



ECO PIZZA OVENS

AUTHENTIC WOOD BURNING PIZZA OVENS

Oven Assembly and Operation Manual

This manual is for the following oven models:
Residential Pizza Ovens

ECO PIZZA OVENS
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For further information visit us at www.ecopizzaovens.co.za

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Reference: ECO PIZZA Manual/Version 1.0

FIRE AND SAFETY NOTICE: SAVE THESE INSTRUCTIONS

Failure to follow the ECO PIZZA OVENS Manual and Health and Safety instructions may result in oven damage or cause damage to property.

If you choose to use the oven, it is done so at your own risk. No liability is accepted by ECO PIZZA OVENS for any injury, damage or loss incurred.

DO NOT burn flammable liquids or similar at any time in the oven, including but not limited to; firelighter fluid, petrol, diesel, lantern oil or kerosene.

DO NOT artificially attempt to induce airflow through the oven, e.g. using a fan.

ONLY USE untreated dry hardwood as a fuel and DO NOT burn any refuse, plastics, treated wood, including laminates, charcoal, chipped wood, pressure treated lumber, sappy wood (for example, pine) or fossil fuels.

ALWAYS WEAR PROTECTIVE CLOTHING: We strongly recommend gloves for use during oven operation. ALWAYS keep children, groups of people, and pets a safe distance from the oven whilst in operation and whilst cooling.

ENSURE all tools and materials used in the oven are appropriate for high temperatures and take care whilst handling. No liability is accepted for any injury, damage or loss that occurs because non-approved tools have been used.

BEWARE of high temperatures achieved on the inside of the oven and be cautious of flying sparks. Ensure wood storage is covered by a non-combustible material.

ENSURE if you install your oven indoors/ under cover the appropriate building regulations and safety restrictions are met. Check with your local authority.

DO NOT keep any combustible materials, near or within range of the oven at any time. This includes clothing, furniture, electrics, nearby shrubs or trees, flammable materials, liquids or the like.

DO NOT touch the oven or artificially block or cover the oven entrance at any time during and after operation.

DISPOSE of ashes in a safe way once they are cold. Ensure you regularly clean your flue parts, failure to do so may result in flue fires.

DO NOT modify the oven in any way from the manufacturer's design and specification. "Building in" as described by ECO PIZZA OVENS does not count as modification.

Intro

Eco pizza ovens specialize in the manufacturing and installation of residential and commercial pizza ovens

Mezzano ovens

We have two sizes available for residential use

- 70 cm inside diameter pizza oven
- 90cm inside diameter pizza oven

The ovens are made with the highest quality refractory materials.

Mezzano oven Prices:

70cm inside diameter pizza oven kit R11845

Eco pizza ovens can do installation. Cost of installation R5500

- Casted dome
- Thermal concrete floor
- Firebrick floor
- Mesh wire
- Insulation wool
- Flue gallery
- Red bricks
- Granite landing
- 500mm Stainless Steel flue pipe
- Thermal plaster

90cm inside diameter pizza oven kit R14145

Eco pizza ovens can do installation. Cost of installation R5500

- Casted dome
- Thermal concrete floor
- Firebrick floor
- Mesh wire
- Insulation wool
- Flue gallery
- Red bricks
- Granite landing
- 500mm Stainless Steel flue pipe
- Thermal plaster

