

Clementi Wood Fired Ovens (60, 80, 100)

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Since 1975, this world-class Italian manufacturer from the province of Ancona Italy, has a reputation for the highest quality craftsmanship, design, and performance. These beautiful pizza ovens not only look great but also perform incredibly. Clementi wood-fired pizza ovens quickly reach 400+C degrees in approx 20-30 minutes. With low wood consumption, these Italian-made pizza ovens are perfect for all cooking lovers, both experts, and beginners.

Our Clementi range consists of three oven sizes; all ovens are capable of cooking pizzas in only 2-3 minutes. The internal cooking area in the Clementi pizza oven is lined with high-grade fire bricks which retain the heat generated by the fire to give a perfectly crispy pizza base. All Clementi pizza ovens have a thermometer, a damper system located on the chimney for temperature control, and a solid stainless steel door (or optional Glass Door). This exceptional level of insulation means that slow cooking is achievable with ease and for prolonged periods in the Clementi. Every Clementi pizza oven has a unique Air Plus System. This allows an even stream of air to flow into the fire, which helps to improve cooking performance.

WARRANTY

The Clementi pizza oven is covered by a 2 year warranty from the date of purchase.

Colour options: Anthracite Charcoal Grey or Dark Brown/Copper

Included with oven:

Stainless steel chimney, thermometer, front shelf, steel oven door, refractory base, firewood holder, and a rod to move the firewood holder.

Oven Protective Covers:

The pizza oven is made for outdoor use, however, ovens require "all-weather" protection from rain and harsh elements when not in use. We supply a high-quality, weatherproof, UV resistant, custom-made cover. Please click add-on to add to your order.

Trolley Stand dimensions: 77cm D x 80cm W x 90.5cm H (sold separately)

Optional extra: bench mount oven feet / legs (sold separately)

Clementi 60 benchtop oven dimensions

- Internal oven: 60 cm W x 60 cm D (95kg) cooks 2 pizzas
- External oven: 80 cm W x 77 cm D
- Chimney flue diameter: 130 mm

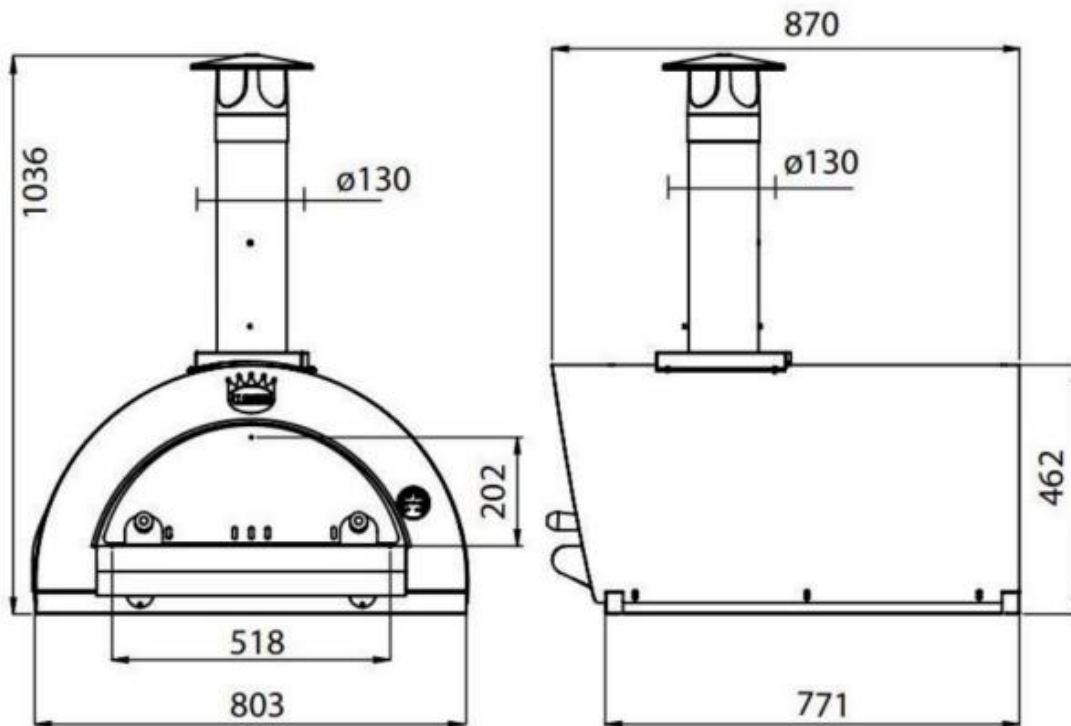
Clementi 80 benchtop dimensions

- Internal: 80 cm W x 60 cm D (112kg) cooks 3-4 pizzas
- External: 100 cm W x 87 cm D
- Chimney flue diameter: 130 mm

