

OVEN SIZE DOES NOT MATTER!

Experience the difference of meat, chicken, fish and vegetables cooked in a wood fired oven. The wood fired oven is a superb cooking facility, a classic garden feature and an entertainment unit all in one!

Pick the size of oven that best suits your entertaining area.

For nearly 15 years we have been developing our ovens for fuel efficiency and heat retention. Any size oven will cook pizzas faster than you can make them!

Note: DIY kits and the portable oven come in a box ready to be forklifted onto your trailer or ute.

DIMENSIONS:

Oven external:
(L) 1255mm × (W) 990mm

Oven internal:
(L) 1065mm × (W) 660mm

Weight (in frame):
650kg

This is not an oven on a frame but the delivery packaging can be used as a temporary frame prior to installation in your entertaining area.



Preassembled oven: 3180146

DIMENSIONS:

Oven external (before render):
(L) 1175mm × (W) 880mm

Oven internal:
(L) 1065mm × (W) 660mm

Weight (boxed):
335kg



Medium DIY Kit oven: 3180182

DIMENSIONS:

Oven external (before render):
(L) 1420mm × (W) 1200mm

Oven internal:
(L) 1280mm × (W) 860mm

Weight (boxed):
560kg



Large DIY Kit oven: 3180169

Special order items:



3 Piece Tool Kit
3180174

Stainless Steel Elbows
3180176

Stainless Steel Flue Extension
3180171

Stainless Steel Door
3180173

Please note: The Large DIY oven kit is available only as a special order item.

Large kit:



All ovens are designed by Mediterranean Woodfired Ovens in Western Australia

AMALFI WOODFIRED OVENS



Taste the Lifestyle

Cooking in a wood fired oven has been the exclusive privilege of chefs, pizza cooks, bakers and food connoisseurs for centuries, Amalfi Woodfired Ovens has combined this ancient knowledge with modern technology to bring the joys of cooking healthy meals at home in an Amalfi Woodfired Oven.

An oven from Amalfi Woodfired Ovens is an investment in lifestyle and entertaining and takes outdoor living to the next level.

With no cleaning, little maintenance and the variety of uses for the oven which includes barbecuing, roasting, grilling, smoking and baking breads this is the ultimate in outdoor entertaining.



How your Amalfi Woodfired Oven works

In an Amalfi Woodfired Oven the cooking process adds flavour to whatever's placed inside. So why is everything cooked this way so tasty? The answer is a matter of complex physics, mainly to do with the patented design and the thick outer shell trapping three kinds of heat (thermal, convection and radiant). At high temperatures, for example with a pizza, the radiant heat from the fire and the heat bouncing off the inside wall crisps the outside quickly and seals in the moisture in the dough, while it cooks the topping to perfection. The same goes for bread.

With slow-cooked meats, when you first put the meat in the oven, the outside browns but, as the oven cools, the inside of the meat remains at about 90C. When you remove it, it has melted rather than cooked, which greatly improves texture. Unlike your home oven, every degree of heat ends up working on the food.

We offer two ovens – pre-assembled on a slab, or a DIY kit

Pre-assembled (3180146)

- Oven comes fully made on a reinforced concrete slab (see diagram opposite)
- Oven is packed in a metal frame that can be converted to a base for temporary use

Includes

- 900mm flue with china hat
- Black metal door
- Pizza paddle ('peel')
- Free User Guide/Recipe book – can also be downloaded from: woodfiredovens.com.au/pdf/UserGuideManualV4.pdf

What you will need

- Access through your property of 1.2 metre *minimum width* to the spot where you intend to place your oven, and *no steps*
- Pre-built base required unless using frame packaging

NB: Price does not include delivery. Customer to liaise with Bunnings staff on method and cost of delivery to their residential address.

DIY Kit (3180182)

Includes

- Assembly instructions
- Three oven chambers precast
- One floor piece precast
- Stainless steel front floor plate
- Insulation blankets
- Floor tiles
- Mortar
- Chicken wire
- Stainless steel 900mm flue with China cap
- Powder coated door
- Stainless steel handle alloy pizza paddle
- Instructional DVD

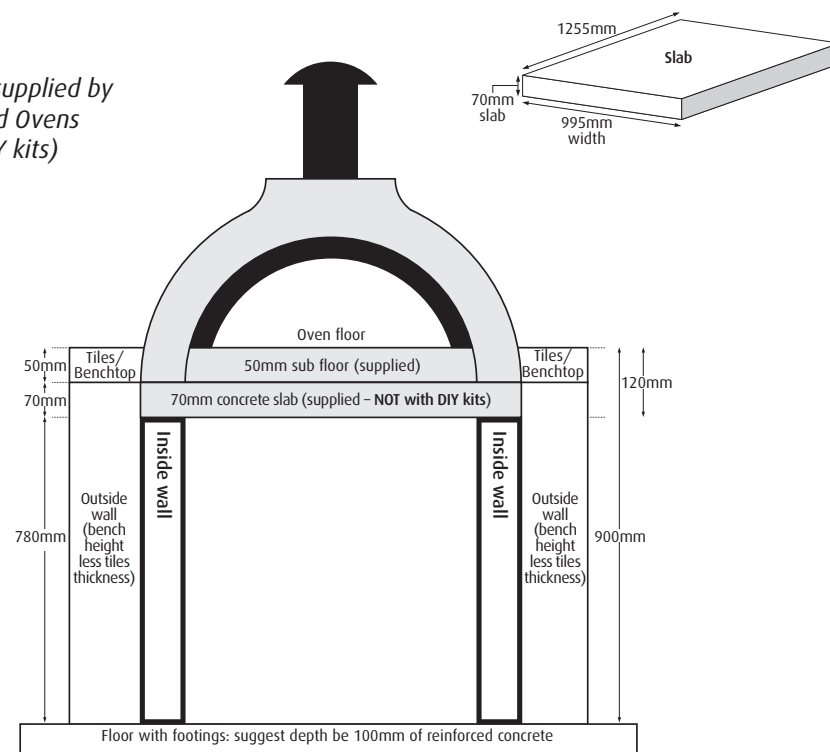
What you will need

- Download free User Guide and Recipe book from: woodfiredovens.com.au/pdf/UserGuideManualV4.pdf
- Base on which to build your oven
- 3 x 20 litre buckets of yellow brickies sand
- 1 x 20kg brickies lite cement
- Regular Alfoil (10 metre roll)



Pre-assembled ovens – suggested minimum base for a medium size oven only

Shaded areas – supplied by Amalfi Woodfired Ovens (no slab with DIY kits)



Slab base construction details

Oven sub floor	50mm
Slab.....	70mm
Bench height	900mm
Rebate area.....	120mm
Inside wall.....	780mm

Flue details

Flue Height.....	900mm
Flue Extensions (if required).....	900mm
Flue Diameter	150mm
Centre of flue (from front).....	155mm

Note: the objective is to have the tile/benchtop level with the oven floor

Important: The inside wall will need to support the 550kg weight of the oven (brick, Hebel, frame). The base dimensions are for the oven size only – it is recommended to have additional base areas to the sides of the oven for food preparation.



www.woodfiredovens.com.au
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