

# GIOTTO FAQS

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Warehouse: 19 Norwich Avenue, Thomastown 3074  
Showroom: 7/7 Dalton Rd, Thomastown VIC 3074





# GIOTTO FAQS

## **WHAT IS THE GIOTTO WOOD FIRE OVEN?**

The Giotto is a specially designed, lightweight Australian made wood fire oven by Polito that combines stylish design with high quality materials.

## **CAN THE OVEN BE USED INDOORS AS WELL AS OUTDOORS?**

Yes, the oven can be used for both indoor and outdoor use. With indoor use, a custom flue kit will need to be purchased to accommodate the smoke depending on where the oven is placed.

## **DO I NEED TO ASSEMBLE THE OVEN AND HOW DOES DELIVERY WORK?**

The Giotto oven comes fully assembled and boxed on a standard sized pallet of 1,200mm cubed. Pickup is available from our manufacturing warehouse in Thomastown, Victoria or delivery can be arranged Australia wide for an additional cost to one of our depots where you can pick up the oven yourself with a ute or trailer.

## **I DON'T HAVE A UTE OR A TRAILER, CAN I GET THE OVEN DELIVERED TO MY HOUSE?**

Yes, we are able to arrange delivery to your home for an additional cost. Once at your home, you will need four people to carry and put the oven in place. At least one metre wide access to the back of your property is recommended for the oven to enter.

## **MY DOOR OPENING IS UNDER A METRE IN WIDTH (800MM), CAN I STILL GET THE GIOTTO OVEN INTO MY BACKYARD?**

Yes, you are able to carefully place the oven on it's side and it will fit through an 800mm doorway.

## **HOW HEAVY IS THE OVEN?**

The oven weighs 148kg.







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## **IS A FLUE SUPPLIED WITH THE OVEN AND CAN I ORDER A CUSTOM FLUE?**

Yes, the oven comes with a stainless steel 200mm diameter external flue as pictured on the website. If you require a custom flue, we are able to arrange that for you at an additional cost.

## **IS THE OVEN WEATHERPROOF AND DO YOU SELL ANY COVERS?**

The Giotto is fully waterproof, weatherproof and corrosion resistant, we do not sell any covers.

## **DO I NEED THE BENCH TOP STAND WHEN PURCHASING THE OVEN?**

The Giotto is designed to be placed on a bench by using the bench top stand. The bench top stand offers thermal protection from the bench whilst also providing additional height for ease of use when cooking.

## **WHAT IS THE CLEARANCE REQUIRED FOR THE BACK AND SIDES OF THE OVEN WHEN PLACING ON A BENCH?**

The Giotto external temperature is hot, do not touch as a rule. To allow 100mm clearance would be a minimum.

## **CAN I BUY THE GIOTTO WITHOUT A BENCH TOP STAND AND PLACE IT ON MY CONCRETE BENCH?**

Yes, the oven can be purchased without a bench top stand and placed on a concrete bench. However a minimum 20mm clearance of packers must be installed to allow for condensation, drainage and heat transfer (subject to other bench materials).





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**IS IT OK TO PLACE THE GIOTTO WITHOUT A BENCH TOP STAND ON MY STONE BENCHTOP?**

No, if your benchtop is stone based, you must purchase the bench top stand with the oven for safe operation.

**CAN I PLACE THE OVEN ON A BENCH MADE FROM COMBUSTIBLE MATERIAL SUCH AS WOOD?**

We recommend to not use any combustible bench material, even though it won't transfer heat by using the bench top stand.

**WHAT IS THE ESTIMATED TIME TO HEAT THE OVEN, I.E. TO REACH 300-400C?**

Approximately 30-45 minutes.



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## **HOW LONG WILL THE OVEN RETAIN HEAT?**

Once the oven has reached the temperature you want, you will need to maintain it with a constant flame by adding more wood. Usually, depending on the wood you're using, it would require one log at a time. Different temperatures are recommended for different types of food:

- At 200 Degrees, you can cook meats, fish, vegetables, and bread.
- At 300 Degrees you can cook pizzas, focaccias, stews (slow cooked and well covered), and meats.
- At 400 Degrees, pizzas can be cooked.

## **AS THE OVEN IS INSULATED, IS IT SAFE TO BE TOUCHED ON THE OUTSIDE LIKE THE BRICK OVENS?**

The Giotto external temperature is hot, do not touch as a rule.

## **HOW MUCH TIMBER IS REQUIRED ON AVERAGE TO HEAT THE OVEN?**

Approximately 1 x 5kg bucket of wood is required to get the oven started.

