



**"Your Guide to the  
Best of Wood Fired Outdoor Cooking"  
Tuscan Chef Outdoor Wood Fired Ovens**



**"Tuscan Chef - it's more than a pizza oven"**

Tuscan Chef outdoor wood fired ovens are available in 4 sizes and 8 configurations for portable and built-in applications and will provide a truly gourmet outdoor cooking experience all year round. The TC Series wood fired ovens are a unique and innovative approach dedicated to the time honored tradition of wood fired cooking.

[www.tuscanchefovens.com](http://www.tuscanchefovens.com)

### WHY TUSCAN CHEF

- Tuscan Chef outdoor wood fired ovens offer an affordable alternative to the traditional brick/clay style wood fired oven
- recognized for their efficient design, durable construction, versatility and ease of use.
- unique vertical design that uses separate chambers for the fire and oven but still allowing wood flavour smoke to enter the oven chamber for that traditional wood fired cooking experience
- assembles faster (30 minutes), cures more easily (1 hour) than ceramic or clay ovens
- 2 to 4 times more cook space of similarly priced free standing wood fired ovens
- TC ovens are rated for temperatures up to 950°F (510°C) but most cooking will be done in the oven at temperatures between 450°F and 700°F (121°C - 371°C).
- infinite temperature control, easily achieves a temperature range of 250°F to 950°F (121°C - 510°C) making the TC oven the wood fired choice for cooking meat, poultry, fish, bread, vegetables, desserts and of course the finest pizza you have ever tasted.
- operates safely and efficiently at the high temperatures preferred by the experienced chef
- discerning chefs love TC ovens, not only because they cook a variety of foods to perfection but also impart smoky flavours and enhance the outdoor culinary experience.
- simple, fun and easy to operate
- offers great entertaining opportunities
- TC ovens have been chosen by two TV chef personalities for use in their outdoor kitchens

### VALUE AND FUNCTIONALITY

- built and engineered for durability, using the highest quality materials
- heavy 6mm (1/4") welded steel and stainless steel construction
- heat retention from refractory brick in fire chamber and insulation that surrounds the oven chamber
- small space footprint, suitable for any backyard environment
- modular design reduces the cost and provides more design options for outdoor kitchen applications
- 4 portable units that include a heavy duty steel cart that also provides wood storage
- all ovens come equipped with stainless steel side handles and portable cart models are equipped with large casters (2 locking) that allow for easy manoeuvring of the unit
- 3 built-in models are available and are easily incorporated into any Outdoor Kitchen design
- our large oven chamber is equipped with a second level stainless steel removable shelf providing a large cooking environment
- easy to clean and minimal maintenance
- retail pricing options to suit the outdoor cooking enthusiast
- **2 year Warranty**

### VERSATILITY

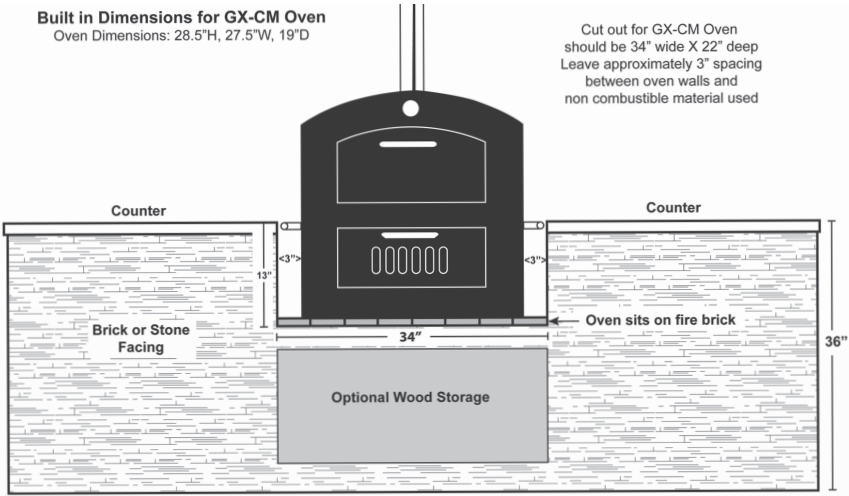
- a unique culinary and entertaining outdoor experience
- take the cooking outdoors and enjoy the centuries old tradition of wood fired cooking with family and friends
- famous for making delicious pizzas, our ovens are also great for cooking a wide variety of other great dishes as well, including roasts, ribs, chicken, turkey, lamb, brisket, vegetables, traditional breads and so much more, limited only to your personal cooking creativity
- great results every time
- pizza cooks in less than 4 minutes at 650°F (343°C)
- after a satisfying oven meal, open fire chamber door and enjoy a cozy fire
- year round outdoor use
- your TC oven includes an instruction manual that provides details of assembly, operation and maintenance

