

OVENEAT



PRODUCT
CATALOGUE

**Outdoor pizza
ovens producer**

OVENEAT

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OUTDOOR PIZZA OVENS PRODUCER

01 OVENEAT

For over 30 years we have been improving and enlarging the production of metal components for household appliances for domestic and professional use. The product of this continuous improvement is our line of high performance outdoor pizza ovens which design is elegant and pure.



mission

performance

OUR AIM

We, as a manufacturer of outdoor pizza ovens, aim to provide a line of ovens with a unique and high standard design, offering the highest performance with the maximum ease of use.

OUR TECHNOLOGY

Born from our experienced engineers and master carpenters, Oveneat outdoor pizza ovens have been designed using patented technologies to bring professional ovens performance directly into your backyard. All this aiming at a high-end design, without any visible junction element on the external structure.

years **30** of passion and innovation

They are perfect for those who are looking for the power of a professional oven at home.

- It reaches up to 500°C (932°F) in only a few minutes and it retains heat for a long time.
- No junction elements on sight make our ovens modern and elegant and their quality stand out.
- A high cooking performance product, designed to last long; conceived and developed to offer the best result even to a less experienced “chef”.



02 OVENS

Our flagship is the patent which aims to enhance the design and the oven's quality.

We have 30 years of experience in sheet metal working process and that is why we want to move forward to this new product. We optimized the materials and the gaps obtaining cost savings. The complete absence of junction elements on sight on the external structure makes it look elegant.



TEMPERATURE

up to 500°C



INNOVATIVE DESIGN

without screws on sight



SAVINGS

on costs and consumption



HEATING

in just 10 minutes





OV-W1

Outdoor wood oven for 1 pizza with tempered glass.

Outdoor wood oven with cooking surface size 40x60 cm. It is capable of cooking your pizza in only 2 minutes. It heats up to 500°C (932°F) in only 10 minutes and it retains it for a long time and with little wood thanks to its optimal insulation.



* The graphic representation of the products is made for the sole purpose of illustrating the product and is purely indicative. In addition, it is specified that the accessories are not automatically included in the oven.



MODEL: OV-W1

Features and composition.

- 1 The tempered glass door allows you to keep monitored the cooking status without opening it and avoiding heat loss.
- 2 It is especially recommended for the use in small gardens or terraces.
- 3 Its limited size and weight also allow to move it easily.
- 4 The base, instead is formed by a calcium silicate layer and a firebricks layer for cooking pizza.
- 5 The oven is composed by a stainless steel chamber externally insulated by environmentally-friendly fiber.

BASIC SPECIFICATIONS

Size (cm), weight (kg)

1

Pizza

60

Width

40

Height



55 kg



Wood



394.5°C

DATA SHEET

EN 13229 Compliant



Heating time

10 min

Maximum temperature

500°C

Hourly consumption of fuel

6.9 kg/h

Maximum flow of fumes

57.7 g/s

Min. required draught

10 Pa

CO emissions to 13% of O₂

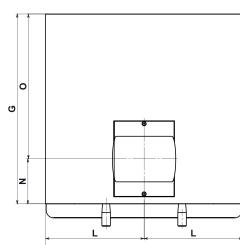
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OVEN SIZES

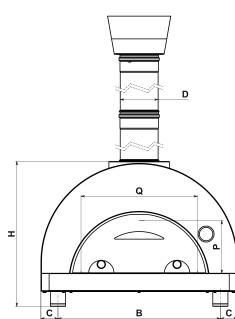
A 73,00 cm 28,74 Inch
B 64,00 cm 25,2 Inch
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E 6,4 cm 25,2 Inch

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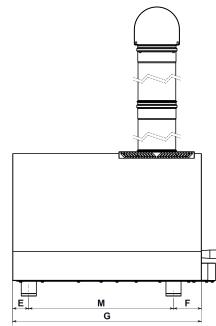
M 37,5 cm 14,76 Inch
N 25,4 cm 10,00 Inch
O 29,6 cm 11,65 Inch
P 14,75 cm 5,81 Inch
Q 40,00 cm 15,75 Inch



Top view



Frontal view



Side view

OV-W2

Outdoor wood oven for 2 pizzas with tempered glass.