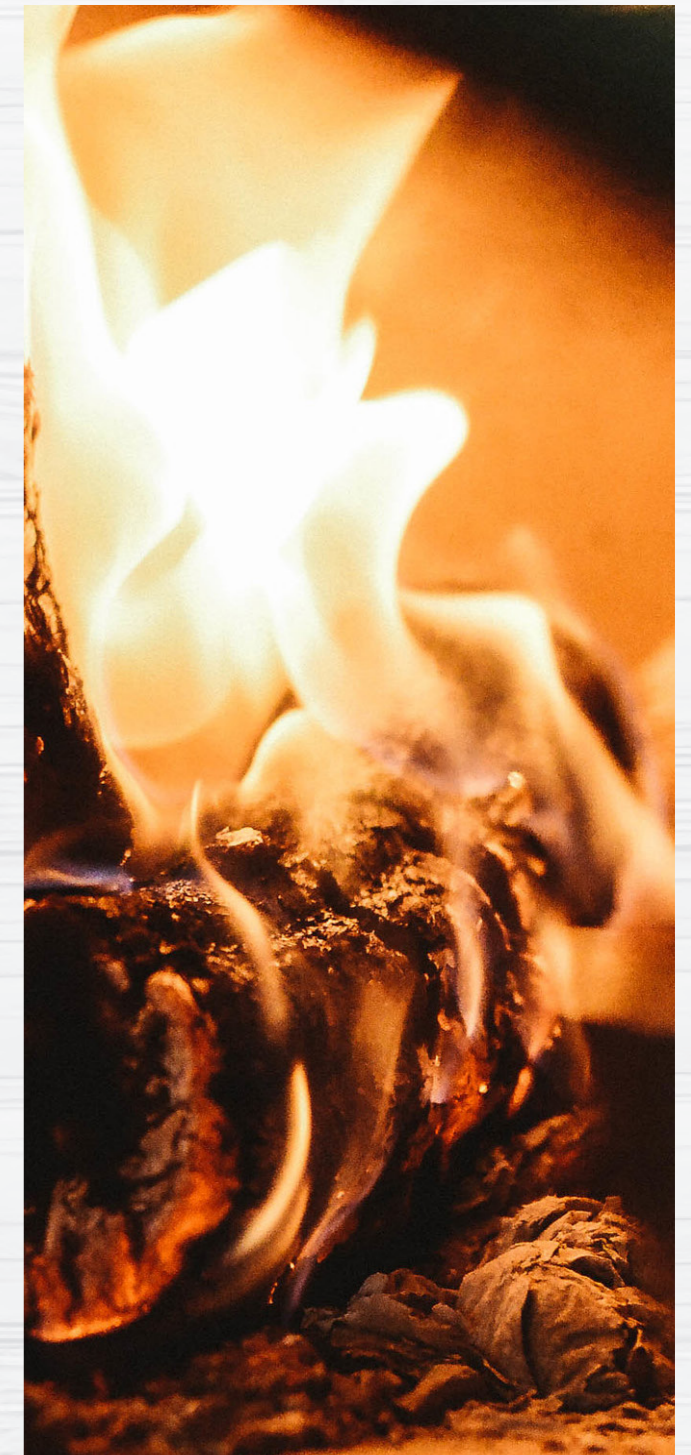
## **HOW MANY PIZZAS CAN I COOK IN THIS OVEN?**

You can place 2 large wood fire pizzas in the oven at one time. Pizzas will take approximately 2 minutes to cook.

## **HOW DO I CLEAN THE INTERIOR AND EXTERIOR OF THE OVEN?**

For the exterior of the oven, use running water over the oven whilst wiping down with a clean cloth to leave a smooth finish. Note: OVEN MUST BE COLD. Never use high pressure cleaning on any part of the oven as this can lead to paint peeling. Blackness from the smoke around the arch can also be cleaned the same way.

For the interior of the oven, you do not need any cleaning products, just sweep the ashes out when cooled. This does not have to be done after every cook, just when there is a build-up of ashes.





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## **CAN I PAINT MY OVEN A DIFFERENT COLOUR?**

No, our Giotto range is professionally painted using a drying oven.

## **CAN I GET MORE INFORMATION ABOUT THE GIOTTO WOOD FIRE OVEN?**

Yes, please contact one of our knowledgeable sales representatives on 03 9460 6808 or submit an enquiry through our website and we will get back to you as soon as possible.



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