

Product technical sheet :

Outdoor oven

Product information:

DIY Pizza Ovens

Materials:

DIY Pizza Ovens: 100% Corten-steel 3mm
2 Baking Stones: 100% Cordierite

Dimensions and weight:

Weight: 43kg

37cm x 40cm x 85cm (14,6in x 15,8in x 33,5in)

Package Information:

Two Box set per unit:

Box 1: 92x43x7,5cms

Box 2: 45x 37x 12cm

Manufacture:

Feijen metaaltechniek B.V. en Ceraquitaine

Country of manufacture:

The Netherlands

Codes:

HS73218900

EAN 8719689592004

Extra information:

Corten is a steel alloy that forms a protective layer of rust on its surface. When you order our outdoor oven, you will receive it without any rust. As soon as you place your oven outside, where it will be subject to different weather conditions, the rusting process will set in.

Depending on where you live, the process of turning from blank to rusty steel can take between a few months up to a year.

The steel is meant to rust in order to form a protective coating. In the first phase of the rusting process, some flakes of rust might come loose, but after a while, this will stop and the oven will get its final look.

The top part of the oven holds two baking stones made out of food-grade, high-quality cordierite. This material has a very low thermal expansion, which makes it ideal for use in ovens. The baking stones absorb the heat from the flames and pass it on to the food. This way, when you bake a pizza, it will always have that perfect light and crispy base. The stones can withstand temperatures of over 1000 degrees (Celsius).

