

CREATIVE PIZZA OVENS

— EST 2018 —

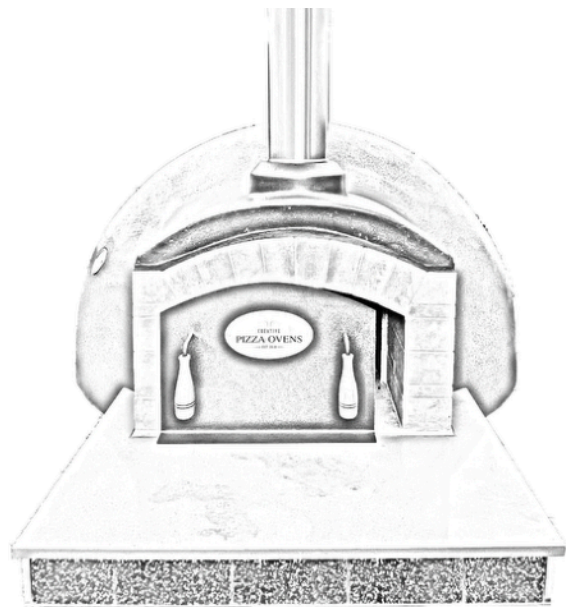
Creative Pizza Ovens Tasmania offer quality DIY Oven Kits at an affordable price. Our products are purposely designed using quality materials for optimal performance.

If you like to entertain guests, or just want to bring out your inner food connoisseur...

Our ovens are sure to impress!

KEY FACTS CPO 115

- Cooks pizza in minutes!
- 120min heat up time
- Holds cooking temperature up to 72hrs
- Cooks up to 5 pizza's at a time
- Great for bread, wings, meats + more
- Low maintenance
- Traditional brick design
- Best tasting food you will have!



FAQs

Whats is the difference between your ovens and other DIY kits?

Our ovens are of complete fire brick design! Being a fire brick design our ovens will be better insulated providing longer heat retention and will also allow better cooking!

Would I be capable of building the DIY Kit?

Our kits come with an instruction manual which includes visual aids to assist. You can also rely on our great after sales service, as well as a build service if needed. It is desirable to have a DIY attitude and some experience with mortar/concreting to make it easier but not essential. The kit does contain over 350pc of bricks cut to size and it is expected to take time to build but the result is a quality oven!

Can they be pre-built and delivered?

The ovens weight can be 1,500kg-1,800kg when completed. This would make freight difficult/costly. The ovens are generally required to be built on site on a base designed to handle the weight. If you would like a pre built oven, contact us to discuss your requirements.

Do you sell Australia wide?

* YES we endeavour to sell our kits Australia wide! (alternate collection or delivery fees may apply), we also offer a build service in major areas when serviced by our team.

For more information or questions please contact us

Web: Creativepizzaovens.com.au

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KIT CONTENTS

Refractory Fire Brick (350pc)
Calcium Silicate Board Base
Ceramic Fibre Blanket Insulation
Refractory Mortar 50kg
Refractory Castable 125kg
Perlite Fill 2-3mm 300L
Stainless Steel Flue
Coated Stainless Door
Castable Flue Mold
CNC Form Work
Fibre glass Dome Mould
Quick Grip Trammel Arm
Elliptical Board
Edging plastic 75mm
Screws
Wire Mesh
Tie Wire
Polystyrene Trowel
PPE (Glasses, Mask, Gloves)
Instruction Manual

