



DONATELLO II



DONATELLO II // ABOUT US

Polito wood fire ovens was founded by Antonio Polito who has been constructing wood fire ovens for most of his life. In his younger days in Italy wood fire ovens were built to cater for the villages bread making and more. Antonio who is very curious and ambitious traveled to find new materials and met major manufactures of Wood Fire Ovens in Italy. After arriving in Australia in the late 80's, Antonio founded and set up Polito Wood Fire Ovens.

The 12 months of R & D we were focused to achieve the most important needs of a wood fire oven which are the cooking performance and its functionality to the operator. Creating an oven that not only looks sleek, it also re-energizes the heat back into the dome before escaping. The Giotto design entirely approves the highest efficiency and in results manages the oven economically by using way less firewood.

Polito production factory is located in the North of Melbourne. The 2 Sons with the rest of Polito Team manufacture the entire process of the making of the Donatello II. We recycle all the water we use in the production as well as over 500lt of fried oil from our catering friends. All masonry material with the help of JJ Richards is also recycled. We are proud of the methods used in model day recycling.

AS SEEN ON



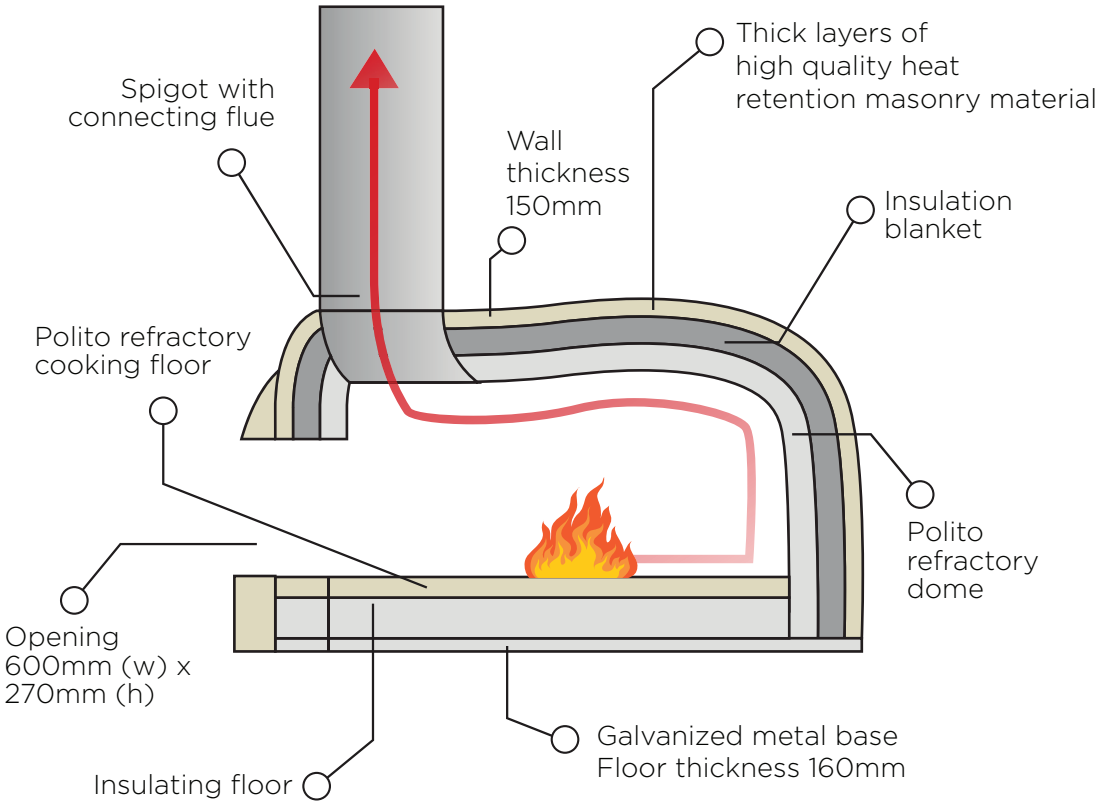
Polito refractory floor and dome is produced at our factory containing above 38% alumina for fast heat absorption and to radiate it back to the food. The refractory material is quarried and processed in Australia for a clean and quality control product.

Donatello II is packed with the highest quality material. The 160mm thermal mass of the floor is encased in a metal formwork consisting of a high retention base and 50mm Polito refractory cooking tile. The 130mm dome thermal mass consists of Polito refractory dome, ceramic fibre insulation and high retention masonry coating.

