



ZIO CIRO

GENUINE ITALIAN WOODBURNING OVENS





For more than 20 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

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).



NAPOLI

Mod.80 - Residential woodburning oven



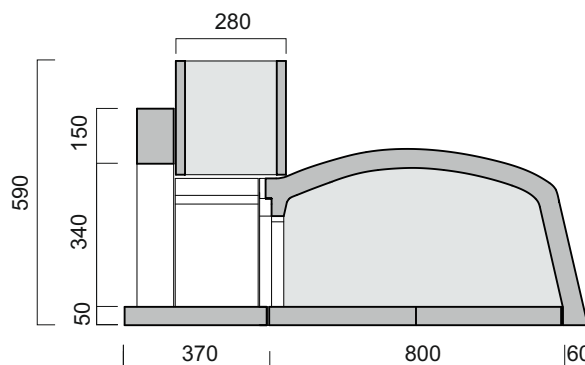
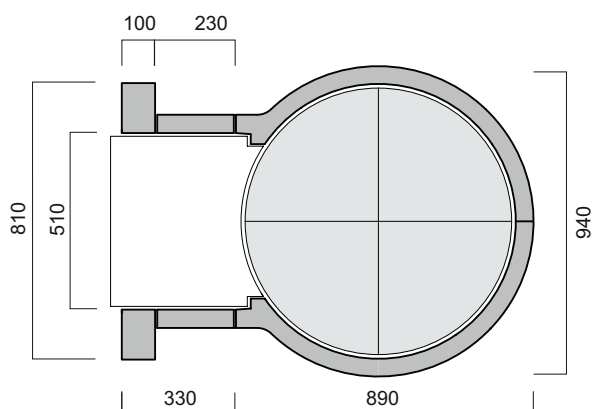
Oven with Arch KIT



Oven assembling KIT with Arch KIT



Oven without Arch KIT



NAPOLI 80 + ARCH KIT

Components: 4 floor elements, 2 dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

| | |
|--|---|
| Oven external dimensions (mm) | Length 1230 x Width 940 x Height 590 |
| Flue dimensions (recommended, mm) | 180 |
| Pizza capacity (no. of pizzas at a time) | 2/3 |
| Oven weight with Arch KIT - Oven only (Kg) | 245 - 155 |

VESUVIO

Mod.90 - Residential woodburning oven



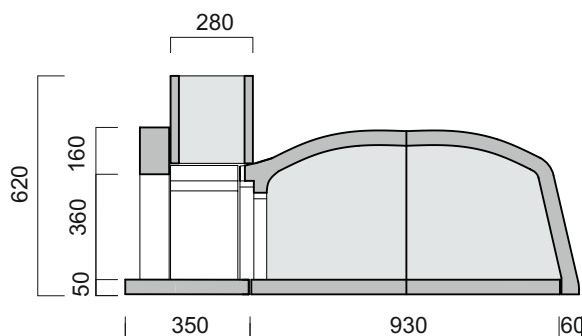
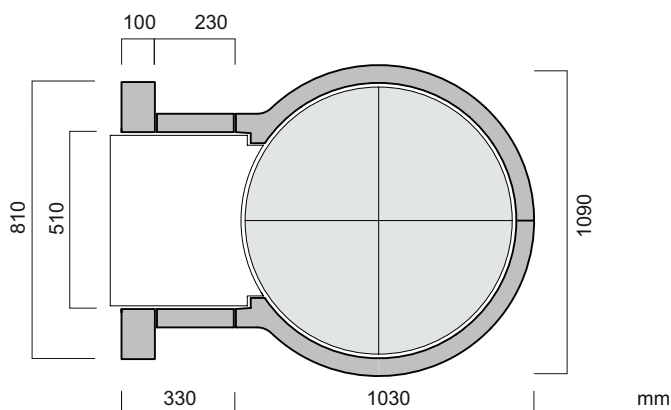
Oven with Arch KIT



**Oven assembling KIT
with Arch KIT**



Oven without Arch KIT



VESUVIO 90 + ARCH KIT

Components: 4 floor elements, 4 dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

| | |
|--|--|
| Oven external dimensions (mm) | Length 1340 x Width 1090 x Height 620 |
| Flue dimensions (recommended, mm) | 180 |
| Pizza capacity (no. of pizzas at a time) | 3/4 |
| Oven weight with Arch KIT - Oven only (Kg) | 310 - 220 |

AMALFI

Mod.100 - Residential woodburning oven



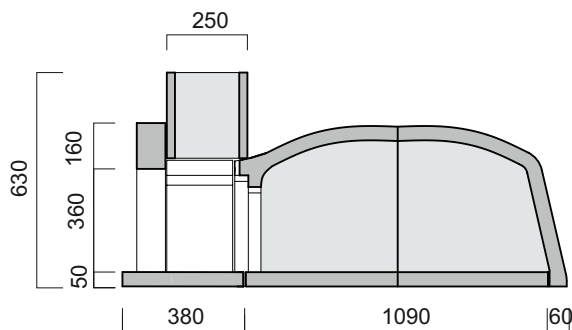
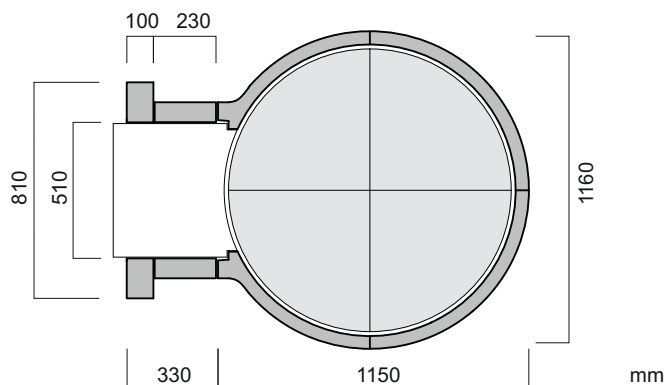
Oven with Arch KIT