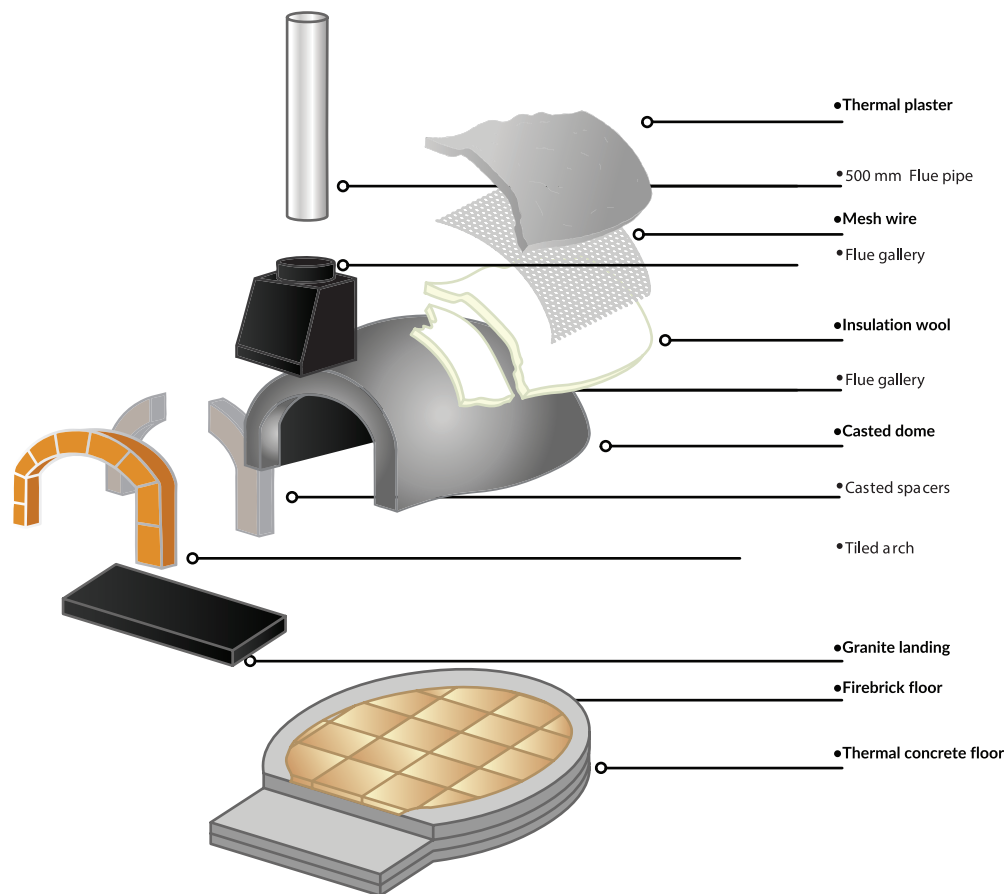
Accessories to accompany the pizza oven:

- Oven door **R575**
- Thermometer **R250**
- Rake **R550**
- Chinese hat **R400**
- Cowl (180mm) **R1500**
- Cowl (150mm) **R1300**
- 1m Flue Pipe (180mm) **R830**
- 1m Flue Pipe (150mm) **R700**
- Clamps **R110** each
- Pizza Peel (Plain) **R690**
- Perforated Pizza Peel **R940**
- Perforated Turning Peel **R775**
- Turning Peel (Plain) **R575**
- Ash scoop **R690**
- Oven utility hook **R490**
- Log holder **R550**
- Oven brush **R490**
- Ash Scraper **R580**

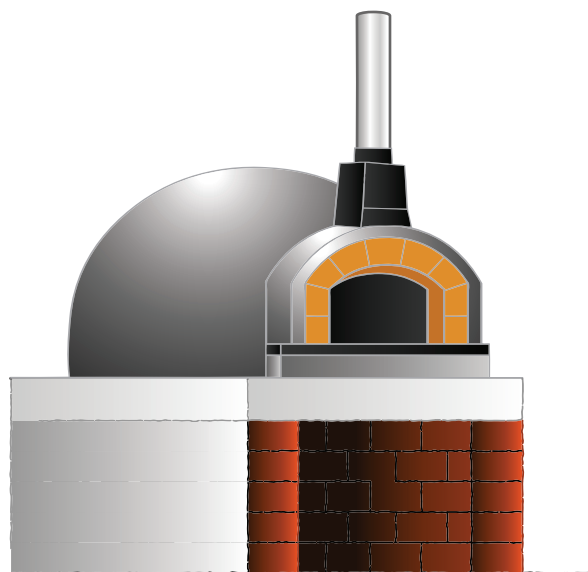
WHAT'S IN THE KIT:

Our ovens are made with the highest quality refractory materials.

Mezzano ovens



Ovv.1.1 Exploded view of Mezzano oven kit



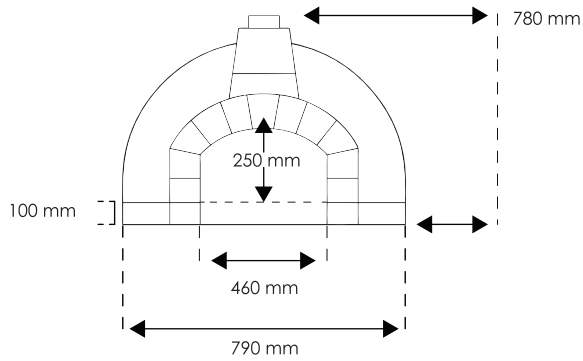
Ovv.1.2 Finished Mezzano oven

Mezzano oven & base dimensions

Below is an instructional diagram of the finished ovens measurements and diameters

