

## SUBITO COTTO WOOD FIRED OVENS (60, 80, 100)

Italian made, premium quality Subito Cotto Wood Fired Ovens – portable and ready to use. Comes with a stand, square modern flue and door (or can be bench mount). The oven dome and the cooking floor hob are entirely made of the highest quality pre-cast refractory concrete material.

The refractory material has excellent thermal properties, once the cooking temperature has been reached the oven maintains the temperature for long periods of time, even after the fire or flame has been extinguished. It is ideal for cooking Italian pizzas in a traditional way but also for bread, roasts, grilled fish, grilled vegetables, salad and sweet cakes. It consumes small amounts of wood and reaches the baking temperature in a very short period of time (450 C° in 30 minutes).

It is light weight and can be transported and used in small spaces such as terraces, balconies, small gardens but also indoor or outdoor kitchens. All components are made in Italy according to a rigorous Artisan method with expert craftsmanship and the highest quality materials. 100% Made in Italy.

Oven with a square stainless steel flue (can be spray painted black with Stove Bright). Optional round flue & square to round flue adaptor (additional).

**Note:** wheels for the stand can be purchased as an optional extra

Warranty: The Italian Made Subito Cotto pizza ovens are covered by a 2 year warranty from the date of purchase.

### BENCH MOUNT:

The oven has small 12cm short bench mount legs hidden behind the black metal oven base skirt.

We recommend you build a support base that is masonry or non-combustible, heat proof. Examples: reinforced concrete bench top, CSR Hebel reinforced power panels, tiled, natural granite stone or Dekton (type of porcelain). Man-made engineered bench top stone like Caesarstone are normally not heat proof and may not be ideal for under the pizza oven.

We cannot recommend mounting ovens onto engineered stone benches, due to the risk of possible stone damage and we suggest you check with your stonemason. However, some clients successfully mount lighter weight smaller stainless steel pizza ovens (with bench mount short legs) on to this type of engineered stone bench top with no issues. We cannot guarantee it will be ok however, the bench mount short legs add air flow and help raise the oven off the bench surface. You can add a sheet of noncombustible fiber cement sheeting under the oven for added insulation and protection if you wish.

Check the depth of your bench (front to back measurement) to ensure it will suit the size of the oven.

Check the support bench is strong enough to hold up to approx 300kg+ (depending on the oven size).

### 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.



# PIZZA OVENS R-US

## SUBITO COTTO 60

Lightweight Portable Wood Fired Oven - 120kg



Subito Cotto 60 Wood Fired Oven – Portable and ready to use. The oven dome and the cooking floor hob are entirely made of the highest quality pre-cast refractory concrete material. The refractory material has excellent thermal properties, once the cooking temperature has been reached the oven maintains the temperature for long periods of time, even after the fire or flame has been extinguished.

It is ideal for cooking Italian pizzas (2 capacity) in a traditional way but also for bread, roasts, grilled fish, grilled vegetables, salad and sweet cakes.

It consumes small amounts of wood and reaches the baking temperature in a very short period of time (450 C° in 30 minutes).

The "Subito Cotto 60" oven has an internal diameter of 60cm and is a ready to use, pre-assembled, insulated and finished. It is light weight and can be transported and used in small spaces such as terraces, balconies, small gardens but also indoor or outdoor kitchens.

All components are made in Italy according to a rigorous Artisan method with expert craftsmanship and the highest quality materials. 100% Made in Italy.



### SPECIFICATIONS

Price Includes: Oven, stand, door & square flue	<b>DIMENSIONS &amp; WEIGHT</b>
Colours: White, Red and Black	Internal oven: 60 cm diameter
<b>Optional Extras:</b>	External oven width: 83cm
Flue adaptor (square to round)	External oven depth: 76cm
Round flue chimney	External oven height: 56cm
Set of wheels	Mouth opening width: 41cm
Tools and cover	Metal Stand: 50w x 60d x 95h
Heat up time: 30 minutes	Weight: 120 Kg (with metal stand)