Please visit our web site [www.tuscanchefovens.com](http://www.tuscanchefovens.com) for additional information.

# Tuscan Chef™ OUTDOOR KITCHEN Built-in Applications

**Built in Dimensions for GX-CM Oven**  
Oven Dimensions: 28.5"H, 27.5"W, 19"D

Cut out for GX-CM Oven should be 34" wide X 22" deep  
Leave approximately 3" spacing between oven walls and non combustible material used



The above diagram is provided only as a guide and each built-in application will be unique and it is the responsibility of the home owner, builder, designer etc. to install the oven to maximize function and safety.

Below are photo examples of actual installations of Tuscan Chef ovens in outdoor kitchen environments.

The following three Tuscan Chef Ovens are easily installed into any new or existing "Outdoor Kitchen" designs.

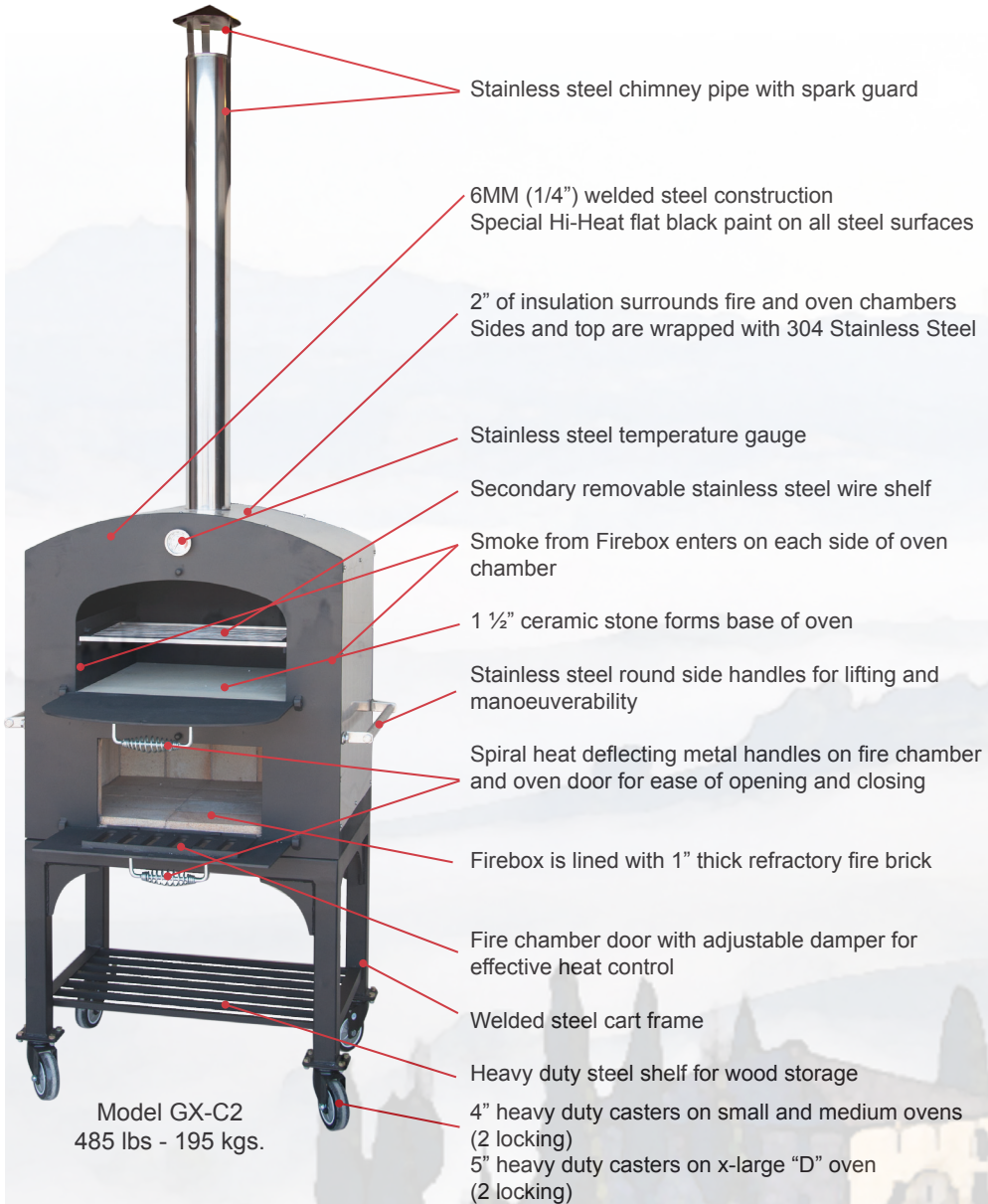
GX-CS - small oven GX-CM - medium oven GX-DL - X-large oven

