



Pizza Oven Kit



Overview & Specification

Key Features

Internal Size – 75cm x 91.5cm

With an internal size of 750mm x 915mm giving a cooking area of .69m², the DIY pizza oven kits have enough space to cook two 12" pizzas or three medium pans.

Space Required – 1.2m x 1.2m

If you are building a square stand, the minimum size you'll need to take the oven will be 1.2m x 1.2m. You can make it wider to include a preparation surface.

Oven Weight – 420kg

The finished oven weighs around 420kg, not including the stand or anything you have added outside of the kit. The oven will need building on solid foundations to ensure a long stable life.

Heat Uptime – 45 minutes

The pizza oven kit will take around 45 minutes to heat up and reach a cooking temperature of 400 ° C. Quick heat up means midweek dinners just got a whole lot better!

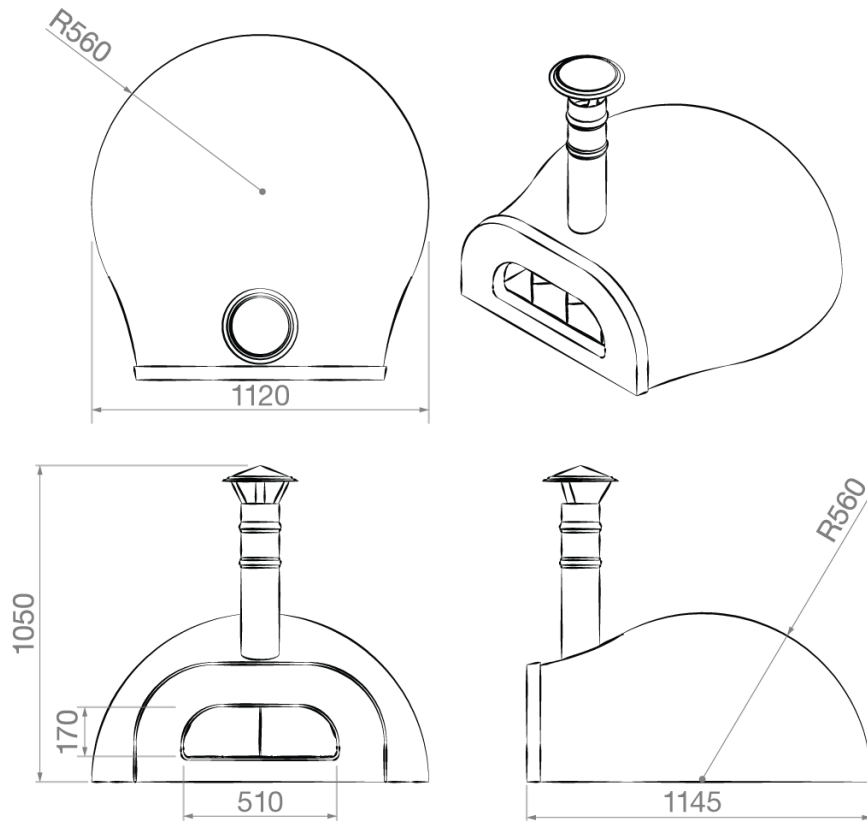
Build Time – 5 hours

The simple and straightforward assembly of the oven means building the oven isn't time-consuming. We've taken all the guesswork out of it. We advise making it over two days allowing for over 12 hours of drying time between layers.