Outdoor wood oven with cooking surface size 60x60cm able to cook 2 pizzas at the same time. It heats up to 500°C (932°F) in only 15 minutes and, thanks to its excellent insulation, it retains the heat for a long time using little wood.



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MODEL: OV-W2

Features and composition.

- 1 Thanks to the tempered glass closing door, you can keep monitored the cooking status without heat loss.
- 2 It allows the use in confined space without compromising the cooking capacities requested to satisfy a standard family or a group of friends.
- 3 The oven is composed by a stainless steel chamber externally insulated by environmentally-friendly fiber.
- 4 The base, instead is formed by a calcium silicate layer and a firebricks layer for cooking pizza.
- 5 The external shell is made of stainless steel or powder coated steel to withstand high temperatures.

BASIC SPECIFICATIONS

Size (cm), weight (kg)

2

Pizzas

60

Width

60

Height



78 kg



Wood



395°C

DATA SHEET

EN 13229 Compliant



Heating time

15 min

Maximum temperature

500°C

Hourly consumption of fuel

6.9 kg/h

Maximum flow of fumes

57.72 g/s

Min. required draught

10 Pa

CO emissions to 13% of O₂

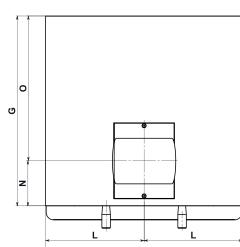
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OVEN SIZES

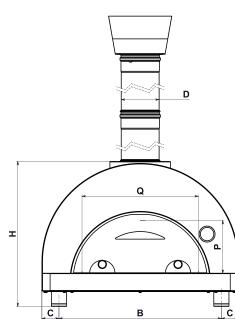
A 77,8 cm 30,63 Inch
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E 6,4 cm 25,2 Inch

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G 75,00 cm 29,53 Inch
H 57,4 cm 22,6 Inch
I 83,85 cm 33,1 Inch
L 38,9 cm 15,31 Inch

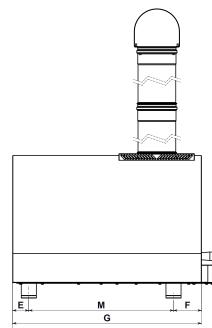
M 57,5 cm 22,64 Inch
N 17,8 cm 7,00 Inch
O 57,2 cm 22,52 Inch
P 20,85 cm 8,21 Inch
Q 46,00 cm 18,11 Inch



Top view



Frontal view



Side view

OV-W5

Outdoor wood oven for 5 pizzas with tempered glass.

Wood oven with cooking surface size 100x90cm able to cook 5 pizzas at the same time. It heats up to 500°C (932°F) in just 20 minutes and, thanks to its excellent insulation, it retains the heat for a long time using little wood.



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MODEL: OV-W5

Features and composition.

- 1 Thanks to the tempered glass closing door, you can keep monitored the cooking status without heat loss.
- 2 Thanks to its amazing cooking capacities, the 5 pizza oven OV-W5 is conceived to satisfy large groups of people.
- 3 The oven is composed by a stainless steel chamber externally insulated by environmentally-friendly fiber.
- 4 The base, instead is formed by a calcium silicate layer and a firebricks layer for cooking pizza.
- 5 The external shell is made of stainless steel or powder coated steel to withstand high temperatures.

BASIC SPECIFICATIONS

Size (cm), weight (kg)