Clementi 100 benchtop dimensions

- Internal: 100 cm W x 80 cm D (230kg) cooks 5 pizzas
- External: 112.5 cm W x 96.5 cm D
- Chimney flue diameter: 130 mm

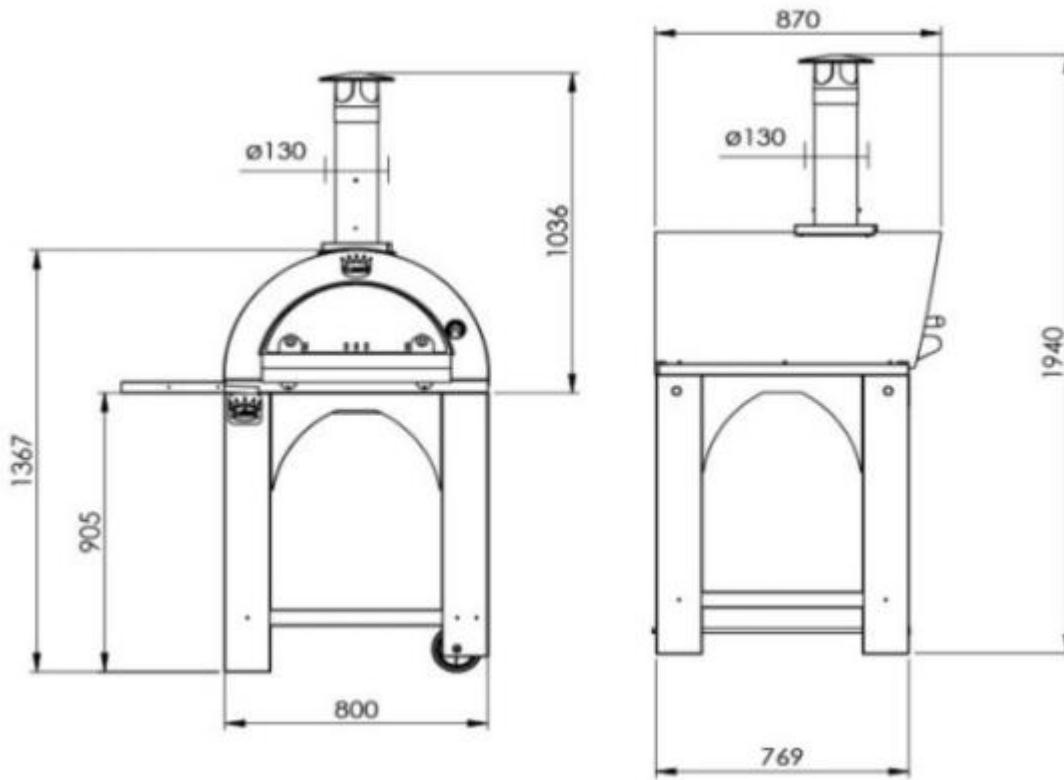




FAMILY 60

- Internal Cooking Floor: 60x60 cm
- 95 kg
- cooks 2 pizzas
- Colour: Antracite grey