Oven assembling KIT with Arch KIT



Oven without Arch KIT



AMALFI 100 + ARCH KIT

Components: 4 floor elements, 4 dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

| | |
|--|--|
| Oven external dimensions (mm) | Length 1530 x Width 1160 x Height 630 |
| Flue dimensions (recommended, mm) | 180 |
| Pizza capacity (no. of pizzas at a time) | 4/5 |
| Oven weight with Arch KIT - Oven only (Kg) | 375 - 280 |



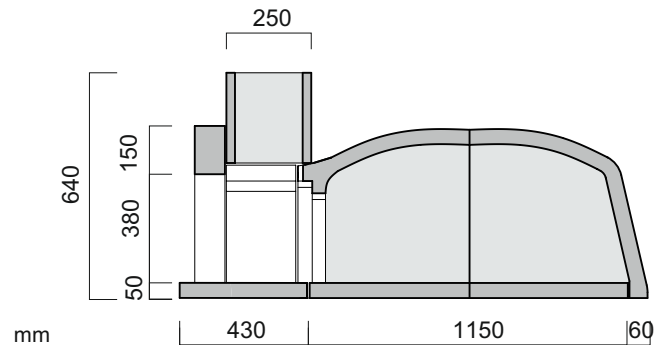
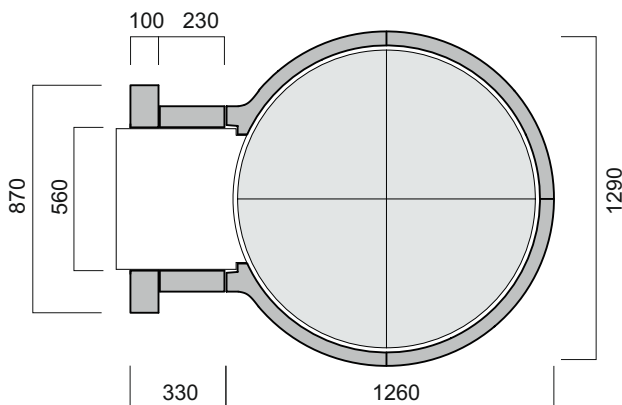
Oven with Arch KIT



Oven assembling KIT with Arch KIT



Oven without Arch KIT



ISCHIA 110 + ARCH KIT

Components: 4 floor elements, 4 dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

| | |
|--|--|
| Oven external dimensions (mm) | Length 1640 x Width 1290 x Height 640 |
| Flue dimensions (recommended, mm) | 250 |
| Pizza capacity (no. of pizzas at a time) | 5/6 |
| Oven weight with Arch KIT - Oven only (Kg) | 410 - 310 |

POSITANO

Mod.120 - Residential woodburning oven



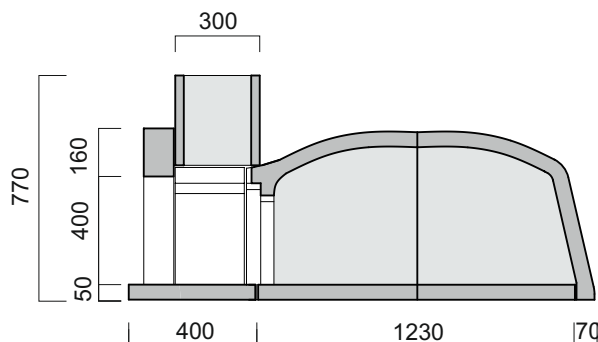
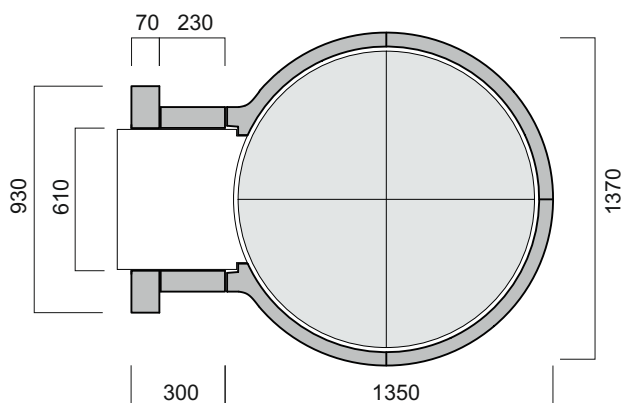
Oven with Arch KIT



Oven assembling KIT with Arch KIT



Oven without Arch KIT



POSITANO 120 + ARCH KIT

Components: 4 floor elements, 4 dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

| | |
|--|--|
| Oven external dimensions (mm) | Length 1700 x Width 1370 x Height 770 |
| Flue dimensions (recommended, mm) | 250 |
| Pizza capacity (no. of pizzas at a time) | 6/8 |
| Oven weight with Arch KIT - Oven only (Kg) | 490 - 380 |

CAPRI

Mod.100 x 140 - Residential woodburning oven



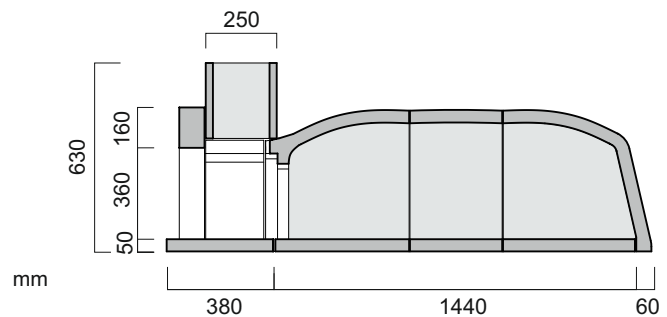
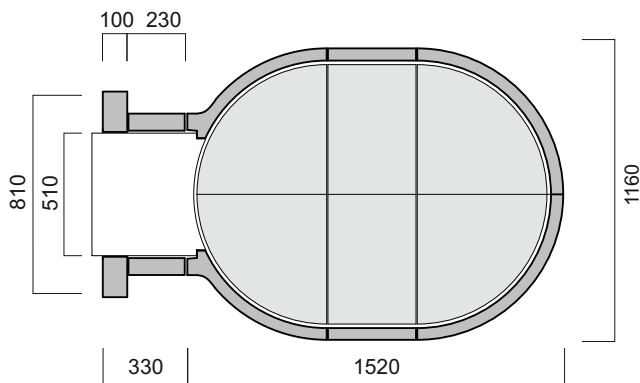
Oven with Arch KIT