5

Pizzas



157 kg

100

Width



Wood

90

Height



394.5°C

DATA SHEET

EN 13229 Compliant



Heating time

20 min

Maximum temperature

500°C

Hourly consumption of fuel

8.3 kg/h

Maximum flow of fumes

49.6 g/s

Min. required draught

11 Pa

CO emissions to 13% of O₂

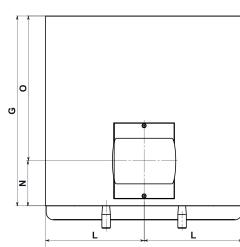
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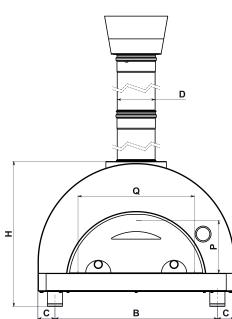
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I 113,55 cm 44,7 Inch
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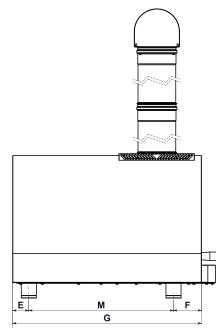
M 87,2 cm 34,33 Inch
N 21,3 cm 8,39 Inch
O 83,4 cm 32,83 Inch
P 23,00 cm 9,06 Inch
Q 79,15 cm 31,16 Inch



Top view



Frontal view



Side view

WRX-1

Outdoor wood oven for 1 pizza.

Outdoor wood oven with cooking surface size 40x60 cm. It is capable of cooking your pizza in only 2 minutes. It heats up to 500°C (932°F) in only 10 minutes and it retains it for a long time and with little wood thanks to its optimal insulation.



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MODEL: WRX-1

Features and composition.

- ❶ It is especially recommended for the use in small gardens or terraces.
- ❷ Its limited size and weight also allow to move it easily.
- ❸ The oven is composed by a stainless steel chamber externally insulated by environmentally-friendly fiber.
- ❹ The base, instead is formed by a calcium silicate layer and a firebricks layer for cooking pizza.

BASIC SPECIFICATIONS

Size (cm), weight (kg)

1

Pizza

60

Width

40

Height



55 kg



Wood



394.5°C

DATA SHEET

EN 13229 Compliant



Heating time

10 min

Maximum temperature

500°C

Hourly consumption of fuel

6.9 kg/h

Maximum flow of fumes

57.7 g/s

Min. required draught

10 Pa

CO emissions to 13% of O₂

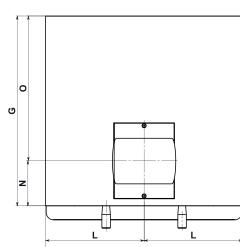
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OVEN SIZES

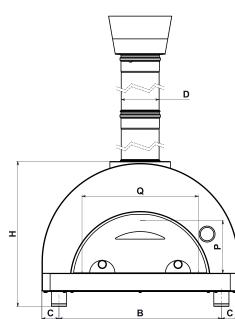
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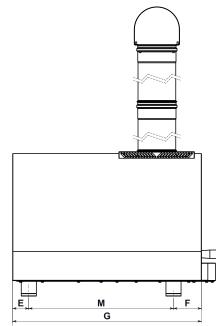
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N 25,4 cm 10,00 Inch
O 29,6 cm 11,65 Inch
P 14,75 cm 5,81 Inch
Q 40,00 cm 15,75 Inch



Top view



Frontal view



Side view

WRX-2

Outdoor wood oven for 2 pizzas.

Outdoor wood oven with cooking surface size 60x60cm able to cook 2 pizzas at the same time. It heats up to 500°C (932°F) in only 15 minutes and, thanks to its excellent insulation, it retains the heat for a long time using little wood.



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MODEL: WRX-2

Features and composition.

- 1 It is especially made for those who want to cook for many people but do not have much space.
- 2 WRX-2 is composed by a stainless steel chamber externally insulated by environmentally-friendly fiber.
- 3 The base, instead is formed by a calcium silicate layer and a firebricks layer for cooking pizza.
- 4 The external shell is made of stainless steel or powder coated steel to withstand high temperatures.

