

ABOUT COMPANY

At Oliver's Craft, we are at the forefront of culinary innovation, offering a range of exceptional solutions that redefine the art of pizza-making. With a commitment to quality, efficiency, and taste, we proudly introduce a trio of products that will elevate your pizzeria experience.

Revolutionary Gas Pizza Ovens: Our cutting-edge gas pizza ovens are engineered to perfection, achieving temperatures of up to 500°C for rapid, precise cooking. In just 60-120 seconds, you can create perfectly cooked pizzas that delight the senses. Notably, our ovens operate without the need for electricity, ensuring uninterrupted service even during load-shedding scenarios, making us a dependable partner in your culinary journey.

Streamlined Operations with Pre-Baked Bases and Sauce: Simplify your kitchen operations without compromising on flavor or quality. Our par-baked thin-base sourdough pizza bases and premium pizza sauce are crafted with meticulous attention to detail, guaranteeing consistency and delectable taste in every bite.



WHAT WE DO

Oliver's Craft, a leading provider of exceptional culinary solutions. Our innovative gas pizza ovens, along with our premium par-baked thin-base sourdough pizza bases and pizza sauce, are designed to take your pizzeria experience to the next level.

Revolutionize Your Pizzeria with Our Gas Pizza Ovens: Our state-of-the-art gas pizza ovens offer rapid cooking at temperatures up to 500°C, delivering perfect pizzas in just 60-120 seconds. What sets us apart is our ovens' ability to operate without electricity, ensuring uninterrupted service even during load-shedding periods.

Simplify Your Operations with Our Ready-to-Use Bases and Sauce: Complementing our ovens, our par-baked pizza bases and premium pizza sauce are crafted to perfection, ensuring consistent quality and exceptional flavors with every bite.

Why Choose Oliver's Craft?

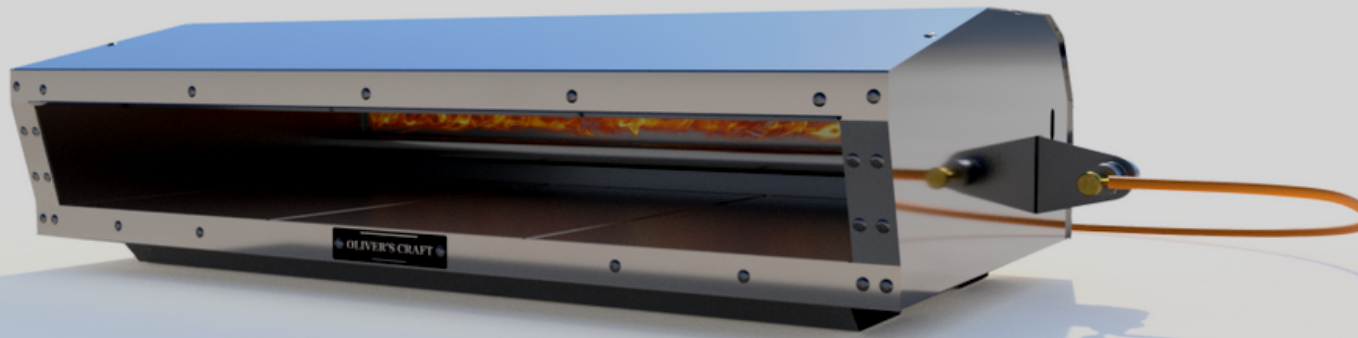
- **Quality and Innovation:** Our products are designed with excellence in mind, delivering outstanding performance and taste.
- **Reliability:** Our ovens' electricity-free operation guarantees uninterrupted service, adding dependability to your pizzeria.
- **Efficiency:** Quick cooking times mean more satisfied customers and increased revenue potential.
- **Tailored Solutions:** We work closely with you to customize our offerings to your unique needs.
- **Support:** Our dedicated team provides comprehensive assistance from installation onwards.

