



WPPOLLC  
woodfired ovens

PRODUCT GUIDE



*...enjoy the lifestyle!*



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# FEATURES & *Benefits*

In a wood fired oven the cooking process adds flavour. 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.

The feature and benefits of Tuscan Ovens:

- We have built the most woodfired pizza ovens in Australia and have a growing distributor range worldwide
- 20 years of research and development
- Uses very little wood as flue is set to the outside of the chamber preventing heat loss
- Light our oven to 400 degrees in less than 40 minutes, with heat retained for up to 12hrs. Cool to touch on the outside like an igloo!
- Our registered designs are our unique 'no-brick' build; employing our DIY made-easy 3 parts purified refractory CLAY shell system.
- More than a pizza oven – cook anything from pizzas (in less than two minutes) to breads to meats to seafood to vegetables to desserts
- Residual heat allows you to slow cook and bake fresh bread
- Aesthetically pleasing, making it a focal point in any area – perfect for courtyards, balconies, apartments, holiday homes
- No cleaning or maintenance required
- 'Kid and pet safe' – remains cool to touch on the outside
- Fully weatherproof and can be set outside without any covering
- Full range of accessories and options available to enhance your wood fired cooking experience
- Complete with professional support and training on getting the best out of your oven



## *Old Knowledge* with **MODERN TECHNOLOGY**

Cooking in a wood-fired oven has for centuries been the exclusive privilege of chefs, pizza chefs, bakers and gourmet. WPPO Tuscan Wood Fired Pizza Ovens has combined this ancient knowledge with modern technology to experience the pleasure of cooking healthy meals at home in a wood-fired oven. Only a wood-burning oven can add that unique flavor and texture that can not be reproduced in a normal oven.



# PORTABLE

*Range*

WPPO Tuscan Portable Range consists of ready-made portable and compact pizza ovens with a high cooking capacity. These ovens are extra insulated and made of the finest materials, making them super durable. They have a short warm-up time and can be up to temperature within 30 minutes! The ovens hold their heat for up to 12 hours allowing you to cook with the residual heat. Even if the fire inside reaches 1000 °C, you can put your hand on the oven on the outside, making it child- friendly !

WPPO Tuscan ovens can be installed both indoors and outdoors. Unlike many other ovens ours are resistant to weather conditions such as rain and snow. Also, the ovens from the Portable Range can be moved by 4 persons by means of the four removable handles. The oven is so easy to assemble. For this reason and because of its compact design, the portable ovens are also suitable for small gardens, balconies, holiday homes and rental properties.

Size is not the important factor with The Tuscan Earthv range, as our ovens hold the heat so well all food is cooked quickly. The ovens have such a culinary diversity. From fish fillets drizzled with olive oil, to whole fish baked, pizzas (1-2mins) of any description, to lobster and scallops. Breads to die for, lasagnas to live for!

When you purchase one of our ovens, you are purchasing three things:

- 1. Superb cooking facility**
- 2. Classic Garden feature**
- 3. An entertainment unit**



# AD70

PORTABLE

Range



## Whats Included

- Castable Refractory Clay Oven
- Flue
- Steel slab base
- Steel sub floor
- 1 Pizza paddle
- Refractory brick floor
- 1 Recipe book
- 1 Powder coated oven door



\* Granite bench is an optional extra

## Oven Dimensions:

### External dimensions of oven

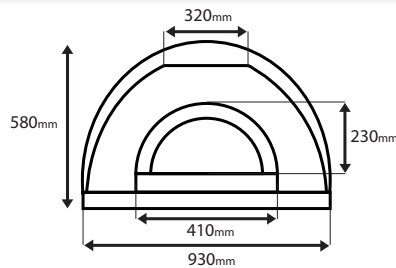
Length (front to back)	950mm
Width (left to right)	930mm
Oven height (excluding flue)	580mm
Weight	290kg

### Internal dimensions of oven

Length (front to back)	840mm
Width (left to right)	710mm

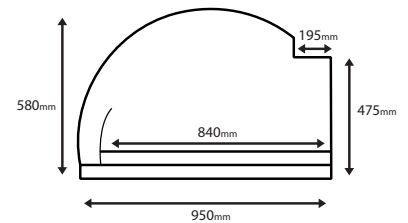
### Flue details

Flue height	600mm
Flue diameter	150mm



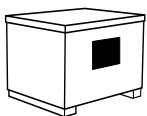
### Oven Diagram (Front)

Width	930mm
Height	580mm
Arch Width	410mm
Arch height	230mm
Flue base width	320mm



### Oven Diagram (Side)

Length	950mm
Height	580mm
Internal length	840mm
Flue base width	195mm
Front height	475mm



### Box Dimensions

(L)	1160mm
(W)	1120mm
(H)	835mm



**Weight**  
290kg



# PERMENANT

Range

WPPO Tuscan Permanent Range consists of a range of various sized prebuilt ovens on a slab ready to be installed onto a prebuilt base in your outdoor entertaining area. Having your oven set into a bench space allows for some space in front of the oven making it easier for you to take out hot dishes from your oven, pull to the side and serve from the bench.

These ovens are provided in a steel frame with lockable wheels allowing you to use the frame it comes with as a temporary base and if you prefer you can build your bench space around it at a later date.

The ovens in this category are also available as DIY packages (DIY kits) that include building instructions.