Usage:  
Indoor or outdoor

1-2 Pizzas Capacity



Weight 120kg  
With metal stand

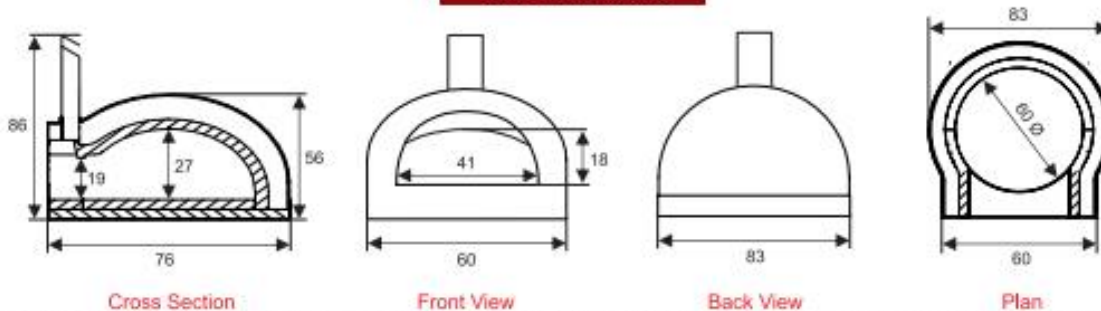


Pre-Heating Time  
30 min. / 450 C° / 850 F°



Consumption  
Wood: 4kg/h

### Oven Dimensions



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## SUBITO COTTO 80

Lightweight Portable Wood Fired Oven - 180kg



Subito Cotto 80 Wood Fired Oven – Portable and ready to use. The oven dome and the cooking floor hob are entirely made of the highest quality pre-cast refractory concrete material. The refractory material has excellent thermal properties, once the cooking temperature has been reached the oven maintains the temperature for long periods of time, even after the fire or flame has been extinguished.

It is ideal for cooking Italian pizzas (3 capacity) in a traditional way but also for bread, roasts, grilled fish, grilled vegetables, salad and sweet cakes.

It consumes small amounts of wood and reaches the baking temperature in a very short period of time (450 C° in 30 minutes).

The "Subito Cotto 80" oven has an internal diameter of 80cm and is a ready to use, pre-assembled, insulated and finished. It is light weight and can be transported and used in small spaces such as terraces, balconies, small gardens but also indoor or outdoor kitchens.

All components are made in Italy according to a rigorous Artisan method with expert craftsmanship and the highest quality materials. 100% Made in Italy.



### SPECIFICATIONS

Price Includes: Oven, stand, door & square flue	<b>DIMENSIONS &amp; WEIGHT</b>
Colours: White, Red and Black	Internal oven: 80 cm diameter
Optional Extras:	External oven width: 100cm
Flue adaptor (square to round)	External oven depth: 100cm
Round flue chimney	External oven height: 67cm
Set of wheels	Mouth opening width: 43cm
Tools and cover	Metal Stand: 65w x 65d x 100h
Heat up time: 30 minutes	Weight: 180 Kg (with metal stand)



Usage:  
Indoor or outdoor

3 Pizzas Capacity



Weight 180kg  
With metal stand

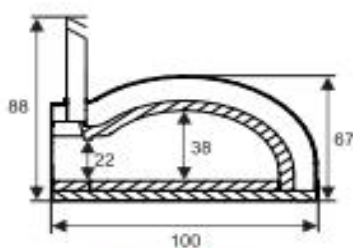


Pre-Heating Time  
40 min. / 450 C° / 850 F°

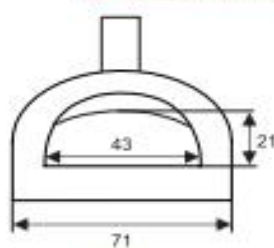


Consumption  
Wood: 4kg/h

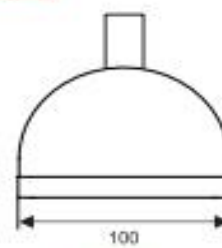
### Oven Dimensions



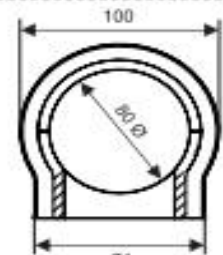
Cross Section



Front View



Back View



Plan



# PIZZA OVENS R-US

## SUBITO COTTO 100

Portable Wood Fired Oven - 300kg



Subito Cotto 100 Wood Fired Oven – Portable and ready to use. The oven dome and the cooking floor hob are entirely made of the highest quality pre-cast refractory concrete material. The refractory material has excellent thermal properties, once the cooking temperature has been reached the oven maintains the temperature for long periods of time, even after the fire or flame has been extinguished.