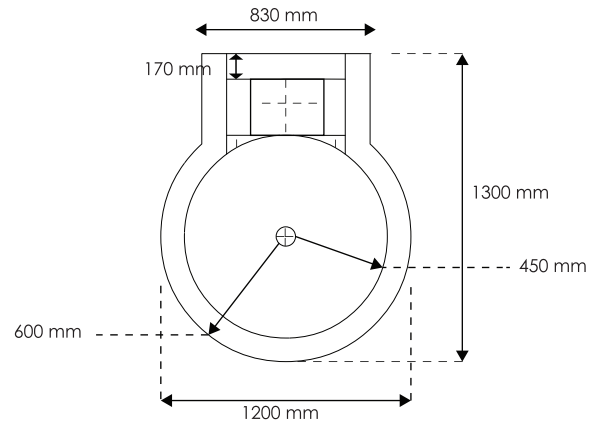
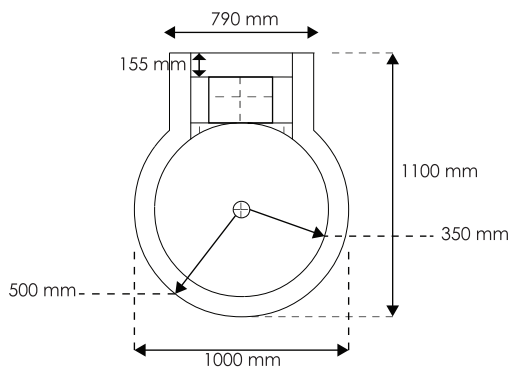
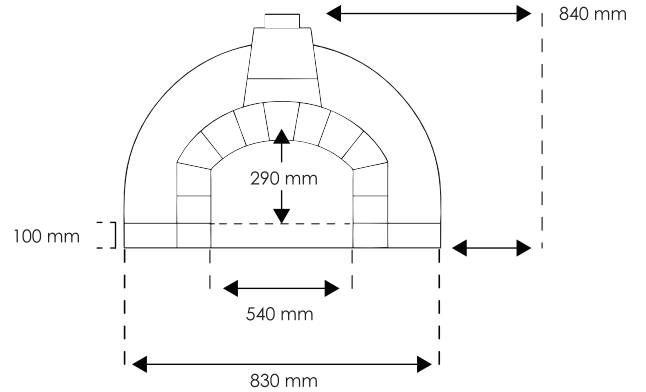
70cm Oven

instructional diagram and info:

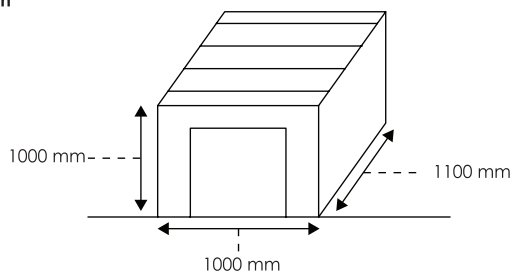


90cm Oven

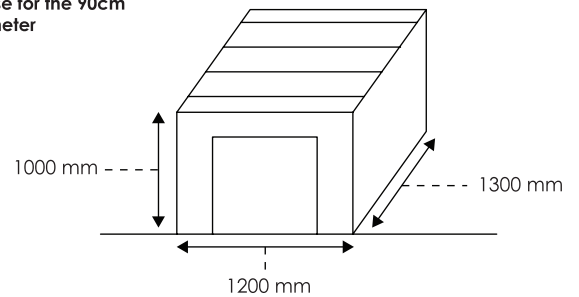
instructional diagram and info:



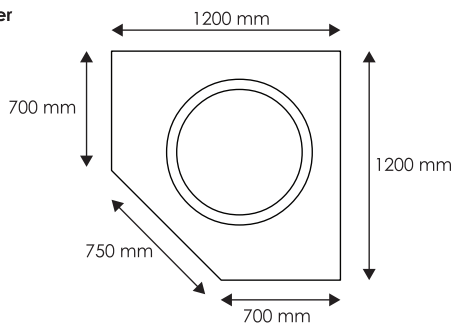
Straight Base for the 70cm inside diameter Pizza Oven



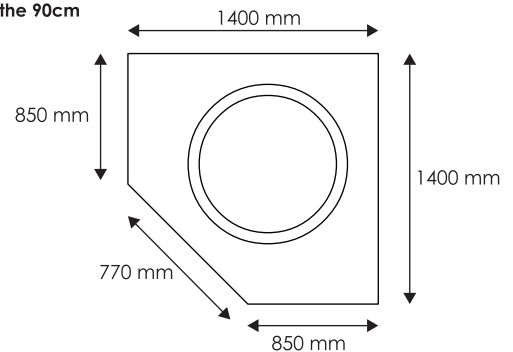
Straight Base for the 90cm inside diameter Pizza Oven



Corner Base for the 70cm inside diameter Pizza Oven



Corner Base for the 90cm inside diameter Pizza Oven



Piccola Ovens

Outdoor Pizza oven

The Piccola outdoor pizza oven is new to Eco Pizza Ovens range. It comes fully assembled and can fit into almost any outdoor space whether it's next to your braai or patio or garden area. The Piccola comes in two sizes 60cm and 70cm internal diameter. Due to its small size it uses minimal firewood and is an excellent choice providing the same cooking dynamics as our larger model pizza ovens. With its premium insulation, both in quality and thickness that provides outstanding heat retention, this allows for fast heat up times, this makes it easy to cook authentic wood fired pizzas in 2 minutes or less. The Piccola oven is beautifully handcrafted in a igloo shape and is perfect as a counter top pizza oven. It is also available in four different colours. An affordable pizza oven that will last a lifetime.

