



GIOTTO



GIOTTO // ABOUT US

Polito woodfire ovens founded by Antonio Polito who's been constructing wood fire ovens for most of his life. In his younger days back in Italy wood fire ovens were built to cater for the villages bread making and more. Also been curious and ambitious travelled to find new materials and meeting the major manufactures of wood fire ovens in Italy. Arriving in Australia late 80s and since set up Polito woodfire ovens. Giotto is a combination of new and old construction.

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 looked sleek but re-energizing the heat back to 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 the team manage and manufacture the entire process of the making of the Giotto. We recycle all the water we use in the production. We recycle over 500lt of fried oil from our catering friends. We recycle all masonry with the help of JJ Richards. We are proud to have methods in 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.

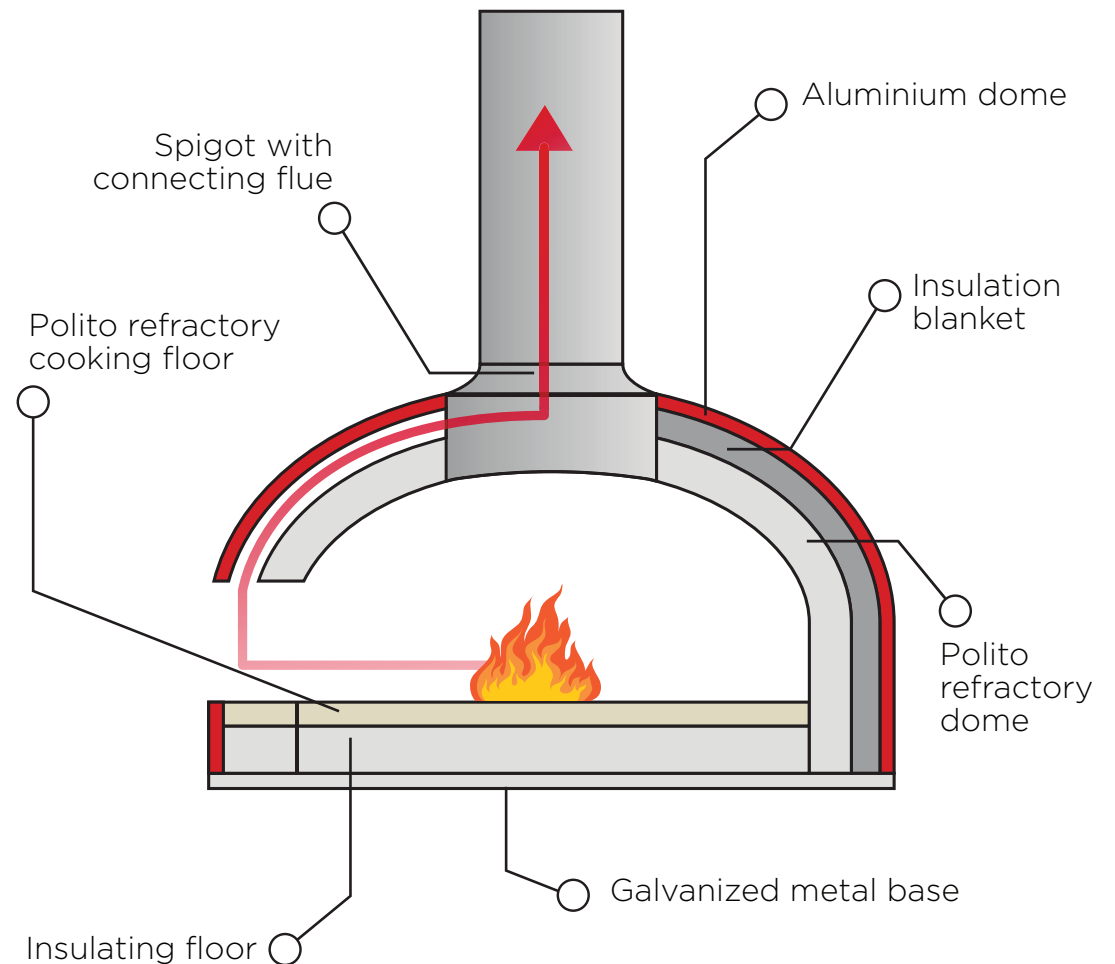
To ensure thermal mass properties are met the dome thickness range between 40mm to 80mm and wrapped in a blanket of ceramic fiber. The refractory floor is 75mm of thermal mass to ensure a perfect cooking performance.