Experience the [Your Company Name] difference. Schedule a demonstration to witness firsthand how our gas pizza ovens, pizza bases, and sauce can transform your pizzeria.

Looking forward to the opportunity to collaborate for your pizzeria's success.

DOUBLE GAS PIZZA OVEN

STAINLESS STEEL



WHAT MAKES IT UNIQUE

- Made from high-grade, durable 304 & 430 Stainless Steel.
- Our ovens reach +500°C
- Quick heat-up time. Typically 20-25 mins.
- Cook pizza in only 60 - 90 seconds!
- Lightweight design means these ovens are extremely portable.
- The internal cooking area in Oliver's Craft pizza oven is lined with high-grade Stainless Steel which retains the heat generated by the flames to give a perfectly crispy pizza base every time.
- Between the cooking chamber and the roof of the oven, as well as below the cooking surface they are heavily insulated with high-grade ceramic fiber. This exceptional level of insulation means that slow cooking is achievable with ease and for prolonged periods in the oven.

SPESEFICATIONS

- | | |
|--------------------------|--------------------------------------|
| • Pizza Capacity | 2 x 35cm Pizzas |
| • Max Output | ± 60 pizzas p/hr |
| • Heat Capability | +500°C |
| • Gas Usage (Min Output) | ± 0.5 kg/hr |
| • Gas Usage (Max Output) | ± 1.5 kg/hr |
| • Weight | < 35kg |
| • Dimensions (W,D,H) | 958mm, 532mm, 243mm |
| • Model Number | GPO-SA0102 |
| • Regulator Requirements | 2kg p/hr Gas Flow - 100 KPa Pressure |

CLEANING

If you've got food debris on your cooking or elsewhere inside your oven, simply run it at top temperature for 30 minutes. Most of that debris will burn right off! Alternatively you can scrape the debris to one side, or outside, of the oven using your rotating spade if you intend to continue cooking more pizzas. After that, you can use a dish sponge to remove anything that's left over once the oven has cooled down. It is recommended to remove all debris after/before each use.

TOTAL R11 303.48 (Excl. VAT)

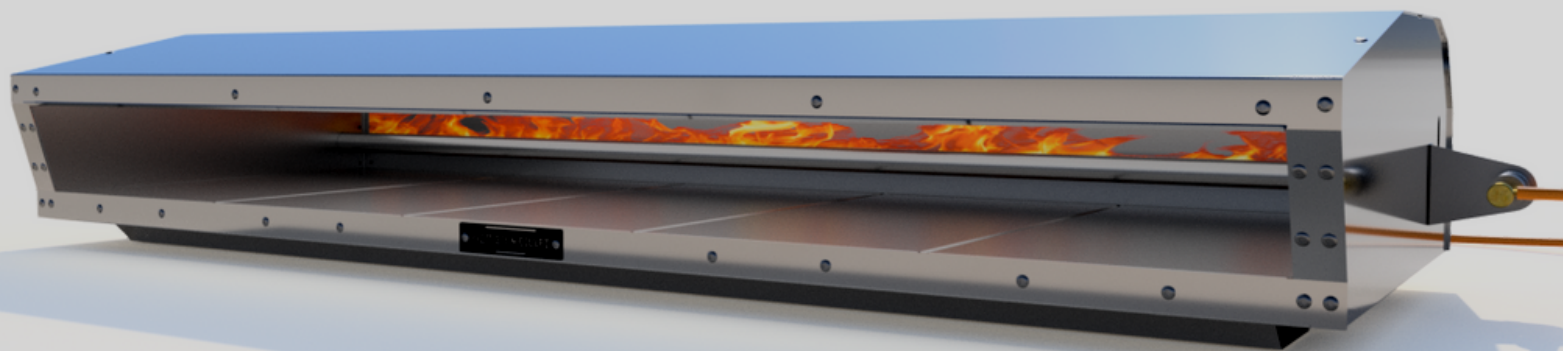
Shipping in SA Incl.