Piccola Specifications

- Fully assembled
 - Two sizes: 60cm and 70cm cooking area
 - You can bake 1 to 2 pizzas at a time
 - Fuel (wood-fired pizza oven)
 - Outdoor Pizza oven only, but can be installed under patio using flue extensions
 - Firebrick floor
 - Premium insulation (dome and base)
 - Easy delivery and install
-

Piccola Oven Includes:

- Oven door
 - Pizza spade
 - Granite landing
 - Four colours to choose from (*Black, Terracotta, Light grey, Cream*)
 - Built in flue chimney
-

Piccola 60 Outer Dimensions

- Width 90cm
 - Depth 90cm
-

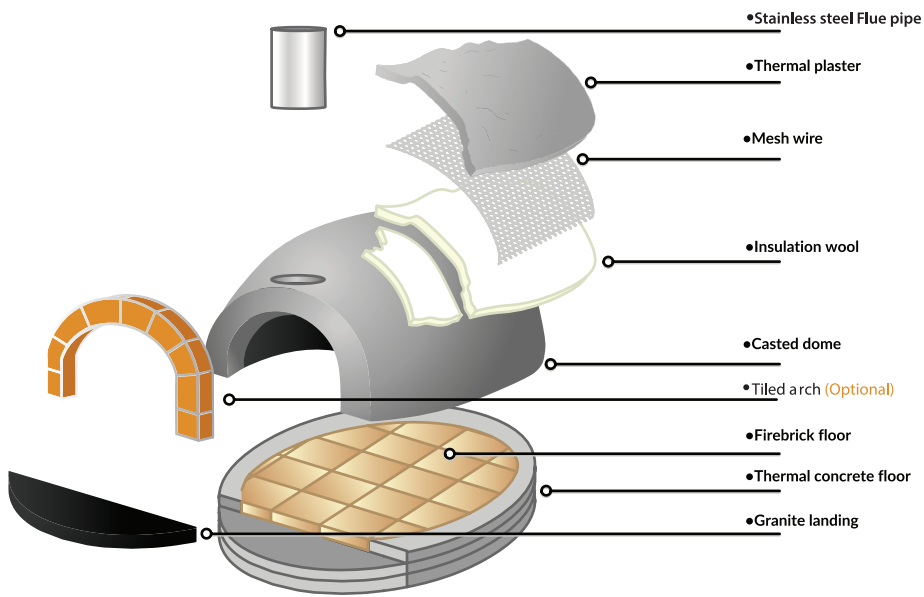
Piccola 70 Outer Dimensions

- Width 1m
 - Depth 1m
-

Piccola oven Prices:

- **Piccola 60 - R9655**
- **Piccola 70 - R10250**

Piccola ovens

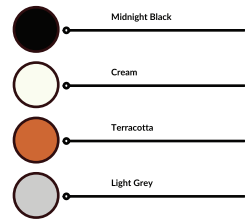


Ovv.1.1 Exploded view of Piccola oven kit



Ovv.1.2 Finished Piccola oven

COLOUR PALETT

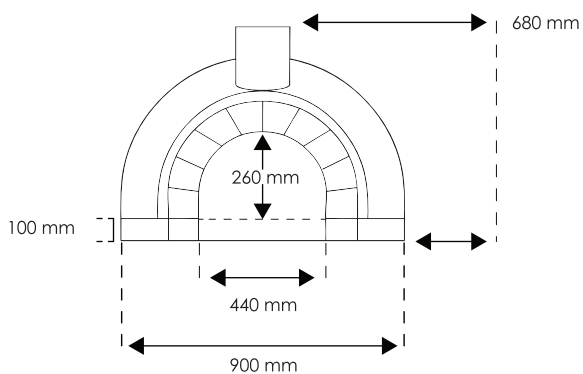


Piccola oven & base dimensions

Below is an instructional diagram of the finished ovens measurements and diameters

