

VENTURA PREMIUM

This is a great VERY versatile model! Customers love the stacked stone look! The **NEW PREMIUM** is an authentic domed pizza oven with upgraded hardware. Not only is it ideal for true Italian-style pizza (in just 90 seconds!), it is also rotisserie capable.

The Ventura like the Lisboa has a higher opening than the Pizzaioli and Buena Ventura models, which allows room to fit a rotisserie spit. It also gives off a beautiful ambiance as the fire is much more visible, almost like a fire feature or fire pit! The door of this oven is square-shaped and is perfect for pizzas, casseroles, bread, and mouth-watering rotisseries. You can throw an outdoor party making many memories and chilling together with friends with one of the best outdoor pizza ovens on the market.

Brick Pizza Oven - New “heaven” for pizza lovers

All of our authentic brick 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 brick and mortar, which is then covered with refractory cement. A thick layer of Rockwool Insulation is then applied and held down with metal batting before an additional layer of refractory cement. Our standard finish is white.

Premium Hardware:

The Ventura has a grey-toned stacked stone facade with a black **NON RUST CAST ALUMINUM** door, chimney cavity, and **STAINLESS STEEL** chimney. The door has a peep through a high-heat viewing window pane.

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 UltraFire (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.

Each Oven Package Includes:

- Stainless Steel Chimney: Spout with flue/damper (15cm h x 14cm w) Note: 96.5cm chimney flue pipe extensions and cap available separately.
- Ceramic Portuguese Baking Dish: (25.5cm x 37cm x 8cm)
- Thermometer: (0-500°C)
- UltraFire: Patch kit to address superficial cracks that will develop

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 Protective Covers:

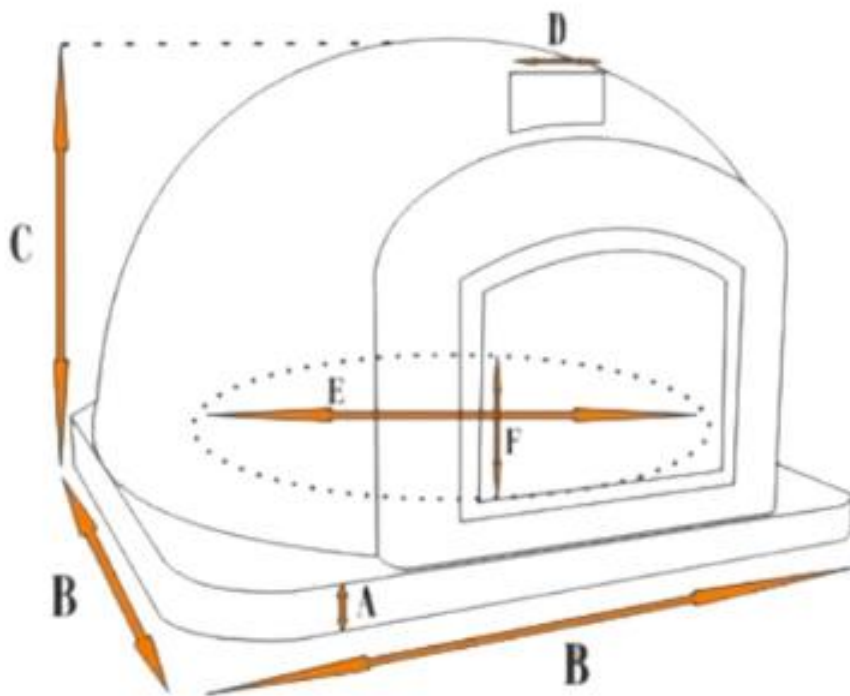
The pizza oven is made for outdoor use, however, ovens require “all-weather” protection from rain and harsh elements when not in use. We supply a high-quality, weatherproof, UV resistant, custom-made cover.



Specifications:

Please note that the door on this model opens from left to right and is split like a barn/dutch door. Weights & Dimensions Are Not Exact As Each Oven Is Handmade:

- OUTSIDE: 100cm x 78cm H x 100cm D
- INSIDE: 78cm W x 50cm H x 78cm D
- DOOR: 37cm W x 30.5cm H
- CHIMNEY: 14cm W x 15cm H
- Overall Product Weight: 600kg



Mesures exterieur	
A -	7 cm
B -	98.5cm
C -	71 cm
D -	14 cm

Mesures interieur	
E -	74 cm
F -	84 cm

Porte	
Largeur:	40 cm
Hauteur:	33 cm

Poids	
600kgs	

Important: Dû au fait que nous fours en brique sont fabriquer a la main, la mesure intérieure de la voûte peut variée entre 1 et 2 centimètres, pour plus ou moins.



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
<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)