Please note that Inmar Industries, Inc./Tuscan Chef Ovens only supplies the oven and chimney and it is the responsibility of the home owner, designer and installation contractor to install the oven according to all local building standards, regulations and laws. Previously mentioned distances from combustible materials must be addressed in the design and location of the oven. We recommend that you contact a local wood fireplace installation company who will be able to supply the material and expertise require for safe installation.

Inmar does not accept any liability for damage resulting from improper use or installation of our ovens.



[www.tuscanchefovens.com](http://www.tuscanchefovens.com)



Tuscan Chef Ovens are built for durability, using the highest quality materials to provide years of all season outdoor use and the enjoyment of traditional wood fired cooking. Designed for infinite temperature control ranging from 250°F to 900°F (121°C - 482°C), the high temperatures preferred by the experienced chef. Prepare all your favourite foods outdoors in a Tuscan Chef Oven.

## FREQUENTLY ASKED QUESTIONS

**TC SERIES WOOD FIRED OVENS ARE DESIGNED WITH THE WOOD BURNING CHAMBER SITUATED BELOW THE OVEN CHAMBER, MOST OTHER OVENS HAVE ONE CHAMBER FOR FIRE AND COOKING.**

### WHY THE DIFFERENCE?

“Black” wood fired ovens house the fire right in the cooking chamber, where the food is cooking. “White” ovens have two separate chambers, one for the fire and one for cooking. The TC Series ovens are hybrids and are designed with the best features of both but with none of the disadvantages. Like a white oven, our ovens contain two separate chambers for easy preparation and cleaning but vents along the sides allow smoke from the fire chamber to enter the oven chamber, imparting it with wonderful smoky flavours. TC Series ovens are for outdoor use only.

### WHAT ARE THE OVENS MADE OF?

Our ovens are constructed from 6mm (1/4”) steel plate, 304 Stainless Steel, refractory fire brick, a durable 1 ¼” thick cooking stone and specially designed insulation to contain heat and regulate temperature. Heavily constructed to safely achieve the high cooking temperatures 700°F - 900°F (371°C - 482°C ) preferred by the experienced outdoor chef.

### HOW HOT DO THE OVENS GET?

The ovens are rated to 950°F (510°C) but most cooking will be done in the oven at temperatures between 250°F and 700°F (121°C - 371°C). The ideal temperature for cooking breads, steaks, chicken, fish and pizza etc. range from 450°F to 700°F (232°C - 371°C).

Wonderful pizza cooks in 4 minutes or less at 650°F (343°C). The ovens reach these temperatures quickly in approx. 50 minutes.

