

 **PEVA**
Griglie e Forni®


Made in Italy

The PEVA company was founded with the partners Perilli and Vadini in February 1983, with the idea to produce wood-burning ovens and charcoal grills for professional and domestic use, for genuine and healthy eating using natural fuels!

Our factory is characterized by handmade trait. All our products are manufactured putting special care into the detail and their finishing using only high quality raw materials.



Between Tradition and Culture

Skilful hands and love of genuine things, the fire crackles inside the old oven which preserves the food made with care and while it bakes the colour changes and a fragrant smell spreads all over the house.

These are values that have been lost, or maybe only forgotten and it is from this precise concept that the Peva ovens philosophy was born: helping people to discover again the ancient tastes.

Peva ovens are rigorously, by choice, still hand-made with love and passion.

Cooking with a Peva oven means going back to ancient times, characterised by tastes and simplicity.





ECONOMICAL AND PRACTICAL

Nowadays you can choose among a wide range of wood-burning ovens: all of them are made for the pizza chef market and its baking.

But the idea of PEVA wood-burning ovens changes radically this image and it suggests solutions based on **versatility, functionality** and **economy of work**. PEVA ovens are planned to cook pizzas at the same time in 3 minutes, without turning them again so as **bread, roasts, roasted pigs and entire lambs**.

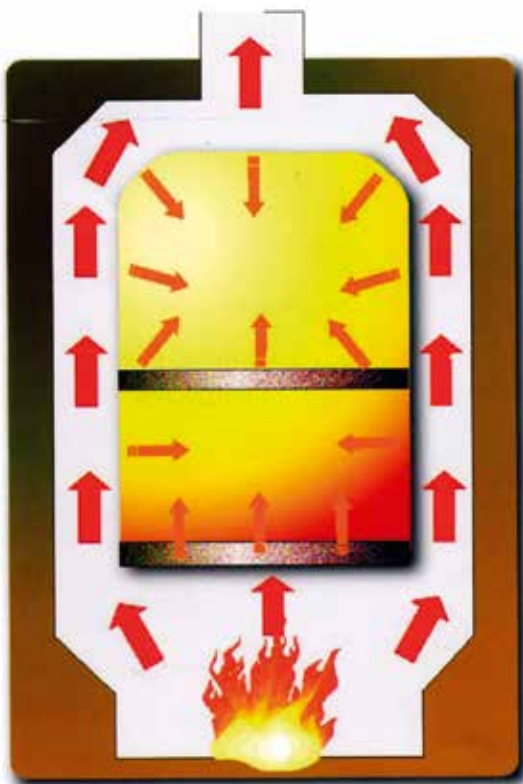
Today no other oven in the market can offer you so much.

The particular structure, the patented refractory floor, the homogeneity concerning the distribution of heat, the indirect combustion make PEVA wood-burning ovens to be the most versatile, the cheapest and the most accessible, available today on the market.

INDIRECT COMBUSTION

Either with one or two refractory floors, the meaning of PEVA oven is the same: the **indirect fire**.

The combustion chamber is located under the cooking chamber and separated from it.



The flame heats the bottom while the smokes of combustion pass through a lateral space. During such procedure the smoke release heat into the cooking chamber, whose entire surface will be heated **equally**.

The refractory floors will be heated indirectly by flames (irradiation).

Such a system doesn't let the food enter into contact with the **smokes of combustion** and with the **ashes**, avoiding in this way the **food contamination**: with these characteristics PEVA ovens suit the European regulations.



WHY USE A PEVA OVEN?

- For its easy installation, you only have to connect it to the flue and it's ready to operate.
- There is no need for the authorization from the Fire Brigade
- Because it suits all the European regulations regarding safety and health.
- For its low uses of solid fuel: it burns less, it pollutes less and you can save money.
- For the high quality of the materials.
- For the special care and finishing touches of the ovens.
- For its versatility: it can cook pizza, bread and roasts, lasagne, cakes.
- For its equal cooking: you don't need to turn or move the food during the cooking process.
- It doesn't need to be coated outside.
- Its solid structure gives a long-lasting guarantee.
- It can be made according to specific needs regarding the dimensions of the chambers.
- It doesn't contaminate the food with the smokes and the ashes, that change the taste of the food



THE RANGE



Oven model K60

The range of ovens belonging to “K” typology offers two models: K60/1 with one round refractory floor and K60/2 with two round refractory floors. The model with two floors has separate oven doors.




Oven model S

The “S” typology offers 3 models: S 35 - S 55 - S 60. All the models have 2 rectangular cooking chambers and they are different concerning the internal and external dimensions.