Oven assembling KIT with Arch KIT



Oven without Arch KIT



CAPRI 100 X 140 + ARCH KIT

Components: 6 floor elements, 6 dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

| | |
|--|--|
| Oven external dimensions (mm) | Length 1900 x Width 1160 x Height 630 |
| Flue dimensions (recommended, mm) | 180 |
| Pizza capacity (no. of pizzas at a time) | 7/9 |
| Oven weight with Arch KIT - Oven only (Kg) | 485 - 390 |

PROCIDA

Mod.110 x 160 - Residential woodburning oven



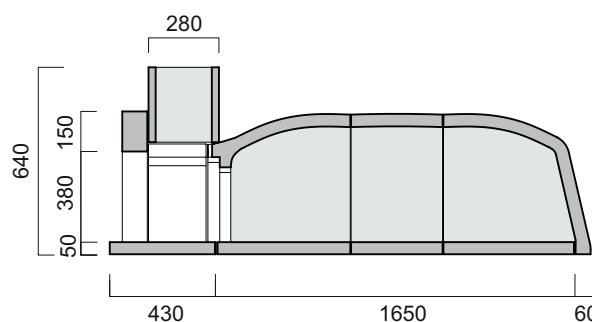
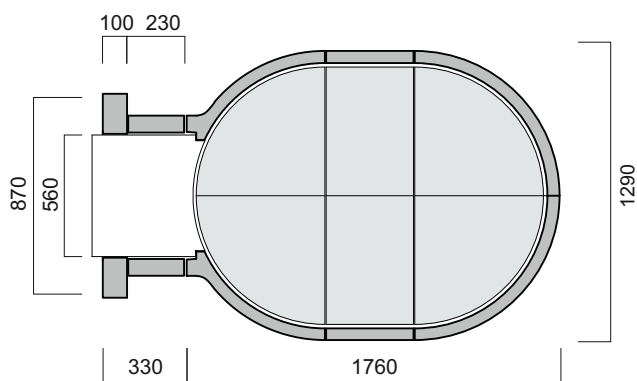
Oven with Arch KIT



**Oven assembling KIT
with Arch KIT**



Oven without Arch KIT



PROCIDA 110 X 160 + ARCH KIT

Components: 6 floor elements, 6 dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

| | |
|--|--|
| Oven external dimensions (mm) | Length 2140 x Width 1290 x Height 640 |
| Flue dimensions (recommended, mm) | 250 |
| Pizza capacity (no. of pizzas at a time) | 8/10 |
| Oven weight with Arch KIT - Oven only (Kg) | 550 - 450 |

SORRENTO

Mod.120 x 165 - Residential woodburning oven



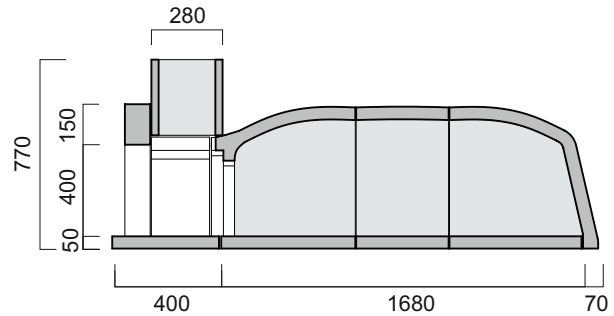
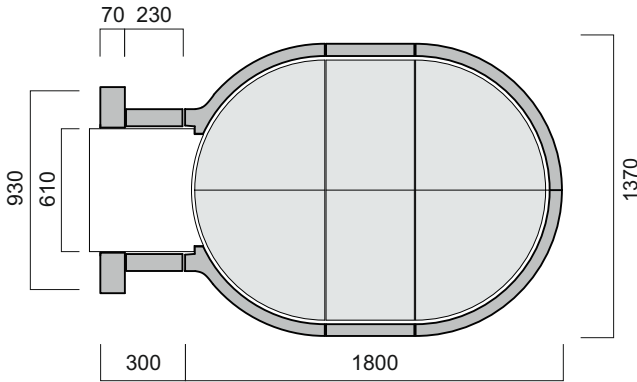
Oven with Arch KIT



Oven assembling KIT with Arch KIT



Oven without Arch KIT



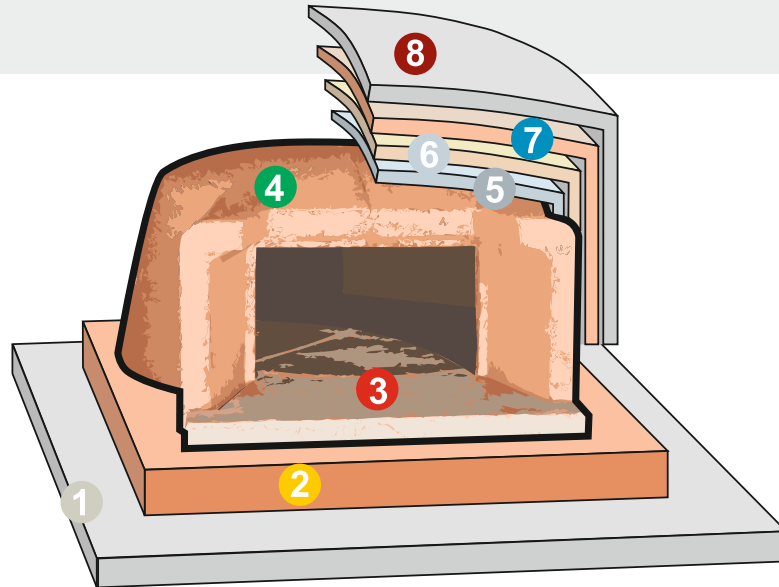
SORRENTO 120 X 165 + ARCH KIT

Components: 6 floor elements, 6 dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

