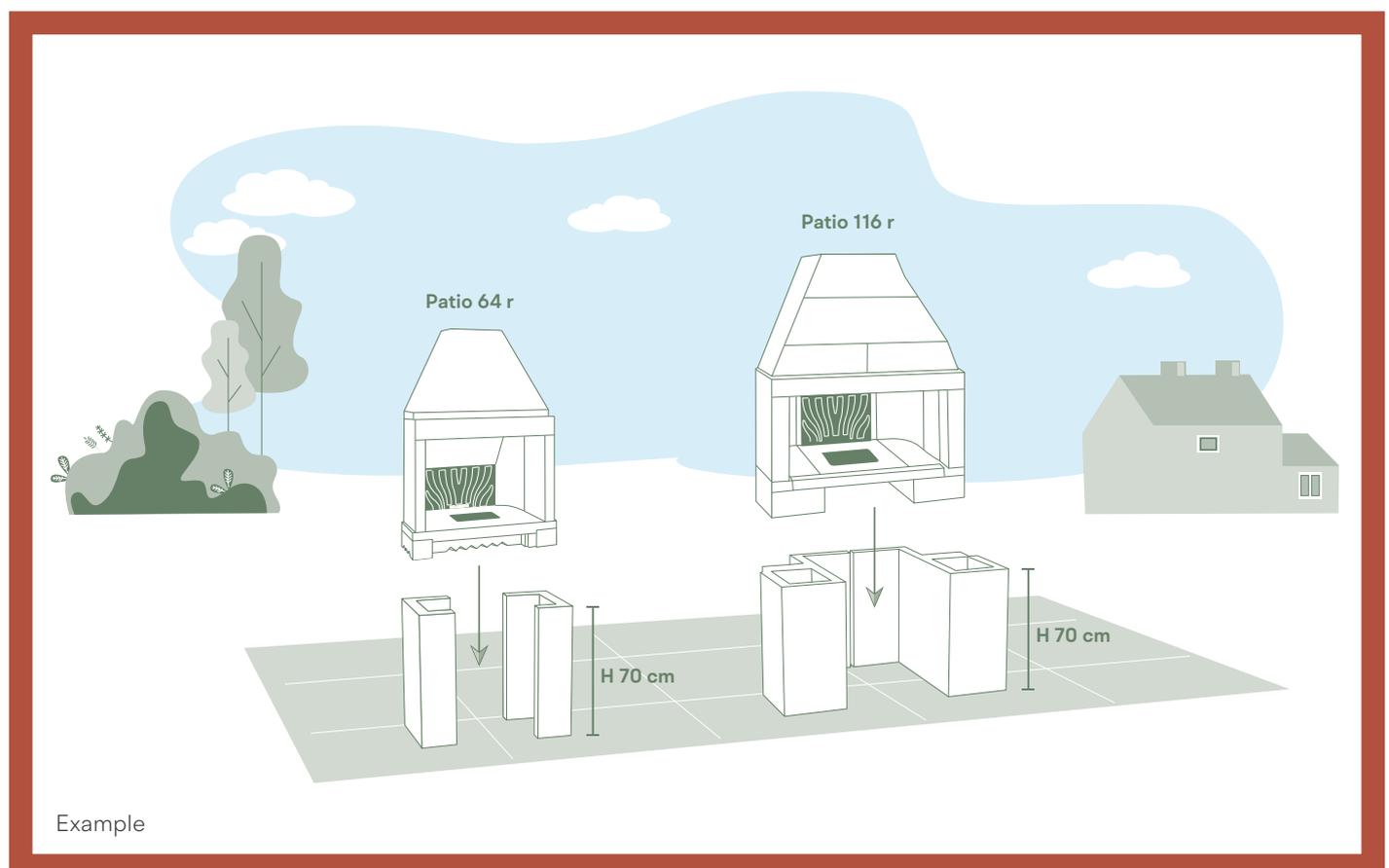
Interior dimensions

116x70 cm

Refractory firebox with flue damper, ash pan, grill and rear wall in cast iron; Firewood holder as standard



Sit-on Patio firebox modules



Example

Patio fireboxes must sit on a sturdy base which is why Palazzetti supplies specific, cement mix modules to support them. The modules are precisely designed to accommodate each Patio module and are available in two different heights: 35 and 70 cm.

