

GIOTTO WOOD FIRED PIZZA OVEN

The Giotto Oven is a contemporary style, high-quality Australian-made portable pizza oven. The extensive research and development have resulted in a high-end design and extremely functional wood fire oven.

Specifications:

- Lightweight (148kg)
- Portable (ideal for indoor and outdoor use)
- Mobile (a mobile pizza oven suitable for transport)
- Weather and waterproof, compact
- Pre-assembled
- Durable
- Crack-resistant, rust-proof
- Self-cleaning
- The inner shell is made from high-quality refractory cement.
- No maintenance worries with a crack and rustproof shell.
- Laser Cut Stainless Steel Door (awesome for roasting and baking bread)

Dimensions Oven

- External: 97 cm D x 50 cm H
- Internal: 78 cm diameter
- Wall thickness: 95mm
- Oven floor thickness: 75mm
- Chimney flue: 200mm diameter
- Mouth Opening: 180 mm H x 550 mm W
- **Hex Tall Stand:** 106 cm H / stand weight 80 - 100 kg
- Wheel Set to suit Hex Tall Stand (optional extra \$300)

Oven Only – Without Stand

The oven on a bench needs to have a minimum 20-30mm air gap. We highly recommend the Bench Mount or 4 screw feet to be ordered with your oven. Alternatively, you will need to elevate the oven by 20-30mm by using non-combustible wedges or mounting blocks

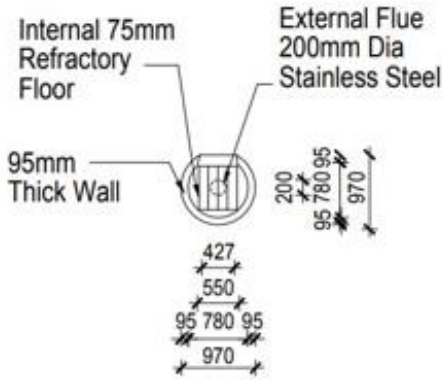
Bench Top Stand – Bench Mount Option

The bench stand will enable the oven to be mounted on a stone benchtop. The cooking floor height will be elevated by 150mm when on the bench mount.

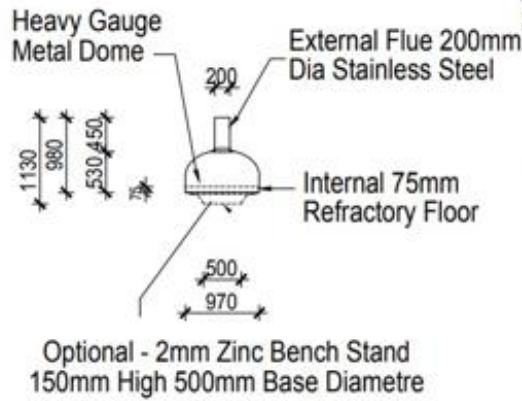
The stand is riveted to the oven and non-removable.



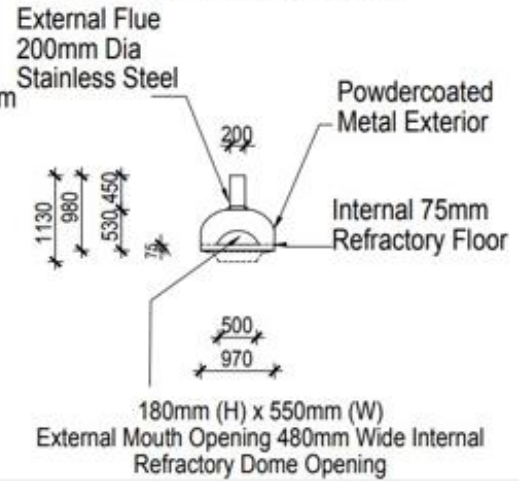
Giotto Base



Giotto Rear/Side Elevation

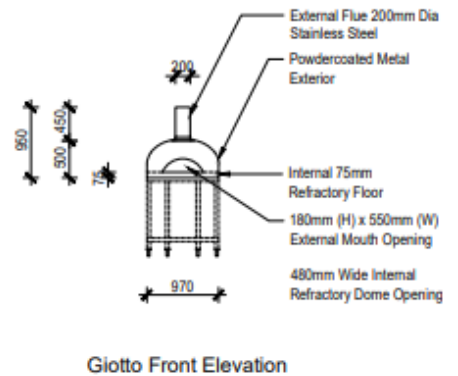
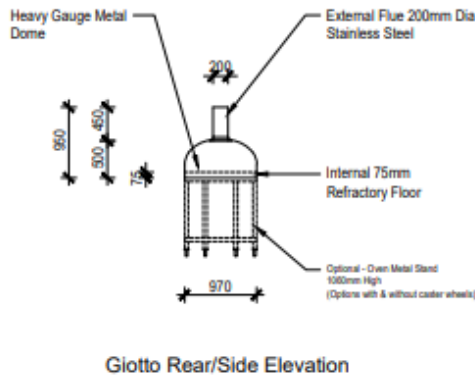
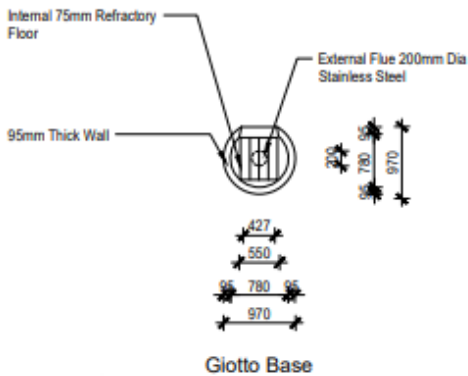