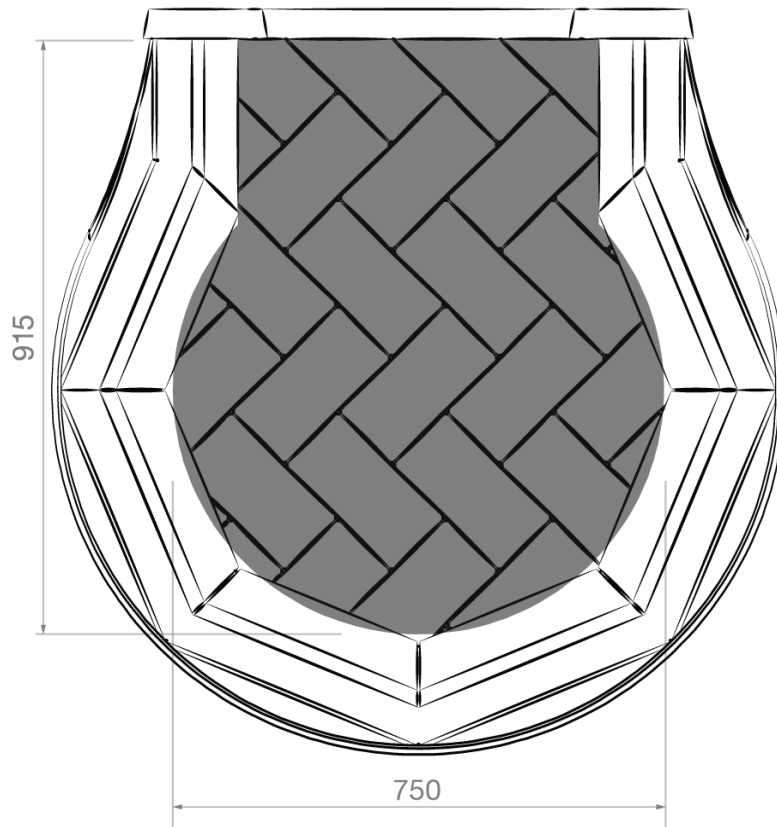


Oven Layout

All dimensions in millimetres



OVEN FLOOR - All dimensions in millimetres



Inside the Kit



Precast segments

19 x precast segments

Seamlessly slot together for simple assembly.

All made from commercial high-grade materials rated to 1500 ° C.

Reinforced with stainless steel fibres.



Pre-cut firebrick floor

Precision cut firebricks.

All pre-cut - only need slotting into position following the guide provided with every kit.

We do not encourage fixing these so that if a tile ever cracks, it can be replaced easily.

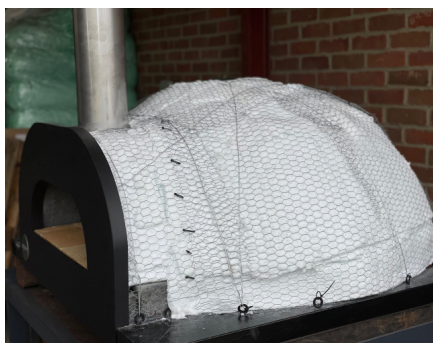


Ceramic Fibre Blanket

1 x roll of ceramic fibre blanket (7.32m x 610mm).

Wrap around the oven with three to four coats.

All the thermal mass is to be stored within the insulation so you burn less wood for longer.



Mesh & Tie Wire

1 x roll of mesh & tie wire to give a base for the render to stick to.

More than enough is provided to cover the oven.

The tie wire will hold the insulation down tightly, so it has a firm base coat for the render.



Metal Front & Flue

1 x metal front.

Made of mild steel, and coated in commercial grade heat paint.

1 x Steel Flue.

Both slot into position.



Perlite Render

100 litres of perlite to add to your render to fill out the dome.

Holds the little heat that does come out of the insulation of the oven.

This will form your protective outer coat over the pizza oven.

Optional Extras



Chimney Cowl - Made of Stainless Steel, easy fit by simply pushing onto pizza oven chimney pipe.

Oven Stand - Heavy-duty mild steel box stand making assembly easy. Just requires painting to protect it then it is ready to go.

High-Temperature Paint – Touch up and protect the oven front for years to come with our high-temperature paint.

Copper Blow Pipe – Our No 1 must-have tool! Makes controlling a fire easy, moving logs and encouraging flame so you are in control of every fire.

Pizza Oven Door – Control the temperature of your oven with our built-in thermometer for those slow roasts. You can also protect the oven floor from the rain whilst it isn't in use.



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