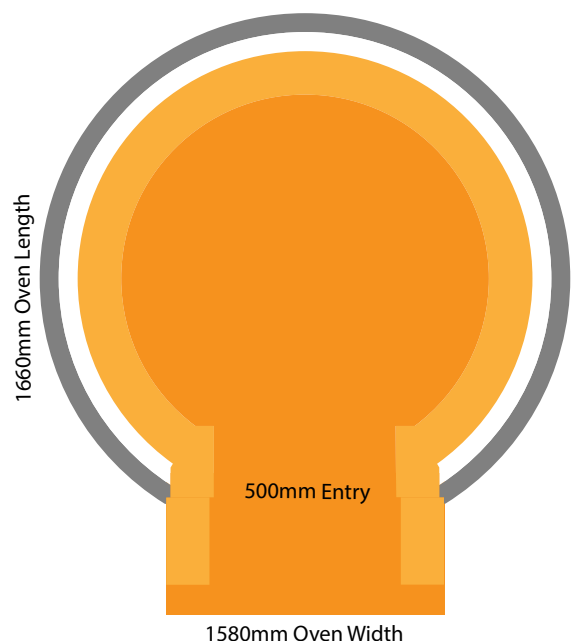
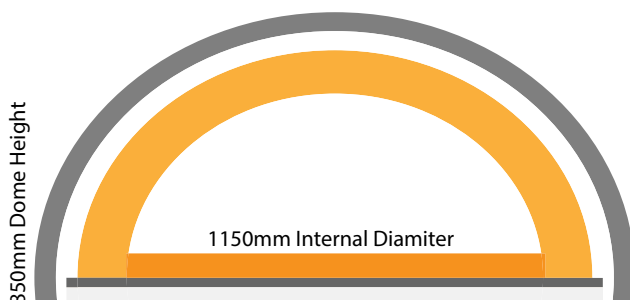
EXTRA MATERIALS REQUIRED

GP Cement 20kg x 5
Fine Washed Sand 120kg
Lime 50kg
Aluminium Foil
Masking Tape

TOOLS REQUIRED

Angle Grinder
Level/Straight Edge
Jigsaw
Drill
Mixer/Mixing Tools
Various Buckets
Wheel Barrow or Large Flexi Bucket
Jack Mechanism
Stanley Knife/Cutters
Various Trowels
Sponges

- Refractory Fire Brick 115mm
- Refractory Floor Base 50mm
- Perlite Render 50mm
- Ceramic Fibre Blanket 50mm
- Refractory Concrete Base 25mm
- Calcium Silicate Board 50mm



Refractory Fire Brick (350pc) - Rated to 1200c. These are all the bricks you will need to complete the build. The bricks are shaped purposely to assist during the build process.

Calcium Silicate Board Base - The base of the oven consists of 5 boards 1000mm x 500mm x 50mm. This helps reflect the heat into the bricks to provide a hot cooking surface.

Ceramic Fibre Blanket Insulation - The 25mm blanket is wrapped twice around the oven, over the brick work providing a vital part of insulation. The 50mm layer is essential to maximise the ovens working temperature.

Refractory Mortar 50kg - Alumina content air set mortar is essential for use in extreme heat environments. This allows adequate adhesive between the bricks whilst tolerating the heat and expansion.

Refractory Castable 125kg - Used primarily in 25mm sub floor base above the calcium silicate board. This ensures maximum heat is reflected back into the oven. Also used in filling irregular gaps in the oven during dome construction.

Perlite Fill 2-3mm 300L - Perlite is a volcanic glass great for insulation. Perlite will be used as the aggregate in the outer render layers. After the render is complete it allows the oven to be cool to touch during maximum working temperatures.

Stainless Steel Flue - 150mm diameter stainless flue, length of 1200mm with hat/cover. Additional sizes can be ordered.

Coated Stainless Steel Door - Ceramic Coated stainless with Tasmanian timber handles. A great way to finish off your oven. Comes with laser etched logo.

CNC Form Work - CNC machined templates to assist in creating the perfect entry arch for your oven.

Castable Flue Mold - Castable mold to sit above the brick arch to really set your oven apart! This piece allows the flue to be discreetly attached to your oven.

Fibreglass Dome Mould - In the final stage of dome construction the mold slides into place and will allow you to continue laying bricks without the use of the trammel arm. Used in conjunction with a jack.

Quick Grip Trammel Arm - Used to provide an accurate dome circumference and will make the amateur brick layer look like a pro!

Elliptical Board - Used to create the elliptical circumference of the dome. Allows the trammel tool to be adjusted to correct length as the dome works higher.

Edging plastic 75mm - Attached to the calcium silicate board to hold the 25mm sub floor castable base.

Wire Mesh/Tie Wire - Wrapped around the fibre blanket to help adhere the first layer of perlite render.

Polystyrene Trowel - Shaped perfectly to the oven dimensions to allow a nice smooth round surface to your render, preventing any flat spots.

PPE (Glasses, Mask, Gloves) - Basic PPE supplied to assist in handling the materials.

Instruction Manual - Complete guide to the construction of the oven. Contains step by step process and visual aids/prompts.