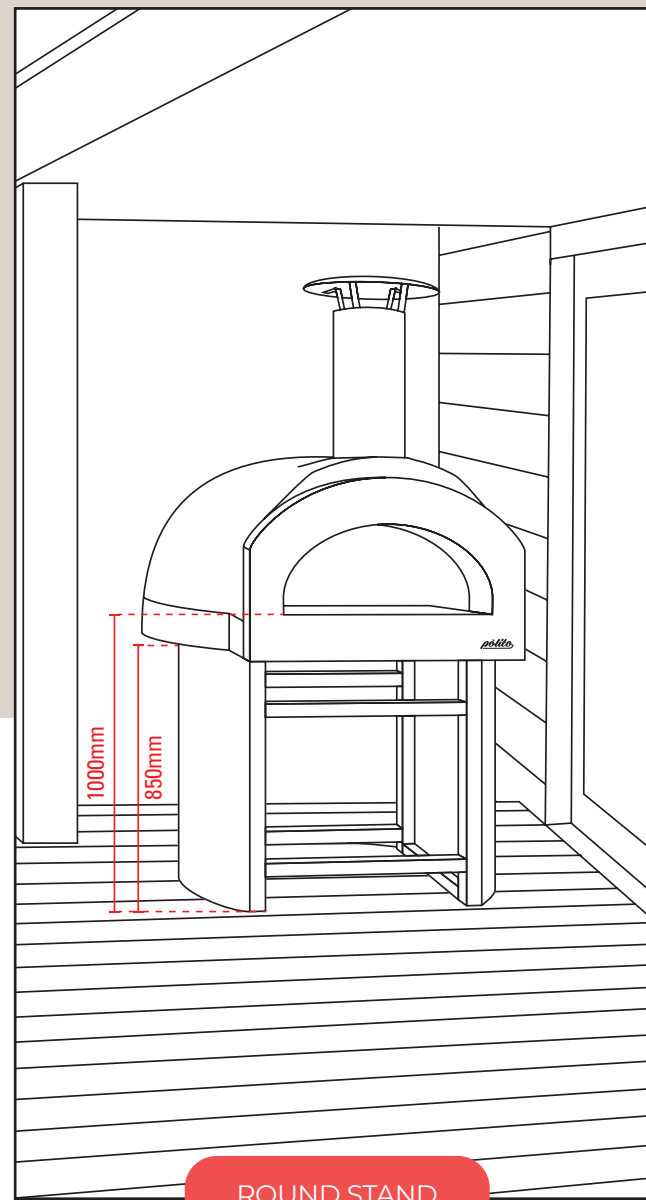
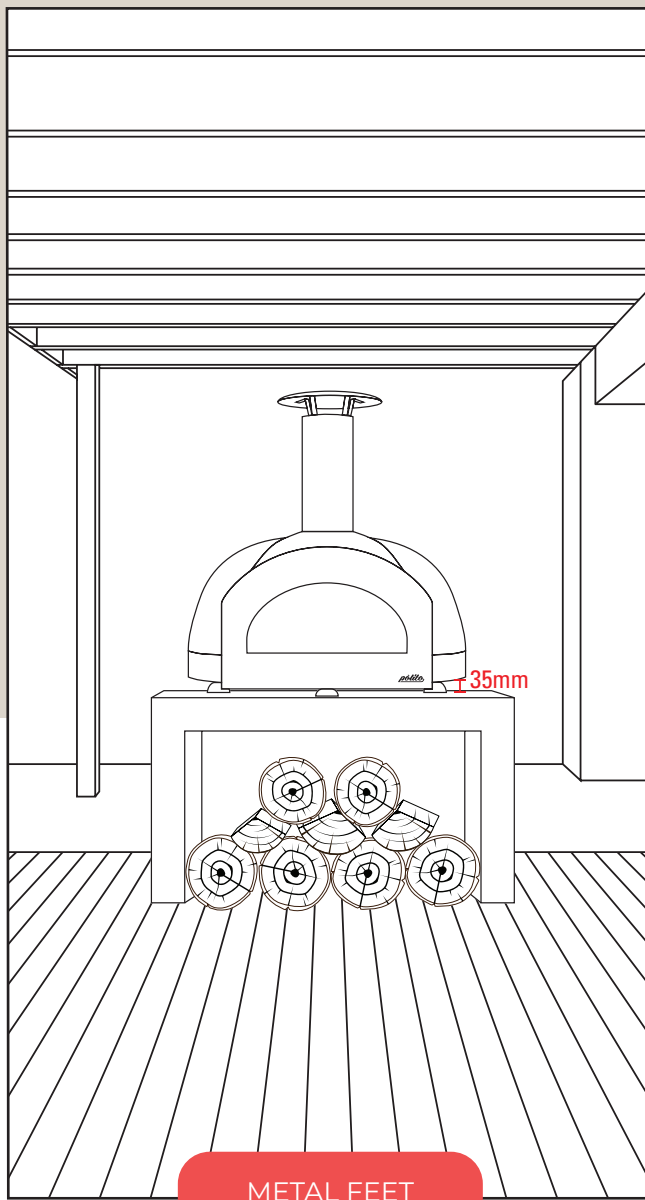
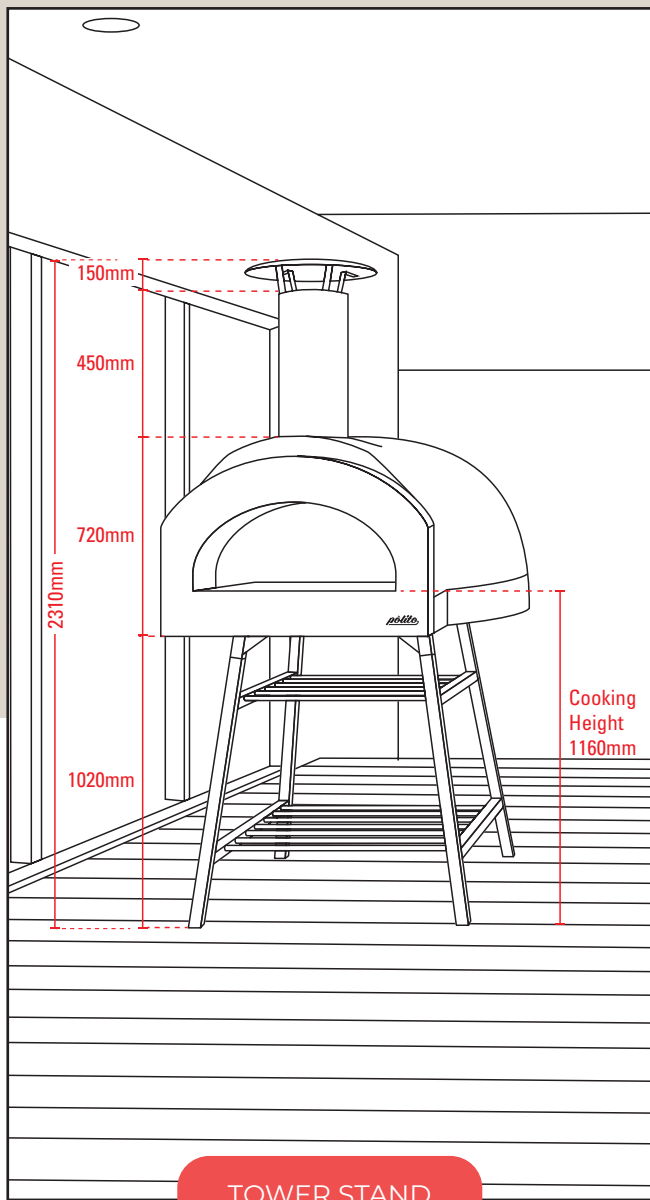
The external finish is of a rough cast render and sealed in a membrane paint with a choice of colors. The oven includes of a metal door, stainless steel flue and hat. The high temperature paint is sprayed in house, detailed and packaged ready for transport.

