This Wi-Fi-connected pizza oven can bake pies in just two minutes

There’s a hot new smart pizza oven in town that’ll let you cook a 12-inch pizza in your apartment in two minutes. The $599 Current Backyard Model P electric pizza oven works both indoors and out, can customize cook time based on pizza construction, and has both Bluetooth and Wi-Fi for remote monitoring.

And it really is *hot* for an electric oven — Current Backyard says the Model P has a maximum temperature of 850 degrees Fahrenheit, allowing it to cook Neapolitan-style pizzas in two minutes. It comes with a 12-inch cordierite cooking stone and features specific modes for broiling and cooking Neapolitan, New York, thin crust, and frozen pizza. The Wi-Fi connection also enables users to step away for a few minutes while continuing to monitor and control the oven with an app.

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Current Backyard says the Model P uses a proprietary algorithm to keep heat uniform within the oven and prevent users from needing to turn pizzas while they cook, something that’s generally recommended with pizza ovens from competitors like Ooni. The Model P smart app controls also include a “Pizza Build Calculator” that works out the optimal cooking time and temperature based on dough thickness and the quantity of

sauce, cheese, and other toppings.

“The Model P Smart Pizza Oven isn’t just about making pizza — it’s about eliminating limitations,” says Current Backyard CEO Tom Penner. “Whether you live in an apartment or have a backyard kitchen, this oven adapts to your lifestyle, offering unparalleled convenience, performance, and flavor.”

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