



MASTERING MAGICAL OUTDOOR LIVING

Luxury bespoke-built wood-fired ovens and stunning outdoor kitchens from the maestros at Orchard Ovens.



ORCHARD OVENS

WOOD FIRED COOKING





Imagine a garden filled with laughter and joy and a scene in which children excitedly dive into pizza topping selections and get hands-on with dough stretching. Breathe in the vibrancy and essence of Tuscan family living, amidst the aromas of contemporary and traditional culinary exploits. Watch your friends raise a glass to the best of times spent together over food. Enjoy mindfulness around

mesmerising flames, flickering in your own outdoor culinary haven. Feel the warmth of natural ambient heat spreading across your patio and skin, even on the coolest of summer evenings.

You have just enjoyed a glimpse into the world of wood-fired oven ownership with Orchard Ovens. Are you ready to take a step towards it?







Our superb artisan-built ovens are endowed with an unrivalled history and reputation, backed by a story so compelling that it deserves to be told, as you entertain your appreciative guests around your bespoke oven build or close to your superb new outdoor kitchen.

However, you will not be required to physically relate this story, unless you wish to impress your friends and family and do a little name-dropping

about the Valoriani brand you have bought into. The narrative will simply unfold and the oven's quality will speak for itself, the moment you ignite the kindling within. No words will really be necessary, once your guests view the superb asset you now boast and perceive the extent to which you have upgraded your outdoor-living and friends-and-family time. The message will be clearly communicated. Your social gatherings will become much talked-about and truly memorable occasions. They will have the wow factor.







Our long-established skills in creating bespoke oven builds have made us the perfect partner for those desiring a breathtaking outdoor kitchen. We bring our expertise to bear, whilst project managing the entire design and build process, working with other craftspeople and specialists, to deliver an end-to-end service that takes the pressure off your shoulders.

Often, our stunning oven is the centrepiece of a kitchen comprising barbecues, smokers, grills and, increasingly, a contemporary outdoor bar, complete with beer pumps! It is often covered with wood, contemporary and luxurious retractable

screening or other materials. It typically comprises decking or other purpose-built flooring and comes complete with decorative effects such as pergolas or floral display areas, for exquisite little touches. It may even include a stylish and atmospheric outdoor cinema area. No matter where you live, in the UK, Europe or even beyond, we can help bring your outdoor kitchen vision to fruition, breathing life into your plans.

Our skills have been embraced by many celebrities and A-listers. Why shouldn't you too have the benefit of our skills, expertise and first-class ovens?







But our ovens do not just gratify the rich and famous. They equally fuel the foodie passion of professionals who pack their free time with culinary adventure, when not seeing patients in surgery, flying passengers worldwide, or being industry leaders. They tick the box of those who love al fresco living and are thrilled by the idea of creating a 'zone' or hub that will fuel their lifestyle and entertaining and create memories for a lifetime. They deliver satisfaction to cooks wishing to deliver their

culinary repertoire in a wood-fired way, keenly tackling a brand-new learning curve.

You can't put a price tag upon such things and, when the investment is spread across the very many years our ovens will undoubtedly last, there is a remarkable affordability about any design project which includes them. For that reason, thousands of homes across the UK and Europe have already embraced an Orchard Oven installation.







Our team of wood-fired oven-build specialists has had its expertise enriched by the in-depth knowledge that our Anglo-Italian family has accumulated over 20 years and our experience of handling some of the UK and EU's most prestigious bespoke oven and outdoor kitchen builds.

We understand every aspect inside-out, from the right selection of materials to the difference particular ground conditions or garden locations can bring to the oven build's requirements or the ultimate success of your entertaining in your al fresco culinary zone. We can bring your design vision to life, no matter how complex, quirky or high-end it may be. We will leave you with your dream and fully personalised oven 'arena', in which your lifestyle ambitions can be fulfilled.