BASIC SPECIFICATIONS

Size (cm), weight (kg)

2

Pizzas

60

Width

60

Height



78 kg



Wood



395°C

DATA SHEET

EN 13229 Compliant



Heating time

15 min

Maximum temperature

500°C

Hourly consumption of fuel

6.9 kg/h

Maximum flow of fumes

57.72 g/s

Min. required draught

10 Pa

CO emissions to 13% of O₂

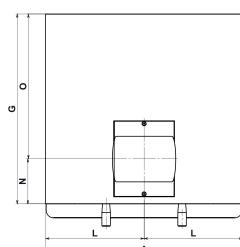
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OVEN SIZES

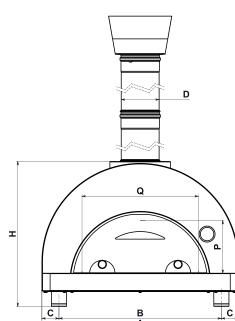
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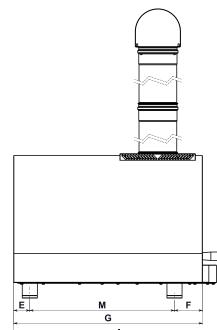
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N 17,8 cm 7,00 Inch
O 57,2 cm 22,52 Inch
P 20,85 cm 8,21 Inch
Q 46,00 cm 18,11 Inch



Top view



Frontal view



Side view

WRX-5

Outdoor wood oven for 5 pizzas.

Wood oven with cooking surface size 100x90cm able to cook 5 pizzas at the same time. It heats up to 500°C (932°F) in just 20 minutes and, thanks to its excellent insulation, it retains the heat for a long time using little wood.



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MODEL: WRX-5

Features and composition.

- 1 The oven is composed by a stainless steel chamber externally insulated by environmentally-friendly fiber.
- 2 The base, instead is formed by a calcium silicate layer and a firebricks layer for cooking pizza.
- 3 The external shell is made of stainless steel or powder coated steel to withstand high temperatures.

BASIC SPECIFICATIONS

Size (cm), weight (kg)

5

Pizzas



157 kg

100

Width



Wood

90

Height



394.5°C

DATA SHEET

EN 13229 Compliant



Heating time

20 min

Maximum temperature

500°C

Hourly consumption of fuel

8.3 kg/h

Maximum flow of fumes

49.60 g/s

Min. required draught

11 Pa

CO emissions to 13% of O₂

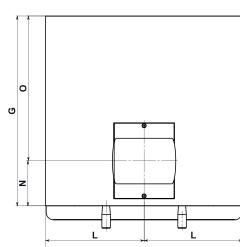
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OVEN SIZES

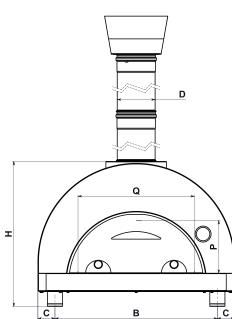
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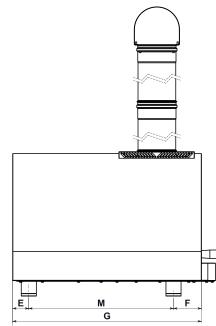
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N 21,3 cm 8,39 Inch
O 83,4 cm 32,83 Inch
P 23,00 cm 9,06 Inch
Q 79,15 cm 31,16 Inch



Top view



Frontal view



Side view

03 ACCESSORIES

Providing you with the best user experience is our priority, therefore we developed a line of accessories designed to facilitate all the functions of the oven.

— OVEN STANDS

Powder coated steel stand for oven with stainless steel platform, conceived to move the oven with maximum ease thanks to its wheels, 2 fixed and 2 swivel with brake. The trolley is provided with a side handlebar to move it more easily.

— LOG HOLDER

Log holder made up of stainless steel panels that are assembled in the lower compartment of the trolley and act as containers to store the wood.

— SIDE SHELF

For a greater ease of work, try the stainless steel side shelf for trolleys with double function open/close to save space when it is not utilized.



— BRUSH WITH HANDLE

Brush with handle and brass bristles for a fast and efficient cleaning of the oven base from coals, food waste and flour.



— PIZZA PEEL

Stainless steel peel with wood handle to manipulate pizzas.



— COOKING GRILL

Grill composed by a liquid collector and a superior grill to cook different types of food, like meat, seafood and vegetables. It is provided with two handles.



— EMBER RAKE

Ember rake used to restart the fire during the cooking of pizzas or anything else.



— WOOD BASKET

Long-lasting wood basket made of stainless steel AISI430 and perfect for high temperatures.