Temperature gauges are optional. Its constructed to be installed on a Metal Tower stand or Heavy duty metal Feet for a bench top option. Donatello II is constructed to suite various stand options, Tower stand, round stand and feet option for a bench top set up.

- Dimensions:
- Inside: 960mm
- Flue: 200mm
- Front Opening: 600mm
- Outer Dimensions:
- 1200mm(w) x 1350mm(L)
- 1100mm from the back of oven top center of spigot/flue
- 220mm from front of oven to center of spigot/flue
- Weight: 500kg
- Firing Time: 60min to 75min
- Stand Measurements:
- 900 x 900 x 1000mm
- Pizza: 3 x large 10-12inch



DONATELLO II // LINE DRAWINGS





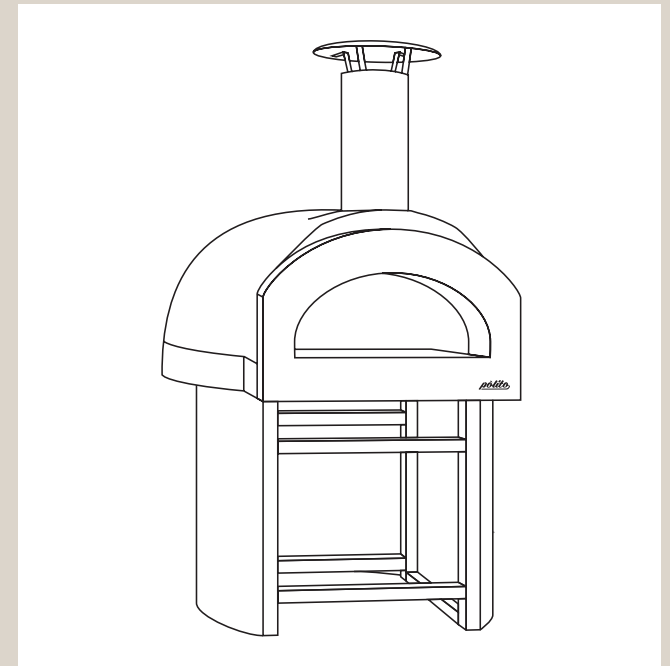
TOWER STAND OPTION 2

Tower stand is a flat pack and easy to assemble. Designed for the Donatello II. its suitable to add wheels for mobile use.



FEET STAND OPTION 2

Metal feet as an option are great to elevate the oven 35mm and allow water to drain and keeping oven off the moisture.



ROUND STAND OPTION 3

Round stand is 850mm high also allowing the Donatello II to sit comfortably and allowing good wood storage. The metal tubing across allow a pallet jack to be used for easy assemble.

DONATELLO II // COOKING



Donatello II is such an all rounder wood fire oven. The 960mm internal dimensions is spacious for a decent fire and large trays. its suitable to cook up to 10 breads at once of 1kg each. the 600mm opening is also a great feature of this oven it makes cooking easy when your using cooking tools such as the long or short peels.

The oven weight been 500 kg will give you an economical wood consumption as oppose to the traditional Donatello which weighs in at 1500 kg. its a third less amount of burning firewood and 3 times less time to get it to the optimum temperature. The ideal temperature like most ovens is 300 to 350 degrees C, you should be able to achieve it in aprox 60 to 75 minutes.

The 160mm Polito refractory floor and insulation will be storing heat for long period of time to enjoy all various types of cooks.





DONATELLO II OVEN **\$5650**

Colors are available for your choice of Black for the metal arch/mouth. The rough cast comes in various colors of your choice : Evening Haze, Classic Cream, Ironstone, shale grey, Surfmist & Mt Aspiring White.

for more color selection please email or call office to discuss options.

DONATELLO II STANDS

OPTION 1 Tower Stand (Flatpack) **\$750**

OPTION 2 Metal Feet **\$180**

OPTION 3 Round Stand **\$890**

POLITO ACCESSORIES



Falci Tools (Short) **\$299**

Falci Tools (Long) **\$340**

ADD ONS

Allemano temperature gauge **\$180**

Laser Gun **\$80**

For all purchases online go to politostore.com.au

DONATELLO II // FLUE OPTIONS

The oven comes with a stainless steel 200mm diameter external flue. If you require a custom flue, we are able to arrange that for you at an additional cost.

OPTION 1

Triple Skin Flue Kit

10 To 12 Inch / 300mm In Diameter: 3.6mt Length (4 X 8" Single Stainless, 2 X 10" To 12" Twist Lock In Gal, Cover Cone, Ceiling Collar & Reducer)

\$1182.74

45 Degree Bends Triple Including Ss 8"

\$460 A Pair

Aquadeck #8 Rubber Flashing On Tin Roof

\$150.15

Aquadeck #8 Rubber & Aluminium Flashing For Tiled Roof

\$165

Visible Flues & Attachments Painted Black Or Charcoal

\$260

Visible Flues & Attachments Painted A Different Colour

\$360

This Kit Is For The Use In A Building And Going Through Plaster, Timber Frames Etc, Close And Up To 25 Mm Near Combustible Material. We Recommend You Always Should Engage With A Certified Mechanical Plumber For Advice And Instructions.