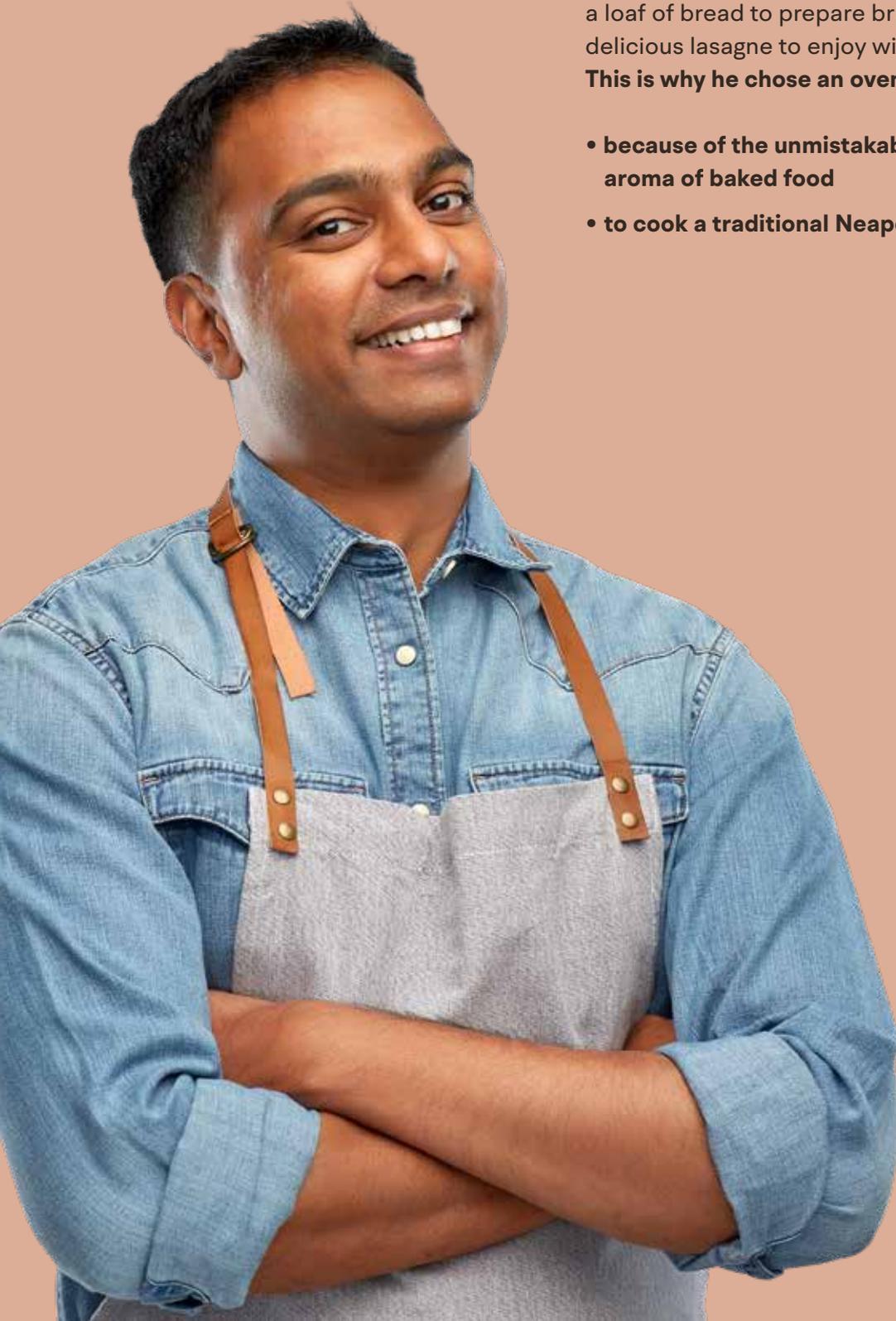
oven range

Karim, the pizza king, is a 37-year old, export manager

Some foods must be cooked in an oven: a tasty pizza to share with friends, a loaf of bread to prepare bruschettas with or a delicious lasagne to enjoy with your family.

This is why he chose an oven:

- because of the unmistakable flavour and aroma of baked food
- to cook a traditional Neapolitan pizza



carmine



Carmine is a practical, countertop, wood-burning, gas or LPG oven. Made from stainless steel and refractory, it features an original dome shape which, paired with its thick rock wool insulation, favours reaching the ideal temperature in a very short time – which can be preserved by adding minimal amounts of fuel - to bake bread and pizzas.

Size and weight of Carmine
98x85xh113 cm // kg 135

Oven chamber size of Carmine
80x60 cm

Why you should choose Carmine:

- Stainless steel wood-burning oven with a thermometer
- The dome-shaped, stainless steel cooking chamber is ideal to quickly reach high temperatures using a small amount of firewood
- The oven floor is in very thick refractory which stores heat and progressively releases it to the food
- Stainless steel door with a cool-touch handle
- Smoke regulation damper
- Protective cover
- Flue
- Flue casing
- Its moderate weight makes it ideal for installation on terraces



direct-heat ovens

easy



Modular, outdoor, wood-burning ovens built out of refractory cement mix, featuring a double wall that makes these products particularly easy to assemble because they require just a small amount of insulation paired with proper weather proofing. They are ideal for cooking bread and pizza.