INCLUDES

Pizza Peel Set, Ignitor, Gas Pipe & Gas Valve, 1.5m High-Pressure Gas Hose, High-Pressure Regulator (Adjustable pressure 0-350 KPa), **2 year warranty**.

COMMERCIAL GAS PIZZA OVEN

STAINLESS STEEL



WHAT MAKES IT UNIQUE

- Made from high-grade, durable 304 & 430 Stainless Steel.
- Our ovens reach +500°C
- Quick heat-up time. Typically 20-25 mins.
- Cook pizza in only 60 - 90 seconds!
- Lightweight design means these ovens are extremely portable.
- The internal cooking area in Oliver's Craft pizza oven is lined with high-grade Stainless Steel which retains the heat generated by the flames to give a perfectly crispy pizza base every time.
- Between the cooking chamber and the roof of the oven, as well as below the cooking surface they are heavily insulated with high-grade ceramic fiber. This exceptional level of insulation means that slow cooking is achievable with ease and for prolonged periods in the oven.

SPESEFICATIONS

- | | |
|--------------------------|--------------------------------------|
| • Pizza Capacity | 4 x 30cm Pizzas |
| • Max Output | ± 120 pizzas p/hr |
| • Heat Capability | +500°C |
| • Gas Usage (Min Output) | ± 0.75 kg/hr |
| • Gas Usage (Max Output) | ± 1.75 kg/hr |
| • Weight | < 60kg |
| • Dimensions (W,D,H) | 1500mm, 532mm, 243mm |
| • Model Number | GPO-SA0204 |
| • Regulator Requirements | 2kg p/hr Gas Flow - 100 KPa Pressure |

CLEANING

If you've got food debris on your cooking or elsewhere inside your oven, simply run it at top temperature for 30 minutes. Most of that debris will burn right off! Alternatively you can scrape the debris to one side, or outside, of the oven using your rotating spade if you intend to continue cooking more pizzas. After that, you can use a dish sponge to remove anything that's left over once the oven has cooled down. It is recommended to remove all debris after/before each use.

TOTAL R17 390.44(Excl. VAT)

Shipping in SA Incl.

INCLUDES

Pizza Peel Set, Ignitor, Gas Pipe & Gas Valve, 1.5m High-Pressure Gas Hose, High-Pressure Regulator (Adjustable pressure 0-350 KPa), **2 year warranty**.

PIZZA BASES/SAUCE

SOURDOUGH

PERFECT FOR WRAPS, BURRITOS AND MORE!

SOURDOUGH PIZZA BASES - VACUUM-SEALED IN PACKS OF 10 BASES.

Ingredients

- Premium Flour, Water, Salt, Sugar, Sourdough Starter.

Allergens

- Contains gluten, and wheat. May contain traces of nuts.
- Dietary: Vegetarian, Vegan & Gluten friendly.

Storage

- Keep frozen for up to 4 months. When opened refreeze, or refrigerated and use within 10 days.

Before Using

- Make sure bases are thawed and has reached room temperature.

WHAT MAKES IT UNIQUE

Ingredients

Locally sourced Premium Flour mixed with salt, sugar, and water.

The process

1. Our mixed ingredients are combined with a sourdough culture of over 100 years old.
2. The mixed batch undergoes cold fermentation for +48 hours.
3. Dough balls are weighed and par-baked to the required sizes.
4. Once cooled, the bases are vacuum sealed and frozen. This ensures that freshness is preserved.

Long cold fermentation with sourdough gives the dough enough time to break down most gluten. This ensures a much tastier and easier-to-digest dough.

BENEFITS OF USING OUR PIZZA BASES

Quality

Our trained staff and quality control procedures ensure a consistently high-quality product.

Suitable for most gluten-sensitive persons

All the hard work your body would normally need to do to break down the gluten has already been done in our fermentation process.

