



## PIZZAIOLI WOOD FIRED PIZZA OVENS

### STONE ARCH | PREMIUM DOOR | PREMIUM RUSTIC ARCH

The Pizzaiolis are our most authentic models, ideal for true Italian-style pizzas (in just 90 seconds!). It has a wider opening and a lower dome that conducts heat directly to the oven floor.

But these ovens aren't just for pizzas! They can cook anything your conventional oven can... and it'll taste even better. Each oven comes with a beautiful complimentary Portuguese ceramic baking dish. It's perfect for roasting chicken, veggies, casseroles, desserts, bread, and more!

All of our ovens are authentic brick. Our ovens are HANDMADE in Portugal and are triple-insulated, which means the outside of the oven is cool to the touch while the inside is blazing hot! Each oven has an inner layer of authentic fire brick and mortar, which is then covered with a thick layer of **OUR OWN INTERNATIONAL PATENT of Rockwool Insulation** that is secured with metal batting before an additional layer of refractory cement.

#### Pizzaioli "Premium Door"

The PIZZAIOLI Premium has a black **NON RUST** HIGH GRADE CAST ALUMINUM door, chimney cavity, and chimney. The door has a peep through high heat viewing window.

#### Pizzaioli "Premium Rustic Arch"

This Pizzaioli **Premium** has a traditional BRICK facade with a black **NON RUST** CAST ALUMINUM door, chimney cavity, and chimney. The door has a peep through high heat window viewing pane.

#### Pizzaioli "Stone Arch"

A traditional STONE arch facade with a black **NON RUST** HIGH GRADE CAST ALUMINUM door, chimney cavity, and chimney. The door has a peep-through high heat window viewing pane.

#### Pizzaioli Rustic Premium Oven Specifications:

This oven boasts the most traditional shape (similar to the Buena Ventura and Pizzaioli), but with a different cast stacked stone facade. It has a wider opening, and the lower dome conducts heat directly to the oven floor, which makes it ideal for cooking authentic Italian pizzas (in just 90 seconds!).

You can paint or tile our white domed ovens to match your home or design specifications. You will just need to use a high heat paint or adhesive. We recommend that you first cure your oven and use it for a few weeks and treat it with Ultra Fire (included) before you paint.

**Warranty:** We warrant this oven to be free from major defects in materials and craftsmanship on the structural components for a period of five (5) years from the date of purchase.

[www.pizzaovensrus.com.au](http://www.pizzaovensrus.com.au) | [info@pizzaovensrus.com.au](mailto:info@pizzaovensrus.com.au) | 0402 551 467 | 1300 032 822



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## Each Oven Package Includes:

- Stainless Steel Chimney: 6" high spout with flu/damper (6"h x 5.5"w) Pipe extensions and cap available separately.
- Ceramic Baking Dish: (10" x 14.5" x 3")
- Thermometer: (0-500°C)
- Ultra Fire: Patch kit to address superficial cracks that will develop (see [video](#) for more information on how to treat)

**How long does it take to heat up?** When prepared correctly should take just under an hour even 45 minutes (may take longer in the beginning). The time will also depend on the wood type and how much moisture is in it etc.

## Oven Specifications:

Please note that the door on this model opens DOWN. Weights & Dimensions Are Not Exact As Each Oven Is Handmade:

- OUTSIDE: 100cm W x 65cm H x 100cm D
- INSIDE: 74cm W x 38cm H x 74cm D
- DOOR: 50cm W x 21cm H
- CHIMNEY: 14cm W x 15.25cm H
- Overall Product Weight: 500kg

## Pizzaoli Rustic Premium Oven Specifications:

Please note that the door on this model opens DOWN. Weights & Dimensions Are Not Exact As Each Oven Is Handmade:

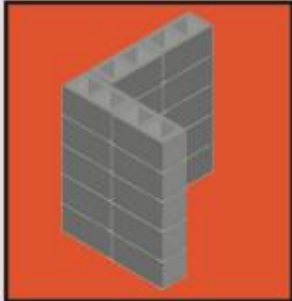
- OUTSIDE: 109 cm W x 81 cm H x 109 cm D
- INSIDE: 79 cm W x 48 cm H x 79 cm D
- DOOR: 48 cm W x 23 cm H
- CHIMNEY: 14 cm W x 15 cm H
- Overall Product Weight: Approx 794 kg

## 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.



## How to setup your Oven



### Step1

Build platform out of any material you like that will hold 1000-1250lbs. This illustration shows cinderblocks stacked four high. Make the height to suit you.



### Step2

Use heavy duty chain or nylon strap and string through the eyelets on the four corners of the oven. Use an engine hoist, cherry picker or fork lift to hoist the oven.



### Step3

Position oven over the base- if you can't get close enough to be on top then use the momentum and swing while slowly lowering into position. You can cut off the steel eyelets unless you think you'll be moving anytime soon.



### Step4

Leave as is or stucco over the cinderblock to a finish that you desire. ENJOY!



## WHAT IS CURING AND DO I NEED TO DO THIS?

Curing simply means removing the moisture in the mortar. Curing will significantly help to protect the cooking ability and the life of your oven. So, yes you need to cure your traditional oven (portable oven has a 1 day cure- see video link sent at time of shipping) You will be starting small fires and repeating daily for 5 days. Remember this oven is made in Europe and the thermometer is in Celsius :

Start a small fire and let it burn throughout the day (4-5 hours) maintaining temperature:

- Day 1. 140F/60C Day
- Day 2. Repeat 215F/100C
- Day 3. Repeat 300F/ 150C
- Day 4. Repeat 400F/200C
- Day 5. Repeat 480F/250C

Make sure that you close the oven door each night, this will keep in the heat and protect moisture from getting in until the curing process is complete

## EVEN THOUGH I CURE MY OVEN WILL IT STILL CRACK?

YES YES YES (Realistically all wood fired brick or clay ovens will crack at varying degrees) they are usually thin and crack around the dome as well as around the facade of the oven where the brick meets the cement. It is also normal that the base crumbles a bit on the edges. Remember these are handmade- not machine or prefab. We do include a 'patch' kit with each brick oven but this is not necessary, as it does not affect the oven function in a noticeable way and are superficial. It is best to apply ultra fire when the oven is hot! Here is a video on how to use the patch kit. You can also find this information on our website. [www.authenticpizzaovens.com](http://www.authenticpizzaovens.com)  
<https://www.youtube.com/watch?v=3d2Dth9MKmA&feature=youtu.be>

## WHAT TOOLS DO I NEED FOR MY OVEN?

You will definitely need a peel. In pizza language that's what you use to slide the pizza in and pull out of the oven! They look like a paddle with a long stick attached and come in wood or metal. (I use the small wood one to prepare and put in, then use the aluminum one to take out and place back on the wood one to cut and serve... but that's just me!)

RECOMMENDATION STARTER KIT: check out our website

- Pizza Peel short wood / longer metal
- Pizza turner/bubble popper (great for turning pizza and not burning your hands)
- Ash Shovel
- Oven Brush
- Blanco tomatoes (the worlds best- All I ever use)
- Flour (we recommend Hayden Flour Mills)