| | |
|--|--|
| Oven external dimensions (mm) | Length 2150 x Width 1370 x Height 770 |
| Flue dimensions (recommended, mm) | 250 |
| Pizza capacity (no. of pizzas at a time) | 10/12 |
| Oven weight with Arch KIT - Oven only (Kg) | 640 - 530 |

RESIDENTIAL WOOD-FIRED OVENS

ASSEMBLY INSTRUCTIONS



1 REINFORCED CONCRETE SLAB

Prearrange a solid base, far from moisture infiltrations with thickness of 20cm.

2 INSULATING CONCRETE

Make one layer of cell concrete (Gas Beton or Ytong) with one thickness minimum of 12cm.

3 OVEN BASE

Place the refractory boards, like shown in the relative technical sheet, apply some refractory plastic cement on the whole surface under the elements e always fill with the same cement; Do not use cement between the floor and the dome of the oven, the space that remains empty is fundamental for the expansion of the boards.

4 OVEN DOME

Glue the dome elements exclusively with refractory plastic cement; in the interlocking between the various pieces, do not abound with the amount of cement to not do it to escape inside the oven; fill the joints between the elements from the outside. Not glue the base of the oven in contact with the cellular concrete.

5 ALUMINUM FOIL

Spread an aluminum sheet in contact with the oven dome with particular attention in correspondence of the joints between the elements of the oven.

6 UPPER ISOLATION

Make an insulating layer using mattress of mineral wool or ceramic fiber, alternatively with lightened concrete made of lime and expanded clay for at least 10/15 cm.

7 FILLING (OPTIONAL)

Fill the space between the oven and the external wall with loose clay or with possible rubble e processing waste from the oven assembly.

8 FINISHING STRUCTURE

Make the external finishing coating in masonry or with materials as desired, considering the importance of making the product better protected from humidity and water infiltration.

In order to avoid a bad operation of the oven or any breakage, it is necessary to follow carefully the following instructions

Do not make the oven work any earlier than 20 days from the end of the assembling of the oven; this is in order to let the brickwork parts consolidate and avoid damages caused by the thermal expansions caused by the heat; Pre-heat the oven for about 4/6 hours with embers of thick wood or with a small electric stove pointed towards the cowl in order to make any left dampness dry out; Get the oven to operation temperature by a second starting, very gradual, avoiding violent blazes caused by too much paper, cardboard or thin wood. Because of thermal expansion, they could appear small cracks in the inner dome or in the oven floor without compromising the quality of the product.

N.B.: For exhausted fumes have a predisposition in the front of the oven, above the mouth, you can buy our prefabricated kit or realize it during assembly.

SUBITO COTTO MINI

Portable gas-fired oven for residential use - Mod. 40 / MINI



Subito Cotto MINI is a real little 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 (850 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.

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



Usage:
Indoor or outdoor



1 Pizza
Capacity



Weight
45 Kg

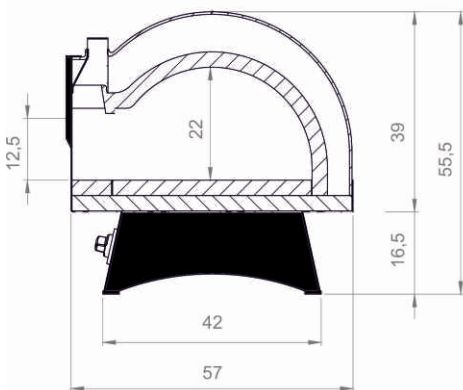


Pre-Heating Time
30 min. / 450 C° / 850 F°

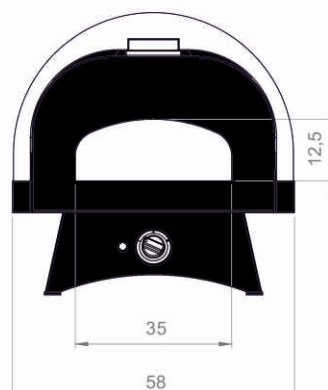


Consumption
Gas: 0,4 Kg/h

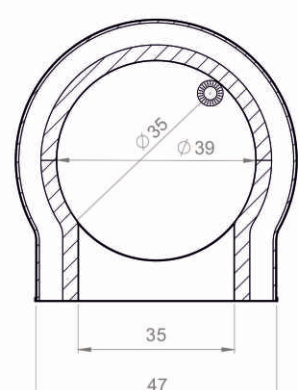
Oven Dimensions



Cross Section



Front View



Plan

SUBITO COTTO 60

Portable wood and gas-fired oven for residential use - Mod. 60



Enjoy a restaurant-quality pizza at home!

The **Subito Cotto** is a true small lightweight wood-fired oven ideal for residential use, with a top and dome made entirely of high-quality refractory concrete. The oven is also available in a combined wood-gas version.

As in traditional wood-fired ovens, once the cooking temperature has been reached, the oven maintains this temperature for a long time, even after the fire or flame has been extinguished. The Subito Cotto is ideal for cooking Italian pizza, but it is also suitable for cooking other foods such as bread, meat, fish, vegetables and desserts.