Due to the higher temperatures and shorter cooking times, foods and temperatures must be monitored. Foods that require a longer, slower cooking method such as roasts and ribs, will require a lower temperature between 250°F and 300°F (121°C - 148°C). TC Series ovens get very hot and we suggest that oven gloves be worn when using the oven



### HOW LONG WILL THE OVENS MAINTAIN TEMPERATURE?

Our ovens easily maintain consistent temperatures during cooking by controlling the amount of wood in the fire chamber and adjustment to the vented fire chamber door. To maintain a temperature of 700°F (232°C), you will need to add wood approximately every 20 - 30 minutes. To maintain lower temperatures, add wood every 40 minutes.

## **WILL FOOD STICK TO THE COOKING STONE?**

Typically, foods will not stick to the cooking stone provided with the oven. However, when preparing delicate or thin foods, such as fish, it is recommended that you use a baking pan or tray for cooking and easy removal. We also recommend using a separate pizza stone (Tuscan Chef #10413) for cooking pizza on the oven stone and upper stainless steel shelf.

## **WHAT FOODS TASTE BEST IN THE OVEN?**

Are they for pizza only?

The TC Series wood fired ovens honour the very essence of cooking as it was from the beginning of the human experience, cooking over a fire. While famous for making delicious pizza our ovens are great for cooking a wide variety of other great dishes, including meats, ribs, fish, chicken, turkey, vegetables etc.

## **WHAT KIND OF HARDWOODS DO YOU RECOMMEND?**

Seasoned (dry) hardwoods (maple, oak) are recommended and will burn hotter and heat your oven faster and ensure that the high temperatures 700°F + (371°C) recommended for many foods are easily achieved.

Charcoal is not recommended for use in our ovens but lump charcoal may be used if cooking at lower temperatures, under 400°F (204°C).

You may also consider introducing flavour wood chips or chunks to the fire chamber during the cooking process to achieve something a little different to your outdoor cooking experience.

## **HOW DO I LIGHT A FIRE IN TC SERIES OVEN?**

Start the fire in the fire chamber with the door open using small pieces of dry kindling and paper. Once your kindling is burning, gradually add larger pieces of wood, close the fire chamber door and the oven temperature will quickly rise to the desired temperature. The gradual build-up of the fire will heat the fire chamber, oven chamber and chimney and will eliminate any smoking issues. Make sure that the chimney is not obstructed in any way and has clear placement for the smoke to exit safely.

Before cooking, allow enough time for the fire to mature (hot red coals, minimal flame) to avoid flame or fly ash entering the oven chamber.

## **HOW DO I REGULATE THE TEMPERATURE?**

Oven temperature is controlled by the fire chamber door air vent and the amount of wood placed in the chamber. Oven temperature may be impacted by the grade of wood, wood moisture content, altitude, outdoor temperatures and general weather conditions. When more firewood is required, open the fire chamber door and carefully place additional wood pieces on the fire. When adding wood it is recommended that the oven chamber be empty of food or to have the food covered, to avoid fly ash entering the oven chamber.

### CAN THE OVEN BE USED YEAR ROUND?

Yes, TC Series ovens are built for outdoor use in any environment and are recommended for all season use. Cooking pizza outdoors in a winter setting is a very unique and enjoyable experience. However, oven temperature and cooking times will be impacted by temperature, wind and general weather conditions.

### CLEANING AND MAINTENANCE?

It is recommended that ash in the fire chamber be removed after each oven use. The oven should be completely cooled and then with a brush and dustpan, remove the remaining ash from the chamber and dispose safely. Tuscan Chef offers custom protective covers for each portable model and we recommend their use when the oven is not in use. We do not offer covers for built-in units as each installation is different.

The oven chamber stone and other oven surfaces can be cleaned using only a damp cloth, do not use water or any cleaning agent for cleaning the interior of the oven. The exterior components of the oven can also be wiped periodically with a damp cloth and mild cleaning agent if necessary.

### WHAT IS THE WARRANTY FOR A TC SERIES OVEN?

Tuscan Chef outdoor wood fired ovens are warranted for a period of two (2) years for parts only, subject to normal consumer use.

Warranty excludes surface rust and damage caused by abuse or neglect.