Our superbly crafted Valoriani ovens, made only with top-grade refractory clay, and by artisans who take pleasure in perfectionism, play no part in today's throwaway culture. Their considered design, coupled with the use of only the finest materials for their construction, create ovens that stand the test of time and which will grow up with your children and grandchildren.

Their sustainability also revolves around their capacity to guard and cherish heat, using wood in an optimal and respectful way. They care about the atmosphere, carrying full DEFRA emissions certification, which enables them to be legally used in any part of the UK, even within Smoke Control Areas. These ovens may make an initial journey from Tuscany, but they then put down English roots for many decades. They are a wise and considered investment.







Your stunning oven project may start life on a drawing board, or just be a concept personal to you, reflecting your love of a particular far-flung place, culture or architectural style. Your build could be influenced by tight outdoor constraints, or the freedom emanating from enjoying space a-plenty.

At times, it may just be inspired by a memory of a time and place constructed on the aromas and crackles of a wood-fired oven, on a little terrace somewhere in the Med.

Whatever lights your blue touch-paper, your oven will be a hidden gem workhorse that deserves its 'surround' to be just as robust and sensational. A self-build may look feasible to tackle but there's much to perfect. Leaving it to the experts is often far more affordable than having us try to launch a rescue mission for your project, once others have failed. We will take the pain away and deliver your vision in the speediest timeframe possible. Your dream could be a reality, before you know it.







Advice is always on offer, once you join our Orchard Oven wood-fired family. We recognise you may require technical guidance about starting or maintaining the fire, after the kindling has worked its magic.

We appreciate that cooking, without the use of controls and knobs, can raise questions about temperature control or measurement. We understand you may have queries about the right accessories to use. We love it when owners seek culinary inspiration.

Our team is here to help you, no matter what you need, and we will freely offer you our tips and suggestions, to help you become the wood-fired cook you aspire to be. All you need do, if you require a helping hand, is ask us and, should you need one-to-one assistance, we can arrange that too, either at your home or in our culinary training centre in Preston, Lancashire.







Our ovens are far more than just pizza ovens, rustling up everything from freshly baked bread to crostini; succulent fish dishes, to Middle Eastern tagine-style delights, curries and pastries.

Their thick refractory clay floor will sustain the impacts of pots and pans and, even if you are particularly heavy-handed or suffer a real disaster, their top-quality design enables the floor to be replaced, without dismantling or destroying the entire oven. Their amazing levels of insulation, as well as optimised shaping for heat-flow

purposes, mean heat is literally hugged, so if you wish to slow-cook overnight, using residual heat, just close the oven mouth, by popping the door in place.

Using our Tuscan Grill accessory, you can also turn your oven into a barbecue, cooking anything a traditional BBQ turns out. And, if you have a sweet tooth, try out a range of desserts too, from boozy bread and butter pudding to dessert pizzas and mulled wine. The world is your oyster with an Orchard Oven installation and, yes, you can cook those too!







Not everyone has space for a bespoke oven build, or wants to commit to a 'grand design' oven project before assessing whether an outdoor oven suits. To ensure you do not miss out on the profound joy of al fresco wood-fired cooking, we have a stepping stone - our ready-to-use Fornino.

Available in two sizes, and reassuringly artisan-built in the Valoriani factory in Reggello, the Fornino comes as either a wheeled oven, or one for situating on a suitable static base, either in your garden or within your outdoor kitchen. In

fact, you can even fit a 'Cucina' model within your indoor kitchen.

Whilst these ovens, available as wood-fired, gas or dual-fuel models, do not offer the complete translation of your design vision in the same way as a bespoke build, you can choose any design or colour-way for the shell, if the standard colours of red, cream or black do not match your design aesthetic. These ovens offer the same high-quality performance associated with Valoriani and can be the perfect entrée to your life as the owner of a top-quality outdoor oven.









If we have ignited a passion for a wood-fired oven, which comes with brand kudos and is backed by a much-deserved international reputation, please contact us as follows:

Orchard Ovens

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