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04 COLORS

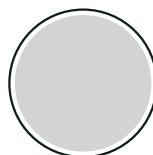


Whatever your cooking needs are, Ovneat offers a ready and easy to use line of outdoor ovens, able to reach the highest performance.

AVAILABLE COLORS

Our outdoor wood pizza ovens are made of powder coated steel which is resistant to high temperatures.

Available in multiple colors, such as anthracite grey, red and AISI304 scotch brite finish stainless steel.



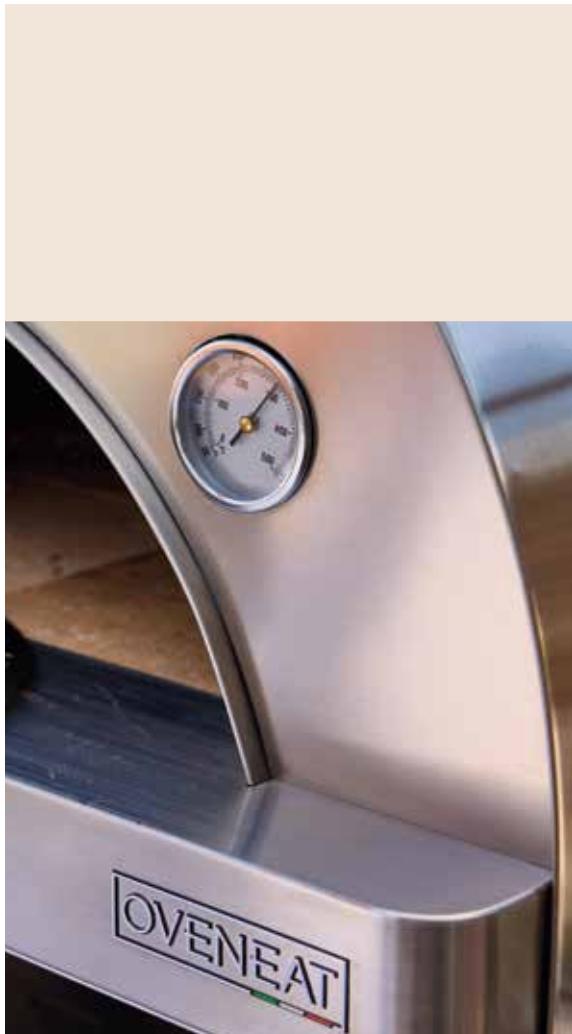
Stainless
steel Variant



Red
Variant



Anthracite
Variant



**Handicrafts
made in
Italy**

DIFFERENT DISHES

05 PIZZA...

Our pizza ovens are designed to cook pizza, as well as meat and seafood.



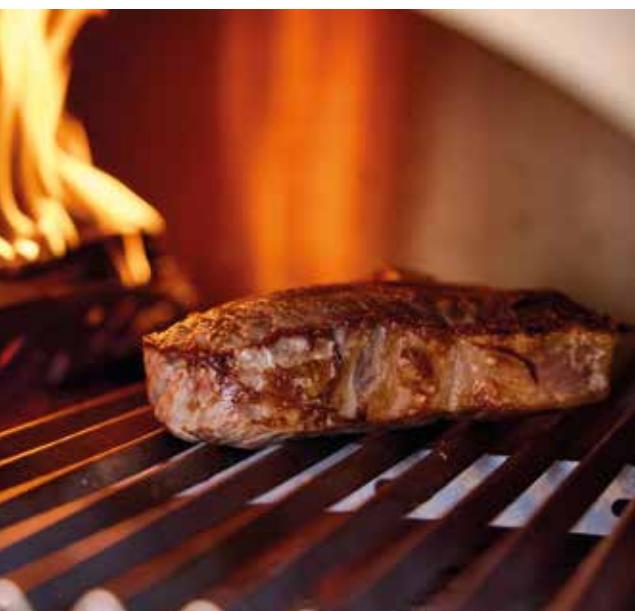
It is easy to prepare delicious dishes and every type of recipe thanks to its versatility and its patented technology.



...AND BEYOND

Ovoneat ovens have been conceived to make cooking look easy and to turn every idea into reality.

**Whatever you
like, whenever
you like it.**





OVENEAT

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