Giotto Front Elevation



Giotto Wood Fire Oven

DOMESTIC



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.



GIOTTO FAQS

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).



GIOTTO FAQS

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.



GIOTTO FAQS



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.



IMPORTANT WARNING

Read all instructions before installing and using the appliance. Failure to follow instructions may result in property damage or personal injury.

HANDLE WITH CARE when unpacking and assembling oven pieces. Negligence can cause scratching and peeling to the paint.

FOLLOW the instructions for curing the wood fired oven. Failure to follow the curing instructions can cause damage to the oven, and will void the warranty.

ALWAYS ensure that children and pets are kept at a safe distance from the wood fired oven, both during and after operation.

ALWAYS ensure the oven is installed on a level base. The stand **MUST NOT** tilt.

DO NOT block the flue pipe.

ONLY USE untreated, well seasoned, dry hard wood.

DO NOT use any type of flammable liquids or fuels (including but not limited to firelighter fluid, petrol, diesel, kerosene, oil or any other flammable chemical compound) at any time to start or maintain fire.

DO NOT remove burning logs or embers from the wood fired oven during or after use.

DO NOT allow the oven to become extremely wet. If your oven becomes wet, follow the curing instructions to dry it out properly before use.

DO NOT use water to calm or extinguish a fire in the wood fired oven, except in an emergency.

DO NOT throw the wood inside the oven (this will cause cracking of the oven floor), always place the wood in with a utensil.

ENSURE all tools, materials, pots and pans used in the wood fired oven are appropriate for high temperatures in excess of 450°C.

DISPOSE of ash in an appropriate bin, add it to compost or spread it on the garden as a nutrient. Take appropriate action to avoid inhaling any ash or dust.

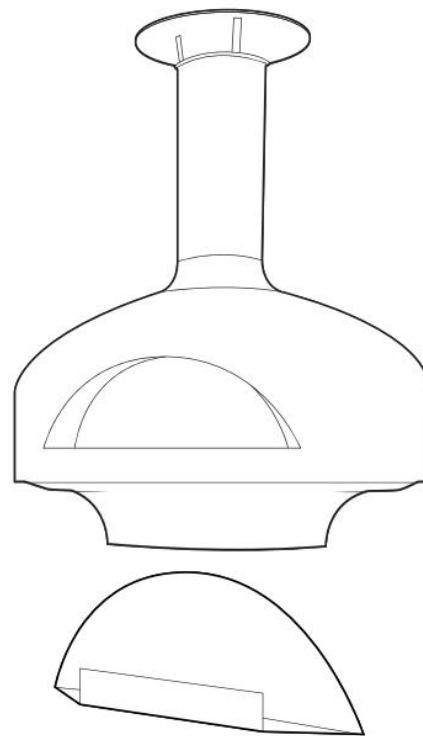
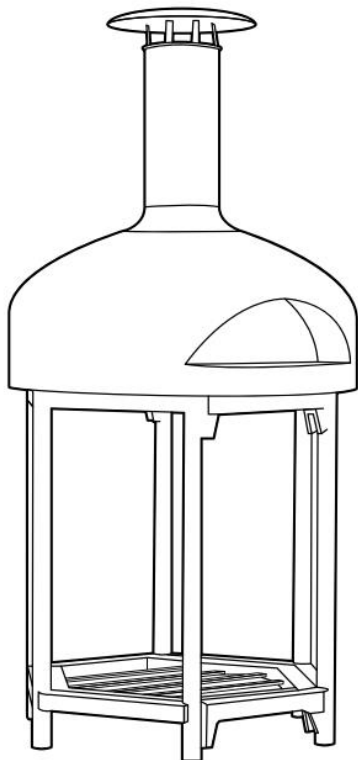
SAVE AND KEEP THESE INSTRUCTIONS TO HAND SO YOU CAN REFER TO THEM



WHAT'S IN THE BOX

**Remove the manual from the box.
Check all parts of the box against the contents list:**

- Pre Assembled Oven (x1)
- Stainless steel lute (x1) & cowl (x1)
- Stainless steel door (x1)
- Metal stand in pieces or Bench stand (if on order) (x1)



HOW TO SET UP YOUR WOOD FIRED OVEN

Follow the assembly instruction for your stand

Decide where to place your stand. It needs to be on a hard and level surface, preferably in a concrete, tiled or decked area, which can easily hold the total weight of the oven.

