



## Which Oven Size is Best for Me?

We at Orchard Ovens understand that everyone's wood fired cooking and entertaining needs are different.

Having a clear vision about what you are going to use your oven for and what kind of dishes you are going to cook in it is a good starting point. Each of our ovens have the same great cooking and heat retention capability along with distinct qualities and capacity attributes that match a whole range of differing customer aspirations. Therefore choosing the size of your wood fired or dual fuel oven is an important and considered step to enjoying your oven for years to come.

When it comes to a wood fired oven it is more than just about pizza, even though they only take around 90secs or less to cook, fitting 2-3 pizzas in at a time is great when entertaining, there are also a whole host of other dishes and recipes suited to our ovens that you will want enough space to fit roasting pans, Tuscan grills and trays inside for.

Our custom build ovens and kits are available in various sizes from 80cm to 120cm internal diameter.

If you are struggling for space we have our stunning Fornino 'ready to go ovens' from 60cm to 75cm internal diameter for those wanting a pre-assembled counter top or garden mobile solution.

The start-up times for our ovens are similar among most of the models and are subject to some variation due to your choice of fuel, the seasonal climate and ambient temperatures here in the UK.

Don't forget about using our ovens great heat retention for overnight cooking of slow roasted dishes and breads which may also influence your choice of size.

Our handy oven specification and comparison reference table is available on our website in the support section to view or download.

To enhance your wood fired oven enjoyment, a range of carefully selected accessories and oven tools are available from our store at <https://www.orchardovens.co.uk>

### 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 in selecting the right size of your oven please do call or drop us an email and one of our team will be happy to help.

If you are enjoying your Orchard 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 (worth £65).

Call or email:

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>