OPTION 2

Double Skin Shed Kit

8" Inner 2.7 Mt Length

\$515.50

3 X 8" (200mm In Diameter) Stainless Steel Crimped Or Off The Spigot

1 X 10" Inch Gal Is Double Skin (250mm In Diameter) (Suited Only For Tin Roof)

1 X Cover Cone

1 X Cowl

1 X Locating Ring

45 Degree Bends (Pair Of Two)

\$435 A Pair

Aquadeck #7 Rubber Flashing On Tin Roof

\$139.15

Visible Flues & Attachments Painted Black Or Charcoal

\$220

Visible Flues & Attachments Painted A Different Colour

\$320

This Kit Is For The Use In Tin Roof Eg: Shed, Pergola

OPTION 3

Double Skin Twist Lock Flue Kit

8 To 10 Inch / 250mm In Diameter 1 X 900mm Twist Lock Stainless Inner And Gal Outer Crimped Or Off The Spigot, Ceiling Collar, Reducer & Cover Cone

\$520

45 Degree Bends (Pair Of Two)

\$430 A Pair

Aquadeck #7 Rubber Flashing On Tin Roof

\$139.15

Aquadeck #7 Rubber And Aluminium Flashing For Tiled Roof

\$165

Visible Flues & Attachments Painted Black Or Charcoal

\$220

Visible Flues & Attachments Painted A Different Colour

\$320

This Kit Is For The Use In Where Combustible Material Are 600mm Away.

OPTION 4

Single Skin Flues Stainless Steel

8" X 900mm Length Each

\$152.15

45 Degree Bends (Pair Of Two)

\$166.80 A Pair

Painted Black Or Charcoal

\$40 Per Flue

Painted A Different Colour

\$50 Per Flue

All flues manufactured by S.V. Metal spinners comply with the Australian Standard A.S:2918

WHAT IS THE DONATELLO II WOOD FIRE OVEN?

The Donatello II is a 100% Australian hand-made wood fire oven which is inspired by our traditional Donatello oven and weighs in at 500kg with a cooking floor of 960mm. It is built using modern materials to maximise efficiency and economical burning. Durable and weatherproof, it's the perfect aesthetic feature for your backyard. Get cooking and serve up some beautiful food for your friends and family!

CAN THE OVEN BE USED INDOORS AS WELL AS OUTDOORS?

Yes, the oven can be used for both indoor and outdoor use. With indoor use, a custom flue kit will need to be purchased to accommodate the smoke depending on where the oven is placed.

DO I NEED TO ASSEMBLE THE OVEN AND HOW DOES DELIVERY WORK?

The Donatello II oven is pre-assembled and completed at our manufacturing warehouse so there is no assembly required. The oven is boxed on a pallet (1450mm length x 1450mm width x 1000mm height). Pickup is available from our manufacturing warehouse in Thomastown, Victoria or delivery can be arranged Australia wide for an additional cost to one of our depots where you can pick up the oven yourself with a ute or trailer.

I DON'T HAVE A UTE OR A TRAILER, CAN I GET THE OVEN DELIVERED TO MY HOUSE?

Yes, we can arrange delivery to your home for an additional cost. Please refer to our 'Delivery, Packaging & Installation Information' file for further details. At least 1.5m width access to the back of your property is recommended for the oven to enter.

HOW HEAVY IS THE OVEN?

The oven weighs 500kg.

IS A FLUE SUPPLIED WITH THE OVEN AND CAN I ORDER A CUSTOM FLUE?

Yes, the oven comes with a 450mm stainless steel flue. If you require a custom flue, we can arrange that for you at an additional cost.

IS THE OVEN WEATHERPROOF AND DO YOU SELL ANY COVERS?

The Donatello II is fully waterproof and weatherproof. We do not sell any covers.

CAN I PLACE THE OVEN ONTO MY BENCH?

Yes. The Donatello II is designed to be placed onto a bench or used on the Tower stand. Please refer to our 'Delivery, Packaging & Installation Information' file for further details.

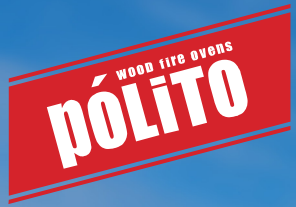
CAN I GET WHEELS WITH THE TOWER STAND OPTION FOR THE DONATELLO II?

Yes, wheels are optional and can be installed to allow for movement of your oven in your yard.

DONATELLO II // IMAGERY







POLITO WOOD FIRE OVENS

Tel: (03) 9460 6808 | Email: sales@politowoodfireovens.com.au

Web: www.politowoodfireovens.com.au | www.politostore.com.au

Warehouse: 24 Tuscan Crt Thomastown, VIC 3074 Australia | Showroom: 7/7 Dalton Rd, Thomastown VIC 3074

AS SEEN ON