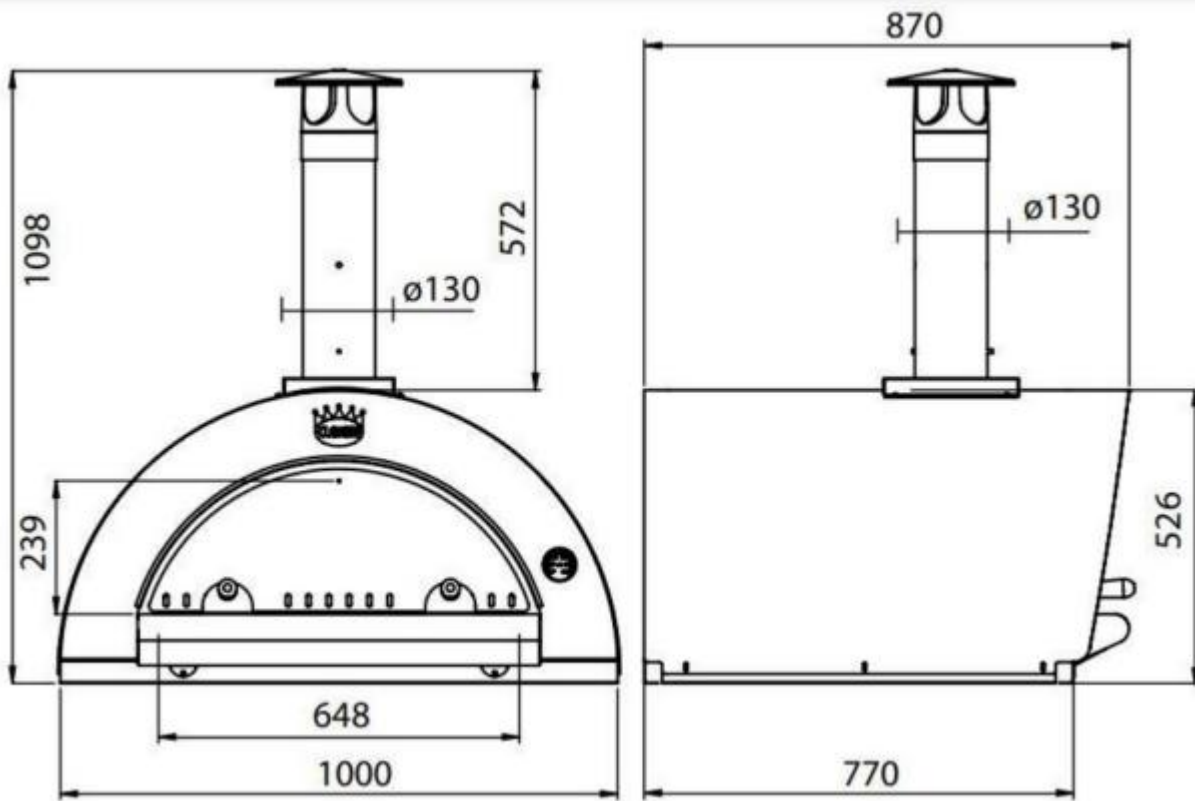




PULCINELLA 60

- Internal Cooking Floor: 60x60 cm
- 130kg
- cooks 2 pizzas
- Colour: Antracite grey