All Subito Cotto models are ready to use. They do not have to be assembled, insulated or finished.

They are lightweight and can be transported and used even in small spaces such as terraces, kitchens or gardens.

Their wood and gas consumption are also very low. Both the wood-fired and gas-fired versions reach a cooking temperature of 450 °C (850 °F) in just 30 minutes.

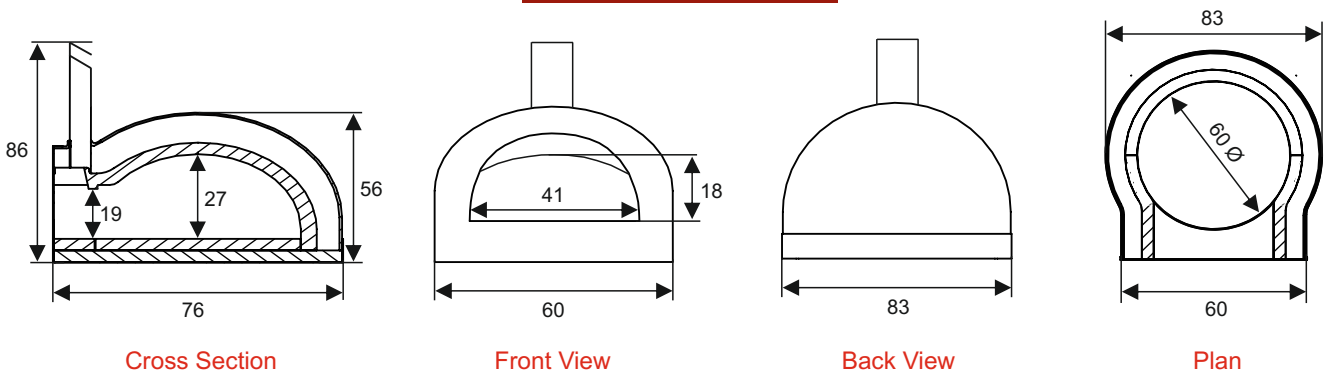
The gas-fired version of the oven is equipped with a burner Made in Italy and is capable of being used with natural gas, propane, LPG or methane. The Subito Cotto is a certified 100% Made in Italy product. All the components are directly manufactured in Italy by the company according to a rigorous artisanal method.

Colours of shell available: White, Red and Black



| | | | | |
|--|---|--|---|---|
|  Usage: Indoor or outdoor |  1-2 Pizzas Capacity |  Weight 100 Kg |  Pre-Heating Time 30 min. / 450 C° / 850 F° |  Consumption Wood: 4 Kg/h Gas: 1,2 Kg/h |
|--|---|--|---|---|

Oven Dimensions



SUBITO COTTO 80

Portable wood and gas-fired oven for residential use - Mod. 80



Enjoy a restaurant-quality pizza at home!

The **Subito Cotto** is a true small lightweight wood-fired oven ideal for residential use, with a top and dome made entirely of high-quality refractory concrete. The oven is also available in a combined wood-gas version.

As in traditional wood-fired ovens, once the cooking temperature has been reached, the oven maintains this temperature for a long time, even after the fire or flame has been extinguished. The Subito Cotto is ideal for cooking Italian pizza, but it is also suitable for cooking other foods such as bread, meat, fish, vegetables and desserts.

All Subito Cotto models are ready to use. They do not have to be assembled, insulated or finished.

They are lightweight and can be transported and used even in small spaces such as terraces, kitchens or gardens.

Their wood and gas consumption are also very low. Both the wood-fired and gas-fired versions reach a cooking temperature of **450 °C (850 °F)** in just 40 minutes.

The gas-fired version of the oven is equipped with a burner Made in Italy and is capable of being used with natural gas, propane, LPG or methane. The Subito Cotto is a certified 100% Made in Italy product.

All the components are directly manufactured in Italy by the company according to a rigorous artisanal method.

Colours of shell available: White, Red and Black



Usage:
Indoor or outdoor

3 Pizzas Capacity



Weight
180 Kg



Pre-Heating Time
40 min. / 450 C° / 850 F°



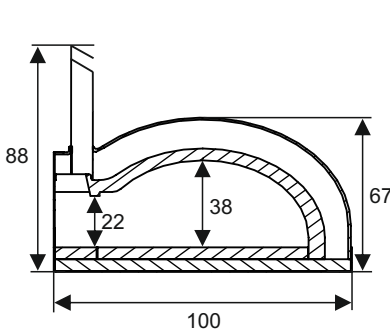
Consumption

Wood: 6 Kg/h

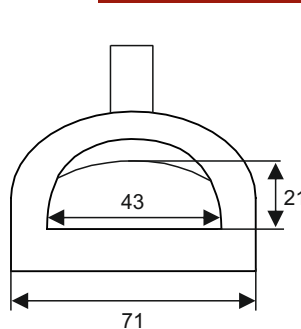


Gas: 1,2 Kg/h

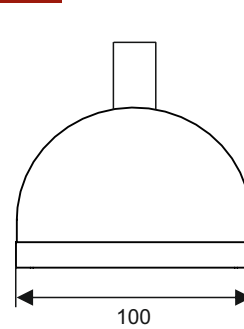
Oven Dimensions



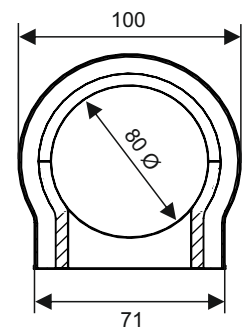
Cross Section



Front View



Back View



Plan

SUBITO COTTO 100

Portable wood and gas-fired oven for residential use - Mod. 100



Enjoy a restaurant-quality pizza at home!