All other material are aluminium dome, stainless steel flue and cowl, stainless steel Giotto door. The high temperature paint is sprayed in house, detailed and packaged ready for transport.

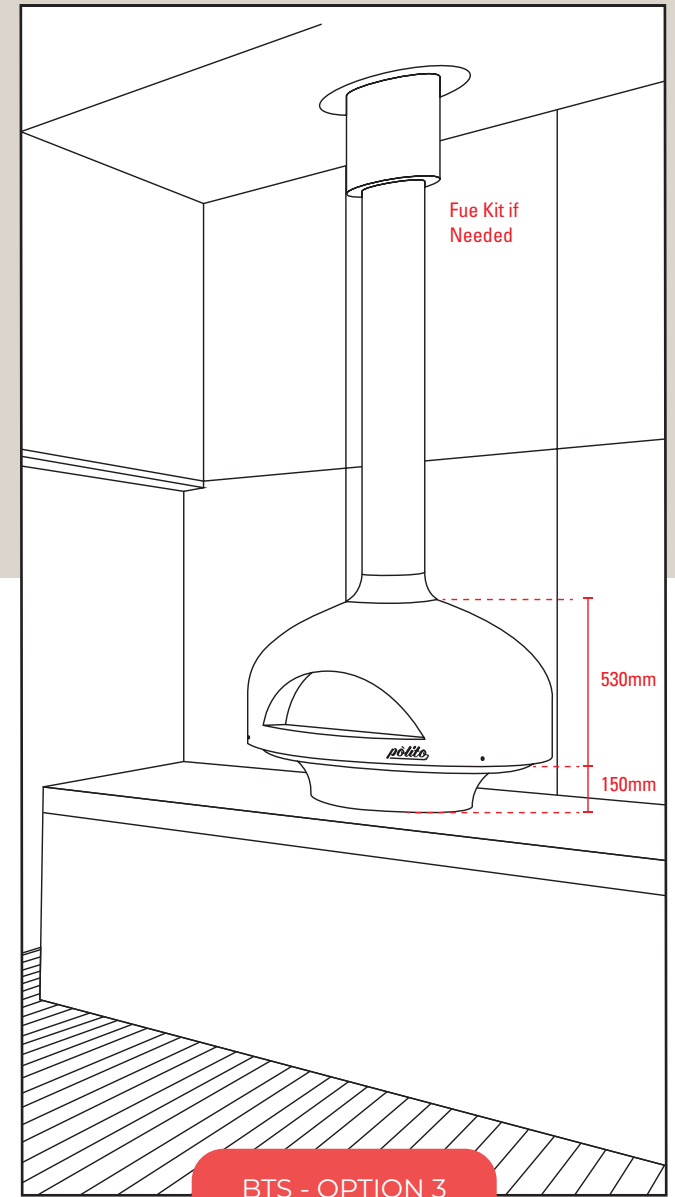
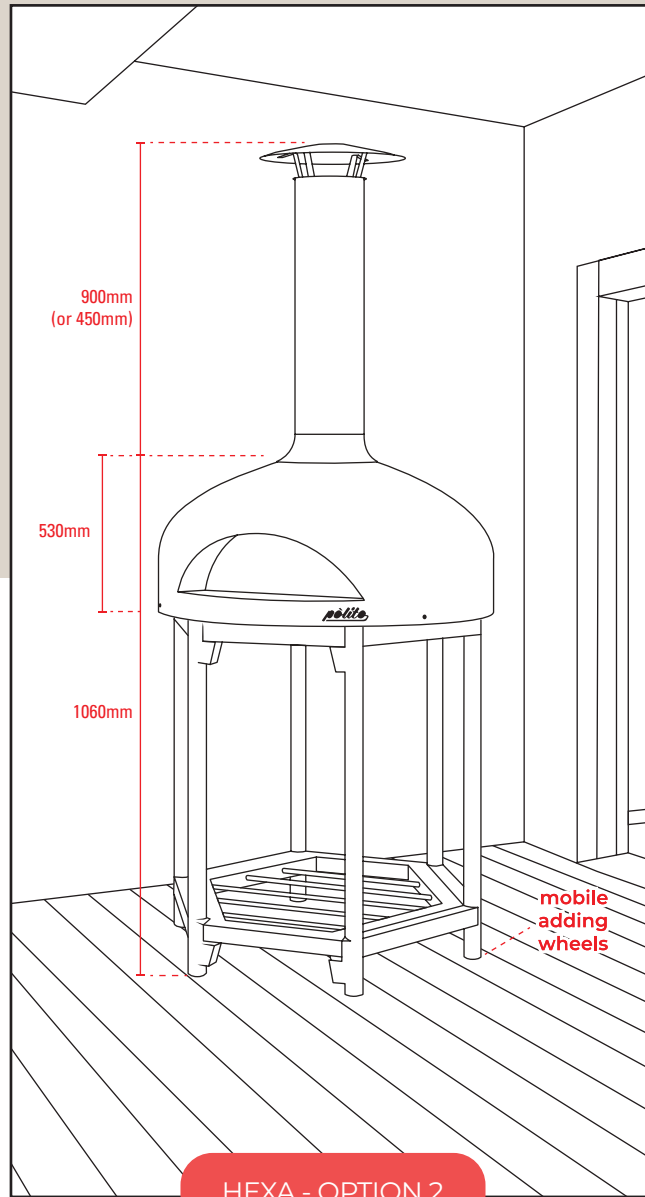
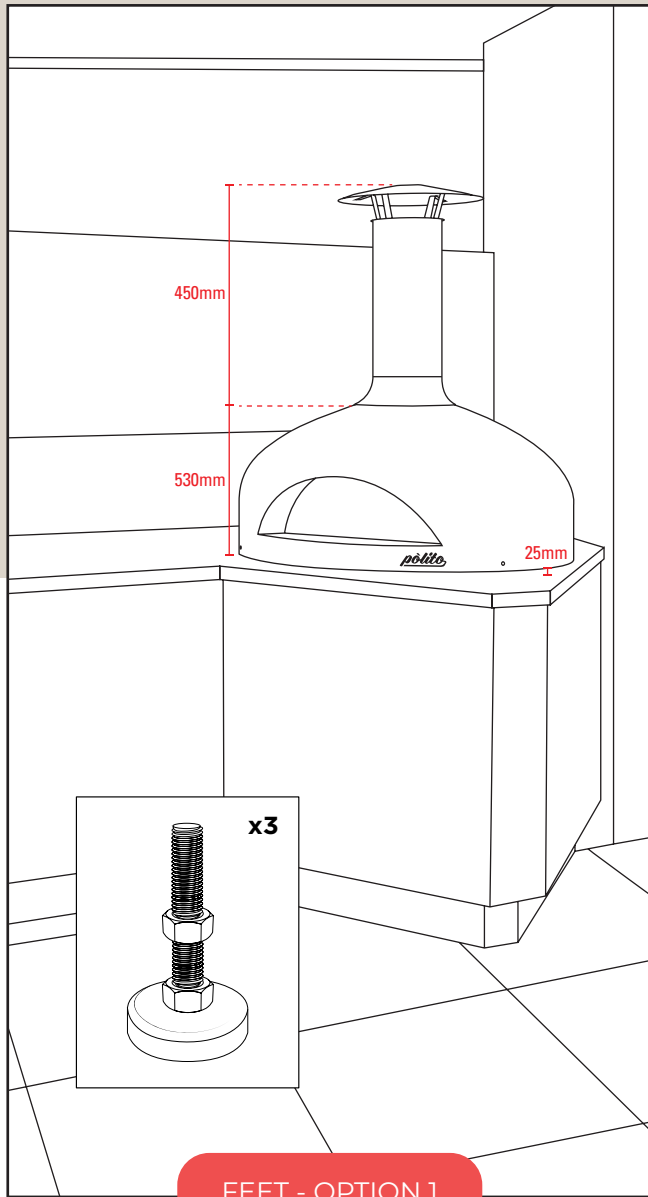
The Giotto oven internal cooking diameter is 780mm which allows room for a decent fire and space to cook 2 x large pizzas or trays. The opening is 480mm wide to make cooking easy to use. (We recommend the firewood to be split into small pieces and be dry to allow a healthy flame)