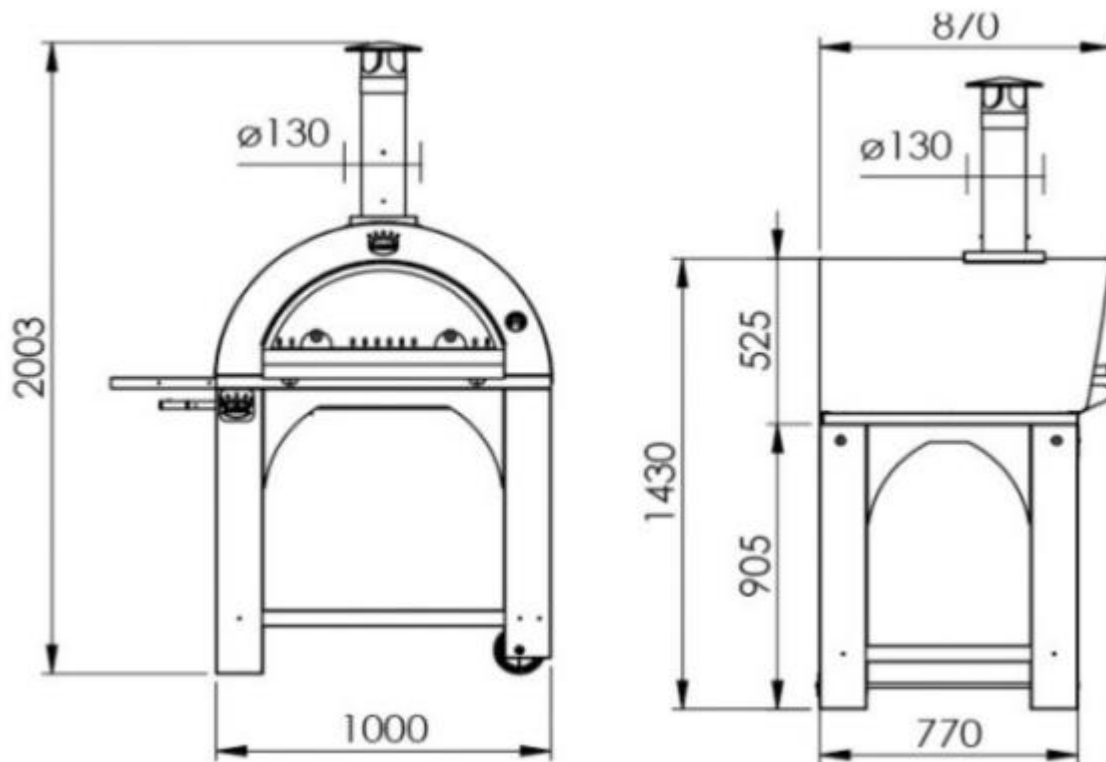




FAMILY 80

- Internal Cooking Floor: 80x60 cm
- 112 kg
- cooks 3-4 pizzas
- Colour: Antracite grey or Copper

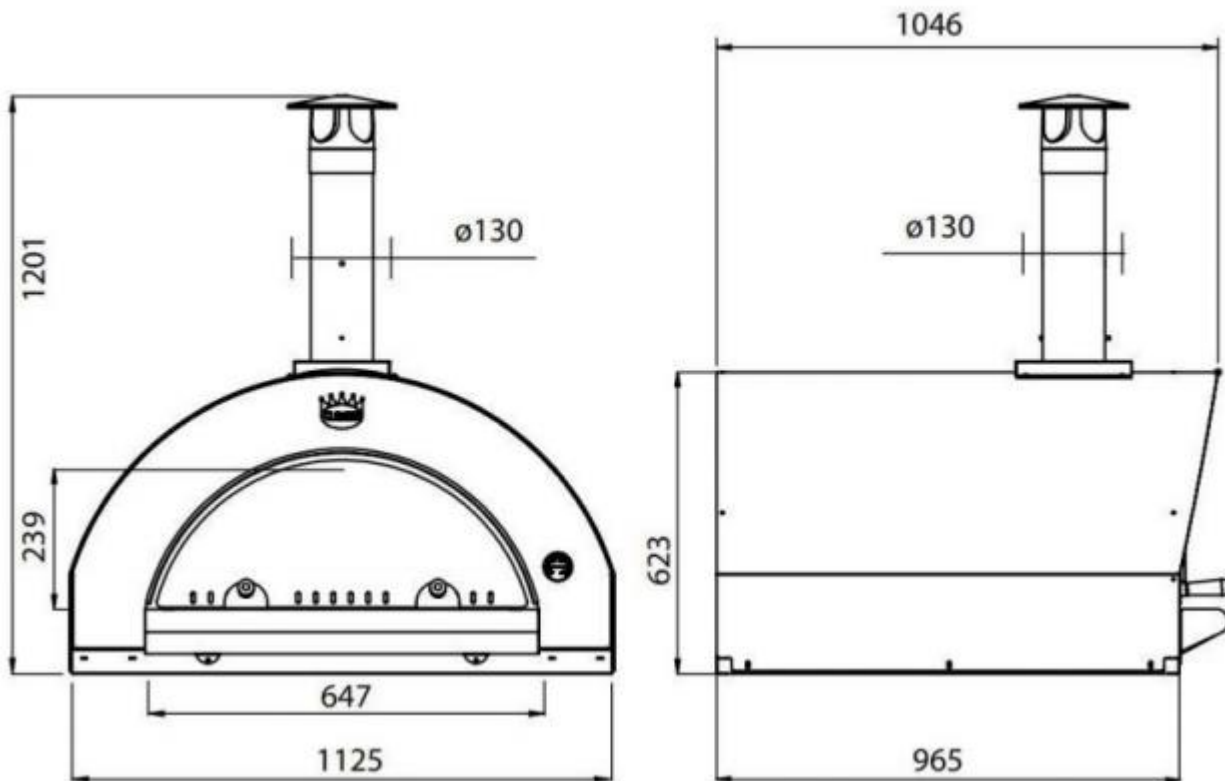




PULCINELLA 80

- Internal Cooking Floor: 80 x 60 cm
- 157kg
- cooks 3-4 pizzas
- Colour: Antracite grey or Copper