**Tuscan Chef™** GX-D1 Large Oven with Cart  
GX-DL Large Oven built-in

## WOOD-FIRED OVEN RECIPES

Our TC-Series Wood-Fired Ovens are a great to prepare a wide variety of foods from breads, meats, vegetables and pizza.

We've posted the following recipes to help get you started but we also encourage you to be adventurous and creative -so keep an open mind, try new and different things and have fun with it!

We also want to, hear from you, so please send us your favorite recipes, tips and ideas to share.

Good luck! Send your favorite recipes and experiences to [info@inmarindustries.com](mailto:info@inmarindustries.com)

### Classic Italian Pizza Margherita

- 1 pizza dough round (store bought or homemade. See below for homemade recipe)
- 1/2 cup basil chiffonade (stack fresh basil leaves, roll the stack, then slice into feathery 1/4" pieces).
- 1 large garlic clove, minced
- 1/4 tsp. dry oregano
- 1/2 cups canned whole, peeled tomatoes
- 3 - 4 oz. fresh mozzarella cheese, thinly sliced
- 1 tbsp. extra-virgin olive oil
- Freshly-ground black pepper and salt, to taste
- 2-3 tbsp. extra-virgin olive oil
- 

Heat wood-fired oven to 600°F – 650°F. (315°C - 343°C)

In a skillet, heat 1 tbsp. olive oil over medium heat, saute garlic for 1 minute, then add oregano and tomatoes, crushing the tomatoes as you add them to the pan. Boil and stir for 5 minutes or until sauce mixture thickens.

Brush dough with remaining 2-3 tbsp. olive oil, spread Margherita sauce mixture over crust and top with basil chiffonade, mozzarella, light salt and pepper.

Bake for 2-3 minutes, take pizza out and turn it around 180 degrees, and then put it back in the oven for another 2-3 minutes. Cooking time will vary depending on the dough used, dough thickness and the amount of toppings. Your pizza will be done when the crust is crispy and the cheese is melted.

To achieve the perfect airy, crispy and delicious Pizza Margherita, we recommend using a light touch for sauce and toppings and fresh ingredients whenever possible.



## Homemade Pizza Crust

- 2 ¼ teaspoon dry yeast
- 1 ½ cup warm water (105°F-115°F - 40°C - 46°C)
- 1 tablespoon sugar

Mix lightly in a bowl and let stand for about 10 minutes until mixture bubbles and doubles

- 3 ½ to 3 ¾ cups of unbleached, bread, or all purpose flour
- 1 teaspoon of salt
- 2 tablespoons of extra virgin olive oil

Mix by hand to blend all ingredients

Knead for about 10 minutes by hand or with dough hook on low to medium speed until the dough is smooth and elastic

Place in an oiled bowl, turning the dough to coat all around

Cover with plastic wrap and place in warm place until doubled 1 ½ to 2 hours

Roll out on flat surface with rolling pin, dusting with flour to avoid sticking. Shape as desired, sides if pizza should be slightly thicker than the middle. Top with your favourite toppings and enjoy!

Makes 2 small or 1 large pizza

## Marinated Pork Tenderloin with Roasted Asparagus

Approximately 2 lbs. pork tenderloin

### Marinade:

- 1 1/2 cups olive oil
- 3/4 cup low sodium soy sauce
- 1/2 cup red wine vinegar
- 1/3 cup lemon juice
- 1/4 cup Worcestershire sauce
- 2 tbsp. minced jar garlic or 2 garlic cloves, minced
- 2 tbsp. dry mustard
- 1 1/2 tsp. dried parsley
- Fresh ground black pepper or pepper melange (tri-color) and salt, to taste

Using a meat fork, poke holes in the tenderloin, allowing the marinade to seep in and flavor the meat. Combine all ingredients, pour into large zipper plastic bag and add meat. Marinate in refrigerator for several hours or overnight, if possible.

Allow meat to reach room temperature before cooking.

Heat wood-fired oven to 650°F - 700°F. (343°C - 371°C)

Place meat in oven and monitor its internal temperature every few minutes with a meat thermometer. Because of the high cooking temperature, the outside will be seared which seals in the juices. It will also cook more rapidly than other methods. A two-pound pork tenderloin will cook in approximately 25 minutes, but the meat thermometer will help keep you from over-cooking and possibly drying out the cut. Turn the meat a few times during cooking to get a golden brown, crispy outer layer.