The **Subito Cotto** is a true small lightweight wood-fired oven ideal for residential use, with a top and dome made entirely of high-quality refractory concrete. The oven is also available in a combined wood-gas version.

As in traditional wood-fired ovens, once the cooking temperature has been reached, the oven maintains this temperature for a long time, even after the fire or flame has been extinguished. The Subito Cotto is ideal for cooking Italian pizza, but it is also suitable for cooking other foods such as bread, meat, fish, vegetables and desserts.

All Subito Cotto models are ready to use. They do not have to be assembled, insulated or finished.

They are lightweight and can be transported and used even in small spaces such as terraces, kitchens or gardens.

Their wood and gas consumption are also very low. Both the wood-fired and gas-fired versions reach a cooking temperature of **450 °C (850 °F)** in just 55 minutes.

The gas-fired version of the oven is equipped with a burner Made in Italy and is capable of being used with natural gas, propane, LPG or methane. The Subito Cotto is a certified 100% Made in Italy product.

All the components are directly manufactured in Italy by the company according to a rigorous artisanal method.

Colours of shell available: White, Red and Black



Usage:
Indoor or outdoor

4-5 Pizzas Capacity



Weight
300 Kg



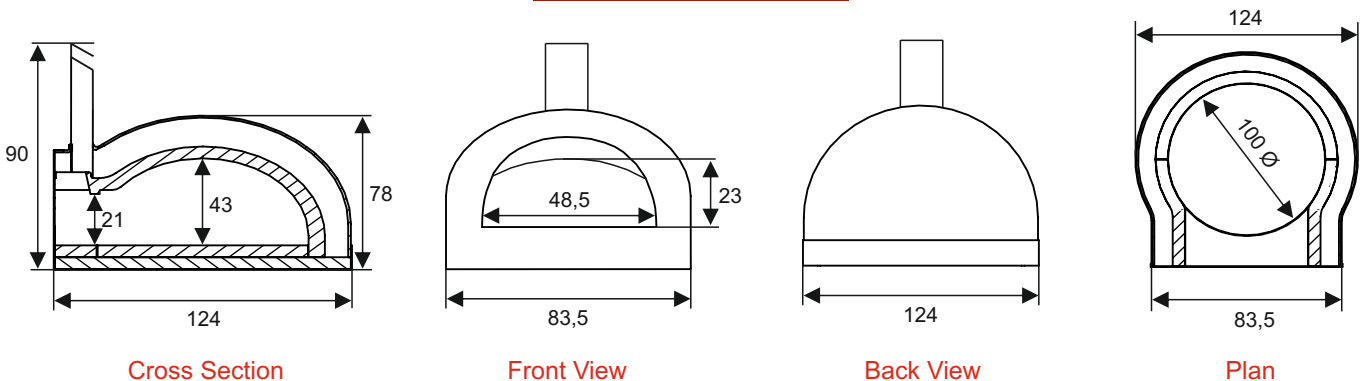
Pre-Heating Time
55 min. / 450 C° / 850 F°



Consumption

Wood: 10 Kg/h Gas: 1,7 Kg/h

Oven Dimensions

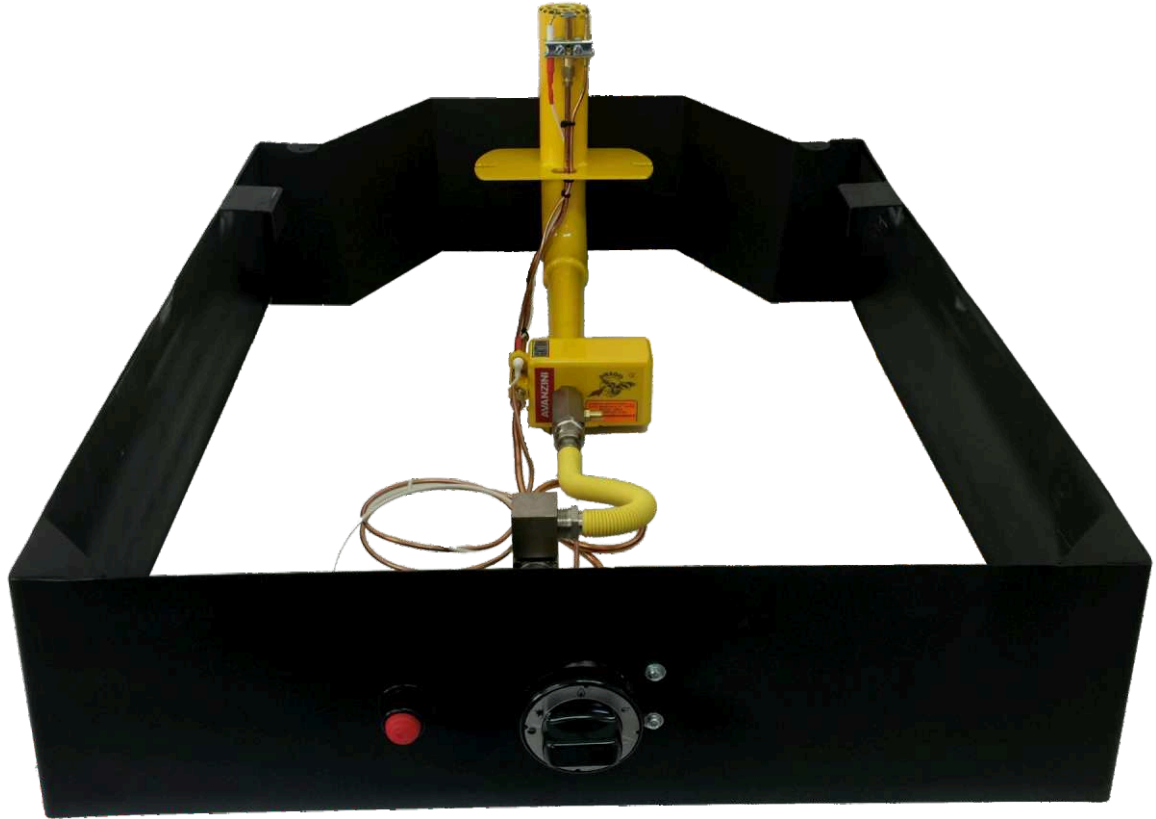


ACCESSORIES

KIT GAS and Wheels for Metal Stand / Mod. Subito Cotto 60, 80 and 100



KIT GAS



Burner compatibility

LPG / Methane and Propane (version on order request)