It is ideal for cooking Italian pizzas (4-5 capacity) in a traditional way but also for bread, roasts, grilled fish, grilled vegetables, salad and sweet cakes.

It consumes small amounts of wood and reaches the baking temperature in a very short period of time (450 C° in 30 minutes).






The "Subito Cotto 100" oven has a very large internal diameter of 100cm and is a ready to use, pre-assembled, insulated and finished.

All components are made in Italy according to a rigorous Artisan method with expert craftsmanship and the highest quality materials. 100% Made in Italy.

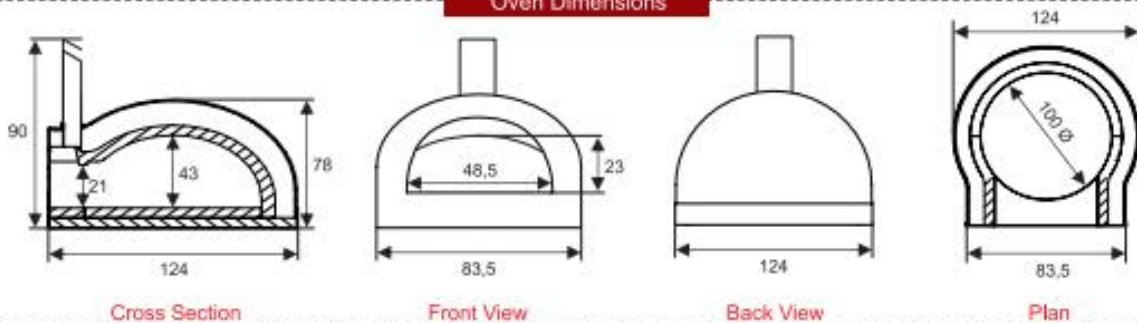


### SPECIFICATIONS

Price Includes: Oven, stand, door & square flue	<b>DIMENSIONS &amp; WEIGHT</b>
Colours: White, Red and Black	Internal oven: 100 cm diameter
<b>Optional Extras:</b>	External oven width: 124cm
Flue adaptor (square to round)	External oven depth: 124cm
Round flue chimney	External oven height: 78cm
Set of wheels	Mouth opening width: 48.5cm
Tools and cover	Metal Stand: 80w x 80d x 100h
<b>Heat up time: 30 minutes</b>	Weight: 300 Kg (with metal stand)

 Usage: Indoor or outdoor
  4-5 Pizzas Capacity
  Weight 300kg With metal stand
  Pre-Heating Time 55 min. / 450 C° / 850 F°
  Consumption Wood: 10kg/h

### Oven Dimensions



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## FAQS

### **CURING THE OVEN:**

Curing is the process by which your oven is gradually heated at low temperatures and uniformly dried out of the humidity that might have been accumulated in the oven during the building and assembly stages.

### **HOW LONG DOES THE OVEN TAKE TO HEAT UP?**

The optimum oven-cooking temperature for most dishes is 300°C-400C, and the time it takes to reach this temperature varies between each oven size. The 80 cm ovens will take approx. 30 – 45 minutes depending on the type of wood used and how protected the oven is from the elements. The more practiced you become with the lighting and positioning of the fire, the quicker it gets. But the longer the fire burns, the better heat retention you get in the oven.

### **WILL THE FLUE PIPE BE SAFE TO TOUCH WHEN THE OVEN IS WORKING?**

No. The flue pipe can retain heat for long periods of time even after the fire has gone out.

### **WHAT ARE THE OVENS MADE FROM?**

The ovens are made from castable refractory cement, which can withstand extreme heat reaching 500+ degrees Celsius.

### **IS THE OVEN WEATHERPROOF?**

If your oven is not undercover it is advisable to place a tarp or cover over it during the very wet months and by keeping the door off this will allow any moisture build-up to evaporate. Keeping your oven dry will ensure that your oven works efficiently and it will also prolong the life of your oven. We can also supply covers for your oven.

