NEW UUNI 2 (2015 Model) | Perfected Wood-Fired Flavours

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The NEW UUNI 2 (2015 Model) wood-fired pizza perfection

1. Cooks pizzas in under 2 minutes
2. Reaches temperatures of up to 450c
3. Quick easy assembly (we've got it down to 10 minutes!)
4. Uuni is versatile-brilliant for pizza, roast meat, vegetables, fish & even desserts.
5. Uuni was Awarded Best Product Design at the East London Design Show

Uuni 2 (2015 Model) launches on www.uuni.net, and is the 3rd generation of this award-winning oven. Uuni is a small, affordable simple to use wood-fired oven, designed and founded by, Finnish- born, Kristian Tapaninaho. Uuni (£189) produces delicious and authentic wood-fired flavours and is a unique, fun and sociable way to cook.

The Uuni 2 (2015 Model) has 3 key updates, which include:

1. Easy Assembly –We've always tried to make sure that the Uuni is easy to assemble, but we really wanted to simplify the process and speed it up even further. We timed ourselves and managed to make the new Uuni in 10 minutes flat! A key change is that we've minimized the number of bolts and totally got rid of the nuts! It may be a trivial change but the simpler we can make it the better for everyone.

2. A New Hopper – The hopper is Uuni's temperature gauge – the new fitting allows easier control over the temperature- great for cooking a variety of foods!

3. Brushed Stainless Steel – the new steel outer looks amazing and still offers the hard-waring premium quality Uuni customers can expect.

Kristian, Uuni inventor, said 'Uuni 2 (2015 Model) encompasses additions and innovations heavily informed by our customers views and needs, that's what being Uuni-fied is all about! We've always aimed to make products that are fun and simple to use creating a new cooking experience – we're really proud of the newest Uuni and hope you'll love cooking with it as much as we do.'

Uuni ovens are a perfect Father's Day gift, birthday present, wedding present, a great gift for a foodie (especially those who are looking to perfect their pizzas when a conventional oven just won't do) and are very much for the girls as well as the boys!

Uuni 2 (2015 Model)£189

www.uuni.net

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*For more information, interviews, appearances and samples please contact the Uuni HQ Press Office Gabby and Sarah:*Gabby@streetand.co*, 07538 87 76 85/020 3701 7510 and*Sarah@streetand.co *on 07973 316 818*

Editors Notes

Uuni was founded in 2011 by Kristian Tapaninaho in his London back garden, with the first Uuni shipping in the summer of 2013. Uuni has to date been sold to almost 30 countries, quickly selling out whenever a new shipment arrives.

Kristian's professional background had always been in education and creative arts with his company Suklaa, but in 2012 he made it his mission find a way of achieving wood-fired perfection in a compact oven design. After almost a year of prototyping and design work, Uuni was born.

Kristian grew up in Pyhäsalmi in Finland. His family owned a small supermarket, with an on-site bakery which he helped in, run by Kasia Kristian's mum. Dedication and 4am starts meant Kristian learnt everything there is to know about baking. Uuni doesn't just have its eye on the product design and

development but on the end product and the foods and flavours too.

Kristian lives with his wife Darina and two boys Oskari, 4 and Otto, 1.

Uuni was launched on Kickstarter and the response was huge; it reached its funding goal within two weeks finishing at more than 220%, whilst capturing the imagination on the global pizza community.

Uuni Pizza Oven Specifications:

- HxWxL: 12 x 36 x 48 cm (5 x 15 x 20")
- Weight: 9.9 kg (boxed)
- Approx. Pizza Size: 32cm (12")
- Max. Temperature: 450°C (800°F)
- Fuel: wood pellets (barbecue or premium quality heating pellets)
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