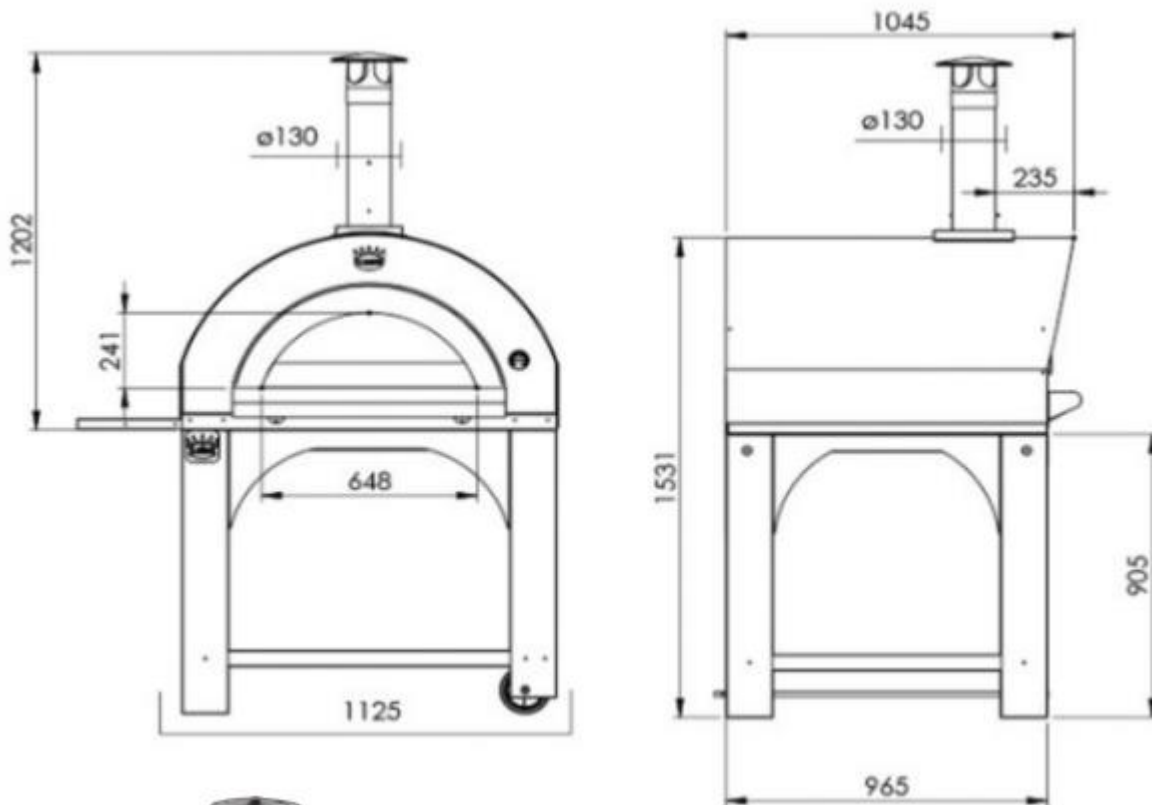




FAMILY 100

- Internal Cooking Floor: 100x80cm
- 230kg
- cooks 5 pizzas
- Colour: Antracite grey





PULCINELLA 100

- Internal Cooking Floor: 100x80cm
- 275kg
- cooks 5 pizzas
- Colour: Antracite grey



MULTICOOKING SYSTEM

Multiple cooking function thanks our brand new optional Multicooking consisting of a removable arm with grid and pan to collect fat.

Compatible with 80×60 and 100×80 sizes.

Can I cook more than pizza in this oven?

Absolutely! Cook pizza, sausages, fish, steak, turkey, chicken, or bake bread, cake, cookies and much more.

