



Our Gilberto 50 and 65 are large size outdoor wood fired ovens that are built to a high standard and offers many years of service with little to no maintenance. During development they has been tested up to 750 deg celcius to ensure outstanding performance using the best and most suitable materials to hand whilst optimising both latest CNC manufacturing machinery alongside traditional highly skilled craftsman ensuring that each oven is checked and inspected to satisfy our own 30 point QA checklist .Components are stocked and 'assembled to order' and delivered within 7 to 10 working days. The insulation is up to 150mm deep and consists of high temperature mineral wool and also ceramic fibre to keep the heat inside the oven for as long as possible whilst consuming the minimum amount for wood. The hearth is a foodsafe high quality 25mm deep firebrick base perfectly suited for these ovens, this sits on a fireboard to reduce the transfer of heat to the surrounding support table which in turn has a 50mm cermaic insulator beneath it, which helps to retain the heat in the fire bricks.The cooking areas are 70cm x 70cm approx for the Gilberto 50,and 90cm x 80 cm for the Gilberto 65. The 'body' is made from prime 2mm electrozinc plated steel which is powder coated heatresistant 'black' by our specialist coater who offers a high quality durable finish with an Iron phosphate pretreatment, tested for up to 1000 hours severe salt spray simulation for a very long service.It weighs in at a hefty 110 KG (130KG for the Gilberto 65) and should be the only outdoor oven you will ever need. The cover can be powder coated in Antique Copper , Poppy Red or Brushed Stainless steel. Other colours can be accommodated please ask. The internal oven is food grade 304 stainless steel, front door are also stainless steel finished in an attractive 'brushed' finish. All ovens are fitted with a gauge to assist you in building up to the right temperature. They can be purchased with an optional stand (90cm high)which has a built in log tray .We have found depending on the actual pizza the ideal cooking time is around 90 secs at around 400-450 deg. The oven also cooks fish, Steaks, roasted joint, Bread etc.... In fact all you need is imagination..... This oven comes complete with a starter set consisting of Pizza Paddle, Infrared thermometer, log guard,Kindling and starters, together with instructions! Depending on the ambient weather the ovens can heat up to temperature in around 30-40 minutes and the oven will stay warm 2-4 hours after heat up , ambient weather is though a key factor and in very cold weather the oven can take much longer to get to temperature.

Historically the lead designers of the Gilberto Ovens have decades of experience in both the Sheetmetal work trade and also multi fuelled combustion devices of various sorts and are both fellowship and corporate members of the 'Institute of Sheetmetal Engineering' and have products exhibited by the 'World Skills Show' at the NEC over recent months.

All of our manufacturing takes place at our West Midlands factories.