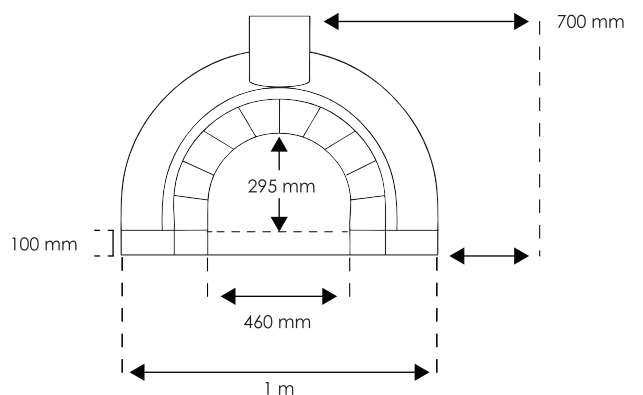
60cm Oven

instructional diagram and info:

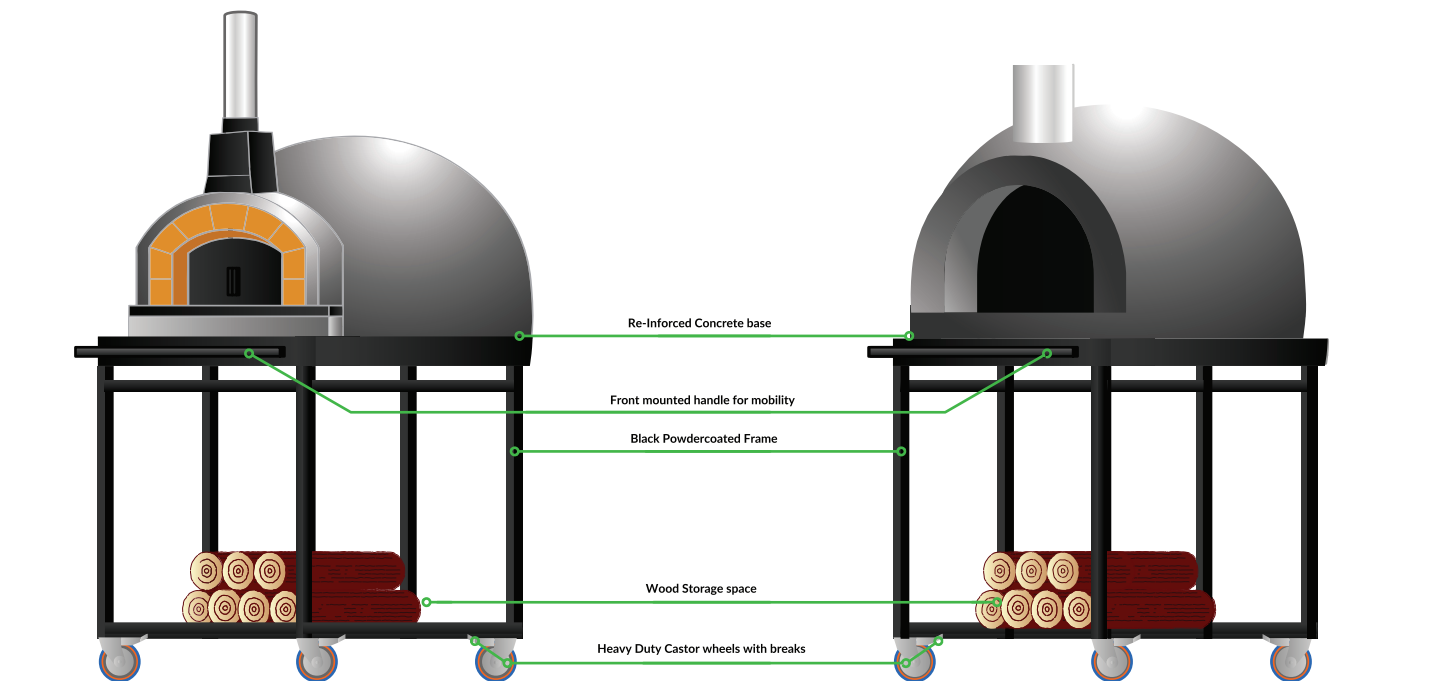


70cm Oven

instructional diagram and info:



Portable ovens



Portable pizza ovens are handy for those who want the experience of a wood burning pizza oven without the commitment. Most pizza ovens are built directly onto your property. However, if you either don't own your property or aren't permanently settled there, you may worry about the permanence of a standard pizza oven.

Similarly, if you don't have a large outdoor entertainment area, you might not even have room for a traditional pizza oven! This is where portable pizza ovens come in handy. Our portable Eco Pizza Ovens are high-quality, handmade and come with a wheeled metal frame that perfectly fits the oven. This option allows you to experience a proper pizza oven with the ability to bring it with you wherever you go. Portable pizza ovens can be useful for both residential and commercial purposes. They are convenient, affordable and mobile.