### **HOW CAN I TELL HOW HOT THE OVEN IS?**

You can purchase an infra-red laser thermometer gun to gauge the oven temperature. However, after a few uses, many people find they can judge and manage the oven temperature in a similar way to a barbecue.

### **WHAT TYPE OF WOOD SHOULD I USE?**

We recommend good quality seasoned, dried hardwood for a better heat output; these woods tend to produce less smoke and residue. Woods like tassie oak, box, eucalypt, redgum, or most fruit woods are fantastic. For hotter and more efficient burning, it is recommended to use wood that has a moisture content of less than 25%.

### **IF I HAVEN'T USED MY OVEN FOR AWHILE, WILL IT STILL BE OKAY TO USE?**

Absolutely, although it's a good idea to light a small fire to slowly warm the oven before you want to start cooking to "part cure" your oven again.

### **HOW DO I PUT OUT THE FIRE?**

Simply close the oven door. This will block the oxygen supply to the fire, extinguishing it in just a few minutes.





### **CAN I COOK MEATS AND FISH DIRECTLY ON THE OVEN FLOOR?**

We recommend that meat and fish or any dish that will produce fat or liquid from cooking should be placed in a container to avoid tainting the oven floor.

### **CAN I USE NORMAL FIRELIGHTERS?**

No. All firelighters should be free from kerosene or other additives that may soak into the floor of the oven and, in turn, taint the taste of your food.

### **WHY AM I GETTING LOTS OF BLACK SMOKE?**

Make sure you are using properly seasoned hardwood, ideally with a moisture content of less than 25%. This type of wood burns hotter for longer periods and produces very little smoke and ash.

### **WHY IS MY PIZZA BASE STICKING TO THE OVEN FLOOR?**

First of all, remember to sprinkle the pizza base with flour or semolina and make sure your preparation area is floured well. Don't wait too long to cook after adding your topping to the dough as it could start to soak it up and become sticky. Make sure you don't have any holes or thin spots in your pizza base as these can allow moisture to penetrate and cause sticking.

### **MY FIRE KEEPS GOING OUT, WHAT AM I DOING WRONG?**

Make sure the oven door is removed to allow a free flow of air. Closing the door restricts the oxygen supply and will extinguish a fire within a few minutes.

### **HOW DO I CLEAN AND MAINTAIN MY OVEN?**

The ovens are largely self-cleaning due to the high temperatures that they reach, making maintenance very simple. Any bugs and bacteria will be killed off by the high temperatures, and for any hard-to-remove stains you can use a damp – not wet – cloth to remove them. Other than sweeping out the ash after use, no further cleaning is needed, although the flue will require cleaning occasionally, which can be done using a flue brush. If you haven't used your oven for a while it is worth starting a fire and allowing it to slowly reach a high temperature to ensure that it is clean before you start cooking with it again.

### **CAN I MOVE MY OVEN WHEN THERE IS A FIRE BURNING IN IT?**

No. This is extremely dangerous.

### **CLEANING & CARE OF YOUR OVEN**

Once you have finished cooking clean your oven floor regularly by raking the remainder of the fire to the front of the oven across the floor tiles. Leave the door off over night. In the morning push back the coals and ensure the oven floor is clean of any food substitutes. Then place the door back on. Clean Or Cool. Clean the oven floor with an old damp tea towel or a string mop. (Keep just for use in your oven) This will clean, but can also be used to cool down the oven if it gets too hot and you need to reduce the heat fast.

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### **OVENS NOT UNDER COVER**

If your oven is not under cover it is advisable to purchase a cover or place a tarp or cover over it during the very wet months. Keeping the door off this will allow any moisture build up to evaporate. Keeping your oven dry will ensure that your oven works efficiently and it will also prolong the life of your oven.

### **OVERLOADING WITH WOOD**

Do not abuse the oven by over loading with wood and trying to use it as your main heat source during cooler months. Remember it is an oven and not a heater. You can damage the interior and cause cracking.

### **OVEN CRACKS**

Most cracking that you can see in your oven is common and quite normal.

With the extremely high temperatures that can be reached and the intensity of the natural wood burning heat source, your oven goes through a "settling in stage" where some expansion will take place. During the "settling in stage" it is not uncommon for expansion cracks to appear. These cracks are under no circumstance structural defects and will not affect the performance or durability of your oven.

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