The cooking chambers have separate oven doors which can also be used as a supporting top.





PEVA ovens are the result of a careful study and experience developed in this sector.

Their particular structure and the indirect combustion chamber gets the heat controlled and spread equally inside.

The cooking refractory floor are the result of a detailed research and of a particular study which lets us identify the suitable elements to obtain a refractory floor that is unique.

They are able to store the heat produced by the combustion and release it to the food equally, allowing an optimal cooking.

These characteristics make PEVA ovens particularly suitable for bread cooking and for all products containing a high content of humidity.

Rising slowly the temperature lets the refractory floor store a lot of heat, it is sufficient to bake and cook without touching and turning the product.

From time to time check the temperature and everything is done: the bread will be soft and fragrant ready to be put on the table.

AN OVEN FOR BREAD

Mod. S



AN OVEN FOR PIZZA

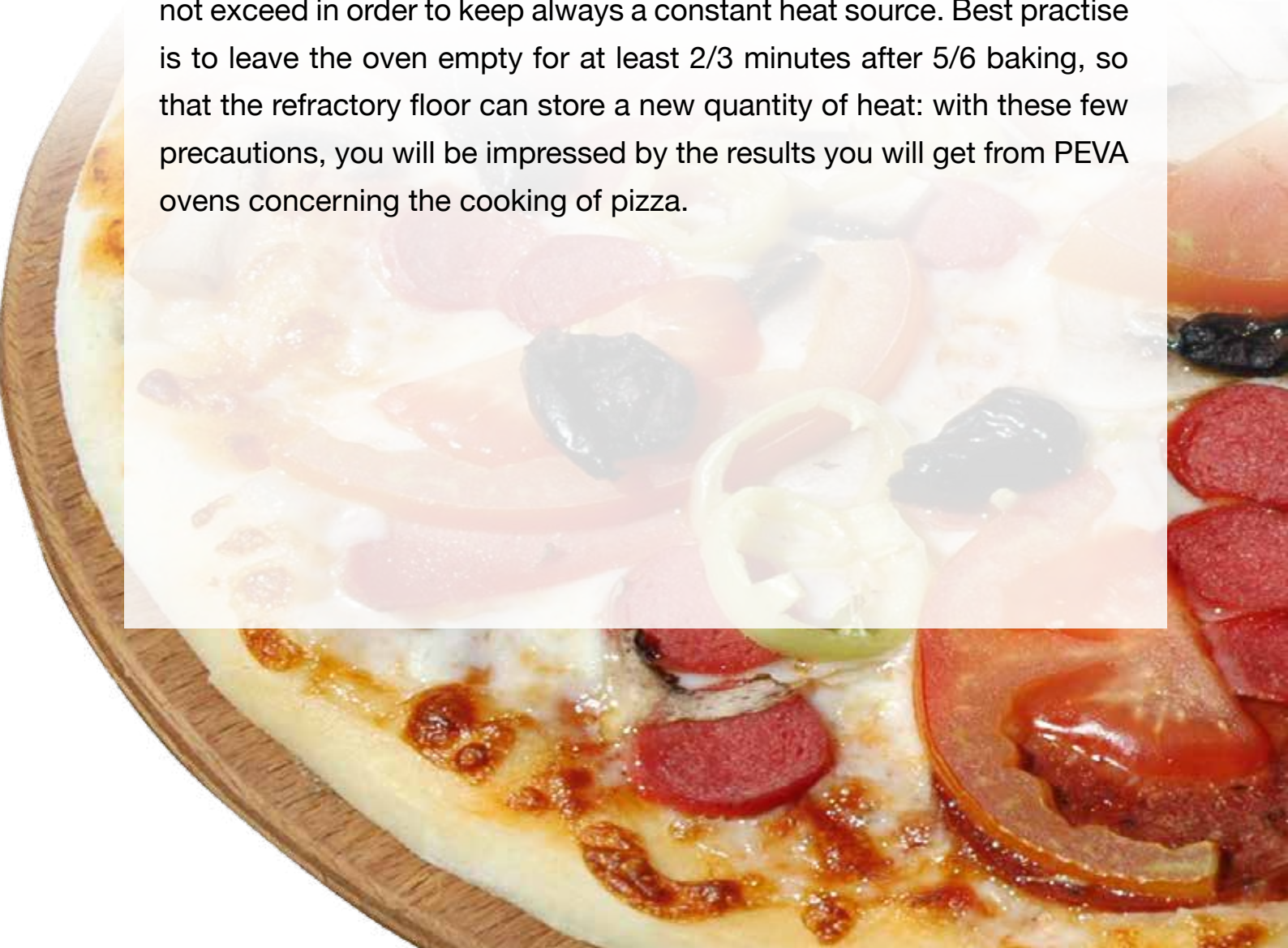
An oven must have two important characteristics: the quality of the refractory e distribution of heat.