Size is not the important factor with The WPPO Tuscan range. As our ovens hold the heat so well all food is cooked quickly. The ovens have such a culinary diversity. From fish fillets drizzled with olive oil, to whole fish baked, pizzas (1-2 mins) of any description, to lobster and scallops. Breads to die for, lasagnas to live for!

When you purchase one of our ovens, you are purchasing three things:

1. Superb cooking facility
2. Classic garden feature
3. An entertainment unit

*"...an investment in lifestyle"*

*Durable, Solid Quality*



# Function

PERMANENT

Range



## Whats Included

- Castable Refractory Clay Oven
- Flue
- Steel sub floor
- 1 Pizza paddle
- Refractory brick floor
- 1 Recipe book
- 1 Powder coated oven door
- Assembly instructions (DIY only)



## DIY kit

20ft container load 24 units  
40HQ container load 72 units

## Oven Dimensions:

### External dimensions of oven

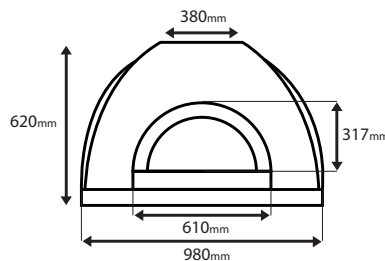
Length (front to back) 1250mm  
Width (left to right) 970mm  
Oven height (excluding flue) 620mm  
Weight (preassembled) 570kg  
Weight (DIY) 260kg

### Internal dimensions of oven

Length (front to back) 1056mm  
Width (left to right) 664mm

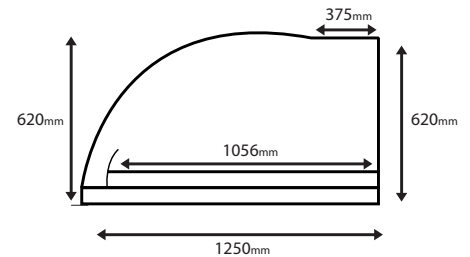
### Flue details

Flue height 1000mm  
Flue diameter 150mm



Oven Diagram (Front)

Width 970mm  
Height 620mm  
Arch width 610mm  
Arch height 317mm  
Flue base width 380mm

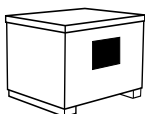
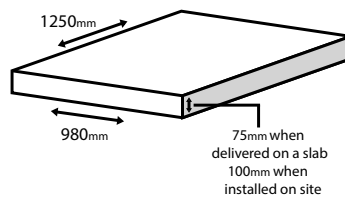


Oven Diagram (Side)

Length 1250mm  
Height 620mm  
Internal length 1056mm  
Flu base width 375mm  
Reat height 620mm

Preassembled only

### Slab Size



### Box Dimensions

#### DIY kit

(L) 1250mm  
(W) 970mm  
(H) 580mm



Weight  
260kg DIY



# AD100

PERMANENT

Range



## Whats Included

- Castable Refractory Clay Oven
- Flue
- Steel sub floor
- 1 Pizza paddle
- Refractory brick floor
- 1 Recipe book
- 1 Powder coated oven door
- Assembly instructions (DIY only)



## DIY kit

20ft container load 20 units  
40HQ container load 40 units

## Oven Dimensions:

### External dimensions of oven

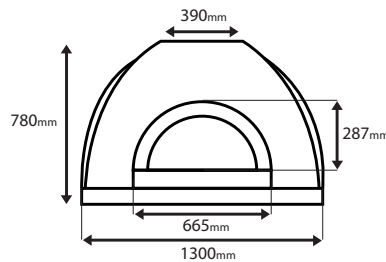
Length (front to back)	1400mm
Width (left to right)	1300mm
Oven height (excluding flue)	780mm
Weight (preassembled)	1000kg
Weight (DIY)	440kg

### Internal dimensions of oven

Length (front to back)	1250mm
Width (left to right)	1015mm

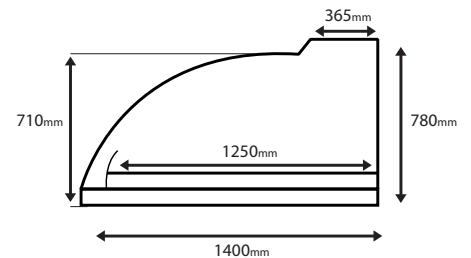
### Flue details

Flue height	1000mm
Flue diameter	150mm



Oven Diagram (Front)

Width	1300mm
Height	780mm
Arch width	665mm
Arch height	287mm
Flue base width	390mm

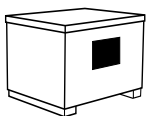
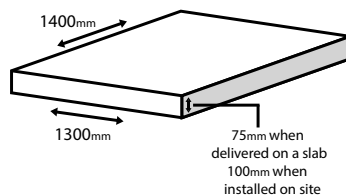


Oven Diagram (Side)

Length	1400mm
Height	780mm
Internal length	1250mm
Flue base width	365mm
Rear height	710mm

Preassembled only

### Slab Size



### Box Dimensions

### DIY kit

(L) 1110mm  
(W) 1170mm  
(H) 1025mm



Weight  
440kg DIY





WPPOLL C

woodfired ovens



*...there is nothing that will compare to the taste of a pizza from our ovens!*



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