

# Stone Bake Ovens Can Enhance Any Garden as a Design Feature

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Wood burning pizza ovens (<http://www.thestonebakeovencompany.co.uk/shop/wood-pizza-ovens/primo>), especially Stone Bake Ovens (<http://www.thestonebakeovencompany.co.uk/>), are more than a simple cookery accessory, according to The Stone Bake Oven Company. Stone Bake Ovens bring relaxed outdoor cooking to gardens of any size and become a focal point for entertaining.

The Stone Bake Oven Company has a range of pizza ovens for sale (<http://www.thestonebakeovencompany.co.uk/our-ovens/>). The least expensive and most affordable is the Primo Oven. These ovens come pre-assembled for the owner, and their compact size mean they're perfect for a garden or outdoor space of any size. However, for those wishing to spend a bit more and add their personal style to their oven, it is possible to buy a bespoke Stone Bake Oven, from the Rocca Range. These Rocca ovens come in varying sizes compared to the Primo Ovens, and are available for customisation by the owner. The ovens are hand finished to the buyer's specifications, and are perfect for adding a bit of colour or character to any garden, as well as a unique cooking experience.

To accompany the Stone Bake oven range, buyers can also purchase a number of accessories to help maintain and use their Stone Bake oven or to enhance it's inclusion within the garden. These accessories range from a water-proof cover and cooking accessories, through to a stand to place the oven on which doubles up as a useful place to stock wood for the fire. Also, with the oven operating at over 900 degrees Fahrenheit, it can act as an eco-friendly patio heater, rather than having to buy a separate heater.

Tom Gozney, owner of The Stone Bake Oven Company, said: "The Stone Bake Oven Company provide ovens which are perfect for more than just cooking. The stylish design of both the Primo and Rocca Ovens means that these are a great accessory for any garden. With the multiple uses and features of these ovens, they ought to be seen as more of an investment than a simple cooking appliance."

For more information on The Stone Bake Oven Company, visit [thestonebakeovencompany.co.uk](http://thestonebakeovencompany.co.uk)

Press contact:

James Ryder

Punch Communications

[info@punchcomms.com](mailto:info@punchcomms.com)

+44 (0)1858 411 600