EASY TO INSTALL

These ovens can be assembled directly outdoors without complicated cladding structures and insulation. This is because they are naturally insulated: their structure has a gap that favours the creation of an air pocket that insulates the inside from the outer oven cladding. All that is needed is a sturdy base, proper grouting and a final application of washable, white sponged plastic paint.

MODULARITY

Longer ovens can be put together by adding pairs of central elements as well as their relevant base plates. All our models are supplied as standard with a smoke regulation damper and a steel door with a thermometer and a peephole to check up on the cooking process.

easy medium



Size and weight

97x81xh49 cm // 270 kg

Dimensions of interior space

77x65 cm



easy large



Size and weight

97x112xh49 cm // 410 kg

Dimensions of interior space

77x96 cm



easy extra large



Size and weight

97x144xh49 cm // 470 kg

Dimensions of interior space

77x127 cm



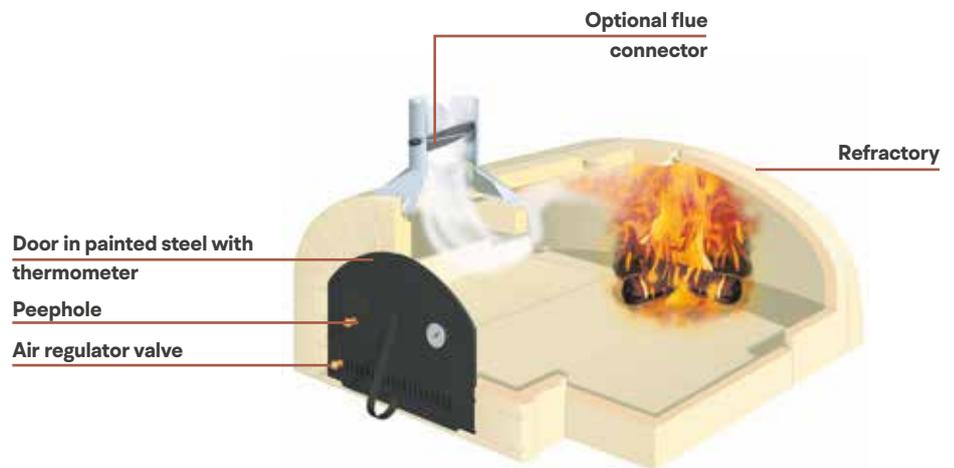
ghiottone



Bread, pizza, roast meats.....you can cook just about anything in these outdoor, wood-burning ovens. The refractory with a high alumina content they are made of accumulates heat and then yields it slowly and gradually to the food for uniform cooking results. They must be properly insulated and weather proofed.

MODULARITY

Ghiottone is a prefabricated oven made up of various elements depending on the model, fitted with a steel door with a practical thermometer and a peephole to check up on the cooking process (the cast iron door is optional).



RESISTANT

Refractory with a high alumina content guarantees utmost solidity and an endless life to the oven, even if used frequently.

ghiottone small



Size and weight
85x78xh55 cm // 210 kg

Dimensions of interior space
70x69 cm



ghiottone medium 2.0



Size and weight
118x114xh55 cm // 400 kg

Dimensions of interior space
104x83 cm



ghiottone large 2.0



Size and weight
118x143xh55 cm // 500 kg

Dimensions of interior space
104x112 cm



smile



Are you looking for an oven to roast large joints of meat? Our line of Smile ovens does just that. All of them are made from refractory with a high alumina content and must be properly insulated and weather proofed. Their main feature is to store heat and preserve it for a long time, yielding it slowly to the food even after the fire has gone out: it's the ideal way to roast large joints of meat, bake bread and produce various rounds of pizza too!



EXAMPLE OF INSTALLATION

Flue (its weight must not be supported by the oven)

Waterproof roof

Lightweight insulating material (vermiculite, Leca insulators, pumice stone or others)

Rock wool



All Smile ovens are provided with a steel door or an optional cast iron one, with or without an adjustable wall.