The Giotto external dimension is 970mm wide, its constructed to be tilted in the case the opening is as tight as 750mm wide. Packed to meet the perfect size for the indoor and outdoor set up. The choice of stands are available with the Hexa stand, Bench top stand and Feet option.

The spigot is appropriate to fix a flue kit or other flue configurations. All flues are constructed locally made of stainless steel.



GIOTTO // LINE DRAWINGS





FEET STAND OPTION 1

The feet option are ideal for indoor or outdoor use. Bench height recommended for oven on feet to be approx 1000mm to 1100mm

The feet construction are pre-made in house to your specific order. The use of the feet are ideal if your looking for streamline look, the feet elevate the oven by 25mm. It allows to oven base to keep dry and work efficiently. The feet are of a rubber/nylon to prevent any damage to your bench top. There are 3 feet to screw under the oven with provisions made from factory.



HEXA STAND OPTION 2

The oven can be used for both indoor and outdoor use. Giotto and Hexa stand is an ideal set up. The heavy duty metal stand, powder coated in satin black for long lasting. It comes flat packed and ready to assemble with anchoring points to screw oven too for a secure fit. The stand is 1060mm in height and the oven floor thickness been 80mm, combined is 1140mm makes it an ideal cooking height. The stand weight is approx 30kg. Wheels can be added to the stand as an option.(2 with brake, 4 non brake)



BTS STAND OPTION 3

The Giotto bench top stand (BTS) is an add on to the oven. The BTS is 150mm in height and the 75mm oven floor thickness combined height of 225mm. Working on a 900mm standard bench height you'll get a final cooking height of 1125mm.

The base the BTS is approx 500mm in diameter. The minimum recommended measurement depth of your bench should be 750 mm. This allows 100 mm clearance to any walls and getting an overhang of the oven of approx 210mm. To ensure you have no overhang make your bench depth 1060mm. The BTS is ideal for indoor or outdoor use. Allow 100mm clearance from the sides and back of the oven when placing on a bench. Giotto installed with a dropbox double or triple skin flu for indoor use.

GIOTTO // COOKING TIPS + FIRING



The Giotto by Polito will enable you to experience the ultimate in wood fire cooking. Its all in the oven!

Time to fire up the Giotto. It is as simple and quick. To ensure you achieve a good flame, have your firewood split well. (triple Split). Fire is started in the middle of the oven and then moved to the side for cooking. As the refractory dome and floor absorb heat, allow a good flame for aprox 20 minutes. The dome will start showing clear once the black carbon is burnt away, a good indication the oven is ready to cook. As cooking takes place the heat is taken away so re-charging the oven with small firewood continuously is ideal by maintaining a flame.

Optimum temperature for different dishes is of personal preference. A good ambient temperature for the classic pizza is aprox 330Celcius or the famous Pizza Napolitana 400Celcius. you will read floor temperature range between 380C to 440C and dome temperature 460C to 520C.

The more often the Giotto oven is used the better, its also self clean. We don't recommend water to be poured or use to clean the inside of the oven.(especially when operating).

To get you started you can purchase the Polito tools as they come in a set of 3, large peel, small peel(pizza turner) brass brush for brushing away the remained flour from the pizza. The Giotto can cater for 1 and up to 20 people.





GIOTTO OVEN

\$4220

Colors are available for your choice of Black, Charcoal, Copper, Champagne and Rose.



GIOTTO STANDS

OPTION 1 Feet Stand **\$150**

OPTION 2 Hexa Stand **\$700**
with Wheels **\$250**

OPTION 3 BTS Stand **\$680**

POLITO BRANDED

With purchase of Giotto

\$199

Brush + Handle

Large Peel

Small Peel

Laser Temp gun

\$80

For all purchases online go to politostore.com.au

GIOTTO // 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

DELIVERY

Victoria

Option 1: Pickup from manufacturing warehouse in a ute or trailer. This option is free.

Option 2: Custom home delivery. Please contact our showroom on 03 9460 6808 to arrange a custom delivery quote. Additional charges apply.

Interstate

Option 1: Depot pickup with your own ute or trailer. Additional charges apply.

Option 2: Custom home delivery.

Please contact our showroom on 03 9460 6808 to arrange a custom delivery quote. Additional charges apply.

PACKAGING

Dimensions of pallet:

1200mm length x 1200mm width x 1200mm height

Weight of pallet:

180kg - 220kg including packaging.

INSTALLATION

The following equipment is required to place the Giotto oven onto your benchtop: 4 people can lift onto benchtop.

Forklift can be used to place onto bench or stand.

Table jack can be used to lift to required height.

Crane: Kennards floor crane

(speak to your local Kennards for hire)



Bench recommendations:

Support oven at 150kg (your builder/engineer to authorise)

Minimum width x length requirement is 850mm x 850mm

Minimum bench height requirement:

Bench top stand model - 900mm – 1000mm

Oven with feet – minimum of 1100mm

Clearance requirements to walls or fences to be checked with local council.







POLITO WOOD FIRE OVENS

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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