Components

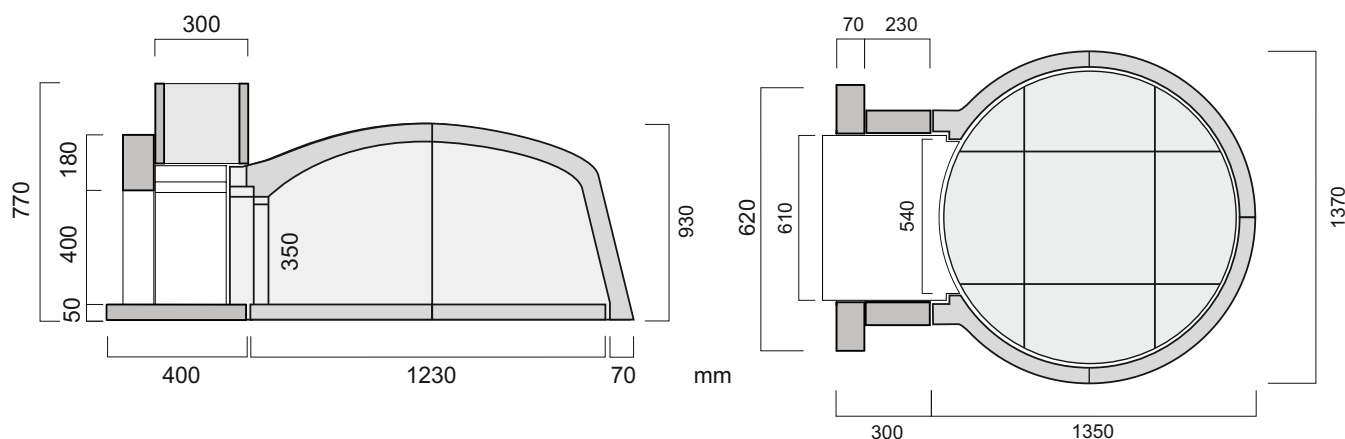
Piezoelectric, Piezoelectric Junction, Copper Junction, Flame controller, Console, Main control unit, Gas Copper Pipe, Carter.

WHEELS FOR STAND



DON RAFFAELE

Mod.120 - Professional woodburning oven



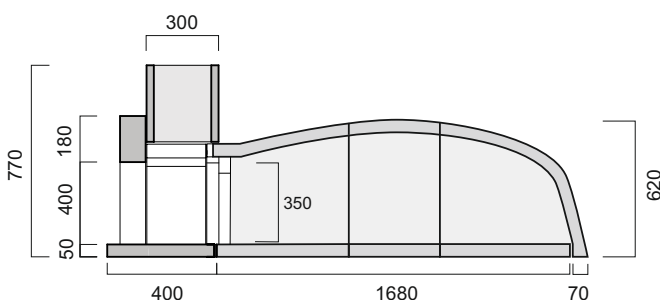
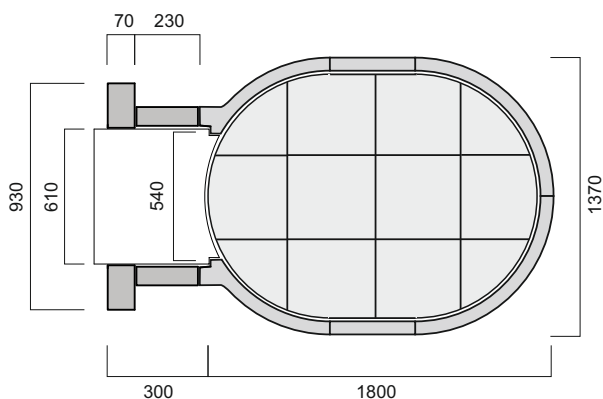
DON RAFFAELE

Components: 9 refractory cotto wear resistant floor elements, 6 refractory cotto dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

| | |
|--|--|
| Oven external dimensions (mm) | Length 1650 x Width 1370 x Height 620 |
| Flue dimensions (recommended, mm) | 250 |
| Pizza capacity (no. of pizzas at a time) | 6/8 |
| Oven weight with Arch KIT (Kg) | 620 |

ZIO CIRO

Mod.120 x 165 - Professional woodburning oven



ZIO CIRO

Components: 12 refractory cotto wear resistant floor elements, 6 refractory cotto dome elements, 1 sill, 1 metal door with thermometer, 2 lateral parts, brick style arch, standard hood.