PEVA ovens are produced with consideration of the two previous factors: the refractory floor is patented, realized through hand-made mixing of three different components, coming from three different States.

The floor, inside the oven, becomes a storage of heat, spreading it equally through all the cooking surface making pizzas cook perfectly in three minutes without turning them.

It is sufficient to reach a temperature of 270/300°C max. in the cooking chamber, then wait for its stabilization and start baking.

In the combustions chamber there must always be an intense flame, but not exceed in order to keep always a constant heat source. Best practise is to leave the oven empty for at least 2/3 minutes after 5/6 baking, so that the refractory floor can store a new quantity of heat: with these few precautions, you will be impressed by the results you will get from PEVA ovens concerning the cooking of pizza.





PEK

Mod. K

Mod. S



AN OVEN FOR ROASTS

We have already spoken about cooking bread, pizza but now we are going to talk about roasts: what makes PEVA wood-burning ovens really unique is their great versatility.

Investing in a PEVA oven means to invest in a product which offers various types of cooking, with great flexibility, economic and handy.

We saw how the particular structure of the refractory floor is able to cook by direct contact; now we will consider the possibility of cooking by irradiation.

So if you want to roast or to cook food, you need a machine which not only can heat the top, but that also can radiate the whole cooking chamber from all sides: Indeed, the food which is being cooked, should receive heat and energy homogeneously from each sides. This is not possible with a traditional oven directly fired with wood.

This is the big advantage of the typical indirect cooking chamber; the smoke and the heat of the product are directed along the walls of the oven, and in this procedure they release energy inside the cooking chamber.

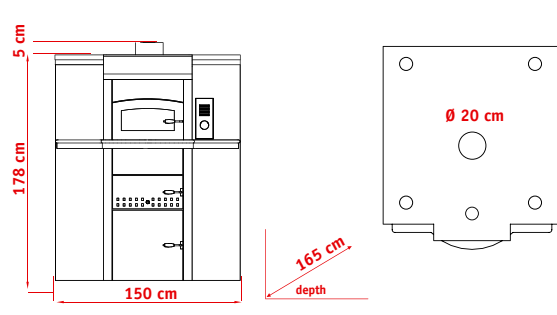
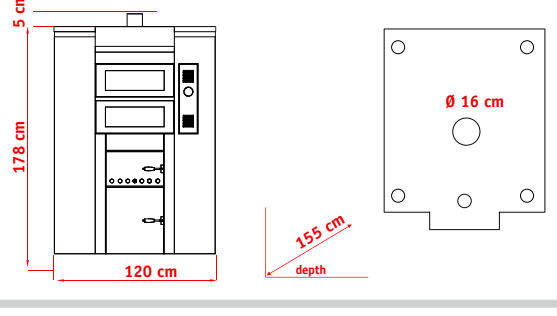
PEVA ovens are suitable to cook pieces of roast in a roasting pan, entire and big roasts, lambs and pigs.

PEVA is able to carry out special and personalized internal equipment for particular cooking: our wood-burning ovens can also be customized according to customer needs.

We can say that what represents a limit for others, is a new starting point for PEVA.





| | dimensions with frame | model | dim. oven door | cooking chamber height |
|---|-----------------------|--------------|----------------|------------------------|
|  | | K60/1 | 54x29 cm | 34 cm |
|  | | K60/2 | 58x18 cm | 26 cm |
|  | | S35 | 58x18 cm | 26 cm |
|  | | S55 | 66,5x21,5 | 26 cm |
|  | | S60 | 85x21,5 | 26 cm |





| | floors | dimensions cooking chamber | weight | pizza capacity Ø 33 | bread capacity |
|--|--------|-------------------------------|---------|------------------------|----------------|
| | 1 | Ø 110 | 1100 Kg | 7 | 25 Kg |
| | 2 | Ø 110 | 1250 Kg | 7 + 7 | 40 Kg |
| | 2 | L 80 x D 100 | 820 Kg | 6 + 6 | 35 Kg |
| | 2 | L 100 x D 100 | 1200 Kg | 9 + 9 | 45 Kg |
| | 2 | L 120 x D 140 | 1400 Kg | 12 + 12 | 60 Kg |