Portable Ovens

We have three sizes available:

- 70 cm inside diameter pizza oven
- 90 cm inside diameter pizza oven
- 1m inside diameter pizza oven

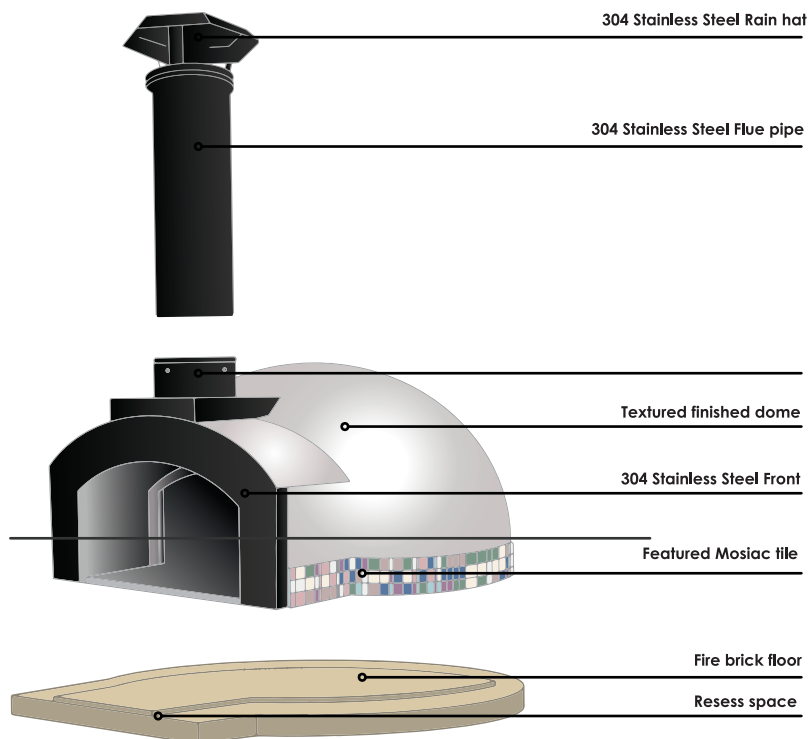
Portable oven Prices:

- 70cm inside diameter pizza oven R18 400
- 90cm inside diameter pizza oven R20 700
- 1m inside diameter pizza oven R25 760

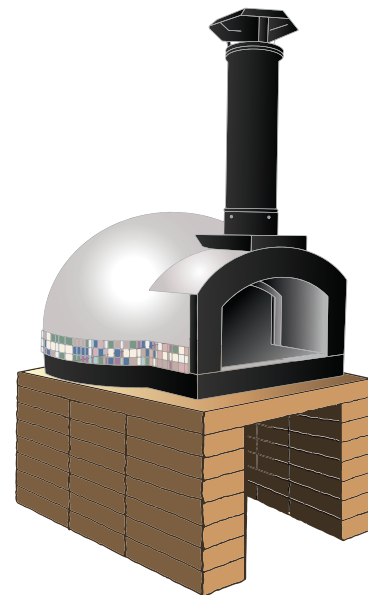
*Courier cost - R3000

- Piccola 60cm pizza oven R14 260
- Piccola 70cm pizza oven R14 812

Turin Oven

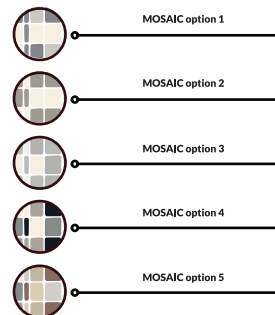


Exploded view of Turin oven kit

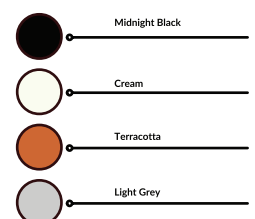


Ovv.1.2 Finished Turin oven on brick base

MOSAIC TILE OPTIONS



COLOUR OPTIONS



Turin Portable oven (optional)

Turin oven Prices:

- Turin 75cm - R10 344
- Turin 85cm - R11 494
- **Portable Stand (optional) - R2500**

*Courier cost - R3000

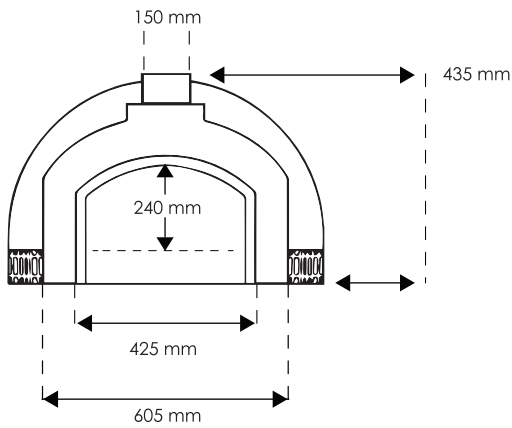


Turin oven & base dimensions

Below is an instructional diagram of the finished ovens measurements and diameters

