



ORCHARD OVENS
WOOD FIRED COOKING

Originale 80 and 100

Wood fired Oven Kits

Specifications and Technical Data

Overview:

Originale as it sounds, is the original high quality artisan made woodfired oven kit, using the same design and style of the first ever prefabricated wood fired ovens designed by Silvio Valoriani in 1945.

The UK specified Originale oven features a 5cm deep world leading Valoriani cooking floor and a 5cm thick handmade refractory clay dome and a metal door all of which means good heat retention and low wood consumption and is economical to run.

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 Originale offers the purchaser an oven that will outperform and outlive other pizza oven kits on the market right now.

With its great all-round capabilities the Originale is a truly desirable addition to your cooking, garden, and home/mobile entertaining experience.

The Originale 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.

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 or on 01772 250000. We provide a fully project managed design and build service using artisan craftsmen.



*Flue, rain cap and log separator are optional accessories

Specifications and Technical Data:

80cm Ø Oven:

Wood Fired Cooking Capacity

Pizza: (Ø 28/30cm) = 3
Medium Loaf tin (0.45kg/1lb) = 5
Roasting Pan (38cm x 30cm) = 1
Tuscan Grill = 1 small (27.5cm x 27.5cm x 8cm)

Oven Performance

Start up from cold to 350°C = 30-40 minutes.
Next day warm up to 350°C = 20 minutes
(Depending upon outside ambient temp)
Unit shipping weight - 170Kg

Oven Dimensions

Cooking floor dimension - 80cm x 80cm
Mouth opening - 39cm x 19cm
External dimension - 92cm x 97cm x 36cm
Flue diameter - 20cm
Internal crown height - 32cm
Minimum base dimension excluding brickwork - 118cm x 121cm

100cm Ø Oven:

Wood Fired Cooking Capacity

Pizza capacity (Ø 28/30cm) = 3-4
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 = 25 minutes
(Depending upon outside ambient temp)
Unit shipping weight - 280Kg

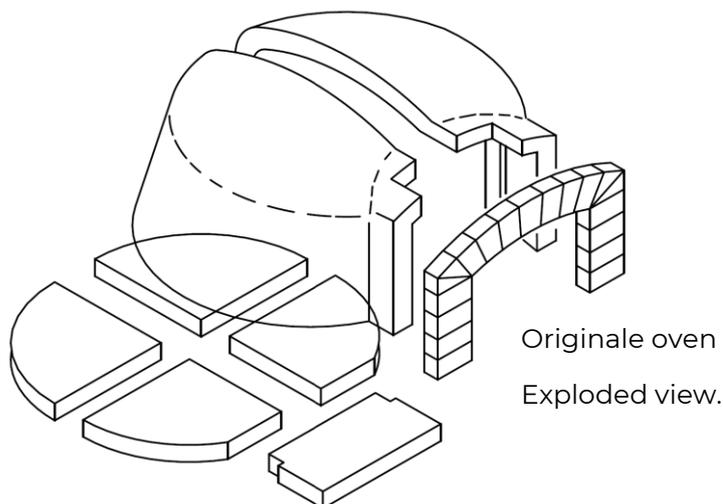
Oven Dimensions

Cooking floor dimension - 100cm x 100cm
Mouth opening - 48cm x 29cm
External dimension - 110cm x 119cm x 41cm
Flue diameter - 20cm
Internal crown height - 37cm
Minimum base dimension excluding brickwork - 136cm x 143cm

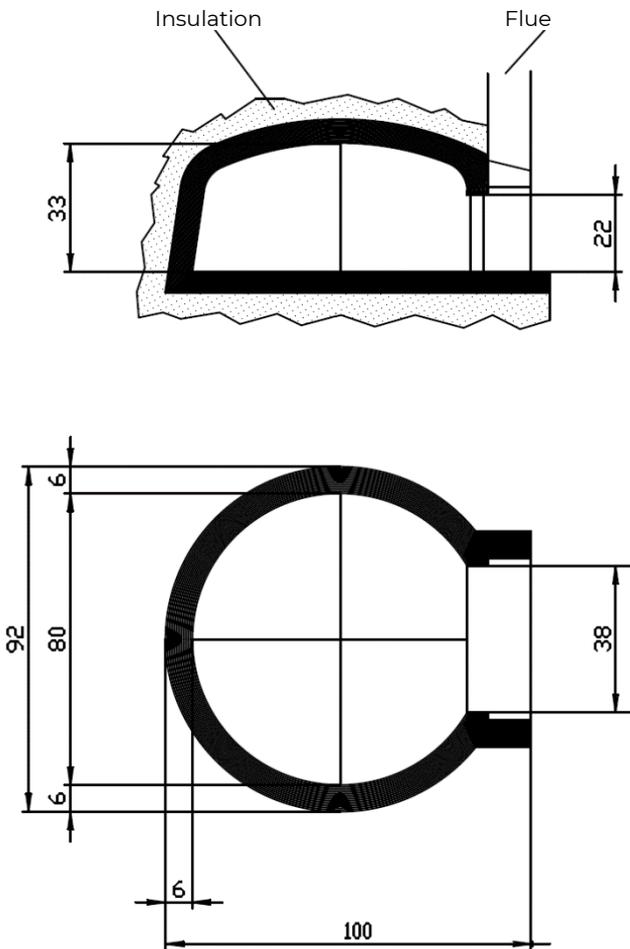
The UK specific kit is comprised of:

- Oven dome 5cm thick - Refractory Cotto Clay,
- Cooking floor 5cm thick - Proprietary refractory
- Clay flue manifold (Ø) cm: 20
- Decorative brick effect front arch
- Steel oven mouth door
- 10kg bag refractory mortar
- Top insulation kit (this is supplied in two options for 1)Boxed in or 2) Dome. Please ensure you tell us which kit you need during your purchase.

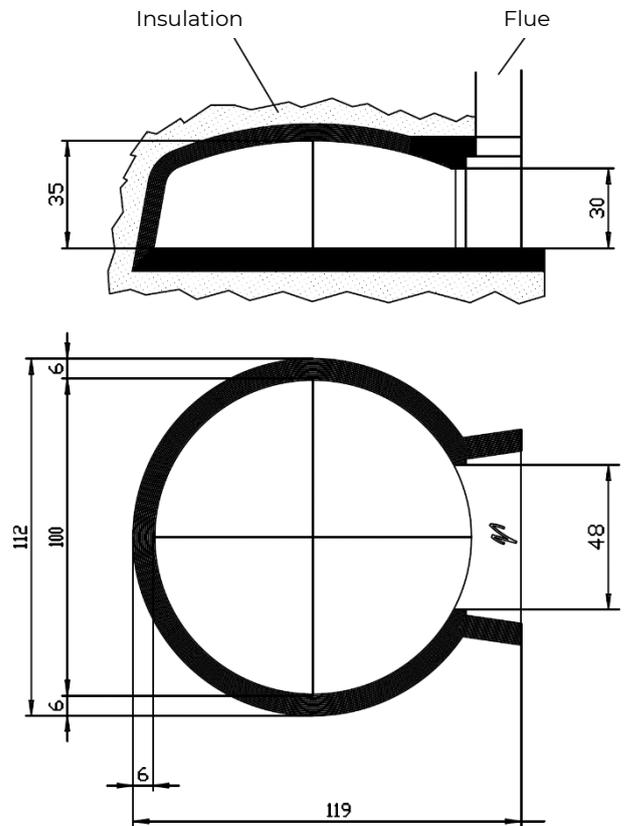
Please contact us to discuss your exact insulation or flue requirements should you need assistance with your purchase.



Originale 80



Originale 100



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

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