This makes our pizza bases suitable for most gluten-sensitive cases, but not for all severe cases.

Cost Efficiency And Optimization

- Eliminate unneeded labor on dough preparation.
- Drastically improve pizza turnover rate.
- Eliminate wastage. Say goodbye to the unused dough, flopped preparation, and breakages in the cooking process!
- Minimize the workforce needed at the pizza station.
- Streamline your service with quick serving time from orders placed to serve.

WHOLESALE PIZZA BASE/SAUCE

SOURDOUGH

PIZZA SAUCE

Delicious Homemade Pizza/Pasta Sauce

Servings

- Makes 50-80 pizzas

Ingredients

- Pizza Sauce (Italian Tomatoes, Salt, Sugar, Garlic)

Allergens

- May contain traces of nuts.
- Dietary: Vegetarian and Vegan.

Storage

- Keep frozen for up to 4 months. When opened refreeze, or refrigerated and use within 10 days.

PRICING

PRICING - PIZZA BASES (EXCL. VAT)

Product	Quantity 0-99	Quantity 100-199	Quantity 200-999	Quantity 1000+
32cm Sourdough Pizza Bases	(RRP) R15	R12	R9.50	R7

PRICING - PIZZA SAUCE (EXCL. VAT)

Product	Quantity 1+
Pizza Sauce 5kg	R302

WHOLESALE PIZZA BASE/SAUCE

SOURDOUGH

NATIONWIDE FROZEN SHIPPING RATES

- Rates below are calculated on 32cm pizza bases
- 'Bases + Sauce' - The max amount of 5kg sauce tubs is calculated to ensure enough servings for the max amount of bases.

Shipping Region	1/2 Pallet Rate	1 Pallet Rate	
Cape Town	2,188.00	2,188.00	
Johannesburg	2,716.00	3,616.00	
Bloemfontein	3,426.00	3,426.00	
Durban	2,679.00	3,557.00	
Mosselbay, George, Knysna	2,420.00	2,420.00	
Port Elizabeth (Gqeberha)	1,877.00	2,880.00	
East London	4,131.00	4,131.00	
1/2 Pallet Options	Bases + Sauce	Only Bases	Only Sauce
	Up to : 1000 Bases	Up to : 1600 Bases	Up to : 68 x 5kg tubs
	Up to : 20 x 5kg Tub		
Total Cost (Excl. Ship)	11480.8	11200	15234.72
Price per pizza serving (Incl. Ship)	Base + Sauce	Only Base	Only Sauce
Cape Town	13.67	8.37	5.12
Johannesburg	14.20	8.70	5.28
Bloemfontein	14.91	9.14	5.49
Durban	14.16	8.67	5.27
Mosselbay, George, Knysna	13.90	8.51	5.19
Port Elizabeth (Gqeberha)	13.36	8.17	5.03
East London	15.61	9.58	5.70
(Optional) Add 500g pizza sauce tubs	Up to: 136 x 500g tubs	Up to: 104 x 500g tubs	0.00
1 Pallet Options	Bases + Sauce	Only Bases	Only Sauce
	Up to : 2000 Bases	Up to : 3200 Bases	Up to : 136 x 5kg tubs
	Up to : 40 x 5kg tubs		
Total Cost (Excl. Ship)	22961.6	22400	30469.44
Price per serving (Incl. Ship)	Base + Sauce	Only Base	Only Sauce
Cape Town	12.57	7.68	4.80
Johannesburg	13.29	8.13	5.01
Bloemfontein	13.19	8.07	4.98
Durban	13.26	8.11	5.00
Mosselbay, George, Knysna	12.69	7.76	4.84
Port Elizabeth (Gqeberha)	12.92	7.90	4.90
East London	13.55	8.29	5.09
(Optional) Add 500g pizza sauce tubs	Up to: 272 x 500g tubs	Up to: 208 x 500g tubs	0.00



GET IN TOUCH

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STOCK LIST

