



# DIY PAVESI OVEN QUATTRO KIT

SERIES: RESIDENTIAL DIY OVEN SERIES







JOB NAME: \_\_\_\_\_



REFERENCE INVOICE #: \_\_\_\_\_



## FEATURES

The DIY Kit Quattro is a “do it yourself” kit that provides the unique components a mason needs to build an Italian hearth-style brick oven designed for residential use. Build the oven on top of a prepared foundation and finish the facade with any non-combustible materials of your choosing. The oven hearth is designed & manufactured in Modena, Italy as a solid, single piece refractory floor diameter measuring 43.3”, with a refractory opening which allows access to the hearth at 21.6” wide by 8.3” tall. Wood fuel is combusted directly within the hearth which maximizes energy efficiency and power.

OVEN PRODUCTION		
 12" PIZZA CAPACITY: 4	 ROAST CHICKEN CAPACITY: 6	 BREAD LOAF CAPACITY: 12
 60 MINUTE PREHEAT TIME	 90 SECOND PIZZA BAKE TIME	 OVEN FLOOR TEMPERATURE: 500°F - 1000°F

MIN.EXTERNAL WIDTH	MIN.EXTERNAL DEPTH
	
BAKING SURFACE	OVEN OPENING