## Roasted Asparagus

- 1 lbs. fresh asparagus
- 3 tbsp. balsamic vinegar
- 2 tbsp. lemon juice
- 1 tbsp. olive oil
- 1 tbsp. low sodium soy sauce
- 1 garlic clove, minced
- Fresh ground black pepper or pepper melange (tri-color) and salt, to taste

Snap ends off asparagus, wash well in cold water. Combine all ingredients in zippered plastic bag, add asparagus and marinate for at least 30 minutes.

Heat wood-fired oven to 650°F-700°F. (343°C - 371°C)

Remove asparagus from bag, place in roasting pan and cook in wood-fired oven for 5-7 minutes, until asparagus starts to brown and slightly blister.

## BBQ Ribs

1-2 racks baby back ribs

Any preferred BBQ sauce or rub (see recipe below for an easy and delicious BBQ rub)

Heat wood-fired oven to 200°F-250°F. (93°C - 121°C)

Season ribs with BBQ rub or sauce and refrigerate overnight. When ready to cook, wrap ribs in tinfoil and place in a roasting pan with rack to keep them elevated. For extra flavor, you may add seasoned kiln-dried firewood, such as Hickory or Pecan. Cook for two to three hours until meat is tender and thoroughly cooked.

To maintain your oven's temperature, it will be necessary to add a piece of wood from time to time.

### BBQ Rub

- 1 tbsp. ground cumin
- 1 tbsp. dried thyme
- 1 tsp. kosher salt
- 2 tsp. freshly ground black pepper
- 1/2 tsp. cayenne pepper
- 1 1/2 tsp. garlic powder or minced garlic
- 1 1/2 tbsp. dry mustard powder



Combine all ingredients and apply rub liberally to both sides. Cook as directed.

## Look for Tuscan Chef Accessories to enhance your cooking experience!

**10035** 35" pizza peel/paddle, 12"x14" aluminum blade, **TUSCAN RED** hardwood handle with Tuscan Chef engraved logo, leather hanging thong,



36" pizza peel/paddle, 12"x14" aluminum blade, hardwood handle with Tuscan Chef engraved logo, leather hanging thong. With Tuscan Chef logo imprint on handle



**10122** 22" wooden (NZ pine) pizza peel/paddle, 12" x 13" blade, handle and leather hanging thong



**10136** 36" wooden (NZ pine) pizza peel/paddle, 12" x 13" blade, handle and leather hanging thong



**10204** 4" stainless steel rotary blade pizza cutter with PP easy grip handle



**10330** 10" heavy duty oven brush, brass bristles, scraper and 30" hardwood handle with leather hanging thong



**10413** 13" round hi-heat (cordierite) pizza stone



### CUSTOM FIT OVEN COVERS

(for all models with carts)

Made from heavy duty (1000D) black Polyester material with PVC coating. Designed for easy install, fits snugly around oven body and chimney. Includes full length Velcro closure and 3 buckle straps for added security.

\*We do not offer covers for built-in units but any of these models can be modified to fit\*



**10601** small oven cover for GX-C1

**10602** medium oven cover for GX-C2

**10603** medium oven cover for GX-B1

**10604** large oven cover for GX-D1

**10605** medium oven cover for GX-B2

# Tuscan Chef™

## “The Best of Wood Fired Outdoor Cooking” Tuscan Chef Outdoor Wood Fired Ovens

### Cart Models



### Built-in Models



Thank you for your interest in Tuscan Chef ovens and we are confident that our model range will provide you and your family with many years of unique and enjoyable outdoor cooking experiences. Take your cooking outdoors and enjoy the centuries old tradition and spectacular flavours of wood fired cooking.

Tuscan Chef is represented throughout North America by independent, highly respected and knowledgeable retailers who will be able to provide you with additional information to help you with your buying decision.

We also invite you to visit [www.tuscanchefovens.com](http://www.tuscanchefovens.com) or contact us directly by e-mail at [info@inmarindustries.com](mailto:info@inmarindustries.com)

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