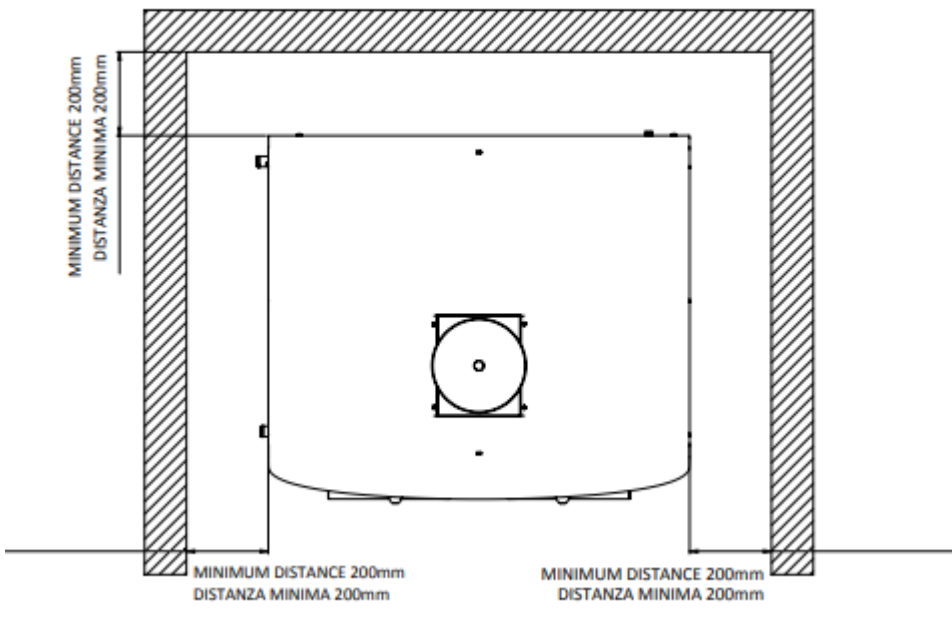
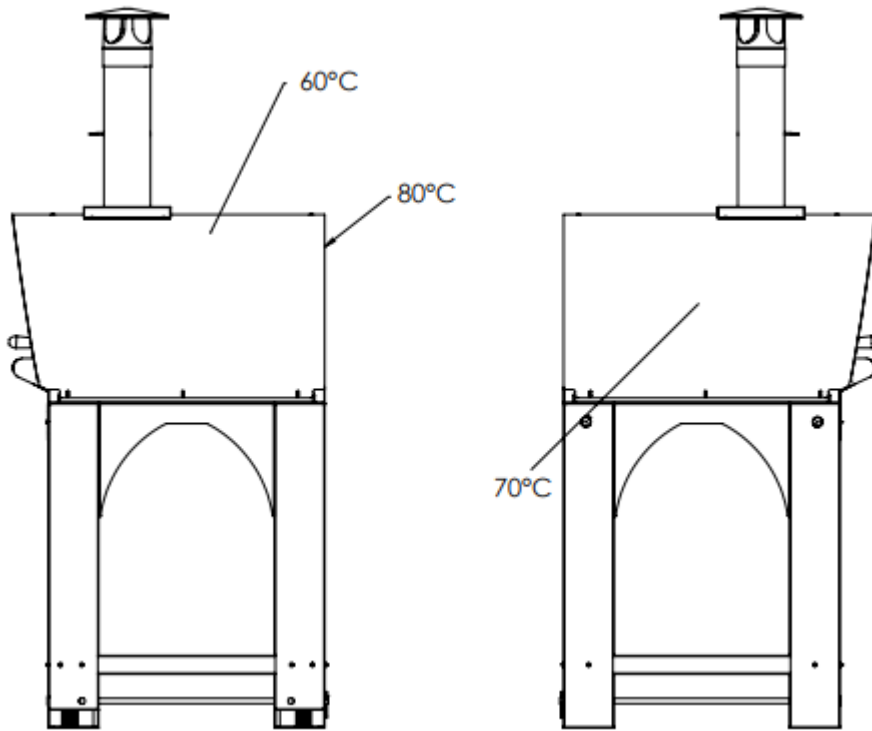


FAQS

TEMPERATURES (ATTENTION TO HOT PARTS)

External temperature and minimum distance to combustibles illustration when the oven is in use at 400 °C . For FAMILY ovens, ensure that the supportive structure is built to withstand the weight imposed by the oven, with non-combustible materials and is done so by competent work persons as the base of the oven can reach temperatures up to 80°C. Clementi advise raising the oven off the surface using non-combustible tiles or bricks by approx. 2-3cm (not supplied)





POSITIONING YOUR WOOD OVEN

Follow the instructions carefully before installing the oven. Any change to the oven could be dangerous and cause damage to people or property.

