



ORCHARD OVENS

WOOD FIRED COOKING

# Esperto 100

## Wood fired Oven Kit

### Specifications and Technical Data

#### Overview:

The Esperto is our top of the range residential Home Oven kit. The Esperto has all the great heat retention qualities of a professional wood fired pizza oven. This oven is for those foodie enthusiasts who want the perfect long lived oven and dining/entertaining experience. The Valoriani Esperto is a UK specific model, featuring a 6cm deep world leading Valoriani cooking floor and a 10cm thick handmade refractory clay dome.

Key features include: Superior heat retention properties, which is great for overnight slow cooking or baking, and has low wood consumption. An ideal oven for the home culinary enthusiast who wants to regularly produce authentic Italian dishes and pizza with the wow factor. Perfect for those who want a professional long lived oven and dining/entertaining experience in their own surroundings. .

The UK model is tested and Licensed by DEFRA as all Valoriani UK ovens have DEFRA approval to operate in Smoke Control Areas.

The exceptional build quality of the Esperto offers the purchaser an oven that will outperform and outlive other pizza oven kits on the market right now.

The Esperto oven kit is delivered disassembled and needs to be assembled on a sturdily constructed base of appropriate dimensions and load carrying capacity by following our detailed instructions (supplied when purchased). Ideally the oven needs to be installed:

- On a base to raise and support the oven at a suitable working height
- Provide for under the oven floor and upper insulation (the amount of insulation needed will be influenced by the enclosure design you choose (boxed in or dome)

The finished look is entirely individual, you can use almost any materials to create a design specific to your taste and vision.

If you need inspiration for your own design why not visit our website (<https://www.orchardovens.co.uk>) and see the array of projects completed by our team.

**Important Note:** Whilst this oven can be supplied direct as a kit, we recommend the Esperto is installed using a professional specialist to your design requirements.

If you would like us to install your oven and/or build a base and oven housing from a range of styles and finishes please contact us at [info@orchardovens.co.uk](mailto:info@orchardovens.co.uk) or on 01772 250000. We provide a fully project managed design and build service using artisan craftsmen.



## Specifications and Technical Data:

### **100cm Ø Oven:**

#### **Wood Fired Cooking Capacity**

Pizza capacity (Ø 28/30cm) = 4-5

Medium Loaf tin (0.45kg/1lb) = 6

Roasting Pan (38cm x 30cm) = 2

Tuscan Grill = 1 Large (48cm x 30cm x 9cm)

#### **Oven Performance**

Start up from cold to 350°C = 40 minutes.

Next day warm up to 350°C = 20 minutes (Depending upon outside ambient temp)

Unit shipping weight - 550Kg

#### **Oven Dimensions**

Cooking floor dimension - 100cm x 100cm

Mouth opening - 54cm x 28cm

External dimension - 116cm x 130cm x 58cm

Flue diameter - 20cm

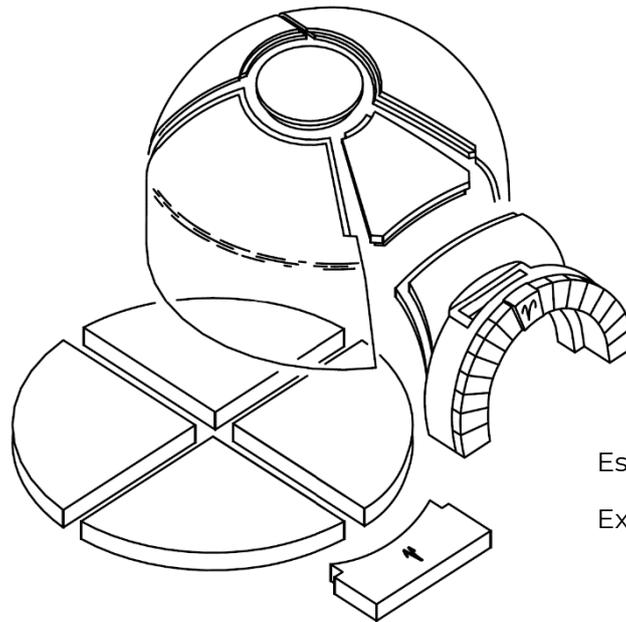
Internal crown height - 46cm

Minimum base dimension excluding brickwork - 140cm x 150cm

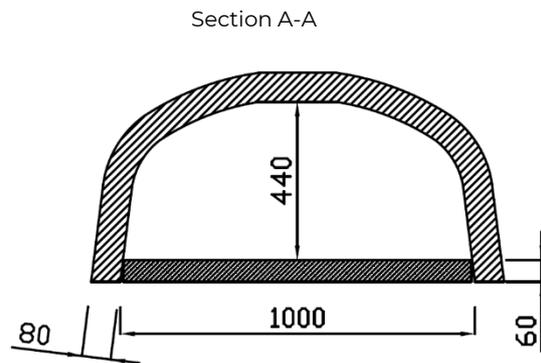
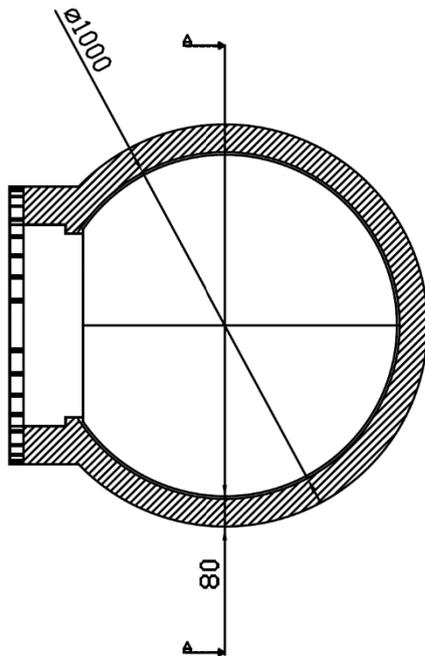
#### **The UK specific kit is comprised of:**

- Oven dome 10cm thick - Refractory Cotto Clay
- Cooking floor 6cm thick - Proprietary refractory,
- Steel Flue manifold (Ø) cm: 20 (either 45° or 90° options)
- Branded clay front arch
- Removable steel oven door (available as an insulated door, please contact us)
- 10kg bag refractory mortar
- Top insulation kit (this is supplied in one of two options for 1) Boxed in or 2) Dome. Please ensure you tell us which kit you need during your purchase.

Please contact us to discuss your exact insulation or flue requirements should you need assistance with your purchase.



Esperto oven  
Exploded view.



All dimensions in CM

### Help is here when you need us:

As a team of wood fired oven owning enthusiasts and being passionate about our customers having the best experiences with their ovens, we are very happy to share our knowledge and experiences of operating a wood fired oven under all sorts of conditions.

If you need further assistance please do call or drop us an email and one of our team will be happy to help.

If you are enjoying your oven please tell us by leaving a review on our website, it will be great to hear from you and you will be entered into our monthly draw for an Orchard Ovens pizza stone.

TELEPHONE: 01772 250000

E-MAIL: [info@orchardovens.co.uk](mailto:info@orchardovens.co.uk)

Further help and support is also available here: [https:// www.orchardovens.co.uk](https://www.orchardovens.co.uk)