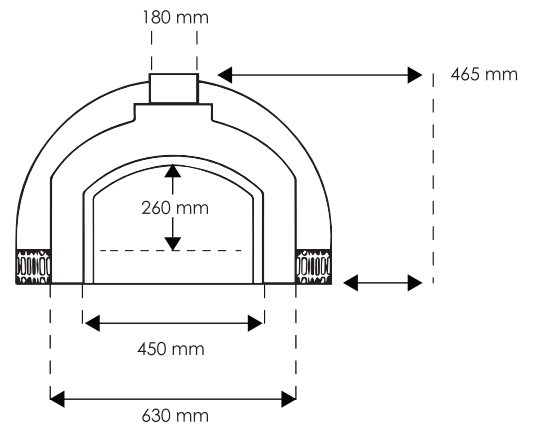
75cm Oven

instructional diagram and info:



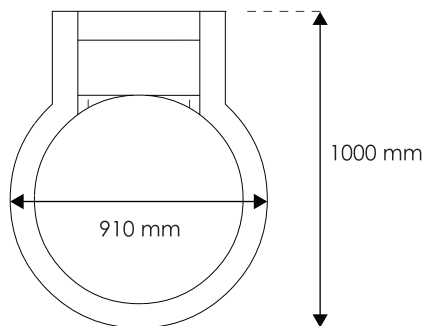
85cm Oven

instructional diagram and info:



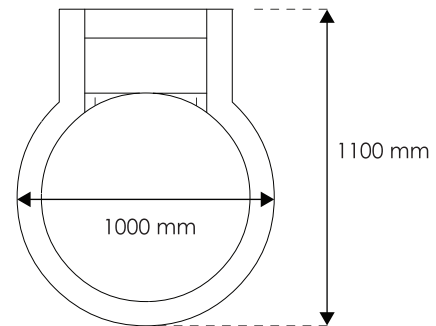
75cm Oven

Floor dimension

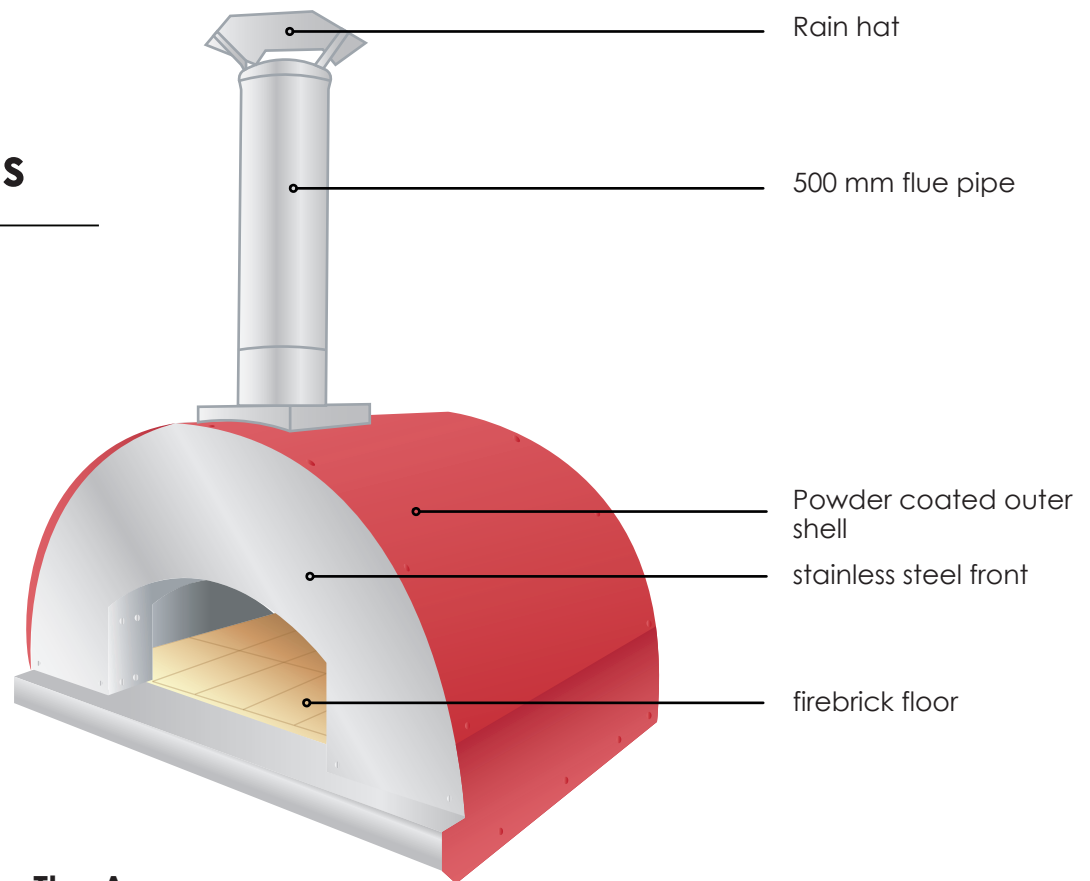


85cm Oven

Floor dimension



Acero Stainless Steel Pizza Ovens



We are proud to introduce The Acero:

Eco Pizza Oven's first stainless steel pizza oven. This unique pizza oven is ideal for those looking for a modern, fast-cooking pizza oven with minimal maintenance.