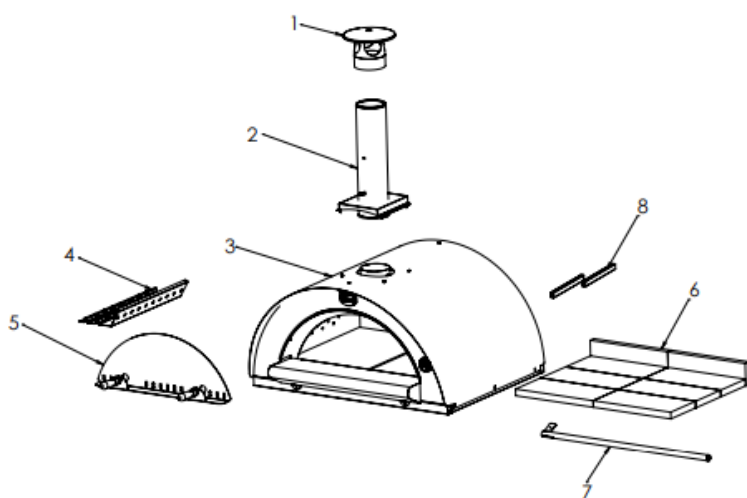
This oven has been designed for outdoor use, and it has to be placed away from any flammable material. It is important that there are no obstructions and that there is a free space around the oven of at least 50 centimetres. It is important that the ventilation slots of the oven are not obstructed.

Place your oven on a flat, level surface, away from any combustible materials. Ideally a stone or concrete floor is preferred. Consult local building and fire regulations for the recommended safe distance from buildings, partitions, and coverings such as pergolas and roofs. Additional parts may be required.

When installing the Family oven, size the support surface, and its legs, so that it can adequately support the weight of the oven without causing risks to the users (FAMILY 60X60 wood version = Kg100, gas version = Kg 120 - FAMILY 80X60 wood version = Kg120, gas version = Kg140 - FAMILY 100x80 wood version = Kg235, gas version = Kg245), also carefully evaluate the materials and dimensions of the supports used.

COMPONENTS WOOD OVEN

TABLE 1

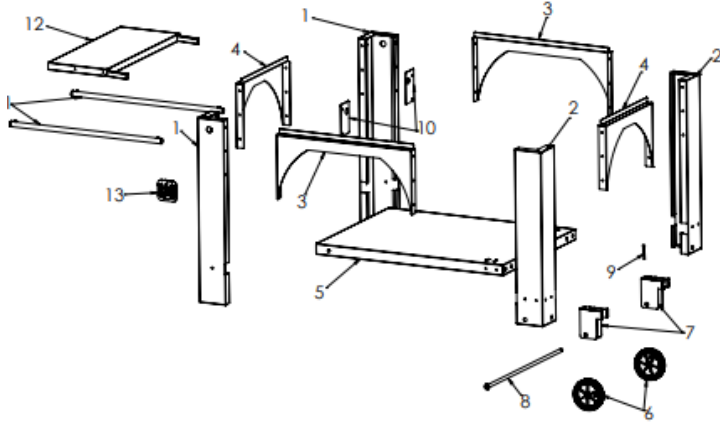


N.	Components
1	Chimney cowl
2	Chimney base
3	Oven body
4	Brazier firewood holder
5	Oven door
6	Firebricks
7	Rod to move the brazier
8	Spacer bars



PIZZA OVENS R-US

TABLE 3



N°	Components
1	Left Legs x2
2	Right Legs x2
3	Crossbar x2
4	Lateral crossbar x2
5	Bottom shelf
6	Wheel x2
7	Wheel bracket x2
8	Wheel axle
9	Axle Split pin
10	Handle supports x2
11	Handles x2
12	Side shelf
13	Clementi logo

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