



# ZIO CIRO

GENUINE ITALIAN WOODBURNING OVENS





For more than 25 years, Tek Ref, under the brand Zio Ciro, has been committed to offering its customers all around the world an authentic Italian pizza experience. Zio Ciro wood and gas-fired ovens are 100% Made in Italy with high quality materials and traditional techniques carried forward by experienced craftsmen. Even if the manufacturing processes are deeply rooted in a second-generation family business, Tek Ref always keeps an eye on innovation and design. This is why its product portfolio includes a wide range of residential and professional ovens which can match the needs of the most demanding individual and corporate customers. Thanks to the quality of its ovens and an unbeatable price/quality ratio, Tek Ref currently exports its Zio Ciro ovens to more than 30 countries across 4 continents.



Do you want to cook in a real Italian wood-fired oven? Designed also by you in Italian style? Ideal for cooking bread or pizza, meat or fish, delicious cookies or sweet cakes. Zio Ciro allow to design your own oven with various options in our website, for home or professional use, portable ready to use or prefabricated to be assembled.

### ZIO CIRO - SERVICE AND SUPPORT

Zio Ciro staff helps in every moment our customers, supporting them with an info desk service, technical and commercial, to meet their requirements.

Every Information about our products is available on the website: [www.zio-ciro.com](http://www.zio-ciro.com)

### ZIO CIRO - OVENS IN THE ITALIAN WAY

Our wood and gas fired ovens are certified 100% Made in Italy. Produced entirely in one artisan factory, and using very skilled labor with many years of experience in the sector and also of high quality control equipment, which allow to have the highest quality products. Our company has the management system Certificate of Quality according to UNI EN ISO 9001-2015, and has adopted the organizational model in accordance with the Italian Legislative Decree 231/231 sm. (10.01.2013).





# ZIO CIRO



# SUBITO COTTO MINI

Portable residential gas oven, transportable and ready to use



Subito Cotto MINI is a real refractory gas pizza oven, the first of its kind, fully portable and weighing less than 45 KG. It has an inside diameter of 40 cm and reaches a temperature of 450° C (750° F) in just 30 minutes. The MINI is ideal for baking pizza (33/34cm of diameter) and can be placed either in the house or outside, in the garden, in a balcony or on a terrace.

Thanks to the refractory dome, the oven, even when it is switched off, keeps the heat inside and can be cooked many other dishes as meat, fish, bread, vegetables and sweets. The oven is supplied with a gas burner produced in Italy, compatible with traditional GAS, Propane/GPL or Methane.

The Subito Cotto MINI is produced in a completely handicraft factory in Italy, with high quality materials and accessories, 100% Made in Italy.

# SUBITO COTTO 60 - 80 - 100

Portable residential woodburning ovens, ready to use / Patent Pending



Subito Cotto is a transportable wood-fired oven, covered by a Tek Ref international patent. It comes already pre-assembled, insulated and pre-finished. Designed for real pizza lovers who want to have a complete culinary experience by making, cooking and tasting pizza "the Italian way", Subito Cotto is also the ideal choice for small restaurants and street food professionals. The premium materials, together with the dome and the hob, entirely made of high quality refractory concrete, make this oven highly reliable and more efficient compared to any stainless-steel wood oven.

Subito Cotto models are all ready to use, they must not be assembled, insulated or finished. They are weight reduced and can be transported and used in small places: terraces, kitchens, gardens and campsites. Wood and gas consumption are very low and the cooking temperature can be reached quickly, 450 °C (750 °F) in just 30-40 minutes both in Wood and GAS. For GAS version the oven is supplied with a burner produced in Italy, compatible with the traditional GAS, Propane / LPG and Methane.

Subito Cotto is a certified product 100% Made in Italy, all the elements and the components of the Subito Cotto line are produced in Italy in our artisan factory completely handmade.



**ZIO CIRO**



# RESIDENTIAL KIT OVENS

Residential wood burning ovens in KIT to assemble



Zio Ciro's range of Residential wood-fired ovens includes eight models of different sizes, to meet all customers needs. Residential oven is entirely made of high quality refractory concrete that ensures durability and reduced wood consumption compared to traditional ovens. Residential ovens is ideal for garden or patio, outdoor or indoor use, in the kitchen or in a pub. All of our models will be provided with an easy assemble KIT with all elements of the oven, and it can be build simply following our easy assembly instructions. Once the oven it's placed the external part should be finished properly and decorated as you like.



**Napoli**  
80 Ø



**Vesuvio** 90 Ø

**Amalfi** 100 Ø

**Ischia** 110 Ø

**Positano** 120 Ø



**Capri** 100 x 140 Ø

**Procida** 110 x 160 Ø

**Sorrento** 120 x 165 Ø

# PROFESSIONAL KIT OVENS

Professional wood burning ovens in KIT to assemble



This product line includes 3 wood-fired oven models: Don Raffaele, Zio Ciro and Don Gennaro, covered by an international patent. Each of them comes with an easy-to-assemble kit, containing all the necessary components, and a clear step-by-step installation manual. Professional ovens, whose outer shell is entirely handmade in our factory, consist of a dome, made of a special refractory mixture which protects the oven from high cooking temperatures and ensures durability over time and a hob, entirely made of pressed and baked refractory material. These ovens are chosen by the best Pizzerias and Restaurants in Italy and in many countries in the world.



**Don Raffaele 120 Ø**



**Zio Ciro 120 x 165 Ø**



**Don Gennaro 150 Ø**





**ZIO CIRO**



The company reserves the right to change products and specifications without notice.



ISO 9001:2015

**BUREAU VERITAS**  
Certification



**ACCREDIA**

L'ENTE ITALIANO DI ACCREDITAMENTO



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