WARNING there is a risk of toppling if area not levelled or if placed on soft ground.

Make sure the oven is at a safe distance from any flammable surfaces and that there is enough space around the flue pipe for smoke to disperse.



HOW TO CURE YOUR WOOD FIRED OVEN

SIMPLE STEPS TO CURING YOUR WOOD FIRED OVEN

BUILD a tower of kindling and paper in the centre of the oven to start your fire.

ALWAYS start your fire in the middle of the oven, **(never at the front)**, then shift the fire to the side or back. Be mindful to give your oven floor even wear.

GENERALLY you will only need to cure your oven once. If, however the oven hasn't been used for a long period, it is advisable to start with a smaller fire beforehand to warm up the oven before you establish a large hot fire.

ETHICALLY sourced 'dry red gum' and 'yellow/white box' wood is recommended, other woods may be toxic. See www.firewood.asn.au.

When your oven is freshly built, it holds a lot of water and this needs to be dried out before your oven can be put to use. This process is called curing. The first step involves drying the water out of the oven and second is tempering the refractory internal dome and floor. This is achieved by lighting small fires over a period of 20 hours (this can be done over a period of 2-3 days) at temperatures between 50° to 70°.



HOW TO CARE FOR YOUR OVEN

NEVER throw water into the oven as this could damage its components (thermal shock).

GENTLY place fire wood in oven, never throw it.

DON'T worry if hairline cracks appear inside the vault and its floor this is completely normal and will not hinder performance.

ALLOW the oven to burn away any spills whilst cooking, then gently scrap it away.

YOU do not need to clean the oven with 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. Cooled ashes can be used as a fertilizer for your garden.

EXTERNAL CLEANING simultaneously using running water over oven and wiping down with a clean cloth to leave a smooth finish. **(OVEN MUST BE COLD).**

NEVER use high pressure cleaning on any part of the oven, this can lead to paint peeling. If there is any blackness from the smoke around the front of the oven (Arch) this too is cleaned by the same process.

FREQUENTLY ASKED QUESTIONS

How long will the oven take to heat up before I can cook a pizza?

The Giotto can take between 30 minutes to 45 minute to achieve 300° degrees Celsius.

Why am I getting lots of black smoke?

One reason for black smoke is the high level of moisture in your firewood, ideal moisture to achieve less smoke would be between 8% to 15%.

How do I put the fire out?

The ovens are suitable to let the fire go out by it's self, please never use water to extinguish a fire in an oven.

What happens if I notice a scratch on my oven or flue?

Do not touch it leave it alone. Contact us to purchase a spray can of paint to repair.

AND ANSWER

Is this oven only good for cooking pizza?

Owning a wood fired oven is used for every type of cooking eg Meat, fish, vegetarian.

Is the oven weather proof?

Our ovens are designed to be outdoors and they are suitable for all weather.

Can I paint my oven a different colour?

Our Giotto range is painted by our professional team which use a drying oven.

If I haven't used my oven for awhile, will it still be okay to use?

All ovens collect moisture if they haven't been used regularly. We recommend to start them with a little fire for a little while (refer to the curing instructions).



COOKING GUIDE

Reach 200° and maintain for 30 minutes.
At this temperature you can cook the
following, meat, fish, vegetables & Bread.

Reach 300° and maintain for 30 minutes.
At this temperature you can cook the
following, pizza, focaccia, stews (slow cook
and well covered) & meats.

Reach 400° and maintain for 30 minutes.
At this temperature you can cook the
following, pizza.



WARRANTY

WARNINGS:

Ignoring a warning will void your warranty

1) This oven is a cooking oven and is not to be used as an incinerator.

2) To light/maintain the fire, never use kerosene, alcohol, petroleum or other dangerous products.

Polito Wood Fire Ovens are proud to offer a **12 month** labour warranty on the structural integrity, ie: it will not collapse or cave in. Warranty is subject to correct installation and start up as per operating instructions. Warranty is supplied during normal working hours which are Monday to Friday. Should warranty work be requested outside normal working hours, an after hours service fee will apply. Proof of purchase must be supplied prior to any warranty work.

ABOUT THE PAINT

The paint used on this oven is supplied by Stove Bright the Global leaders in high temperature coating. Stove Bright High Temperature Paint is high quality, rust resistant and maintains excellent colour stability with in service temperatures reaching 1200°F/650°C. To read more go to www.stovebright.com.au/paint-powder

PLEASE NOTE: If a minor scratch or damage to the exterior dome of the oven occurs.

DO NOT TOUCH IT we can supply you with the same colour spray can for touch up at a cost. Always leave the oven to cool down before attempting to repair.

WE DO NOT recommend high pressure cleaning on any part of the oven, this may cause the paint to peel.