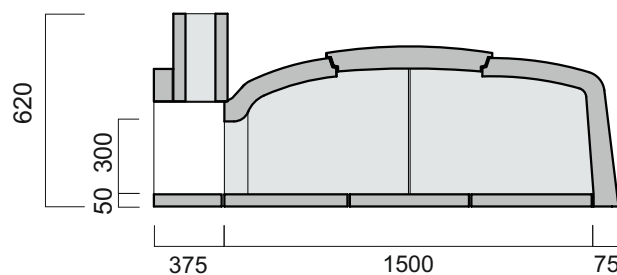
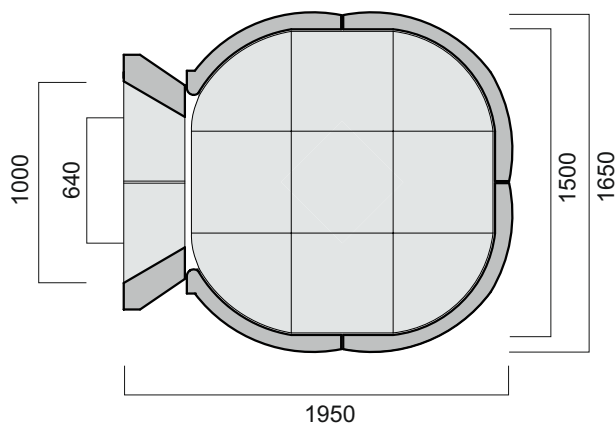
| | |
|--|--|
| Oven external dimensions (mm) | Length 2150 x Width 1370 x Height 620 |
| Flue dimensions (recommended, mm) | 250 |
| Pizza capacity (no. of pizzas at a time) | 10/12 |
| Oven weight with Arch KIT (Kg) | 820 |

DON GENNARO

Mod.150 - Professional woodburning oven



10/12
PIZZAS



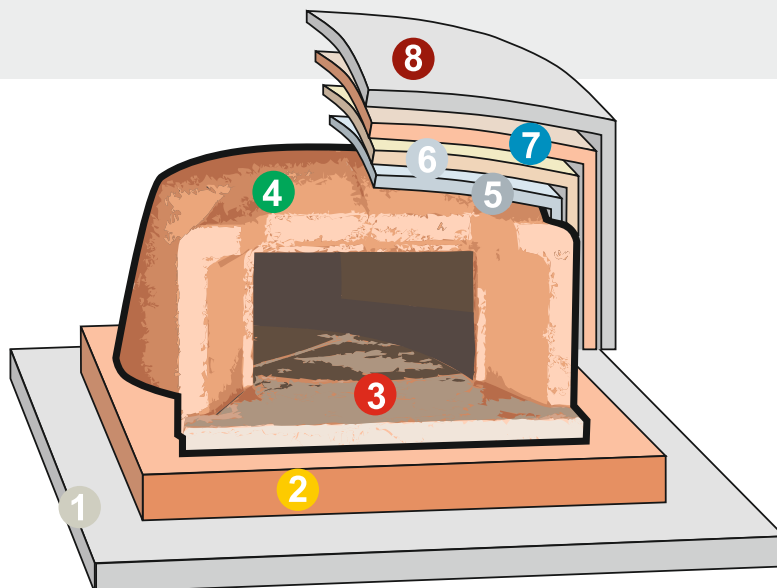
DON GENNARO

Components: 9 refractory cotto wear resistant floor elements, 9 refractory cotto dome elements, 2 sill base slabs, 1 metal door with thermometer, 2 lateral parts for oven mouth, 1 arch, standard hood.

| | |
|--|--|
| Oven external dimensions (mm) | Diameter 1500 - Length 1950 x Width 1650 x Height 650 |
| Flue dimensions (recommended, mm) | 200 |
| Pizza capacity (no. of pizzas at a time) | 10/12 |
| Oven weight with Arch KIT (Kg) | 1015 |

PROFESSIONAL WOOD-FIRED OVENS

ASSEMBLY INSTRUCTIONS



1 REINFORCED CONCRETE SLAB

Prearrange a solid base, far from moisture infiltrations with thickness of 20cm.

2 INSULATING CONCRETE

Make one layer of cell concrete (Gas Beton or Ytong) with one thickness minimum of 12cm.

3 OVEN BASE

Place the refractory boards, like shown in the relative technical sheet, apply some refractory plastic cement on the whole surface under the elements e always fill with the same cement; Do not use cement between the floor and the dome of the oven, the space that remains empty is fundamental for the expansion of the boards.

4 OVEN DOME

Glue the dome elements exclusively with refractory plastic cement; in the interlocking between the various pieces, do not abound with the amount of cement to not do it to escape inside the oven; fill the joints between the elements from the outside. Not glue the base of the oven in contact with the cellular concrete.

5 INSULATING CONCRETE

Make a jet with 3/8mm expanded clay and lime for a thickness of at least 12/15 cm all around and above the dome.

6 MINERAL WOOL-MATTRESS

Spread a layer of rock wool or fibrous ceramic mat at least 5 / 10cm above the insulating concrete.

7 FILLING

Fill the space between the oven and the wall outside with loose clay or with any processing waste of the assembly of the oven.

8 FINISHING STRUCTURE

Make the external finishing coating in masonry or with materials as desired, considering the importance of making the product better protected from moisture and water infiltration.

In order to avoid a bad operation of the oven or any breakage, it is necessary to follow carefully the following instructions

Do not make the oven work any earlier than 20 days from the end of the assembling of the oven; this is in order to let the brickwork parts consolidate and avoid damages caused by the thermal expansions caused by the heat; Pre-heat the oven for about 4/6 hours with embers of thick wood or with a small electric stove pointed towards the cowl in order to make any left dampness dry out; Get the oven to operation temperature by a second starting , very gradual, avoiding violent blazes caused by too much paper, cardboard or thin wood. Because of thermal expansion, they could appear small cracks in the inner dome or in the oven floor without compromising the quality of the product.

N.B.: For exhausted fumes have a predisposition in the front of the oven, above the mouth, you can buy our prefabricated kit or realize it during assembly.

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



ISO 9001:2015

BUREAU VERITAS
Certification



ACCREDIA

L'ENTE ITALIANO DI ACCREDITAMENTO



TEK. REF. SRL

Z.I. Loc. Feurredda SNC - 09088 Simaxis, Oristano, Italy

Tel. +39 0783 406005 / **Fax** +39 0783 406135

Web: www.zio-ciro.com / **e-mail:** info@zio-ciro.com

VAT n. 01088030950 / **R.E.A. n.** 129538