Our Acero oven is unique from other stainless steel pizza ovens because it features a 2-piece floor instead of loose bricks. This helps your pizza cook better because when steel heats up, loose bricks move around, which causes uneven cooking. This oven also features a removable 3mm steel defective plate, which takes the brunt of wear and tear from the fire. This piece is also replaceable, which can help your pizza oven live longer.

Benefits of a stainless steel pizza oven

Fantastic conductor: Stainless steel heats up faster than bricks, which means that the Acero will get hot much faster- typically in 30 minutes or less. However, it's important to keep the fire maintained so the heat can last.

Cooks fast: Pizzas can cook in 90 seconds.

Thick insulation: The Acero has a wall thickness of 75mm.

Portable: Stainless steel ovens are much lighter than their masonry counterparts, which means they're easier to move around.

Less maintenance: Unlike masonry ovens, stainless steel ovens don't require frequent curing.

More durable: Stainless steel ovens have a longer life expectancy than brick pizza ovens, which tend to crumble and need repairs after a few years of wear and tear.

Acero Oven Sizes

We have 2 sizes available:

- Depth : 65cm - Width : 95cm
- Depth : 95cm - Width : 95cm

Acero Oven Prices

- Acero 65 cm R20 500
- Acero 95 cm R25 000

*Courier cost - R3000

HEATING INSTRUCTIONS:

Painting of the pizza oven is best done after the curing process has been completed, as the oven still has small pockets of moisture in it even though the oven might look like it has been dried out.

Heating instructions for pizza oven

1. Oven not to be used for 7 days from day of installation to dry out.
2. Thereafter make small fires to cure the oven for 7 days.
3. After that gradually build up the temperature of the fires each day.
4. Recommended wood to use: Bluegum or Black Wattle.
5. Wood should not have more than 20 % moisture.
6. For the first 3 - 5 fires it should be a small fire burning slowly for 1 - 2 hours just adding 1 log at a time
7. The exterior of the oven can get hairline cracks, this is normal. Paint the exterior of the oven with a water based paint when the oven is at a medium temperature, this allows the cracks to open then paint in the cracks.

FURTHER INFORMATION:

1. Pizza oven Installation link video here:
<https://youtu.be/NWuEsqecrA>
2. Curing your Pizza oven link video here:
<https://www.ecopizzaovens.co.za/how-to-cure-your-oven/>

Courier & delivery

Our ovens are couriered all over South Africa. It can be transported to other countries as well as Namibia.

Courier cost will range between R2000-R2500 in South Africa. The transport company will provide a cost outside of South Africa.

TERMS AND CONDITIONS OF QUOTES AND PAYMENTS

Acceptance of Quote:

- 1a) The “Buyer” upon signing the quote accepts the payments terms herein stipulated.
- b) The “Buyer” upon acceptance will receive an invoice for the deposit amount stipulated on the invoice.
- c) Once the “Buyer” has paid the required deposit a Proof of Payment is to be emailed to info@ecopizzaovens so that immediate confirmation of the order can be booked for manufacturing.
- d) All quotes are valid for 7 days from date of quote.

Installation Payment Terms

- 1a) On the acceptance of the quote an invoice for a 60% deposit is required. This secures the order.
- b) Upon the completion of installation, payment of balance is paid via card payment, if payment via EFT prior arrangement must be made and payable **BEFORE** the installation is complete.
- c) If the “Buyer” fails to make payment as mentioned in clause (b) the outstanding amount will bear an interest of 10% weekly unless prior arrangements has been made for payment.
- d) In the event the “Seller takes any legal action including a letter of demand to recover any outstanding amounts owing the “Buyer” will be responsible for attorney fees between attorney and own client

Courier Payment Terms

- 1a) On acceptance of quote a 60% deposit is required. This secures the order.
- b) An invoice will be sent for the balance which is payable before the courier collects.
- c) If payment is not received by the time the courier arrives for collection the goods will not be released and will therefore be sent out the next day.

Delivery Payment Terms

- 1a) On acceptance a 60% deposit is required. This secures the order.
- b) An invoice for the balance will be sent beforehand and is payable via card payment upon delivery or via EFT before delivery.
- c) If payment is not received by the time the oven leaves the workshop the oven will then only be released once payment is received.