smile 80



Size and weight
102x107xh47 cm // 225 kg

Dimensions of interior space
80x77 cm



smile 100



Size and weight
103x110xh55 cm // 285 kg

Dimensions of interior space
85x85 cm



smile 120



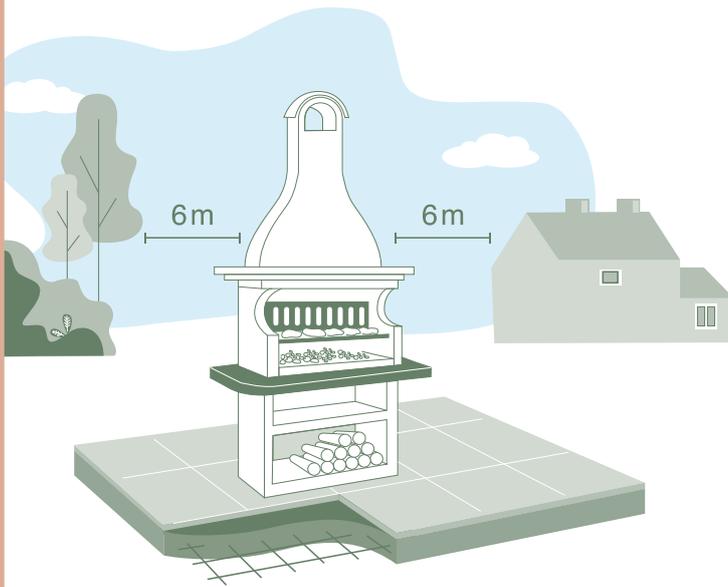
Size and weight
136x144xh55 cm // 370 kg

Dimensions of interior space
120x120 cm



assembly and maintenance tips

There are a few essential rules to follow to guarantee that your Palazzetti barbecue/oven will have a long life.



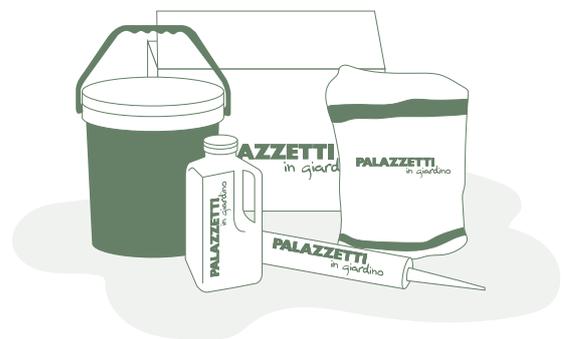
Where should I install it?

EVEN A SMALL BARBECUE MUST STAND ON A LARGE, COMPACT BASE - PREFERABLY MADE OF CEMENT THAT IS NOT SUSCEPTIBLE TO SAGGING AS THIS WOULD CAUSE THE BARBECUE TO BREAK - WHICH ALSO KEEPS THE USER'S FEET DRY IN ANY SEASON.

For safety reasons and to avoid frequent smoke issues, the barbecue must stand at a distance of at least 6 metres from trees, buildings or other vertical obstacles.

How should they be installed?

AN ASSEMBLY AND PAINTING KIT IS PROVIDED WITH EACH PALAZZETTI BARBECUE, which includes all the materials required to install it and to apply any finishing touches as well.



How should I light it?

IT SHOULD ALWAYS BE LIT GRADUALLY SO THAT THE WHOLE STRUCTURE IS SLOWLY BROUGHT TO THE DESIRED TEMPERATURE.



How about an unfinished barbecue? This is what should be done

Any minimal differences in thickness between the various parts are inherent in the nature of the material the barbecue is made of and must be corrected when it is installed. To assemble and even out the parts that will not be in contact with the heat, use THE MORTAR INCLUDED IN THE ASSEMBLY KIT. For the parts that will be in contact with the heat use the EASY FIX ADHESIVE SEALANT THAT IS ALWAYS INCLUDED IN THE ASSEMBLY AND PAINTING KIT.

If the firebox is made of various parts, place the grill between the 2 side panels before securing them and wait for them to set before moving onto the other steps.

The refractory barbecue floor slabs must be placed inside the firebox but not fixed to it: do not use high-resistance or quick-set cements or very strong adhesives!

Wait for the barbecue to dry (at least 4 days) before painting it. Use at least two coats of THE QUARTZ-BASED, WATER-REPELLENT PAINT SUPPLIED WITH THE ASSEMBLY AND PAINTING KIT ON THE EXTERNAL PARTS.



// example of barbecue assembly

How should I protect it from frosty weather?

DURING THE WINTER MONTHS, IT IS ADVISABLE TO PROTECT YOUR PALAZZETTI BARBECUE/OVEN BY APPLYING OUR SPECIFIC COVER TO PREVENT CRACKS CAUSED BY THE FROST.



How about periodic maintenance?

Cement barbecues are subject to wear as a result of use and of bad weather conditions so they must be protected from these. Once a year, it's advisable to quickly recondition the barbecue using the EASY FIX SEALANT and the specific quartz-based paint or the PROTECTIVE TRANSPARENT LIQUID SUPPLIED WITH THE assembly and painting kit.



// 1. repainting



// 2. repairing the worktop

PALAZZETTI
in giardino

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