

TRATTORIA

— PIZZA OVEN —



INNOVATION
STUDIO BY  Profile

Overview

Pizza + Innovation = Pizzovation.

The ultimate technology for at-home restaurant-caliber pizza is here with GE Profile's Innovation Studio Trattoria Pizza Oven — the first appliance from The Innovation Studio by GE Profile. A conventional double oven range equipped with an innovative pizza-cooking surface, it reaches 550° F to deliver restaurant-quality pizza in a matter of minutes. The Trattoria Pizza Oven is the only conventional range to provide pizza-specific modes alongside the benefits and functionality of a traditional double oven and cooktop.

How It Works

Engineered by pizza-passionate innovators. Designed for functionality. Built to create delectable pizza at home. Here's how it works:

- **Heat:** Unlike pizza stones that can take close to an hour to preheat, The Trattoria Pizza Oven has an innovative aluminum alloy surface that heats twice as fast as a pizza steel.*
- **Cook:** Cure your cravings at home — fast. With precision sensors that maintain temperatures, you can create the restaurant-style pizza trifecta — mouth-watering gooey cheese and warm saucy goodness layered on a blistered crust — in a matter of minutes.
- **Customize:** Our food scientists specially developed cooking algorithms to dial in the heat right when and where it's needed to create an amazing pie.
 - **Artisan Pizza Mode**
Similar to Neapolitan-style pizza, intense heat creates the ideal fluffy crust with char marks on the bottom in a matter of minutes.
 - **New York Pizza Mode**
To those who like to fold their slices, we've engineered a mode to handle a heavier New York style.
 - **Frozen Pizza Mode**
Not looking to start from scratch? This mode will make a store-bought pizza taste like it's fresh from a pizzeria.
 - **Pan Pizza Mode**
No job is too hard. Crisp the cast iron skillet pizza, too!

Loaded With New Features

- **Built-In Rapid Crisping Plate:** Preheating rapidly, this cooking surface is a quarter-inch of durable aluminum alloy that delivers rapid heat conduction and precise temperature control so you can cook any style or size of pizza to your ideal doneness. Plus, a special anodized coating makes it easy to wipe down and clean.
- **Broil Amplifier:** Located between the broiler and the top of the oven, the reflective aluminum shield redirects heat downward to evenly blister your pizza crust and toppings.
- **Precision Surface Sensor:** Mounted directly beneath the cooking surface, this sensor detects the ideal pizza oven temperature of up to 550° F. Its notifications will tell you when to start cooking your first pizza and, with just as fast of a recovery time, you won't have to wait long to switch in pie number two.
- **WiFi Connected:** Use our SmartHQ™ app to extend the kitchen beyond the room's four walls. Whether preheating from the grocery store or on the way home from baseball practice — the oven is always hot and ready when you walk in the door. Choose to preheat your oven from one of the four different pizza modes or use your phone's camera with our scan-to-cook feature to scan the barcode on your food packaging, which will automatically set your oven to the appropriate temperature and cook time for optimal results. Best of all, the oven can connect with other smart devices like Alexa and Google Home.
- **Full Convection Range and Radiant Cooktop Capabilities:** The cutting-edge radiant, conductive and convection heating technologies cook grandma's cookie recipe just as well. That means your homemade bread will turn out just as sumptuous as your from-scratch pizza dough.
- **No Remodel Needed:** The Trattoria Pizza Oven fits in all domestic 30" kitchen cutouts, eliminating an expensive kitchen remodel, extra clutter from countertop appliances, and the need for good weather when using outdoor brick ovens. The Trattoria Pizza Oven eliminates the need to go to a restaurant or purchase an expensive specialty oven to make a great pizza.

How To Buy

GE Profile's Innovation Studio Trattoria Pizza Oven will be available for pre-purchase on July 26 for \$3,499 with the first 200 orders getting \$500 off. To purchase and for more information on the product, visit www.geappliances.com/profile-innovation/trattoria.

* When compared to pizza steels heated in a traditional kitchen oven.